



TOMMASI[®]

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www.tommasinaturae.com



Tommasi Naturae is the family's path to care and respect of the environment.

Tommasi Naturae is about great wines, healthy vineyards, and the well being of workers in order to make authentic fine wines. We passionately believe that organic grapes make better wine.

With Tommasi Naturae you can taste our natural commitment to producing wines of great taste and excitement, which is why we believe our wines are among the very best you'll experience.

1. Philosophy

«Our desire is to steward the land in a manner that leaves it in a better place for future generations to enjoy and as such we tread as lightly as possible on the earth. We promote sustainable management of natural and physical resources; land, air & water and we believe in a balanced & integrated approach. We have developed a model for sustainable viticulture, which enables us to produce wine from our vineyards in a way which is both ecologically responsible and economically viable, helping to guarantee the long term future of high quality wine production in decades to come». – **Giancarlo Tommasi, Oenologist**



The new brand identity has been created to embrace the **Tommasi** brand as the signature of our fine wines since 1902, along with **Naturae**, the latin word that means “for the nature” and a **green leaf**, strictly connected to the organic and eco-sustainable symbols.

Tommasi Nature highlights the philosophy of this new pathway: to believe in a sustainable management of natural and physical resources with a balanced and integrated approach in all our estates.



2. Wine Range



The whole Tommasi Naturae wine range is made **with 100% organic grapes**, taking care of delivering high quality wines whilst promoting a deep love for the land.

The range comprehends now 3 fine wines:



Surani - Atlas Puglia IGT

From the Masseria Surani estate in Manduria (Puglia), a nice blend of Primitivo, Negroamaro and Cabernet Sauvignon. 100% made with organic grapes. With fruity hints of black-cherry on the nose, it is full and rich, with a good body and with a lively and pleasant tannin. Versatile wine for every occasion that will never betray the expectations.

Poggio al Tufo - Il Tintorosso Toscana IGT

From the Doganella vineyard of Poggio al Tufo estate in Maremma Tuscany, a classy blend of Sangiovese and Merlot grapes. 100% made with organic grapes. Intense bouquet of mature red berries and pleasing floral notes, including the violet. Well-balanced with good structure and nice length with fruity flavours. Overall harmonic and persistent taste, nice and easy to drink.

Poggio al Tufo - Il Cavaliere Toscana IGT

From the Doganella vineyard of Poggio al Tufo estate in Maremma Tuscany, a fresh blend of Vermentino and Chardonnay grapes. 100% made with organic grapes. On the nose it is intense with hints of white fruits, citrus and light mineral tones. Dry and lively. On the palate it is smooth with a clean, crispy finish. Very well balanced, with a marked minerality and basic savoury. A very refreshing and easy drinking wine.

3. Sustainable Actions

A deep love for the land has always animated Tommasi. A desire to produce quality wines, capable of representing Italy in the world, preserving natural resources and enhancing biodiversity. From the vineyard to the bottle, there is no quality without sustainability, care and respect for the environment. We believe our work speaks for itself.

From the vineyard to the bottle, there is no quality without care and respect for the environment.

Our good practices of sustainable actions are reflected in 3 main fields:

1. In the Vineyards
2. In the Winery
3. In the Product

3.1 In the vineyards

a) Eco-sustainable management of agricultural activities

Tommasi has adopted an integrated production system that ensures the eco-sustainable management of agricultural activities.

Tommasi has been the first in using a **special atomizer machine** to control the quantity of the low impact substances sprayed on vineyards.

The company has introduced the use of **integrated control techniques**, such as the monitoring of climate parameters (rainfall, temperature, humidity etc.) and forecasting models to reduce the use of pesticides and avoid unnecessary interventions. We carry on treatments according to the data received and recorded.

We are pursuing quality and sustainability with the use of **organic fertilization** and **cluster thinning**.

We also adopt only **supplemental irrigation** and **drip irrigation**, that saves water and fertilizer by allowing water to drip slowly to the roots, thus rationalizing the use of natural resources such as soil, water, air and energy.



b) Sexual confusion

Tommasi was one of the first in adopting the “**sexual confusion**” in the vineyards.

The sexual confusion method consists in disrupting male/female recognition of unwanted insects by continually diffusing synthetic equivalents of the sex pheromone in the air around the plot.

The males are disorientated and cannot locate the females. Mating is thus prevented, there are no destructive caterpillars and the fruit is preserved without the need for the usual chemical sprays.



c) Green manure

We promote biodiversity and **allow plants** (mixture of legumes and grass) **to grow in and around the vineyard**. Biodiversity helps regulate the vineyard soil by attracting beneficial insects, spiders and predatory mites, as well as providing shelter and food (pollen, nectar and other bugs), and replaces the need for chemical pesticides or insecticides. What cannot be fully controlled through biodiversity can still be managed organically, through the use of naturally-occurring plant or mineral extracts, which leave no residues in the soil.

We also **do not use any weed/killers, preferring to let the weeds grow**. The weeds and grass are then mowed periodically so that the cut weeds rot back into the soil, which provides us with great organic fertilizer.

The good practices adopted by Tommasi in the vineyards are a necessary instrument for the production of healthy grapes of excellent quality, that minimize the environmental impact.

We started the organic cultivation in Maremma Toscana with Doganella wines but the main organic project is Surani in Maduria, where the whole cultivation is 100% organic.



d) Night time harvest

On the path to sustainability, Tommasi has focused especially on reducing its energy consumption.

In the Prunè estate, for instance, Tommasi practices the night time harvest of Pinot Grigio grapes. This is meant to **take advantages the temperature difference between day and night and save 75% of energy** in cooling the grapes before pressing.



3.2 In the winery

Tommasi has an ecological approach in the winery too.

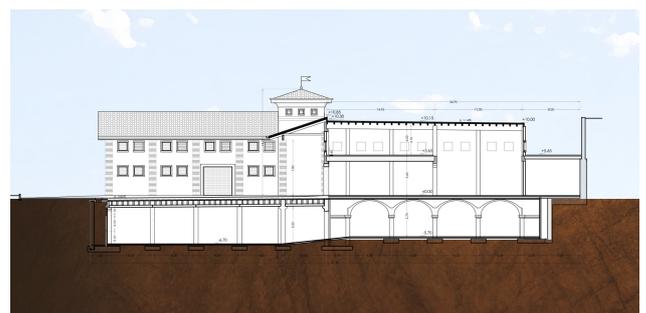
Various procedures help us to work with respect for the environment and to avoid waste.

- We **do not use any animal by-products or allergy causing products** in the production of our wines and at the end of the wine processing the marcs are used as fertilizer in the vineyards.
- As the **fementation tanks are indoor**, there is an easier temperature control that let us minimize the energy consumption.
- The ageing cellars are 10 metres below the ground level** so we can control the relative umidity. Since the *temperature is always stable underground*, we can avoid the use of conditioning.
- We have a **water treatment system** allowing us to re-use the wasted water.



Another important contribution to sustainability is given by the production of clean energy from renewable sources.

- Solar panel systems**, in fact are positioned on the roof of the winery in Pedemonte allowing us to have *CO2 emission savings*. These panels also work as *water*



heating system both for personal and for industrial use. The rest of the energy comes from clean sources like methane gas.

- f) Our production plants collect waste divided into glass, plastic, cardboard, wood and cork categories, ready for recycling. **Recycling** is also put into practice in our offices, and all our staff are aware of its need.



3.3. In the product

First the wine, of course. The whole Tommasi Naturae wine range is made with organic grapes, taking care of delivering high quality wines whilst promoting a deep love for the land.

We also designed each packaging for maximum sustainability, such as light weight glass, organic cork or recycled cardboard.

a) Light weight bottles

Light weight glass is one of the important feature for Tommasi Naturae.

With our wine bottle supplier, we decided to collaborate in order to design a bottle that could stands out, using only 420 gr per bottle.

From Verallia's Ecova range we choose a wine bottle 30% lighter than classic models with a lower environmental footprint in their production line.

Tommasi has been awarded for 2 consecuitve years (2014 and 2015) with Ecofriendly award for his commitment in environment's safeguard.



b) Organic Cork certification

We decided to go a step further and choose organic corks for all our wines.

Gruppo Piedade, our organic cork supplier, has capacity to produce cork stoppers from materials originated in biological agriculture. This range of cork stoppers was obtained based from 2000 hectares of cork oak forest, with organic farming and FSC certification.

c) Labelling and carton cases

All the labels printed are on FSC paper.

The carton cases as well are made with certified material and we also abandoned styrofoam packaging in order to reduce the overall environmental impact of polystyrene vs. paper carton.



4. Well being of our workers

The well being of our workers and employees is part of the Tommasi Naturae path.

The vision is a world of free trade and sustainable global supply chains, in which factories and farms are compliant with national labour legislation as well as with protecting workers' rights like:

The Rights of Freedom of Association and Collective Bargaining

Our enterprise respects the right of workers to form unions or other kinds of worker's associations and to engage in collective bargaining.

Fair Remuneration

Our enterprise respects the right of workers to receive fair remuneration.

Occupational Health and Safety

Our enterprise ensures a healthy and safe working environment, assessing risk and taking all necessary measures to eliminate or reduce it.

Ethical Business Behaviour

Our enterprise does not tolerate any acts of corruption, extortion, embezzlement or bribery.

No Discrimination

Our enterprise provides equal opportunities and does not discriminate against workers.

Decent Working Hours

Our enterprise observes the law regarding hours of work.

Protection of the Environment

Our enterprise takes the necessary measures to avoid environmental degradation.

Workers' Involvement and Protection

Our enterprise keeps workers informed about their rights and responsibilities.

Grievance Mechanism

Our enterprise provides a system to collect complaints and suggestions from employees.

Tommasi Family Estates

*Tommasi is the story of a family told through the deep love for wines and hospitality.
A story that dates back four generations that expresses its passion in hazel-growing lands
and that has made the attainment of excellence a mission.*



Ever since 1902 the Tommasi family has been linked with the cultivation and production of wine in the Valpolicella Classico region. Tommasi Family Estates represents the family project aimed to produce excellent wines in the most vocated Italian lands. Since 1997 the 4th generation enriched its properties selecting new terroirs outside the native Valpolicella Classico boundaries. Tommasi's vineyard holdings count 540 hectares in Italy's 4 finest Italian wine regions: Valpolicella Classica, Doc areas of Verona, Prosecco in Treviso, Oltrepò Pavese in Lombardy, Montalcino and Maremma in Toscana, Manduria in Puglia. Each Estate has got its own history and identity. Tommasi Family promises quality and excellence.



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