



ARNALDO • CAPRAI

*Viticoltore in Montefalco*

**SUSTAINABILITY REPORT**

**2021**



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# Presentation

## ***Dear Reader,***

We are glad to present you our **second Sustainability Report**.

It is the story of a year, 2021, full of great satisfactions, which ended with the celebrations for the fiftieth anniversary of our winery.

With this document we wanted to tell you about the efforts we make every day in our winery in order to make sustainability the cornerstone of our production philosophy.

A work started from the will to enhance our territory, Montefalco, **starting from the research of our origins**; from investing in our women and men, capable in the last decades of interweaving their destinies with those of workers coming from all over the world; to the need to relaunch our most precious grape, Sagrantino. A work that has welcomed in its path the enthusiasm and the talent of scholars coming from the best Italian Universities, who have dedicated themselves to the preservation

and the relaunching of our vine, **always remembering that technology and the deepening of the most advanced enological techniques are the viaticum to bring into the future the ancient deeds coming from our past**.

This Sustainability Report therefore tells the history, the present and the future of our winery, born sustainable even before this term entered the DNA of Europe.

In this Report we wanted to present in even greater detail our reality and its impacts in social, environmental and economic terms, aware of being part of a common path, **which asks of companies and citizens to act with great responsibility in such a complex era**. In the Arnaldo Caprai Società Agricola Srl this year we all felt committed to building not only a document, but also a vision of a common future, respectful, authentic, whose foundations lie in the teachings of the personalities that

from the monastic orders have changed our collective history.

Also in 2021 we integrated the business strategy with the Sustainable Development Goals of the United Nations Agenda 2030.

Inspite of the goals achieved, we are still involved in the experimentation of new agro-nomic and oenological techniques; only in this way we will be able to ensure the integrity and care of the territories and a constant improvement of the living conditions of the communities living there.



## Civic virtues

The year 2021 was a particularly important year for Arnaldo Caprai; with a signature bottle, signed by the maestro Paolo Canevari, **we celebrated the 50th anniversary of the winery in Montefalco.**

The art, the frescoes by Benozzo Gozzoli that the friends who joined us from all over the world were able to admire during the toast organized in November, after a year of hard work, was also a way to tell an important aspect of Umbrian culture. **A culture matured in a territory, the one of the Montefalco area, which has always been a crossroad of changes and the cradle of the western Christian thought.**

The economic development of the territory, already for the ancient Umbrians - that cohabited peacefully with the Etruscan and Roman civilizations - coincided with the development of a different agricultural model that founded the cities (Amelia, Terni, Narni, Todi, Spoleto, Foligno, Gubbio, Bettona, Assisi) to favor the commerce. Also the Romans, when they peacefully subdued the Umbrian people, understood that the intellectual wealth and the industriousness of these people had to be

supported in order to guarantee prosperity: the Flaminia Way, drawn in 220 B.C., passed from Bevagna, to few hundreds of meters from our wine cellar.

The Middle Ages, unexpectedly considered a dark age, was for Umbria a period of development and fervent civic, moral and religious growth. **The birth of the Italy of the communes and the municipalities favored the commerce and the circulation of the people and the knowledge.** The Umbrian man, in the Middle Ages was already the *homo faber ipsius fortunae* that would have been celebrated by Pico della Mirandola two centuries later, during the Renaissance.

Such dynamism was (and still is) accompanied by a strong ethical and religious sentiment: the men and women bent on cultivating the vines are close to the words of Saint Benedict of Norcia and Saint Francis of Assisi, the founders of the two most important monastic orders born in Umbria. Even today, one of the paths of the Way that St. Francis use to walk to go from Assisi to Rome, passes right between our vineyards: it is a road that with this

report we want to start walking backwards, in search of the origins of our territory.

**Montefalco has also been the place of elaboration of the thought and forging of the arts:** in the first half of the 1300s the French bishop Jean D' Amiel, pontifical legate of Giovanni XXII during the so-called "Avignone capture", was Rector of the Duchy of Spoleto demonstrating great abilities in the administration of the justice and in the reorganization of the accounting tax collectors. The bishop, who intervened with resolution to sedate the continuous rebellions of the Umbrian cities, was recalled to Avignon from the Pope to be tried. Absolved and completely rehabilitated he returned to Spoleto in 1339 in quality of general reformer of the State of the Church in Italy to emanate the Constitutions. Deeply tied to Montefalco and to the vicissitudes of Saint Chiara, it anticipated the Renaissance patronage painting frescoes on the walls of the Chapel of Saint Cross where it was made to represent itself with a red crusade shield in order to testify the integrity of its action that it associated to the Saint of Montefalco.



The works of art he made in Montefalco, and which have been recently restored, are now kept in the Vatican Museums.

Benozzo Gozzoli, Tuscan painter of the 1400s, considered by many a great precursor of the Renaissance style, worked here thanks to various commissions, handing down to us the first pictorial representations of rows of vines in the Umbrian valley, as a backdrop to the preaching of St. Francis.

This heritage, of which we feel the weight and the responsibility when we take care of these places, is for us also a temporal road that reconnects the past of Umbria with the present and the future of its people; this heritage today pushes us to assure our consumers a production of extraordinary quality, innovative and sustainable, **that can guarantee to future generations the possibility to live and enjoy a territory through its most representative wine, that Sacred Sagrantino fruit of a millenary history of our land.**

But the story of our territory was not the only way we celebrated this anniversary. This document, the second Sustainability Report produced by the company, is the other tool we have chosen to tell the story of the next fifty years of our company, looking straight ahead and openly to the future.

**Ours is a Report that opens a dialogue about the land and the territory** - similar words but significantly different -, on doing business in the era of green economy and green society, on the importance of art and tourism for a culturally advanced district. territory

With In this logic, the Balance Sheet becomes the ideal collector for major topical issues that until a few years ago were not combined and related to each other. The starting point, however, remains the analysis of the numbers that describe the reality that must be confronted for a productive paradigm shift.

For us, writing a Sustainability Report also means dealing with our stakeholders, in order to measure the social (as well as economic and environmental) bond that has been created with them, enhancing the company's commitment to reduce waste, cut down on the use of plant protection products, involve the community with all the problems and contradictions of our time.

And we believe it is no coincidence that all this is happening in Umbria, the green heart of Italy, "where Italy is more Italy", to quote the words of the sociologist Aldo Bonomi; the place where it can find fertile ground for an ecological conversion which can no longer be delayed, and of which we have already heard an

echo in the words of St. Francis. A place where it is possible to combine the ancient wisdom of farming, which in Montefalco means above all making wine from a remote grape variety such as Sagrantino, with research and technology, thanks to the constant relationship that our company has built with the Universities.

If it is true what Robert Putman said "economy does not predict civic engagement, but it is civic engagement to predict economy, even better than economy itself". **In Montefalco we witnessed an extraordinary process of rural development where civic virtues, awareness of places, agriculture, redesign of material civilizations is defining a green society capable of contributing to the rhetoric of green economy.**

We did this aware of being the bearers of a millennial culture, which has its roots in the "Laudato si', mi' Signore" of St. Francis of Assisi, who to travel from Assisi to Rome walked a path among what are now our lands, reflecting on "our common home with which we share our existence." The same spirit taken up by Pope Francis in his eponymous encyclical that speaks of "integral ecology".

Sustainability, in this new declination, is the pillar of a pact with consumers and with our families, for which we feel like custodians of a territory to be renewed so that it

has a future. A future that will be based first and foremost on a strong pact with those who love our wines: it will be their needs and their ever-growing product culture that will change business and production models. **It is with them, therefore, today more than ever, that we must make a concrete commitment, but also a reciprocal one, aimed at guaranteeing the sustainability, healthiness and quality of the products that come from our land to everyone's tables.** This, last but not least, also allows us to play the irreplaceable role of protecting the territory and the environment. All together.

MARCO CAPRAI  


**Marco Caprai**  
CEO  
Arnaldo Caprai Srl



E v o l u t i o n



GRI 102 - 2  
GRI 102 - 3  
GRI 102 - 4  
GRI 102 - 6  
GRI 102 - 7  
GRI 201 - 2  
GRI 203 - 2

# 01

## Evolution

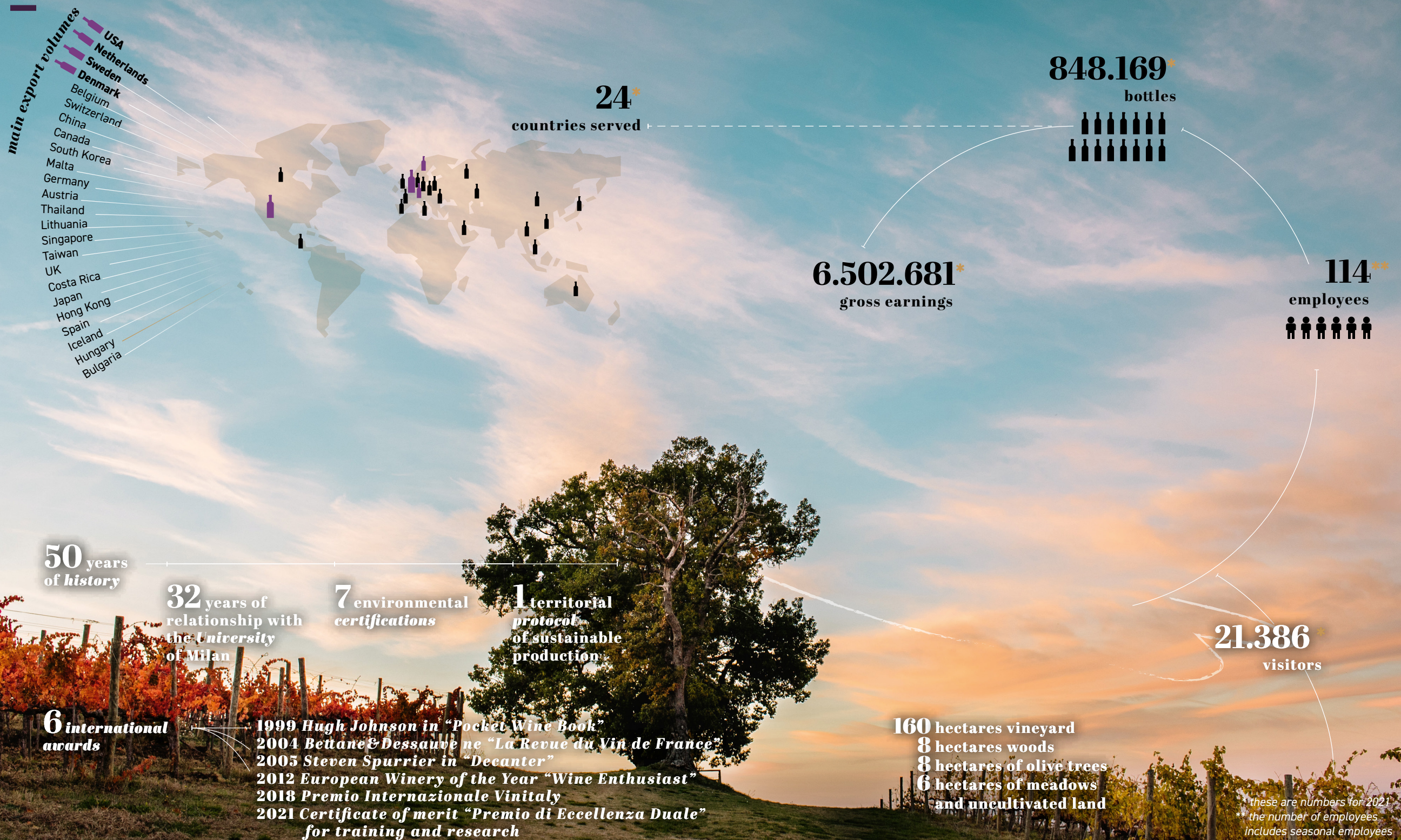






PAR 1.1.

## The numbers of Arnaldo Caprai





PAR 1.2.

## Our history in a nutshell

Our story begins in 1971 when Arnaldo Caprai, already an Umbrian entrepreneur in the textile industry, was awarded in 2002 with the title of Cavaliere del Lavoro for merits in agriculture and decided to invest in the production of wine in Montefalco: this was the beginning of the rediscovery of an indigenous grape, **Sagrantino**, of which the company, thanks to the enlightened direction of Marco Caprai, will become a leading producer.

Strengthened by the quality of a wine production more and more varied and appreciated, we attract visitors from **all over the world** to Montefalco, conquered by the authenticity of our wines, as well as by the splendid enogastronomical and cultural offer of the territory.

In 2021 the winery celebrated **its first 50 years**: a history made of winning bets, such as the one on the promotion of a grape variety called Sagrantino, which used to be considered minor; of men and women who made a territory great, but also of projects for the future, such as the ones described in this second Sustainability Report.

# Winery's timeline





PAR 1.2.1

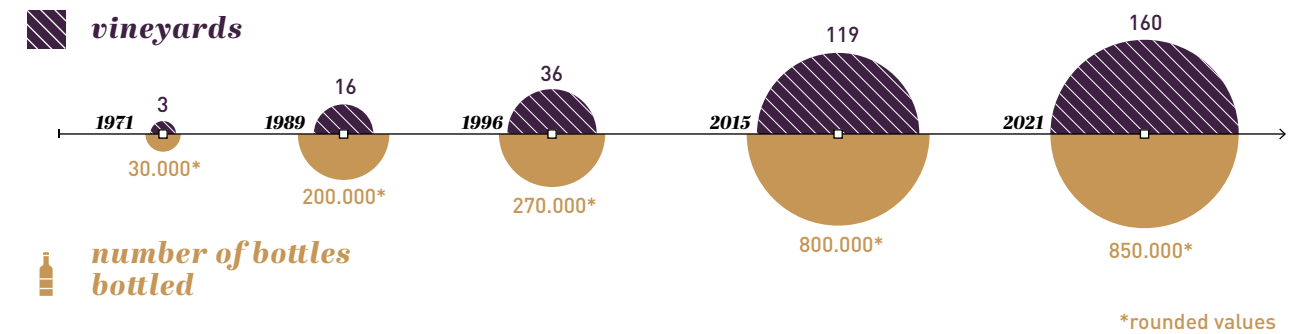
## Arnaldo Caprai in bottle

Fifty years after the foundation of Arnaldo Caprai Società Agricola Srl, **we are leaders in the production of Montefalco Sagrantino DOCG**, with most of our vineyards cultivated with our native grape, Sagrantino, in thirty-six fields of six different soil and climate environments.

The deep knowledge of viticulture and the love for the territory are the common thread of all our production, which expresses wines capable of distinguishing themselves for their **finesse, quality and class, consistently over time**. Since the beginning we have accompanied the cultivation of Sagrantino to other typical

varieties of the area, in particular Sangiovese and Grechetto, bases respectively of the DOC Montefalco Rosso and Colli Martani Grechetto.

The first plantings of international varieties date back to the end of the 1980's, when thanks to the stubbornness of renowned professionals such as Attilio Pagli and Leonardo Valenti, we bet on the vocation of our territory by starting to **design enological models of excellence, which could challenge** the production of the great wines of the world from Merlot, Pinot Noir, Sauvignon and Chardonnay grapes.



The goal of keeping constant the high quality of our production combined to the desire of **competing with great wines** on the international market, showed us the way to the collaboration with Michel Rolland, started in 2015. Bringing the long and international experience of the French enologist to Montefalco has been a new challenge for us, driven by the unstoppable aspiration towards an **ever higher level of quality of production**.

The year 2021 represented for us another important goal, which we consecrated with the release of a special edition wine, Sagrantino di Montefalco DOCG "Cinquant'anni", produced in only 2300 bottles, made with the meticulous selection of grapes coming from Monte della Torre vineyard. An exclusive wine with a distinctive and intense character, a silky and persistent texture, sumptuous and with deep tannins.

As per Umbrian tradition, the nine hectares of olive trees of the property allow us to create a small and prestigious production of extra virgin olive oil from Moraiolo, Frantoio and Leccino olives, typical of our area.





# Arnaldo Caprai



## PRODUCT OFFERING

red wine 
 white wine 
 sparkling wine 
 grappa 
 india pale ale 
 blond ale 
 olive oil

### Cinquant'anni



### Spinning Beauty



### Collepiano



### Sagrantino Passito



### 25 Anni



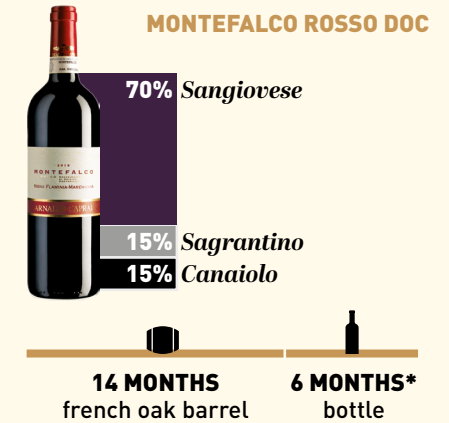
### Valdimaggio

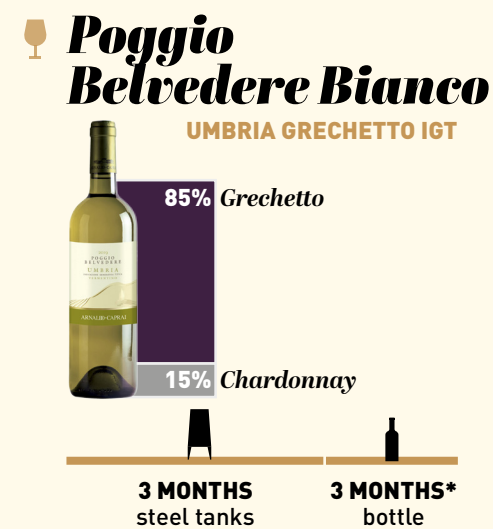
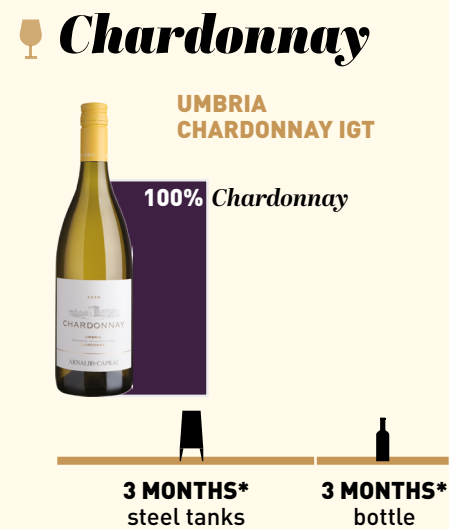
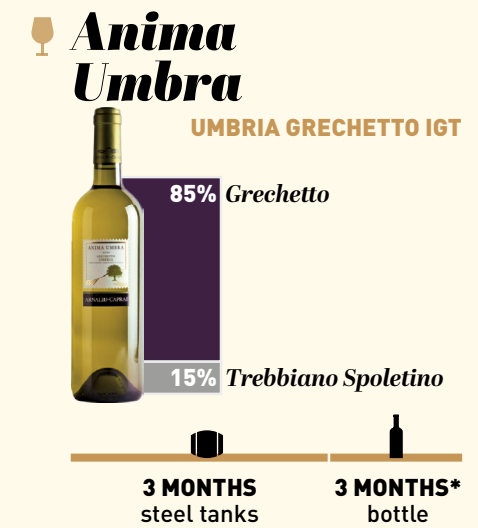
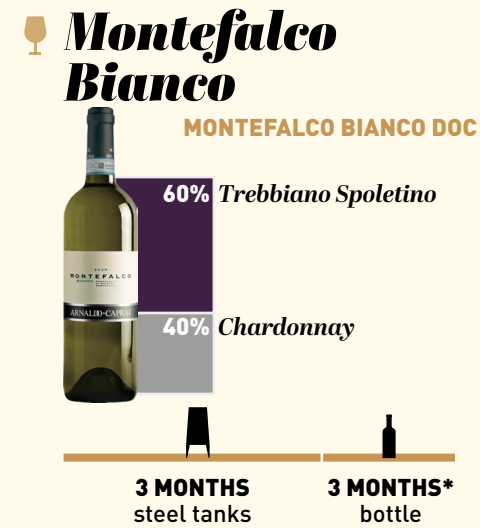
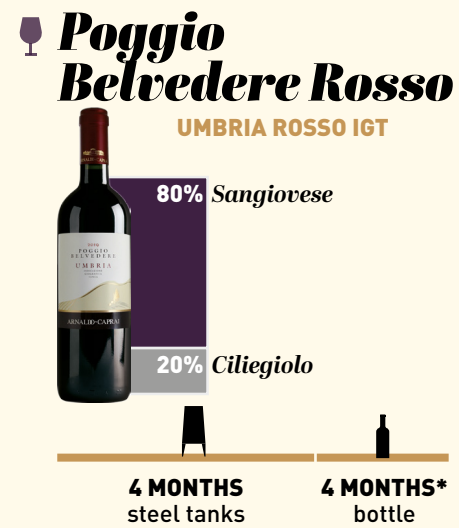
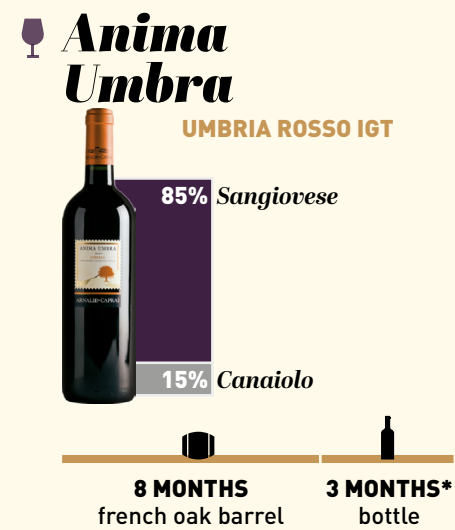


### Montefalco Riserva



### Vigna Flaminia Maremmana





\*minimum stay before  
sale



**Metodo Classico**

SPARKLING  
BRUT TRADITIONAL METHOD



50% Pinot Nero  
50% Chardonnay



20 MONTHS  
ageing on the yeast

**Merabirra**

IPA BEER



top  
FERMENTING



REFERMENTATION  
in bottle

**Olio Evo**

EXTRA VIRGIN OLIVE  
OIL



COLD PRESSING  
WITHIN 24 HOURS  
from harvest

**Grappa**

DI SAGRANTINO  
MONTEFALCO



100% selected pomace  
from Sagrantino grapes



DISTILLATION  
casa Bonollo

**Merabirra**

BLOND ALE



top  
FERMENTING



REFERMENTATION  
in bottle

**Grecante**

116.500  
PRODUCED  
BOTTLES  
2020



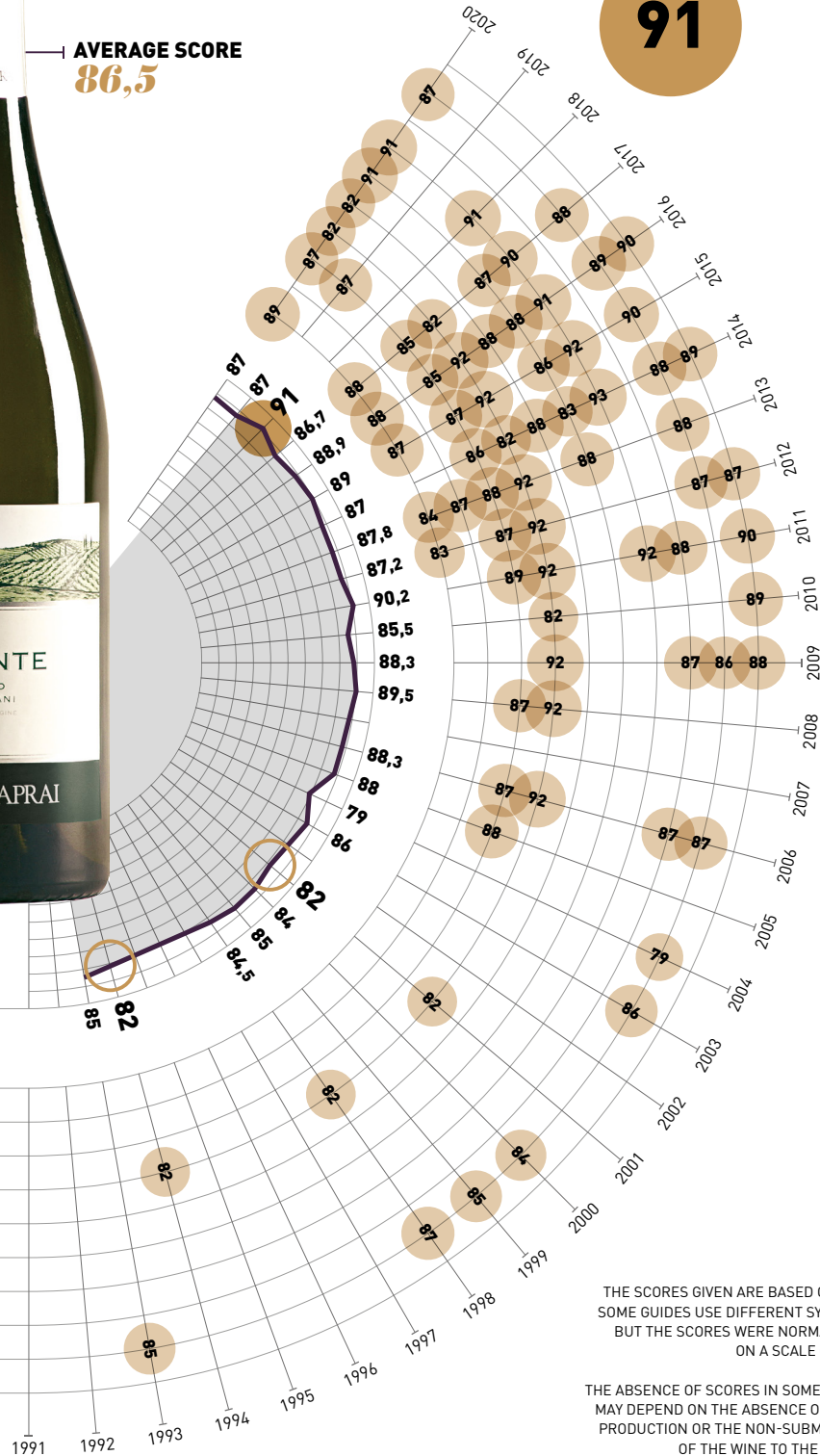
AVERAGE SCORE  
86,5

BEST  
VINTAGE  
2018

91

YEARLY AVERAGE  
HISTORY

ANDREA LARSSON  
DOCTOR WINE - CERNILLI  
VERONELLI  
GAMBERO ROSSO  
BIBENDA  
GILBERT & GAILLARD  
JAMES SUCKLING  
WINE ENTHUSIAST  
WINE SPECTATOR  
WINE ADVOCATE





# Montefalco Rosso

360.000  
PRODUCED  
BOTTLES  
2019



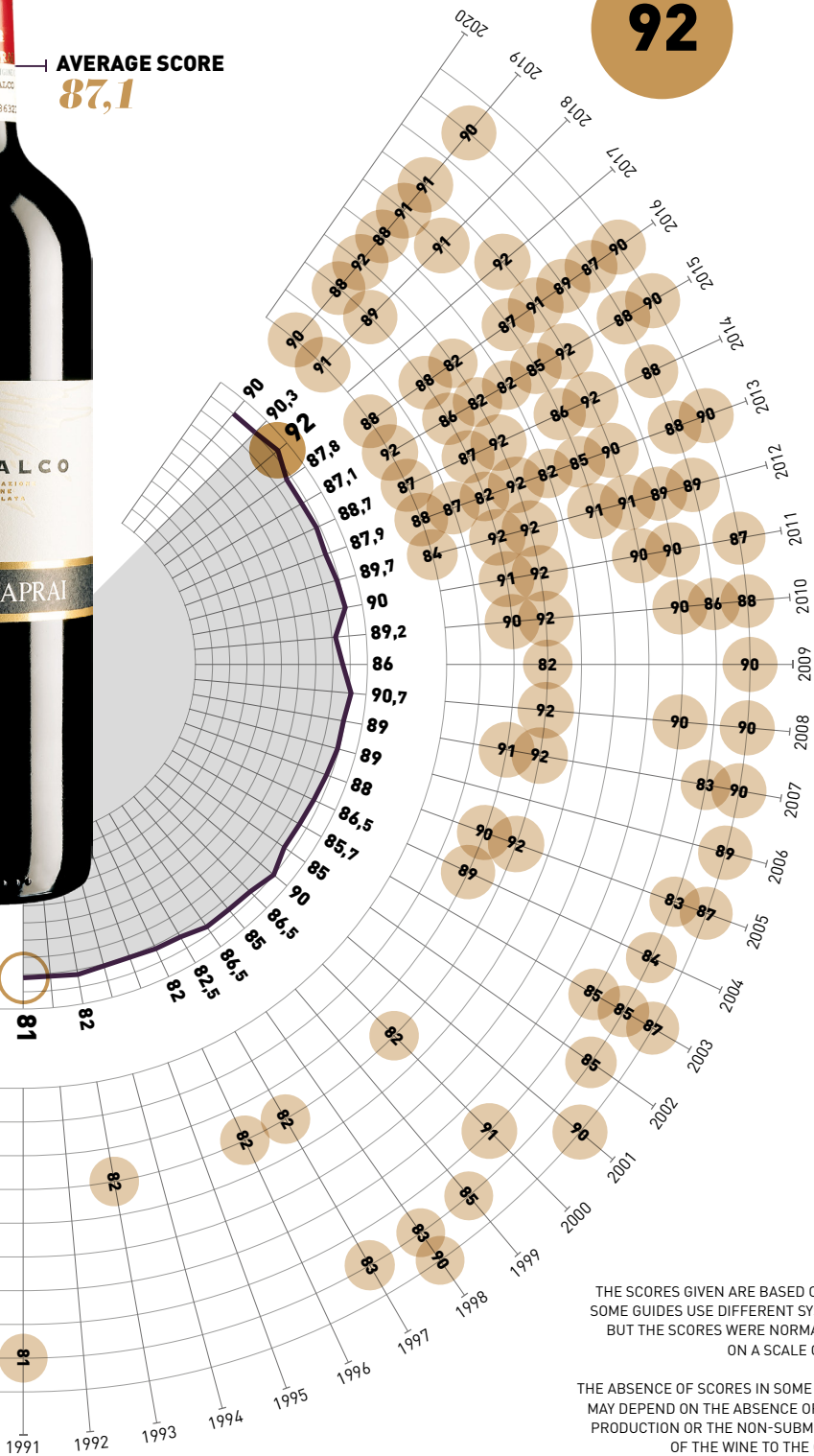
AVERAGE SCORE  
87,1

BEST  
VINTAGE  
2018

92

YEARLY AVERAGE  
HISTORY

- ANDREA LARSSON
- DOCTOR WINE - CERNILLI
- VERONELLI
- GAMBERO ROSSO
- BIBENDA
- GILBERT&GAILLARD
- JAMES SUCKLING
- WINE ENTHUSIAST
- WINE SPECTATOR
- WINE ADVOCATE



THE SCORES GIVEN ARE BASED ON 100.  
SOME GUIDES USE DIFFERENT SYSTEMS  
BUT THE SCORES WERE NORMALISED  
ON A SCALE OF 100.

THE ABSENCE OF SCORES IN SOME YEARS  
MAY DEPEND ON THE ABSENCE OF WINE  
PRODUCTION OR THE NON-SUBMISSION  
OF THE WINE TO THE GUIDE.

# Montefalco Sagrantino 25 Anni

15.739  
PRODUCED  
BOTTLES  
2016



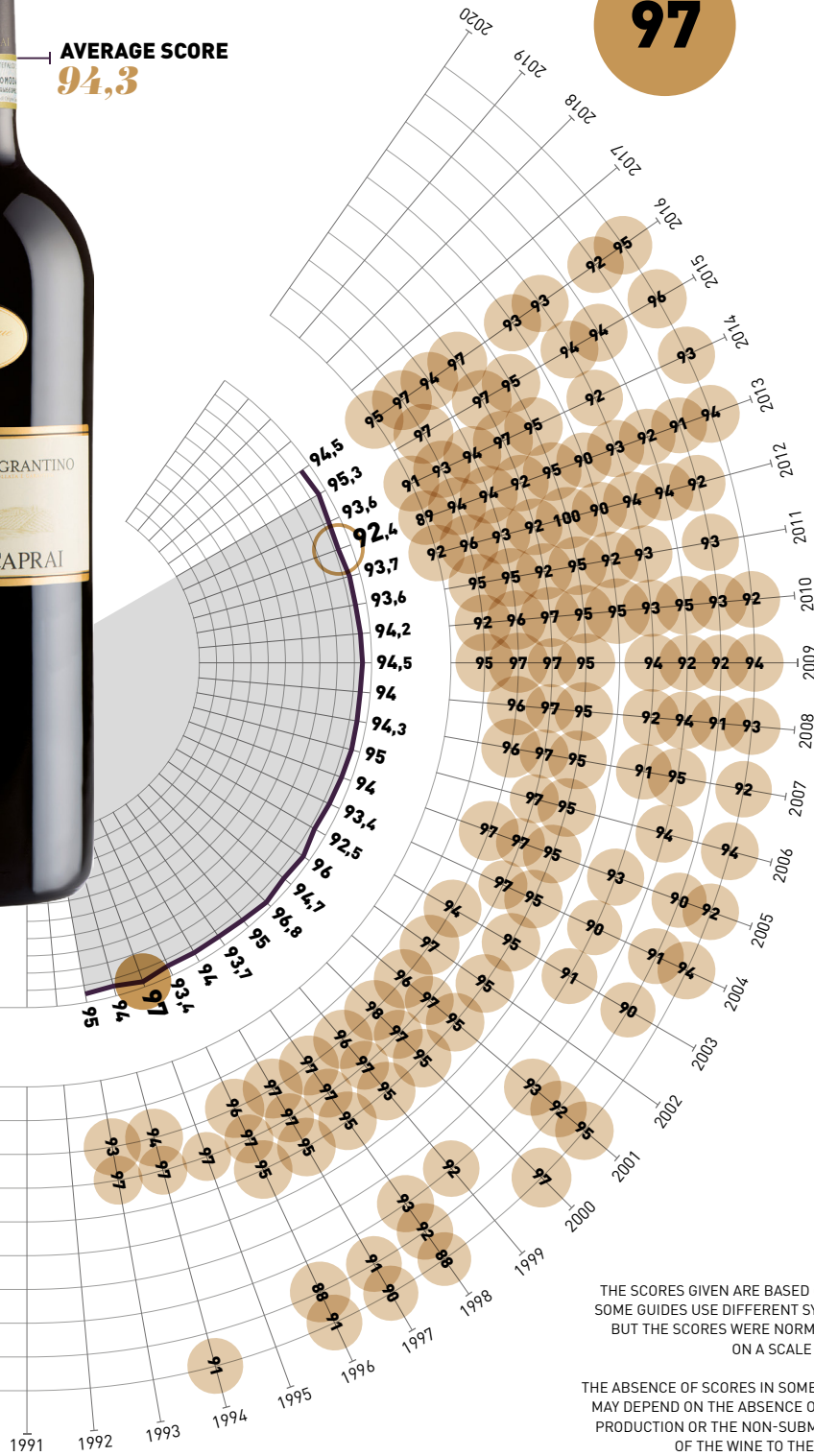
AVERAGE SCORE  
94,3

BEST  
VINTAGE  
1995

97

YEARLY AVERAGE  
HISTORY

- ANDREA LARSSON
- DOCTOR WINE - CERNILLI
- VERONELLI
- GAMBERO ROSSO
- BIBENDA
- GILBERT&GAILLARD
- JAMES SUCKLING
- WINE ENTHUSIAST
- WINE SPECTATOR
- WINE ADVOCATE



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MAY DEPEND ON THE ABSENCE OF WINE  
PRODUCTION OR THE NON-SUBMISSION  
OF THE WINE TO THE GUIDE.





PAR 1.2.3.  
**Arnaldo Caprai in Italy and in the world**

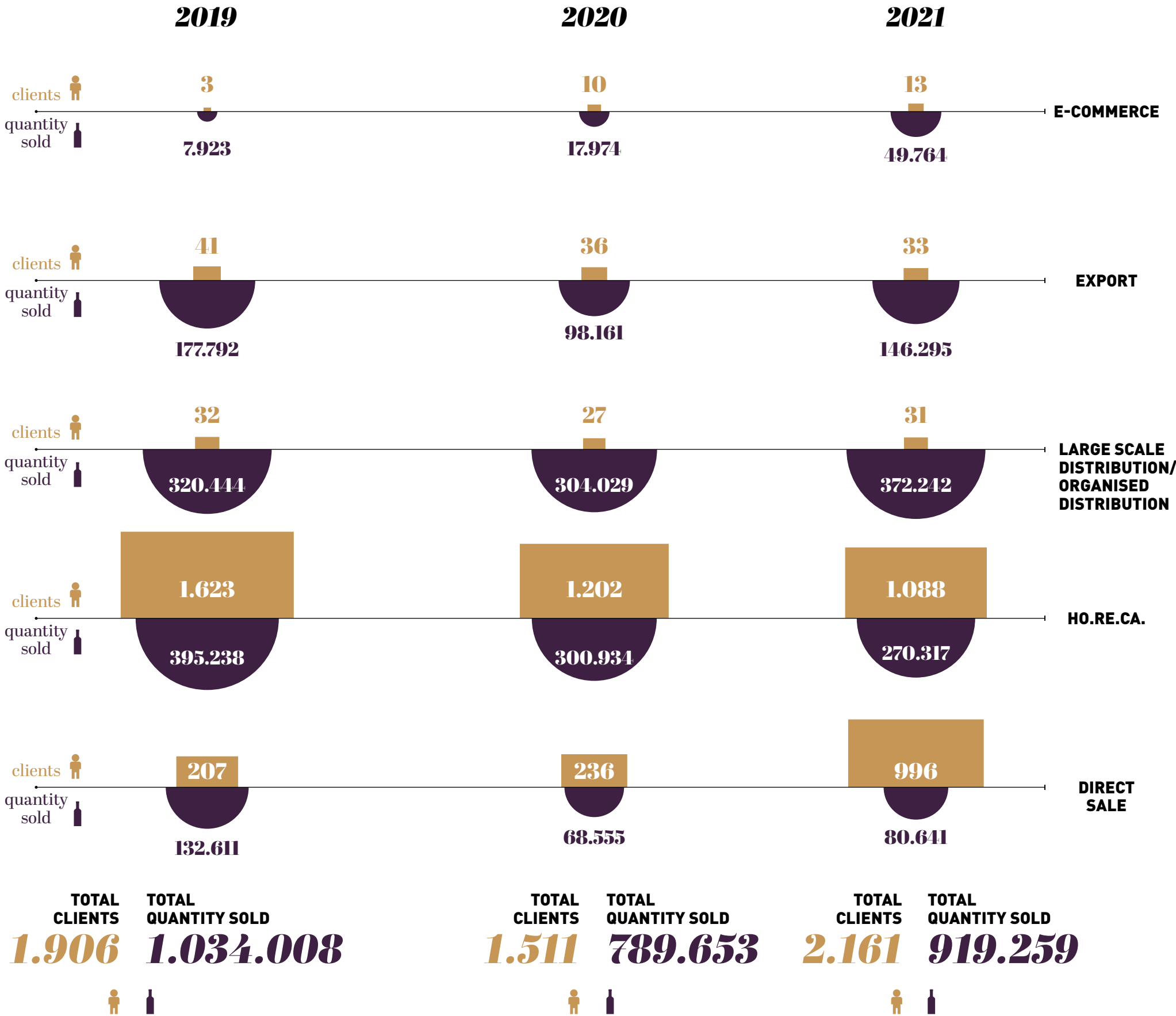
After 2020, a particularly complicated year because of the long closures of restaurants and wine shops due to the well-known restrictive measures, 2021 was a year of rebirth. Our annual production increased by 10.79%, and **the quality of production remained high.**

This was not a random phenomenon, but **the result of conscious choices that management has made over the years.** The capillarity of our sales network and the direct relationship with customers have allowed us to make the difference.

In 2021 our products reached 24 countries worldwide.

At Arnaldo Caprai, although we are aware of the importance of exporting, we have always believed that the real asset to be valued is the Italian market, with its villages, chefs, restaurants and osterias. This proved to be decisive in 2020 but also fundamental in 2021, where **we did not record any significant downturns in HoReCa**, despite the fact that it continued to experience several months of closure. This was possible thanks to the relationship, often personal, that the company has been able to create over the years with its most important ambassadors: the women and men who work in the catering industry.

The large-scale retail trade continues to play a fundamental role: thanks to the reliability of its partners, it is an important base that allows Italian consumers to taste the excellence of our Company.





PAR 1.3.

## Our Presence in the Press

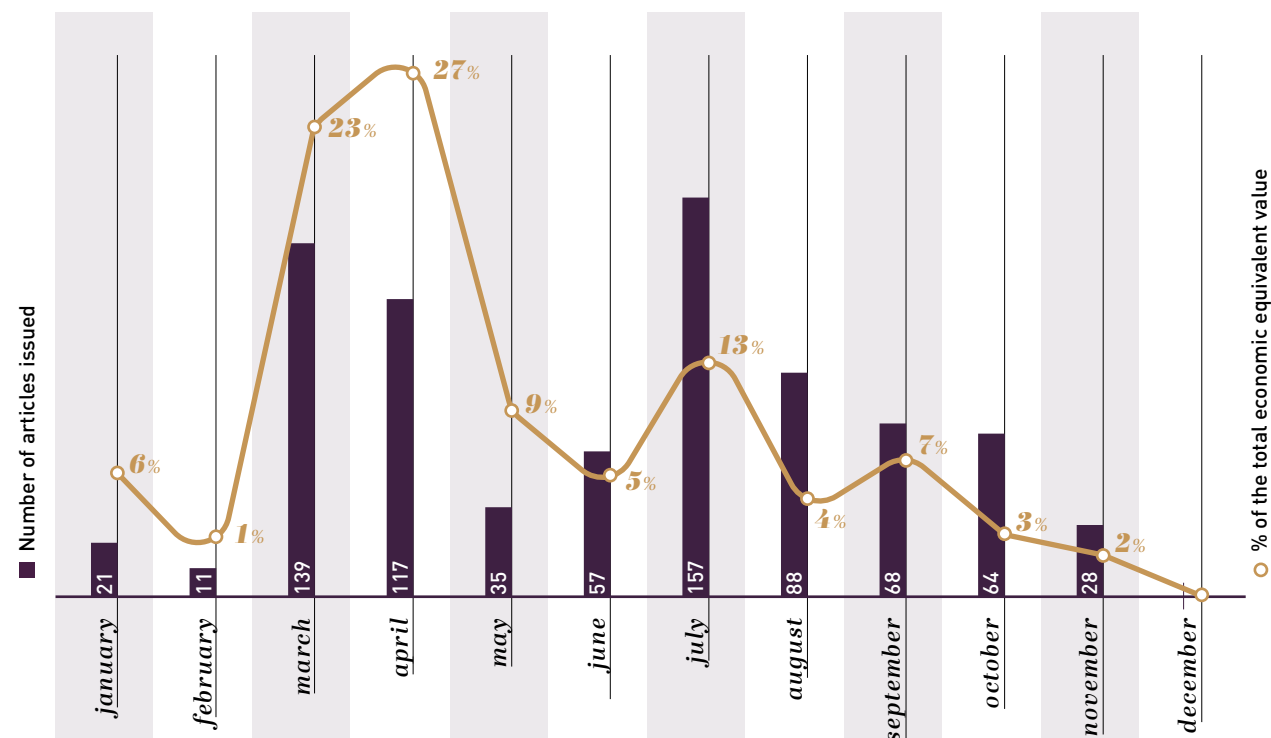
The recovery of Sagrantino di Montefalco, the iconic wine of the winery, the coordinated actions we take daily in order to combine precision agriculture, technology and ancient gestures that for hundreds of years communities have been handing down in order to take care of the vineyard and make excellent wines, are frequently reported in the national and international press.

In 2021 the most important news and TV programs talked about us, from TG2 to TG5.

The main national newspapers (Corriere della Sera, La Repubblica, La Stampa, Il Sole 24Ore) talked about the first fifty years of our winery and about our sustainable practices; the same was done by Vanity Fair and Panorama.

We have also received a great deal of attention from wine magazines, always on the lookout for good practices to share with the winegrowing community.

In total, during 2021, more than 780 articles were published about Arnaldo Caprai: this is a valuable press review, which multiplies the points of contact with our stakeholders and increases the reputation of the company, as well as being an important recognition of the daily commitment of all our employees.



## Wine, Arnaldo Caprai presents the first sustainability report

*La Repubblica*, 26 October 2021

## Caprai: “5G, environmental respect and distinctiveness: the Sagrantino among the big wines worldwide, without fads”

*La Stampa*, 23 July 2021

## On the Frecciarossa Milan - Paris, you can toast with Rosso di Montefalco Caprai

*winenews.it*, 14 December 2021

## Arnaldo Caprai Winery 50 years: “Italy starts again and the future is in the old hamlets like that of Montefalco”

*Il Messaggero*, 15 November 2021

## Social integration makes good wine in Montefalco

*Buone Notizie (Corriere della Sera)*, 9 March 2021

## AVE Split by source

Panorama (IT)	695mil
Buone Notizie	415mil
repubblica.it	342mil
Corriere dell'Umbria	312mil
Il Resto del Carlino	267mil
Msn (Italia)	219mil
Il Sole 24 Ore	211mil
La Nazione	199mil
Il Venerdì di Repubblica	179mil
lastampa.it	160mil





PAR 1.4.  
**The sacred Sagrantino**

Walking through the streets of Montefalco, admiring the Umbrian Valley from the spectacular viewpoints just outside the walls of the Borgo, discovering the small urban gardens where old Sagrantino vines grow, it is evident why the two names, **Sagrantino and Montefalco, are now forever linked**. Situated on the top of a hill and protected from an ancient city wall, Montefalco rises to the crossing of the valleys of the rivers Clitunno, Topino and Tevere. It was given this name between 1239 and 1240 in honor of Federico II of Svevia, expert in the art of Falconry.

According to one of the most accredited stories, **the variety of Sagrantino would have been imported from Asia Minor by the followers of Saint Francis of Assisi**, in occasion of

the General Chapter of the Third Franciscan Order held in 1452 in Camiano, a hillock at the foot of Montefalco. Also suggestive is the vicinity of Sagrantino with the tannic wines from the area of Cahors in France, hometown of the papal legate Jean d'Amiel who in 1300, as Rector of the Duchy of Spoleto, spent a lot of money on Montefalco, a town he loved during his stay in Umbria.

Whatever the origin of Sagrantino in the territory of Montefalco is, its fortune is most probably due to Christianity which had religious orders, and in particular Benedictines, as excellent protectors because of the **symbolic value of wine in religious ceremonies**.

The most ancient literary reference to the cultivation of "Sagrantina" grape is dated back

to 1549. It is a document containing an order of Sagrantino must by a merchant from Trevi, a town near Montefalco.

Rediscovered in the 800 thanks to the passion of the romantic travellers for the Middle Ages and to the studies on the figure of San Francesco, the suburb of Montefalco owes a lot of its fascination to its' geographic location. So much so that in the 1970's it was named the "Railing of Umbria". In 1903 Gabriele D'Annunzio, during the sonnets of the Laudi dedicated to the 'City of the Silence', celebrates Montefalco for its extraordinary synthesis between landscape, art and Franciscan spirituality, and for the extraordinary harmony that derives of it.

**The link between spirituality, art and**

**wine, was the theme of the conference organized for the 50 years of our winery in the setting of the splendid Museum Complex of Saint Francis**, where the extraordinary frescoes by Benozzo Gozzoli, by Perugino and the cellars of the Franciscan convent, can be found. Among the most beautiful places in Umbria, the church of San Francesco incorporated in the Complex constitutes an exceptional example of Italian art coupled with the dissemination of the code of Saint Francis.

To confirm this intimate connection further, according to some interpretations the same **origin of the name Sagrantino derives from the use of wine** in the celebration of sacraments, from which comes "sacro" or "sagrantino" wine.

**Sagrantino's  
Timeline**



**77-78**

Plinio il Vecchio one in the "Naturalis Historia" speaks about **the grape Itriola from Bevagna**



**1200**

Numerous documents witness that already in 1200 in Montefalco "the vine-dressers reserve to the field planted with vines" a constant care.

**1215**

According to the tradition to Vecciano (Montefalco) S. Francesco founded a convent in 1215 and made the water gush from the place that then took the name of **"source of Saint Francis"**.

**In the first half of 1300**

**Jean D'Amiel**, in close relationship with the Pope of Avignon, was engaged in various tasks by the Papal Curia and in Montefalco he was the **patron and passionate about Santa Chiara della Croce**



**1315**

A local document describes various phases of **planting and growth of a vineyard**, the **harvesting of grapes** and **wine making**: "pastinare, plantare, accrescere, allevare, potare, zappare, palare, ligare, occhiare, arachogliere, scacchiare, affossare, assepere (chiudere e custodire), vendemmiare, uvam pistare".



Some date the origins of the Sagrantino back to the Byzantine monks who went from Greece to Umbria during the Middle Ages



**1879-1893**

Sagrantino is described by the Ampelographic Commission of Foligno's district and by Baldeschi G. as a vine of ancient cultivation in Umbria



**1829**

In the "Saggio geografico, storico, statistico del Territorio Pontificio" Gabriele Calindri mentions Montefalco "to the top of the State for its wines".



**1622**

The Cardinal Boncompagni, Legate of Perugia, foresees **"the penalty of the gallows if someone is seen cutting the grape vine"**.



**1598**

In a notarial document of 1598, the custom of mixing Sagrantino with musts in casks to give them aroma and taste, which was started in Foligno, is reported.



**1540**

In 1595 Andrea Bacci, in "De naturali vinorum historia, de vinis Italiae e de convivis antiquorum" mentions the presence of the **'Itriola' grape between Bevagna, Narni and Amelia**



**1575**

In a sharecropping contract the "four arbors of Sagrantino" are mentioned.



**1540**

A communal ordinance establishes the date of the beginning of the grape harvesting operations in Montefalco **1549** In a document a merchant of Trevi orders must of "Sagrantina" grapes



**1452**

According to one of the most accredited stories, Sagrantino could have been imported in 1452 from the **Franciscan Monks coming from Asia Minor** in occasion of the General Chapter of the Franciscan Third Order held in Camiano, at the foot of Montefalco

The famous Florentine painter Benozzo Gozzoli, frescoes the apse of the Church of Saint Francis commissioned him by the Franciscan ones



**1879**

The Umbrian Ampelographic Commission accurately describes the ampelography of Sagrantino grape



**1925**

The communal administration of Montefalco established an award for the best Sagrantino in the regional fair exhibition



**1979**

The Denominazione di Origine Controllata for Montefalco Sagrantino is recognized



**1992**

the Denomination of Controlled and Guaranteed Origin for Montefalco Sagrantino is recognized





The production area of Montefalco Sagrantino DCG, officially delimited in 1979 with the recognition of DOC and then in 1992 with DCG, includes the whole territory of Montefalco and part of the communal territories of Bevagna, Gualdo Cattaneo, Castel Ritaldi and Giano dell'Umbria, all located in the province of Perugia. It deals with a hilly area not far from Assisi, Foligno, Todi and Spoleto, with a height comprised **between the 220 and the 400 meters above sea level**. It is also characterized, by its limited extension, in different exposures and slopes, with medium

annual precipitations between the 800 and the 1100 mm, and from rare snowfalls.

A climate which, during the decades, seems to have changed considerably: viticulture all over the world today is facing the consequences of **extreme meteorological events**. Even in Montefalco, in recent years, frosts and sudden rises in temperature have become more frequent: these are particular climatic conditions that increasingly **require the use of precision farming systems and new methodologies for the protection of the quality of our crops**.

The soils of the area are influenced by the south-eastern branch of the Tiber river basin, and are characterized by the presence of very heterogeneous deposits, where pebbly and sandy gravels alternate with sandy and clayey soils.

The result of the balance of these factors, together with the intervention of man, is our **Montefalco Sagrantino DCG**: a ruby red wine with violet and sometimes garnet red hues, depending on the aging; with a powerful tannic strength, warm and structured, the aroma recalls blackberries, berries and spicy spices, the taste







is dry. In the raisin version, produced in few quantities, the wine has a ruby red color with violet reflections, sometimes garnet when aged, the nose has recognizable notes of blackberry jam and cocoa.

**But talking about Sagrantino also means talking about our history, and the rediscovery of a territory.** The first hectares purchased by Arnaldo Caprai in 1971 were in the company of only ten other wineries of the territory: today this number **has increased tenfold**, as a consequence of the strong interest of the market towards the products of our area.

A path which has taken more momentum since 1987, when Marco Caprai took over the management of the winery and, following in the footsteps of his father, he started an intense study activity on the vine and its soils. Thanks to the collaboration with the Faculty

of Agriculture of the University of Milan he created **a deep and lasting bond between the business activity and the world of research and innovation.**

**In 1996 Sagrantino "25 Anni",** under the guidance of the enologist Attilio Pagli, **was the first 100% Sagrantino wine to be awarded:** the Tre Bicchieri (Three Glasses) of Gambero Rosso - Slow Food's Guida Vini d'Italia were the first recognition of a series of successes. In the meantime, the institution of DOCG Montefalco Sagrantino, which took place in 1992, included the Umbrian denomination among the great Italian red wines and opened to it international markets.

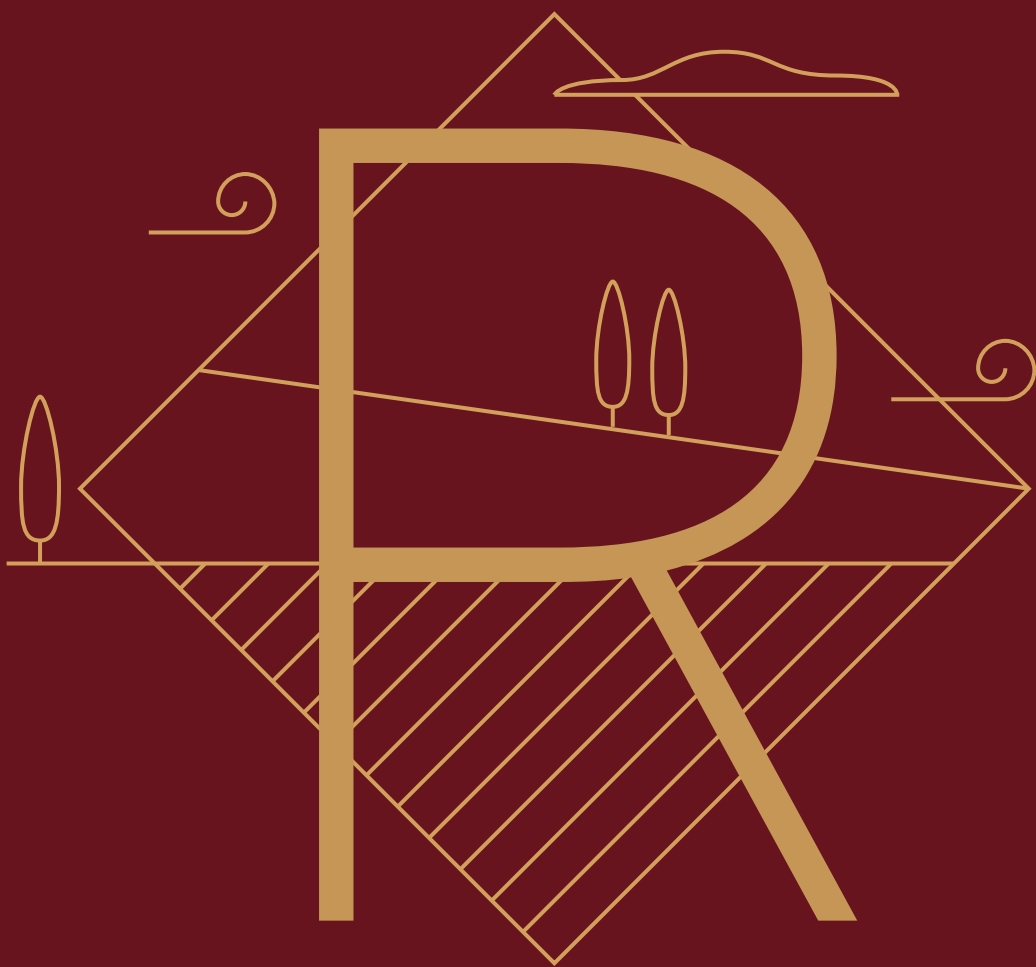
An opening which made possible the recognition of this grape and of this territory all over the world and that, combined with the quality of our winery's wines, allowed the inclusion of our bottles in **prestigious tastings.**



Among them, we would like to remember two of them, which have marked the history of "25 Anni", both held during Vinitaly. The first one, which took place in 2006 during the fortieth edition of the event, was the tasting conducted by Serena Sutcliffe, Master of Wine and Head of the Wine Department of Sotheby's, in occasion of which vintage 2000 was presented together with other twelve wines which are symbols of the worldwide enology.

The second one, which took place in 2007, in which Italian and international critics, including Hugh Johnson, awarded the 1997 vintage, one of the most extraordinary vintages of the 20th century, **among the twelve legendary Italian wines of the 20th century.**





GRI 102 - 9  
GRI 102 - 11  
GRI 102 - 12  
GRI 102 - 13  
GRI 201 - 2  
GRI 416 - 1  
GRI 417 - 1

# 02

## Research and Development

PAR 2.1.  
**An internal laboratory**

The creation of a **Research and Development laboratory inside the winery** marks the ethos of our way of doing business, soliciting **a continuous exchange between scholars and young professionals**. Today the laboratory is involved in researching and experimenting not only new agronomical and enological techniques, but also in investing in the knowledge of vineyards and production in general, constantly improving the **quality and sustainability**.







For us innovation has always been a fundamental way to keep alive the tradition in viticulture: In the past it is this approach which allowed us to give value to the Sagrantino grape thanks to the adoption of modern agronomic and enological management systems capable of exalting the quality of this extraordinary grape. In the present time innovation activity is made concrete by the continuous experimentation of precision agriculture tools, following a sustainable business model.

PAR 2.2.  
**The control of consumption**

At Arnaldo Caprai **we base the care of the vineyard on research and experimentation of the most innovative technologies at the service of precision agriculture.**

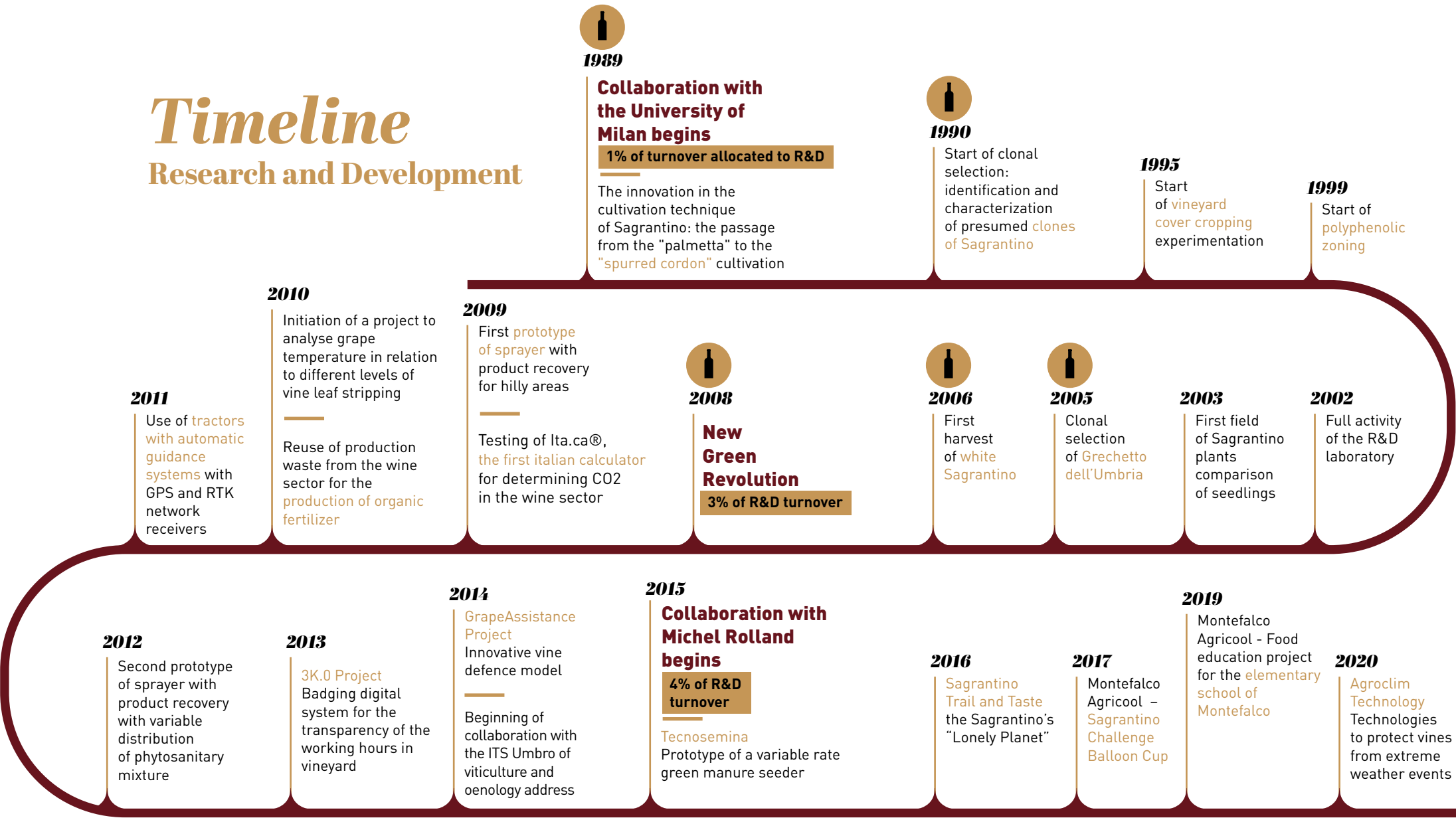
Since 2010 we have been **constantly monitoring our consumption** with the aim of improving efficiency in a sustainable way. We adapt our vineyard management protocol from year to year to the specific needs of the fields,

depending on the climate of each specific year.

In the last year, we introduced two latest-generation tractors equipped with automatic steering and low-emission engines. In 2022, the new tractors will be connected, through a satellite communication system, to a digital management platform that will increase the precision of agronomic operations in the vineyard.

# Timeline

## Research and Development



**32 years**  
of RESEARCH

**1 Institute of EXCELLENCE:**  
San Michele all'Adige

**53 university theses**  
in agriculture, oenology, economics, communication sciences

**6 universities**

**11 funded scholarships**

**63 trainees**  
national and international ,  
for 60,480 hours of internships



PAR 2.2.1.

Fertilizers

With the same area under management, 29% fewer chemical fertilizers were distributed in the last year compared to 2020. After the extraordinary interventions of mineral fertilization, mainly based on phosphorus and potassium, which were necessary to restore the correct nutritional levels of the vineyards taken under management in 2019, today we are able to considerably reduce their use from year to year.

The constant decrease in the use of phytosanitary products is due to the use of the product recovery sprayers, result of the Research and Development activity within the company.

In 2021, after the forced shutdown caused by the 2020 lockdown, we resumed the distribution of organic fertilizers. The organic fertilizers we generally use are **vegetable digestate, horse manure and mixed composted soil conditioner from animal and agricultural waste.**

Through the use of mechanical weeding, **we avoid the use of chemical herbicide** in 95%\* of the vineyard surface.\*

\*It remains used in a small percentage of vineyards with planting systems prior to the '90s which for the type of planting does not allow alternatives to chemical weed control.

In order to maintain and increase soil fertility in a natural way, **since 1995 we have been practicing green manure**, a technique which consists in burying, in whole or in part, between the rows of vines specific herbaceous species, such as legumes, in order to give nutrients to the soil and improve its structure. For some years we have been combining this ancient technique with the innovative tools of **agriculture 4.0**. We have created a prototype of a green manure seeder capable of distributing the quantity and quality of the seed **based on the different characteristics of the plots to be treated**, which ensures the best seeding of herbaceous or leguminous species for each plot.

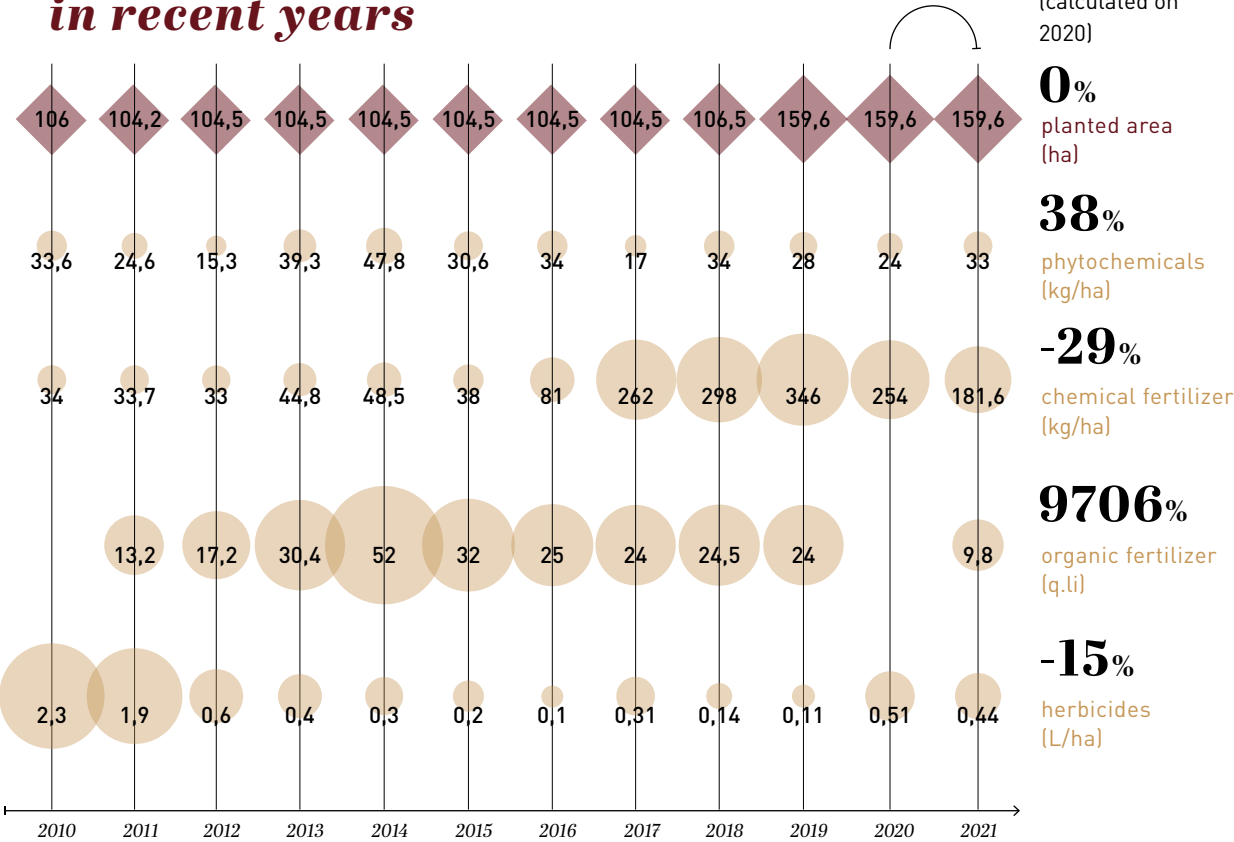
Among the technologies implemented to cope with the changing weather conditions of recent years, we have installed, as part of the Agroclim Technology project, **an anti-frost fan** to control damage from spring frosts and **two irrigation systems with variable rate and a remote control** to control damage due to summer heatwaves.

In order to reduce the use of plant protection further, and develop products necessary to fight diseases in the field, the experimentation of an App is ongoing. Thanks to forecast models, field surveys and satellite images, it monitors diseases and shares the related information on a management platform. The experimental use already contributes to further improve the management and control of phytopathologies in the farmed area.



*From the beginning we believed in the key contribution that the university world could offer to the **dynamic growth** of our company*

Total use of chemicals, synthetic fertilizers, herbicides and organic fertilizers in recent years



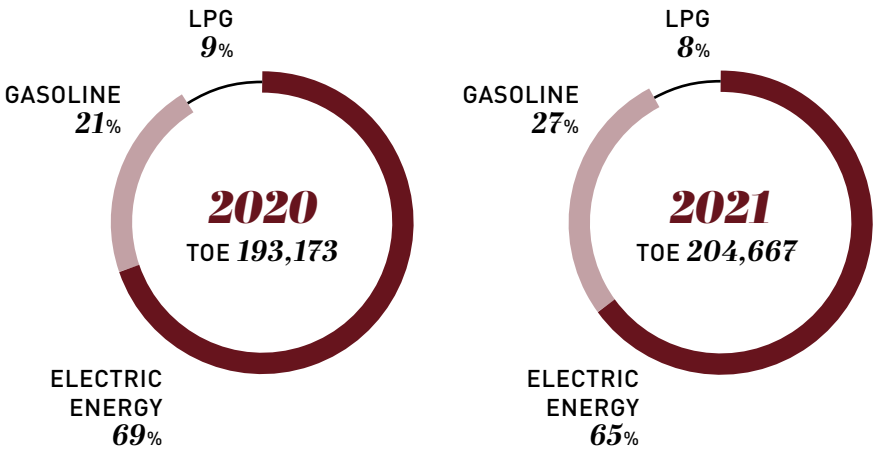




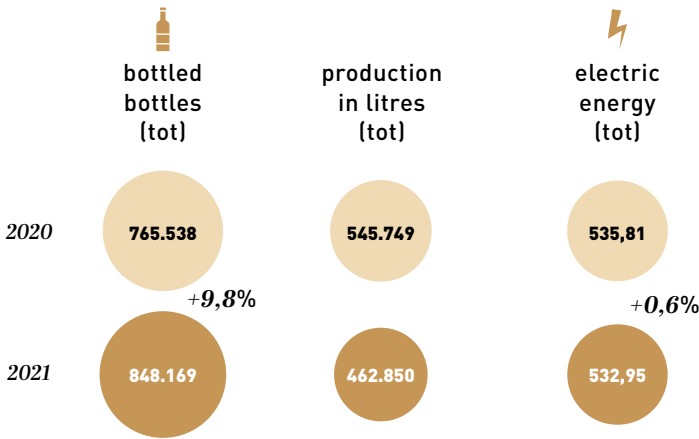
PAR 2.2.2.  
**Energy**

For years, we have implemented programs to make all winery practices sustainable, both in terms of energy and water.

***energy resources used***  
***as percentage of total***



***electric energy used***



Aware of the need to make efficient consumption of resources in the winery, over the years we have made several choices regarding energy and water saving: in 2014 we installed 24 square meters of **solar thermal panels** for the production of hot water from renewable sources; in 2015 we put solar reflective films on the windows of our wine shop space, to **optimize its thermal insulation**. We then

replaced the old refrigeration systems with better performing ones and **improved the efficiency of our cold distribution system**. The project of the new wine cellar is part of this project, whose realization has the goal, among others, to make more efficient the energy consumption of the winery, as well as improving the working spaces of the staff.

***Electricity is necessary for the normal functioning of the cellar: for lighting and cooling of the spaces, for the functioning of the electrical equipment, for the crushing and winemaking processes.***





PAR 2.2.3.  
**Water**

The use of water in the cellar is strictly connected to the weather conditions and to the quantity of grapes processed in the year. Thanks to a water purification plant, **we are able to reclaim the wastewater produced during the wine making processes** and provide for its expulsion in surface waters. The cellar and HACCP managers monitor the performance and interpretation of chemical analyses made into the wastewater from the purification plant, to ensure they remain in a healthy condition.

For the cleaning and sterilization of the winery's tools, in 2018 we installed a new mi-

crofiltration system that allowed us, against a greater quantity of grapes processed, **to proportionally reduce the consumption of well water used**. Below is a summary of water consumption from 2009 to date, divided between mains water and well water.

As for the consumption of aqueduct water, which constitutes about a quarter of the water we use, the 240% increase recorded in 2019 was the consequence of a hidden leak that was then promptly repaired. On average, there is a steady efficiency in water use per gallon processed.

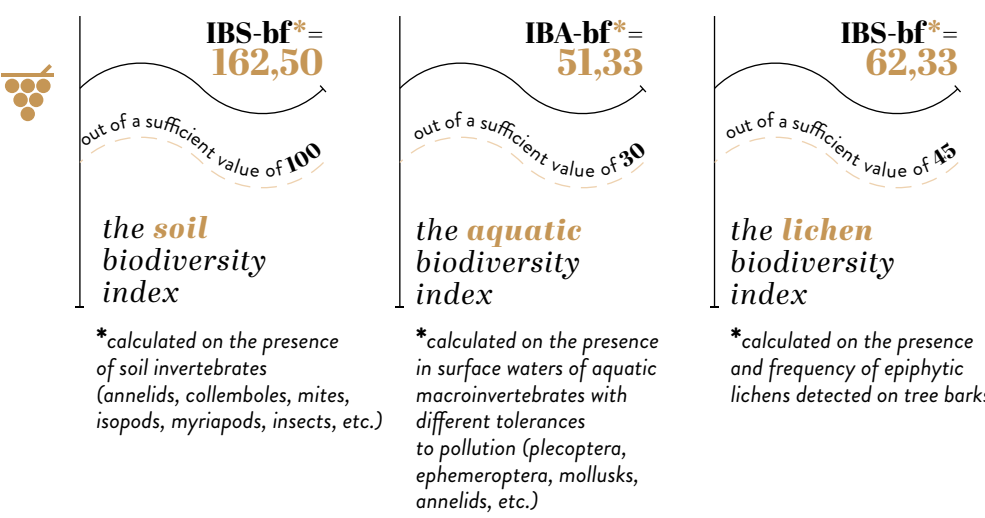
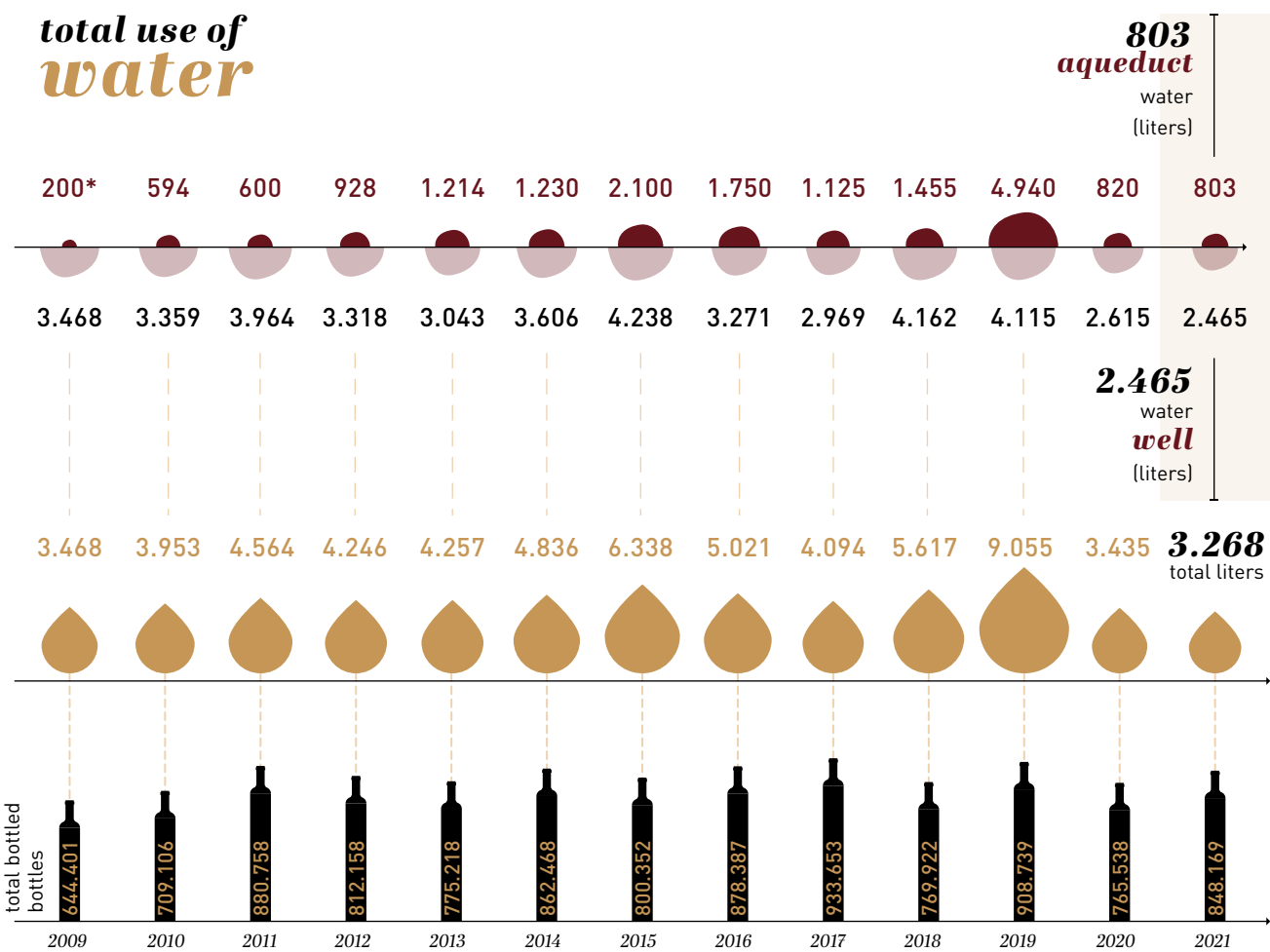
In the year to come, we will enhance the careful monitoring of our water consumption in order to calculate the Water Footprint of our winery. Already for Montefalco Sagrantino DOCG Collepiano and 25 Anni of 2010 vintage, thanks to the VIVA program, we were able to accurately measure the total volume of water resources used to produce each of the two wines.

This is not a calculation as an end to itself, but an activity which promotes a more efficient management process of water resources, both in winemaking and in vineyard treatments.

PAR 2.2.4.  
**Biodiversity**

With the eight hectares of woods, the water courses and the reservoir for the capture of spring water spread in different areas of the estate, we can rely on an important **reservoir of biodiversity** that can positively influence the health and balance of our ecosystem. In the vineyard, the tools and good practices of precision agriculture, together with the contribution of organic substance of both green manure and manure, **favour the maintenance of microorganisms present in the soil**.

To assess the environmental quality of our agrosystem, in 2020 we requested an analysis by the experts of the Biodiversity Friend protocol. Based on samples taken in different areas of the company estate, the investigation had the objective of testing the biological quality of soil, the quality of surface water and air quality (the latter through a lichen analysis). In all three analyses the values found were very satisfactory, confirming a **low anthropic impact**.







PAR 2.3.  
**Emissions calculation**

At Arnaldo Caprai we are committed to operate respecting the environment, using tools and techniques that can ensure the good quality of the product and a lessening impact on reality, **so that we can preserve the uniqueness of our territory: both of people and of the environment.**

It is the spiritual legacy of St. Francis, a man of our land, with which the governments of the world have resumed to confront urged by the Encyclical "Laudato si'" of the Holy Father, whose publication in 2015 was followed by the adoption of the UN Agenda 2030 and the Paris Agreement on climate change, as well as the most recent Cop26.

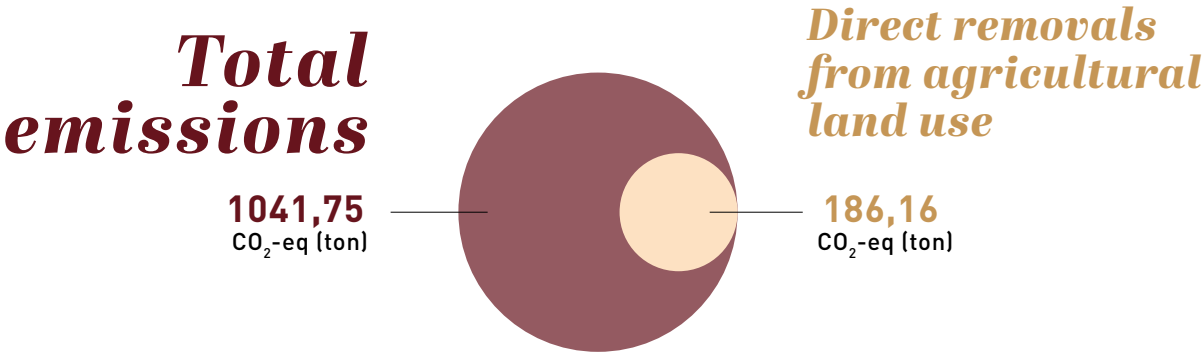
As Massimiliano Giansanti, President of Confagricoltura, wrote, "in the near future, the income of agricultural entrepreneurs will no longer come only from the production of food, but also from renewable energy and their ability to retain carbon in the soil.

As a company, we want to contribute to achieving the European carbon neutrality goal by 2050.

We do it for the planet, but we also do it for future generations. The rise in global temperatures jeopardizes the ability of our vineyards to continue to produce quality grapes and the ability of the communities settled in our area to live in these places, continuing a work that has been going on for centuries.

The company obtained the first ISO 14064 certified company carbon footprints in 2010, 2011 and 2012, to which a product carbon footprint on the 2010 ISO 14067 certified Sagrantino Collepiano, was added in 2015.

The analysis of the environmental footprint of our production was further strengthened with the UNI 11646 certification which, as part of the implementation of the national voluntary market management system for CO2 credits, allowed us to determine the carbon credits generated by our agronomic practices. It was an analysis which quantified the CO2



storage in our vineyards in the years 2014, 2015 and 2016 and whose certification for the years 2019, 2020 and 2021 is currently being validated.

We have thus learned that **the vineyard system, if properly managed with innovative techniques of soil and plant management, can make the activity an important site for the capture of atmospheric carbon.**

The analysis of storage was carried out in collaboration with an Italian startup created with the aim of certifying the ability of agricultural soils to store carbon allowing the transformation of good agricultural practices into value and offering solutions and methodologies to increase soil fertility.

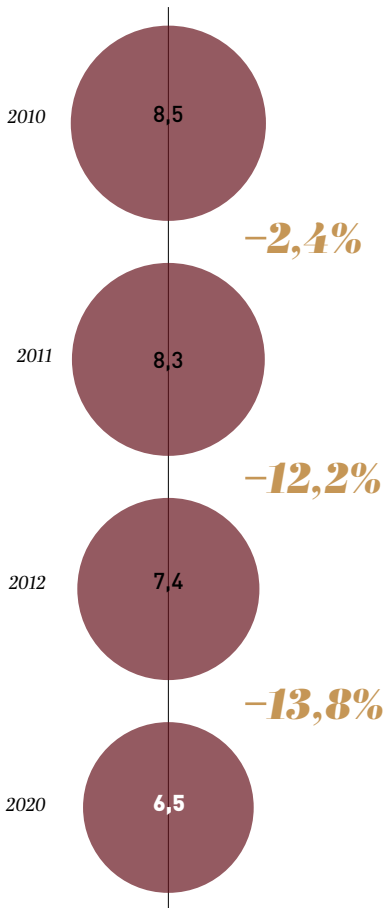
In 2020, the last company carbon footprint was carried out in accordance with ISO 14064-1:2018 in order to verify the trend of company emissions ten years after the first monitoring was carried out. The efficiency of production plants, the replacement of thermal

power plants with latest generation technologies, the continuous modernization plan of agricultural vehicles with Euro 6 self-driving tractors has positively impacted the environmental performance that will be discussed in the next Sustainability Reports.

**The result of the last analysis gives a picture in which the agricultural management of our company is able to implement the ability of the soil to absorb CO<sub>2</sub> by converting it into organic matter which is then stored in the soil. In the last ten years, in fact, we have managed to decrease the quantity of CO<sub>2</sub> emitted per hectare, as well as the impact of CO<sub>2</sub> per bottle produced** (from 1.3 kg in 2010 to 1.15 kg in 2020).

This is not a point of arrival, but rather a **starting point**, from which to start working on the one hand to find strategies to reduce emissions and on the other hand to further improve soil management techniques.

**Tons of CO2 emitted per hectare**





PAR 2.4.

Certifications



At Arnaldo Caprai we have been working for some time on controlling and reducing environmental impact. Since the beginning of 2000, with the first ISO certifications the Company has been committed **to monitoring the quality of the supply chain and improving environmental performance.**

In 2008, as the leader of seven wineries in the area formed the Association Grandi Cru di Montefalco, we started a collaboration with the University of Milan, the *'Parco Tecnologico dell'Umbria'* and some regional training centers, with the aim of defining, through the testing of innovative practices and techniques, a territorial protocol of sustainable production. This led in 2013 to the creation of the first Italian sustainability protocol for the wine sector, aimed at measuring **not only the environmental impact, but also the social and economic impact: New Green Revolution**, validated by CSQA, an independent certification body for agri-food.

The protocol certifies compliance with the following values:

- 1. Technical management of high-level vineyards
- 2. Reduction in the use of resources
- 3. Preservation of landscape and biodiversity
- 4. Product traceability
- 5. Respect and safety at work
- 6. Well-being of users and visitors
- 7. Dialogue with customers
- 8. Local community involvement
- 9. Economic sustainability and innovation
- 10. Careful activity registration



Today, after an intense activity of study and comparison that has seen us taking an active part in the development of the SOPD Equalitas sustainability standard, most of the principles of the New Green Revolution protocol have been included in Equalitas, which we joined in 2019.







YEAR	NAME	CONTENT
2001 – 2008	ISO 9001	It certifies compliance with the highest standards of quality management throughout the entire production chain, from the monitoring of incoming raw materials to that of the transformation processes, up to the finished product.
2005 – 2016	ISO 14001	It certifies an effective improvement of the company's environmental performance over time in its manufacturing activities.
2010	ISO 14064	It certifies the credibility and guarantees the processes of reporting and monitoring of GHG (GreenHouse Gases), in relation to the declarations of emissions by the Caprai Company and its reduction projects. The calculation of the carbon footprint is possible thanks to the adoption of the calculator Ita.Ca.
2013	DTS 015	New Green Revolution
2014 – 2016	ISO 50001	It certifies the continuous improvement of energy performance, including energy efficiency, energy consumption and energy use.
2014	ISO/TS 14067	Certifies the clarity and consistency of Product Carbon Footprint (PCF) quantification, reporting and communication activities by defining the principles, requirements and guidelines for its quantification and communication.
2015	VIVA	Certifies compliance with four indicators for the product Montefalco Sagrantino DOCG "Collepiano" 2010: <ul style="list-style-type: none"><li>• "Air" evaluates the greenhouse gas emissions directly and indirectly related to the life cycle of a product (CFP) or to an organization (GHGI).</li><li>• "Water" reveals the total volume of fresh water and polluted water consumed. It is an explicit indicator of the fresh water consumption in the vineyard and in the cellar related to the wine production.</li><li>• "Vineyard" takes into account the agronomic management practices in the vineyards and in particular it evaluates the use of pesticides and their effect on water bodies and soils, soil management practices, fertility and biodiversity issues.</li><li>• "Territory" takes into account the landscape designed by the cultivation of the vine.</li></ul>
2018	UNI 11646	Greenhouse gases - Specifications for the implementation of the national voluntary market management system for CO2 credits and from projects to reduce emissions or increase removals of GHG
2019	EQUALITAS	It certifies compliance with the requirements and indicators defined for each environmental, social and economic pillar which include, among others, good agricultural practices, good economic practices towards workers and suppliers, transparency of sustainability reports. The certification involves three production dimensions: the company (Organization standard), the final product (Product standard) and the territory (Territory standard).

To ensure the compliance of our current and potential suppliers with sustainability requirements, we submit them a questionnaire that requests information on both the certifications they hold and their compliance with quality and safety requirements in the management of processes and products, training and safety in the management of human resources, and their commitment to good environmental and socio-economic practices.

The collection of information **is carried out annually on a sample of suppliers**: it is a practice that allows us **to raise stakeholders' awareness of environmental, social and economic sustainability**. This year, the required parameters were met by 49 providers.

In order to control the safety of all our products, wine parameters are reported on specific Technical Data Sheets and then verified every year. From the 2021 verification, sensorial and analytical parameters of products are in compliance with what is written in the disciplinary of Denominations of Origin.

In December 2020, we updated our HAC-CP manual, introducing additional restrictive limits for specific potentially contaminating substances.

We show the information required by the relevant regulations, the origin of the name, the organoleptic characteristics, the possible food pairings and, since 2013, the certification logos of the sustainability of the Company.



*We constantly updatee restrictive limits for specific potentially contaminating substances*



GRI 102 - 12

GRI 203 - 2

GRI 403 - 1

GRI 403 - 4

GRI 403 - 9

# 03

## Green Society

PAR 3.1.

### The impulse of a legacy

Going along the succession of valleys, plateaus and plains, in Umbria are found **precious witnesses of faith, culture and traditions**. Here, among the alternation of medieval villages and natural landscapes, the Mediterranean climate favors the production of outstanding products of the Italian enogastronomical culture such as wine and oil, whose tradition has been kept alive in the Middle Ages by Cistercian, Benedictine and Franciscan **monks**.







The sociologist Aldo Bonomi, in his speech during the conference promoted by the company to celebrate the 50 years from its foundation, said: "The civic virtues of Umbria combine landscape, beauty, agriculture and culture in an awareness which precedes the economic importance. **These civic virtues combined with the heritage of the places meet the agricul-**

**ture that from the earth redraws the material civilization. These can be weaved again and again in a green society** ready to contribute to the rhetoric of the green economy". A land where the mixture of Christian spirit and civic virtues has handed down the respect for nature, the care of the community, the recovery of the territory that starts from small municipalities.

The climatic changes of the last decades have made even more evident the necessity of having to guard and preserve not only the places of art and religion, where there are testimonies of the works of Giotto and Cimabue and of the message of Saint Francis of Assisi, but also the extraordinary biodiversity and the richness of the Umbrian community.

**The respect of the terroir** passes also from this: from the protection of the territories and from the progress of the women and men who live there.







PAR 3.2.  
**With art, for people**

Our roots are firmly planted in the territory of Montefalco. Our history tells of Sagrantino. The Umbrian people retain and protect the know-how of making wine and believe that through it we can defend, enhance and tell the story of the territory and the community that inhabits it, even outside the borders of its region.

In the early 90's the recognition of DOCG Montefalco Sagrantino gave impulse to a synergy between institutions and activities involved in the production area: a path that has seen us as protagonists together with other producers of the territory. Today, visitors who pass through the rolling hills and medieval villages of our area **are welcomed by the services and opportunities of the Sagrantino district of which we are bearers in the world**. The Oscar del Vino received by Marco Caprai in 2001 as "Best Producer" \*, has consecrated the success of a business model that has made the relationship between tradition, innovation and territory the starting point for a production of excellence.

\*prize established at the time by the Italian Sommelier Association and today by the Italian Sommelier Foundation



In 2021 **we celebrated the 50th anniversary of the winery** and of the rebirth of Sagrantino thanks to the commitment of our family's history, with a **special edition**. The label of the bottle of Sagrantino di Montefalco DOCG "**Cinquant'anni**" was made in **pure gold** by the historic Florentine company Giusto Manetti Battiloro and signed by Paolo Canevari, an international artist who reinterpreted Benozzo Gozzoli's 1466 altarpiece entitled "Sposalizio mistico di Santa Caterina di Alessandria and the saints Bartolomeo, Francesco, Lucia and angels", holding together his artistic poetics and the approach of our company made of history, craftsmanship, territory, universality, religion, iconicity, internationality, innovation, research.

Now in its fifth edition, the **fundraising** campaign named **#CAPRAI4LOVE** is also an integral and tangible part of our winery's philosophy as a tool of vision and constant commitment to support the culture of our territory. Over the years, also thanks to the involvement of exceptional

testimonials and other companies and associations of the territory, the initiative **has made possible the recovery and restoration of some works that testify the history of the cultural dynamism of Montefalco**: among them the fresco by Benozzo Gozzoli "Grandi Francescani" and the wooden arch of the Museum of San Francesco.

Arnaldo Caprai winery proudly represents an important **reference point** not only for occasional visitors but also and above all for the community, always involved in our initiatives.

There are many projects that have seen us engaged **in the forefront for the visibility of the Sagrantino district, its culture, its history, its landscapes and its outstanding products**.

Among these, from the virtuous collaboration between our Company and the Winenews magazine, in 2016 we started the project that **involves the children of the elementary school "Bruno Buozzi" of Montefalco in a laboratory of taste and nutrition education**. In the series of appointments in which we are the protagonists, we transmit to the kids the curiosity towards animal and vegetable species; we then







guide them in the discovery of the centenarian Sagrantino vines that can be found at the edge of some medieval buildings in the historical center of Montefalco, as well as in the observation of our natural landscapes, already the subject of Benozzo Gozzoli's work.

In 2018 we published the "Sagrantino Trail and Taste: four itineraries in a terroir of excellence": **a free guide to the Sagrantino territory**, downloadable online at [www.mymontefalco.it](http://www.mymontefalco.it) and available in both Italian and English.

**After the earthquake** that severely affected the towns of Amatrice, Norcia and Visso in August 2016, tourism in Umbria suffered a major downsizing, and the phenomenon also affected the activities of our district.

The presentation of The Duel of Wine at the 73rd Venice Film Festival, a film shot largely in our winery, the streets and historical buildings of Montefalco, **contributed to give a new and safer image of our places**, evoking landscapes and lifestyles that refer to our millenary tradition. In the movie the owner Marco Caprai plays himself, and in many scenes the main character sommelier Charlie Arturaola tastes our wines. **The whole community was involved in taking part in the cast** selection of the movie, through an online contest.

Our sponsorship relationship for the **Sagrantino International Balloon Challenge Cup** dates back to 2017. This is a competition between hot air balloons that in the summer

attracts more than 90 crews **from all over the world** and thus serves as a **showcase for the promotion of the territory and its eno-gastronomical typical products**. Participants, after having flown over Sagrantino vineyards, are welcomed by the activities of the district which offer them various services. In the last three years we have renewed our relationship with the Ballooning event as part of the **Montefalco Agricoool project**, an initiative promoting tourism to the Sagrantino area.

The attention to the preservation of the territory and the support of the community is not limited to the Montefalco area. On the occasion of the 100th birthday of the Nobel Prize Rita Levi Montalcini, we donated all sales revenue of the special edition label to the Rita Levi Montalcini Foundation (**promoting women's education in Africa**).







PAR 3.3.  
**Human resources**

We are proud to have been pioneers in Italy of a new idea of viticulture, one that had the environment, society and the future of its business at heart.

This is a project that, as Arnaldo Caprai Company, we have pursued through **the adoption of sustainability certifications and protocols.**

The contribution of the human resources that work in Arnaldo Caprai is the result of the **dynamism of our cultural background**, made up of a continuous exchange between those who preserve the traditions of the territory and those who are integrated into the company after coming into contact with us through training courses at universities or ITS.

**Each of us, regardless of our role, contributes with his or her own knowledge, culture and different experiences to the maintenance of a safe, serene and stimulating working environment.**

Every year an external consultant **monitors the degree of satisfaction of our workers** with their working conditions in the company: **in the 2021 survey**, the vast majority of workers declared themselves satisfied with their professional growth and relations with management. The perception of receiving ongoing training on the job is very high, and most consider their current professional position to be adequate for their education. The picture of responses shows a company that takes into account the needs of workers and their well-being, involves them in decision-making processes, is committed to building good personal relations and is attentive to their professional satisfaction and personal fulfillment. Particular appreciation was expressed for the flexibility granted on working hours, leave and vacations, whose communication and request is facilitated by the **automatic RFID badging system**. All consider the safety standards in the workplace to be adequate and are pleased that cultural and religious practices are respected. There was also a **general pride in working for a company that is embedded in the community, attentive to the needs of workers, and invests in sustainability.**



We are convinced that the quality of our products is a result of the quality of the working environment in which they are manufactured. For example, the RFID badging system ensures the transparency of the working hours and makes the request for vacations, leave or other communications independent for all workers. In the management of the company **we pay attention to the safety of people working in the vineyard in the activities of pruning and harvesting, as well as operators who carry out activities in the cellar**, which may be variously exposed to the risk of injury given the high manual content of the activities and the specificity of products and machinery used. In 2021 our production operators have been the recipients of specific training courses for the improvement of their knowledge and operational skills.





We take all necessary measures for the **prevention of accidents and damage to health**, in compliance with the Italian Law (T.U.S.L. - D.lgs 81/2008), including the preparation of a document evaluating the risks caused by the activity and the appointment of responsible figures such as RSPP, RLS as well as other supervisors specifically trained to assist in case of emergencies.

We are committed to developing and promoting a process of continuous improvement of our safety performance, as evidenced by the implementation in the vineyard of some tools such as the sprayer with product recovery and automatic guidance systems with GPS and RTK network receivers on our tractors, which also allows **the automatic sending of a request for help**.

In 2021, **no injuries were recorded among our workers**. In any case, the Company takes out **an accident prevention policy for all employees**, which - with a view to company welfare - covers not only activities within the company, but also any accidents that may occur to the worker in his or her free time.

During the pandemic, we worked to follow the indications provided by the World Health Organization and the Ministry of Health, providing staff with the means of protection and adopting the necessary behavior protocols.



PAR 3.3.1.

**New talents**

We have always believed in the value of **training as a tool for increasing and consolidating individual skills and as a means of personal progression and improving the living conditions of the communities** in the area.



This philosophy does not only translate into **giving an opportunity to the ideas and aspirations of the Company's workers** or in providing them with ongoing training, but also in the development of actions that allow the intellectual, personal and working progress of the young people of our territory. For example the projects dedicated to the students of the schools in Montefalco, to the students who attend ITS courses and in the integration programs for asylum seekers assisted by Caritas of Foligno.

Continuous and constant collaborations with universities and research organizations have, over the years, guaranteed an increase in the level of knowledge and specialization of our employees and collaborators, **enhancing their potential and giving back to the district of Montefalco a great value**.

With the intention of actively collaborating in the training of future operators and business technicians, since 2014 **we have been investing in the training of the younger generations** by welcoming the students of ITS Umbria Academy among our vineyards.

A commitment underlined also through the active participation of our CEO Marco Caprai in the Board of the Umbrian ITS, first ITS in the Italian ranking. Convinced of the value of the educational content of the course, **we have collaborated in the design and implementation of the curriculum by providing classrooms, vineyards and specialized personnel**.

The contribution of the employees in the companies of the area, like ours, have accepted this challenge and offer a high level of training and professionalism to the young participants, employed in a post-diploma course in Agri-food. At the end of the cour-





se the students receive the State Diploma of Tertiary Education, equal to level V of the European Qualifications Framework -EQF. The students, involved in a course of 1800 hours, 800 of which to be carried out in the company, **acquire knowledge and skills that make them able to manage the production processes of the agricultural sector**: they face modules on basic legislation as well as agronomic techniques, the use of the latest technologies, and marketing strategies. This work has recently been recognized with a **certificate of merit** received at the 2021 *Premio Eccellenza Duale* of the Italian-German Chamber of Commerce, dedicated to the enhancement of virtuous dual training projects in Italy.

Thanks to the hours of training in the Company, young professionals come into contact with the business world, and **find employment**: the result is a virtuous circle of technical and cultural growth among the employees of the territory.

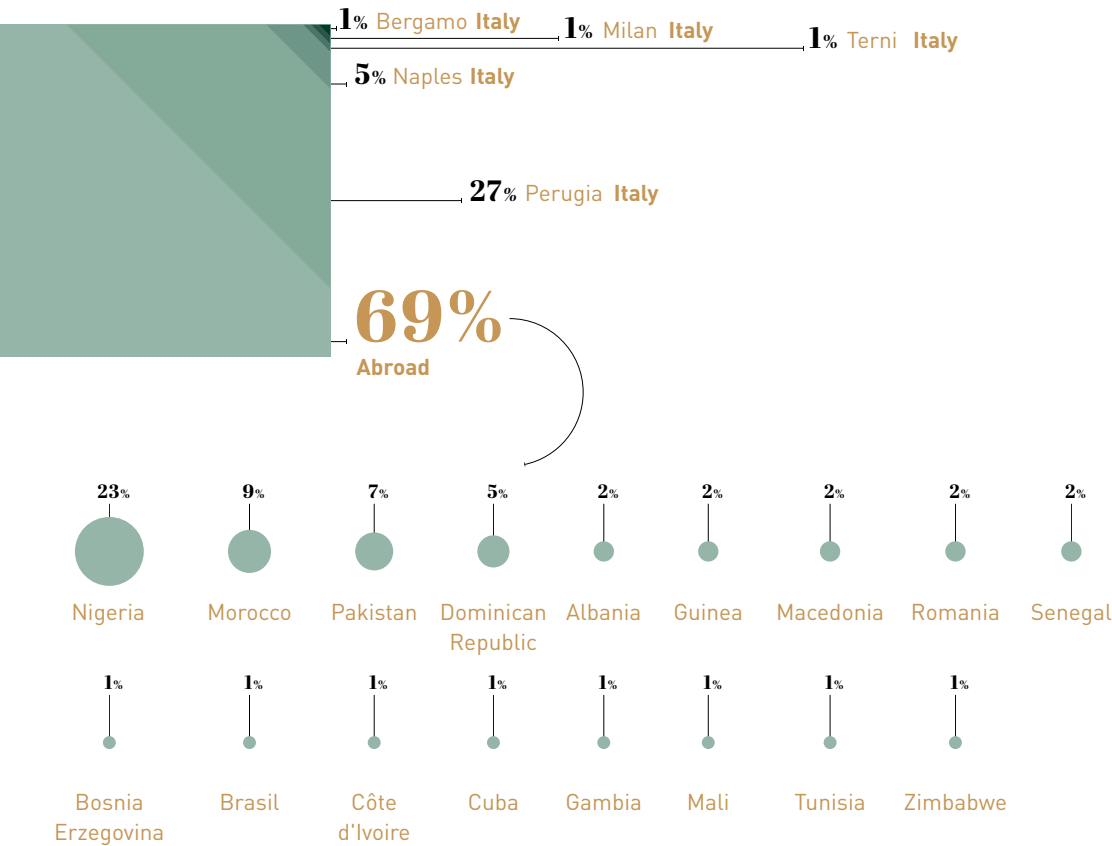
PAR 3.3.2.

Integration among vines

Welcome asylum seekers not with works of charity but through the offer of work and professionalism: this was the purpose of the integration project carried out by the Company thanks to the collaboration with Caritas of Folligno, a project that aims to **integrate migrants in an effective way**, making them protagonists of the development of the territory and the community which they live and work in. Since 2016 an increasing number of asylum seekers **found an occupation among the vineyards and the winery of the Company** and were hired as agricultural workers. The success of the initiative now attracts more and more workers, who come to Arnaldo Caprai directly, knowing that they will find a welcoming and respectful environment. The work has given these people the chance to tell their story of great willpower and of the countries they have come from, as well as **being recognized by the community as an active contribution to the local environment, helping to dispel any prejudice**.

To better study the phenomenon, in 2021 the company promoted a qualitative survey on the demographic qualifications of seasonal workers employed, as well as their general perception of their experience at Arnaldo Caprai. Eighty-six telephone interviews were conducted between December 2021 and January 2022. Seventy-seven percent of the sample consisted of men, 23% of women. The average age of the interviewees is 38 years old: 29% are between 20 and 30 years old, 30% are between 30 and 40 years old, 22% are between 40 and 50 years old, 15% are between 50 and 60 years old, 4% are over 60 years old. As for origin, the survey showed that 65% of seasonal workers are non-Italian. In particular, 23% were born in Nigeria, 9% in Morocco, 7% in Pakistan and 5% in the Dominican Republic. Among the Italians, 27% were born in the province of Perugia, 5% in the province of Naples.

seasonal workers origin



Staff of foreign origin were asked to indicate how many years they have been in Italy: 16% have been in Italy for less than 5 years, 41% have been in Italy for between 5 and 10 years, 27% for between 10 and 20 years, and 16% for more than 20 years. Of those interviewed, 76% are staff employed in the vineyard, 16% in the wine shop, 6% in the cellar, 2% in the winery-structure.

Each of the interviewees was asked to express a judgment (positive, negative) about their experience of working in the winery. For 95% it was a positive experience, for 5% it was

a negative experience because of the seasonality of the work.

They were then asked to make, if available, some comments about positive or negative elements related to their experience working at the company. Negative comments included the sometimes unclear information between departments, while positive comments included the punctuality of payments, the opportunity given to grow in experience and responsibility, and the variety of tasks assigned which acted as a motivation to continue working there.















PAR 3.4.  
**The hospitality of Arnaldo Caprai**

Our winery inaugurated its own Spazio Enoteca in 2006: a visitors' center **open to the public every day of the year**, with tasting rooms, meeting rooms and a hall for conferences and events. Thanks to the idea of sharing and attracting talents underlying the creation of these spaces, in our winery we host many conferences: an example is the Symbola Foundation seminar "*The Future of Italy: the Challenge of the Soft Economy*" held in 2006, and the Montefalco Enological Event, dedicated every year to the strategic promotion of the territory.

We were the first promoters of Harvest in Montefalco, a musical event which also involved other wineries in the area and which, from 1997 to 2005, thrilled wine and music lovers from all over Italy who came to Montefalco to attend, immersed in the vineyards, the musical performances of artists such as Goran Bregović, Max Gazzè, Vinicio Capossela, Bandabardò, and many others. We participate in the national initiatives of Cantine Aperte and Calici di Stelle, where we involve musical talents, performers, astronomers to offer moments of entertainment to **both adults and children**.

In 2021, despite the complexity of the pandemic context and with the adherence to the reference regulations for the containment of the contagion, **we welcomed 21,386 visitors**.\*

Besides organizing personalized experiences, our winery offers five main tasting tours in both Italian and English, with different duration, time of experience and budget.

Among them, the "picnic in the vineyard" is the tour that most excites adults and children. After visiting the winery guided by our experienced staff, guests can walk and play freely among the rows of vines of the estate and then relax on our wooden terrace. There, in the shadow of a centenarian oak tree overlooking the Sagrantino vineyards, accompanied by our wine and local products contained in the basket delivered, in the heart of a branch of the Saint Francis Walk, our guests are free to spend the day among the hills of our estate with a view of Montefalco.

\*data obtained from the visitors to our wine shop..



Finally, we have recently inaugurated **Ter-razza Monte della Torre, an exclusive space inside the estate** from which it is possible to enjoy a unique view of Montefalco and Sagrantino vineyards, illuminated until sunset. Here we take our visitors on a journey of discovery about the world of Arnaldo Caprai and Umbria **accompanied by a Wine Educator**.

Our goal is to offer a **memorable experience of our vineyards** to anyone who comes to the winery, giving the opportunity not only to taste and buy our products directly in the winery, but also to **receive information about the most attractive places in the Montefalco area**.

- Ours is a winery without barriers:
- The accessibility to people with disabilities is ensured by means of a parking lot reserved to them and a special path to visit the winery;
  - In the space closer to the access of our buildings there is also a dedicated car park for pregnant women or new mothers.
- Two ENEL columns for recharging vehicles ensure the mobility of those who travel by electric car.







GRI 102-9  
GRI 102 - 13  
GRI 102 - 40  
GRI 102 - 42  
GRI 102 - 43  
GRI 102 - 46  
GRI 102 - 47  
GRI 102-49  
GRI 103 - 1  
GRI 103-2  
GRI 103 -3

# 04

## Listening

PAR 4.1.

### Stakeholders and materiality

We believe that the qualitative and productive growth of our business model is based on the trust and respect of our stakeholders. These are public and private bodies, the media, sector associations, suppliers, partners, customers, employees and the community, with whom we have established relationships based on **loyalty and transparency**, and with whom we have discussed and continue to discuss our **present and future prospects**.





For this reason we are committed to organizing initiatives, events and audits that involve all stakeholders of Arnaldo Caprai. Today we are in an active dialogue with the local Institutions and Associations for the creation of a Rural District. We have promoted, both directly and in collaboration with other associations of producers, **projects for the development of the area of Montefalco**, which have made the village known and appreciated worldwide. Likewise, convinced of the need to make the whole territory responsible for the sustainable development of local realities, we involved other wineries of Montefalco in the creation of the first territorial sustainability protocol in Italy.

We are in the Committee of Promoters of Symbola, Foundation of Italian Qualities. We actively participate in sector associations such as Confagricoltura, supporting many of the initiatives periodically activated. As members of the Pollenzo Agency, we have contributed to the recovery of the historic Pollenzo complex and to the creation of a reference hub for food and wine knowledge, home to the first University of Gastronomic Sciences in the world. This year we gave wide publicity to the publication of our first Sustainability Report, which resulted in several interesting articles in national newspapers and trade magazines. In the year 2021 we confirmed the different

categories of stakeholders of our activity already identified for the Sustainability Report 2020. We shared our activities, projects and impacts, also with our neighbors in an anonymous questionnaire on our relationship with the Company: of the 15 questionnaires sent, we received 6 responses, both online and by mail. The timely identification of our stakeholders then was central to the updating of the materiality analysis and their involvement in the assessment of material issues for Arnaldo Caprai. In January 2022 we submitted to our stakeholders a quantitative analysis, in which we asked them to assign a priority score (from 1 to 4) to the areas of strategic action and development identified by the management

of the Company, as evidenced by the matrix, updated. As a result, we collected 52 contributions, most of which came from employees and suppliers. The result of the materiality analysis highlights, in the relative matrix, the material results, i.e. the aspects perceived as relevant by Arnaldo Caprai and stakeholders, which significantly influence expectations, decisions and actions generating economic, social and environmental impacts. These are the material issues that emerged for 2021:



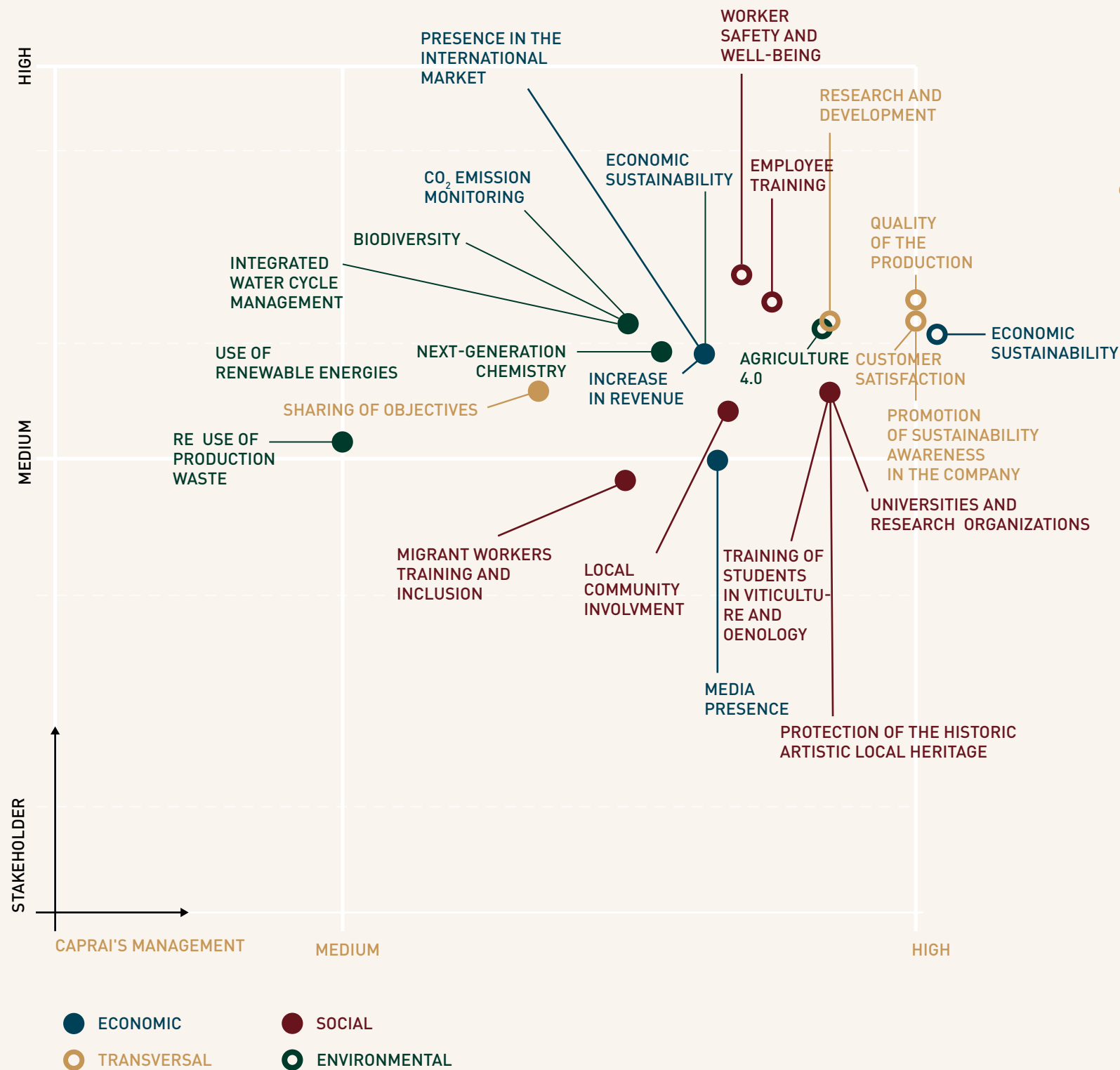


Diagram illustrating the relationship between Caprai's Management and Medium.

The diagram shows a horizontal axis with an arrow pointing right, labeled "CAPRAI'S MANAGEMENT" on the left and "MEDIUM" on the right.

Below the axis, four colored circles represent different dimensions:

- ECONOMIC
- SOCIAL
- TRANSVERSAL
- ENVIRONMENTAL



**AGRICULTURE 4.0**  
investments in digital technologies  
and precision agriculture

**ECONOMIC SUSTAINABILITY**  
study of economic sustainability for any  
changes and/or improvements to business  
processes

**WORKER SAFETY AND WELL-BEING**  
improving the work environment for worker  
safety and well-being

- 8 **RESEARCH AND DEVELOPMENT**  
commitment to research and development  
activities for the continuous introduction  
of process and product innovations

**CORPORATE SUSTAINABILITY AWARENESS**  
awareness and training towards sustainable  
production processes

In accordance with the **Global Programme of Action for Sustainable Development (2030 Agenda) launched in 2015** by the United Nations, we then focused our attention on the 17 Sustainable Development Goals, identifying those on which our action can produce impacts and results. The joint analysis of the 17 Sustainable Development Goals and the material issues detected by the comparison between management and stakeholders has revealed a connection between our specificities and some of these Goals. We therefore contribute with our activity to the achievement of the following 6 Sustainable Development Goals:





PAR 4.2.

The project of the new winery and the idea of the future

We believe that **sustainable development is a process in continuous evolution**, as well as consumers' sensibility, and for this reason we set every year more and more ambitious goals in order to offer quality products while respecting the environment and the community, trying to enhance the remuneration of our outputs in order to aspire to more and more performing and efficient management tools for our business.

In order to celebrate Arnaldo Caprai's 50 years of activity we decided to lay the **foundation stone of the new winery**, a structure on which we want to build the next fifty years of our winery's history, **by expanding production while continuing to ensure the excellent quality and sustainability of our wine**.

The new building will have colors in harmony with the landscape, made of natural products. The structure will be made of steel and wood and it will have a whole basement of about 400 square meters exclusively dedicated to wine making.

In the new winery alone, the grape receiving area will have a surface of 590 square meters, the total surface of vinification will reach 800 square meters. The grape receiving area will allow the management of up to 1200 quintals of grapes per day in 4 different vinification lines, according to the quality and enological objectives of the harvest, with an additional vinification capacity of 8400 hl.

The totality of the roof surfaces will be used for solar thermal and photovoltaic production, with a 180 Kw plant and the aim to cover the entire energy needs of the company. The curved shape of the canopies will

allow part of the photovoltaic panels to face north-northeast.

The innovative structure of the building will be able to guarantee an optimal ventilation, which will limit the thermo conditioning to only 12 cells.

The lighting system will automatically adapt to the natural light outside. While this will ensure energy savings, it will also improve the working environment for cellar operators.

As part of the expansion project, in 2021 we will also purchase 202 new barriques, 2 tanks with a capacity of 200 hl, build a new technical loft and renew the layout of some facilities. In what will soon become the "historical cellar", we replaced the external plaster and renovated some unused rooms in order to use them for reception activities, which allowed us to double our capacity to welcome visitors already in 2021.

We are already committed to further **reduce the use of pesticides** in the vineyard by increasing the use of machines with product recovery, and on the other hand to increase the use of organic fertilizers.

In order to reduce the consumption of energy and water necessary for the correct functioning of the production process, we are committed **to having our water footprint analyzed by external bodies and even more accurately our carbon footprint**, so that we can achieve a further and conscious reduction in our environmental impact. This will also allow us, in future Sustainability Reports, to report on water consumption and GHG emissions due to the operation of our business according to GRI indicators.

In 2021 we replaced old tractors with two innovative Fendt tractors, one of which we own, which will result in significant energy savings and greater safety for operators.

For decades we have set ourselves the goal of sharing the great challenges of the planet, **aware that sustainable production is the added value for a viticulture that aims at quality while respecting the territory from which it originates**.

The recovery of tradition achieved through innovation has as its main purpose the protection and revitalization of the territory. At Arnaldo Caprai, we are trying through a continuous study to proactively contribute to a successful future for our territory.





- GRI 102 - 5
- GRI 102 - 18
- GRI 102 - 42
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- GRI 102 - 50
- GRI 102- 51
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- GRI 102 - 56
- GRI 201 - 1
- GRI 401 - 1
- GRI 404 - 1

# Methodological note

This report is the second voluntary edition of the Sustainability Report prepared in accordance with the "GRI Sustainability Reporting Standards" defined in 2016 by the Global Reporting Initiative (GRI) under the "Core" option, as provided in Standard 101: Foundation, paragraph 3. Where present, the 2018 updates of the guidelines were used.

The definition of the contents of the Report was prepared in accordance with the reporting principles defined by GRI: Inclusivity of Stakeholders, Sustainability Context, Materiality, Completeness.

The quality of the Report and its information is ensured through compliance with the reporting principles defined by GRI: Accuracy, Balance, Clarity, Comparability, Reliability, Timeliness. No external assurance activities were carried out.

This Sustainability Report follows its preceding Sustainability Report, published in November 2021 and covering 2020 performance, and covers the financial year from January 1 to December 31, 2021 and contains, where available, performance trends over several years for comparative purposes.

The contents of this document have been identified by company management and are reported in accordance with the reporting principles set out in the GRI guidelines. This document is the result of an articulated process that has involved the entire organization in the collection and verification of data and information to be reported. The data was collected using the company's information systems currently in use, in addition to the specific internal documentation available and other official sources.

The list of indicators reported and their position within the Report can be found in the GRI Content Index presented at the end of the document.

The document will be published annually, in order to ensure the constant reporting of the performance of Arnaldo Caprai società agricola Srl.

The organization Arnaldo Caprai Società Agricola s.r.l., deals with the production of wine grapes, must and the following phases of vinification and bottling. Arianna and Marco Caprai, daughter and son of the founder Arnaldo Caprai, are respectively the President and the CEO of Arnaldo Caprai società agricola Srl.

The Board of Directors, which is responsible for establishing the goals, values and strategies of the organization, as well as evaluating performance, is composed of two women (50%) and two men (50%) over the age of 50. The Company's General Manager is Filippo Carletti. It should be noted that consolidated financial statements are not prepared and the related economic and financial data are taken from the financial statements.

For further information on this document, please contact: Mattia Dell'Orto, Research and Development Manager - [mdellorto@arnaldocaprai.it](mailto:mdellorto@arnaldocaprai.it)



GRI Content Index

<i>Gri Standards</i>	<i>Disclosure</i>	<i>Chapter, Paragraph</i>	<i>Notes</i>	<i>Omissis</i>
GRI 102: GENERAL DISCLOSURES 2016				
Organization profile				
102 - 1	Name of the organization	Presentation		
102 - 2	Activities, brands, products, and services	Chapter "Evolution", paragraph 1.1.		
102 - 3	Location of headquarters	Chapter "Evolution", paragraph 1.1.		
102 - 4	Location of operations	Chapter "Evolution", paragraph 1.1.		
102 - 5	Ownership and legal form	Methodological note		
102 - 6	Markets served	Chapter "Evolution", paragraph 1.1.		
102 - 7	Scale of the organization	Chapter "Evolution", paragraph 1.1.		
102 - 8	Information on employees and other workers	Technical appendix		
102 - 9	Supply chain	Chapter "Research and development", paragraphs 2.2., 2.3., 2.4. Chapter "Listening", paragraph 4.2		
102 - 10	Significant changes to the organization and its supply chain		There are no changes that are likely to cause or contribute to significant economic, environmental, or social impacts	
102 - 11	Precautionary Principle or approach	Chapter "Research and development", paragraphs 2.2., 2.3., 2.4.		

<i>Gri Standards</i>	<i>Disclosure</i>	<i>Chapter, Paragraph</i>	<i>Notes</i>	<i>Omissis</i>
GRI 102: GENERAL DISCLOSURES 2016				
102 - 12	External initiatives	Chapter "Research and development", paragraph 2.4. Chapter "Green Society", paragraphs 3.2., 3.3.		
102 - 13	Membership of associations	Chapter "Green Society", paragraphs 3.2., 3.3. Chapter "Listening", paragraph 4.1		
Strategy				
102 - 14	Statement from senior decision-maker	The civic virtues		
Ethics and integrity				
102 - 16	Values, principles, standards, and norms of behaviour	Presentation		
Governance				
102 - 18	Governance structure	Methodological note		
Stakeholder engagement				
102 - 40	List of stakeholder groups	Chapter "Listening", paragraph 4.1		
102 - 41	Collective bargaining agreements		All workers are covered by collective bargaining agreements	
102 - 42	Identifying and selecting stakeholders	Chapter "Listening", paragraph 4.1. Methodological note		
102 - 43	Approach to stakeholder engagement	Chapter "Listening", paragraph 4.1		

<i>Gri Standards</i>	<i>Disclosure</i>	<i>Chapter, Paragraph</i>	<i>Notes</i>	<i>Omissis</i>
<b>GRI 102: GENERAL DISCLOSURES 2016</b>				
<b>102 - 44</b>	Key topics and concerns raised		No key topics or concerns raised	
<b>Reporting practice</b>				
<b>102 - 45</b>	Entities included in the consolidated financial statements	Methodological note	Arnaldo Caprai società agricola Srl does not belong to any Group and is therefore not required to prepare consolidated financial statements	
<b>102 - 46</b>	Defining report content and topic Boundaries	Chapter "Listening", paragraph 4.1		
<b>102 - 47</b>	List of material topics	Chapter "Listening", paragraph 4.1		
<b>102 - 48</b>	Restatements of information	Technical appendix		
<b>102 - 49</b>	Changes in reporting	Chapter "Listening", paragraph 4.1		
<b>102 - 50</b>	Reporting period	Methodological note		
<b>102 - 51</b>	Date of most recent report	Methodological note		
<b>102 - 52</b>	Reporting cycle	Methodological note		
<b>102 - 53</b>	Contact point for questions regarding the report	Methodological note		
<b>102 - 54</b>	Claims of reporting in accordance with the GRI Standards	Methodological note		
<b>102 - 55</b>	GRI Content Index	GRI Content Index		
<b>102 - 56</b>	External assurance	Methodological note		

<i>Gri Standard</i>	<i>Disclosure</i>	<i>Chapter, Paragraph</i>	<i>Notes</i>	<i>Omissis</i>
<b>MATERIAL TOPICS</b>				
<b>GRI 201: ECONOMIC PERFORMANCE 2016</b>				
<b>103 - 1</b>	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1		
<b>103 - 2</b>	The management approach and its components	Chapter "Listening", paragraph 4.1		
<b>103 - 3</b>	Evaluation of the management approach	Chapter "Listening", paragraph 4.1		
<b>201 - 1</b>	Direct economic value generated and distributed	Technical appendix	For an in-depth analysis of all economic, financial and equity aspects not mentioned here, please refer to the Company's financial statements, filed with the Chamber of Commerce	
<b>103 - 1</b>	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1		
<b>103 - 2</b>	The management approach and its components	Chapter "Listening", paragraph 4.1		
<b>103 - 3</b>	Evaluation of the management approach	Chapter "Listening", paragraph 4.1		
<b>201 - 2</b>	Financial implications and other risks and opportunities due to climate change	Chapter "Evolution", paragraphs 1.1., 1.2. Chapter "Research and development" paragraphs 2.2., 2.3.		
<b>GRI 203: INDIRECT ECONOMIC IMPACTS 2016</b>				
<b>103 - 1</b>	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1		
<b>103 - 2</b>	The management approach and its components	Chapter "Listening", paragraph 4.1		



<i>Gri Standard</i>	<i>Disclosure</i>	<i>Chapter, Paragraph</i>	<i>Notes</i>	<i>Omissis</i>
103 - 3	Evaluation of the management approach	Chapter "Listening", paragraph 4.1		
203 - 2	Significant indirect economic impacts	Chapter "Evolution", paragraph 1.1., 1.2., 1.3. Chapter "Green Society", paragraphs 3.2., 3.3..		
<b>GRI 401: EMPLOYMENT 2016</b>				
103 - 1	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1		
103 - 2	The management approach and its components	Chapter "Listening", paragraph 4.1		
103 - 3	Evaluation of the management approach	Chapter "Listening", paragraph 4.1		
401 - 1	New employee hires and employee turnover	Technical appendix		
<b>GRI 403: OCCUPATIONAL HEALTH AND SAFETY 2018</b>				
103 - 1	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1		
103 - 2	The management approach and its components	Chapter "Listening", paragraph 4.1		
103 - 3	Evaluation of the management approach	Chapter "Listening", paragraph 4.1		
403 - 1	Occupational health and safety management system	Chapter "Green Society", paragraph 3.3.		
103 - 1	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1		
103 - 2	The management approach and its components	Chapter "Listening", paragraph 4.1		

<i>Gri Standard</i>	<i>Disclosure</i>	<i>Chapter, Paragraph</i>	<i>Notes</i>	<i>Omissis</i>
103 - 3	Evaluation of the management approach	Chapter "Listening", paragraph 4.1		
403 - 4	Worker participation, consultation, and communication on occupational health and safety	Chapter "Green Society", paragraph 3.3.		
103 - 1	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1		
103 - 2	The management approach and its components	Chapter "Listening", paragraph 4.1		
103 - 3	Evaluation of the management approach	Chapter "Listening", paragraph 4.1		
403 - 9	Work-related injuries	Chapter "Green Society", paragraph 3.3.	In the reporting year 2021 at Arnaldo Caprai Srl there were 0 injuries to employees of the Company, including seasonal employees	
<b>GRI 404: TRAINING AND EDUCATION 2016</b>				
103 - 1	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1zv z		
103 - 2	The management approach and its components	Chapter "Listening", paragraph 4.1		
103 - 3	Evaluation of the management approach	Chapter "Listening", paragraph 4.1		
404 - 1	Average hours of training per year per employee	Technical appendix		
<b>GRI 416: CUSTOMER HEALTH AND SAFETY 2016</b>				
103 - 1	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1		
103 - 2	The management approach and its components	Chapter "Listening", paragraph 4.1		

Gri Standard	Disclosure	Chapter, Paragraph	Notes	Omissis
103 - 3	Evaluation of the management approach	Chapter "Listening", paragraph 4.1		
416 - 1	Assessment of the health and safety impacts on product and service categories	Chapter "Research and development", paragraph 2.4.		
GRI 417: MARKETING AND LABELING 2016				
103 - 1	Explanation of the material topic and its Boundary	Chapter "Listening", paragraph 4.1		
103 - 2	The management approach and its components	Chapter "Listening", paragraph 4.1		
103 - 3	Evaluation of the management approach	Chapter "Listening", paragraph 4.1.		
417 - 1	Requirements for product and service information and labeling	Chapter "Research and development", paragraph 2.4.	All the products of Arnaldo Caprai Srl are evaluated for the conformity of the labeling procedures, following the regulations of reference: the Production Specifications for DOCG, DOC AND IGT wines produced, the Ministerial Decree of August 13, 2012 on Labeling and presentation of DOP-IGP wines and other wine products, the Testo Unico vitivinicolo 238/16, EU Regulations 2019/33 on wine labeling, 1308/13 on CMO and 1169/11 on labeling, EC Regulation 178/02 on traceability and National Legislative Decrees 231/17 and 190/06.	





# GRI 102: GENERAL DISCLOSURES

## GRI 102-8 INFORMATION ON EMPLOYEES AND OTHER WORKERS

In 2021, there are 18 employees. In addition, the Company employed 98 seasonal workers on a fixed-term contract for specific activities.

<i>Employees</i>	<i>2020</i>	<i>2021</i>
EMPLOYEES BY EMPLOYMENT CONTRACT	N	N
Temporary contracts	-	-
women	-	-
men	-	-
Permanent contracts	19	18
women	9	8
men	10	10
EMPLOYEES BY EMPLOYMENT TYPE		
Full time contract	19	18
women	9	8
men	10	10
Part time contact	-	-
women	-	-
men	-	-
EMPLOYEES BY JOB CATEGORY		
Managers	-	-
women	-	-
Age < 30 years	-	-
Age 30 - 50 years	-	-
Age > 50 years	-	-
men	-	-

<i>Employees</i>	<i>2020</i>	<i>2021</i>
EMPLOYEES BY EMPLOYMENT CONTRACT	N	N
Age < 30 years	-	-
Age 30 - 50 years	-	-
Age > 50 years	-	-
Executives	1	1
women	-	-
Age < 30 years	-	-
Age 30 - 50 years	-	-
Age > 50 years	-	-
men	1	1
Age < 30 years	-	-
Age 30 - 50 years	1	1
Age > 50 years	-	-
Employees	10	10
women	9	8
Age < 30 years	-	-
Age 30 - 50 years	8	7
Age > 50 years	1	1
men	2	2
Age < 30 years	-	-
Age 30 - 50 years	2	2

<i>Employees</i>	<i>2020</i>	<i>2021</i>
EMPLOYEES BY EMPLOYMENT CONTRACT	N	N
Age > 50 years	-	-
Workers	7	7
women	-	-
Age < 30 years	-	-
Age 30 - 50 years	-	-
Age > 50 years	-	-
men	7	7
Age < 30 years	-	-
Age 30 - 50 years	2	2
Age > 50 years	5	5
TOTAL NUMBER OF EMPLOYEES AND OTHER WORKERS	19	18
Seasonal workers	2020	2021
Number of seasonal workers	98	96
women	20	19
men	78	77

# GRI 201: ECONOMIC PERFORMANCE 2016

Note that the values relating to economic performance in 2020 reported in this document are final, and therefore slightly different from those reported in the previous Sustainability Report of Arnaldo Caprai. Even for the definition of the economic performance for the year 2021 we used estimates, which in the next Report will be adjusted with the final data.

**GRI 201 - 1**  
*Direct economic value generated and distributed*

**2020**                      **2021**

	euro	euro
Revenues	4.863.338	6.502.681
Operation costs	4.066.350	5.059.344
Employee wages and benefits	1.585.733	1.898.704
Payment to government	-	-
Community investments	-	-
ECONOMIC VALUE RETAINED	796.988	1.443.337

# GRI 401: EMPLOYMENT 2016

**GRI 401 - 1 NEW EMPLOYEE HIRES AND EMPLOYEE TURNOVER**

The data listed refer to the employees of Arnaldo Caprai società agricola Srl, excluding seasonal workers.

Note that the terminations relate to three workers who retired in December 2021 and one worker who resigned. Three new workers were hired in January 2022, which will be reported in the next Sustainability Report.

<i>Turnover (values expressed in number and %)</i>	<b>2020</b>		<b>2021</b>	
	N	%	N	%
<b>Hirings</b>	-	-	-	-
women	-	-	-	-
Age < 30 years	-	-	-	-
Age 30 - 50 years	-	-	-	-
Age > 50 years	-	-	-	-
men	-	-	-	-
Age < 30 years	-	-	-	-
Age 30 - 50 years	-	-	-	-
Age > 50 years	-	-	-	-
<b>Resignments</b>	<b>1</b>	-	<b>4</b>	-
women	1	-	-	-
Age < 30 years	-	-	-	-
Age 30 - 50 years	1	-	-	-
Age > 50 years	-	-	-	-
men	-	-	4	-
Age < 30 years	-	-	-	-
Age 30 - 50 years	-	-	1	-
Age > 50 years	-	-	3	-
<b>TOTAL</b>	<b>1</b>	<b>5,2</b>	<b>4</b>	<b>15,09</b>



# GRI 404: TRAINING AND EDUCATION 2016

GRI 404 - 1 AVERAGE HOURS OF TRAINING PER YEAR PER EMPLOYEE

<i>Training and education</i>	<i>2021 per hour</i>	<i>Training and education for seasonal workers</i>	<i>2021 per hour</i>
Total training provided	108	Total training provided	740
On-site training	108	On-site training	740
E-learning training	0	E-learning training	0
AVERAGE HOURS OF TRAINING PER YEAR PER EMPLOYEE	6	AVERAGE HOURS OF TRAINING PER YEAR PER EMPLOYEE	7,7
AVERAGE HOURS OF TRAINING BY GENDER		AVERAGE HOURS OF TRAINING BY GENDER	
Women	11,5	Women	4,6
Men	1,6	Men	8,5
AVERAGE HOURS OF TRAINING BY JOB CATEGORY			
Managers	0		
Executives	0		
Employee	6		
Workers	0		



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