



Sustainable viticulture

We follow sustainable and organic principles in the vineyard. We use natural methods to defeat diseases and stimulate the immune system of the plants.



Biodiversity Friend

We are Biodiversity Friend certified. It is obtained after a strict evaluation of the environmental, social and economical sustainability of the company.



Natural fertilization

Cover crops in the vineyards such as peas, beans, rapes and sunflower. They make an organic fertilization and create an ideal environment for the proliferation of good insects.



Morning harvest

In August and beginning of September, when it is hot outside, our grapes are harvested early in the morning in order to bring in the winery fresher grapes and to reduce the need of cooling them.



Logistics

All our vineyards are close to the wineries, this is important to optimize logistics, traceability and to decrease transit of vehicles. It also contributes to reduce CO₂ emissions.



Indigenous yeasts

After long years of research and development all our wines are fermented using our own indigenous yeasts. This enhances typicity and the link to the territory.



No animal products

We work with a strong commitment to respect of nature and environment. Our wines do not contain products deriving from animals, hence they are vegan.



Renewable energy

On the roof of our main winery in Fossalta di Piave, Venice, we have solar panels that provide 100% of the electric power we need to produce our wines.



Cellar insulation

The walls and roof of our wineries are built with the highest possible insulation to reduce the need to heat and chill the cellars to have more energy saving.



Automatic shutdown

Automatic processes of machinery shutting down during the night bring to zero the energy consumption when our solar panels plant cannot produce power.