



*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.*

The 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 LOGO 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.

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.
- **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.
- **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.



Our Good Practices In Pills

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 at Poggio al Tufo estate with Doganella vineyard wines and at Masseria Surani in Manduria Puglia

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

- monitoring of climate parameters and forecasting models to reduce the use of pesticides and avoid unnecessary interventions.
- using a special atomizer machine to control the quantity of the low impact substances sprayed on vineyards.
- pursuing quality and sustainability with the use of organic fertilization and cluster thinning.
- adopting only supplemental irrigation and drip irrigation
- Sexual Confusion method in the Vineyards
- Green manure
- Night time harvest
- promoting biodiversity and allowing plants (mixture of legumes and grass) to grow in and around the vineyard.
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2) In the cellar and in the winery

- not using 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 fermentation tanks are indoor, there is a 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 humidity. Since the temperature is always stable, we can avoid the use of conditioning.
- we have a water treatment system allowing us to re-use the wasted water.
- solar panel systems 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.
- 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) In the Product

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:

- bottle: light weight glass 420 gr
- cork: organic corks with FSC certification
- label: FSC certified paper
- carton case: Recycled paper

Well being of 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.

*Our philosophy is to produce quality wines, that represent Italy in the world,
preserving natural resources and enhancing biodiversity.*