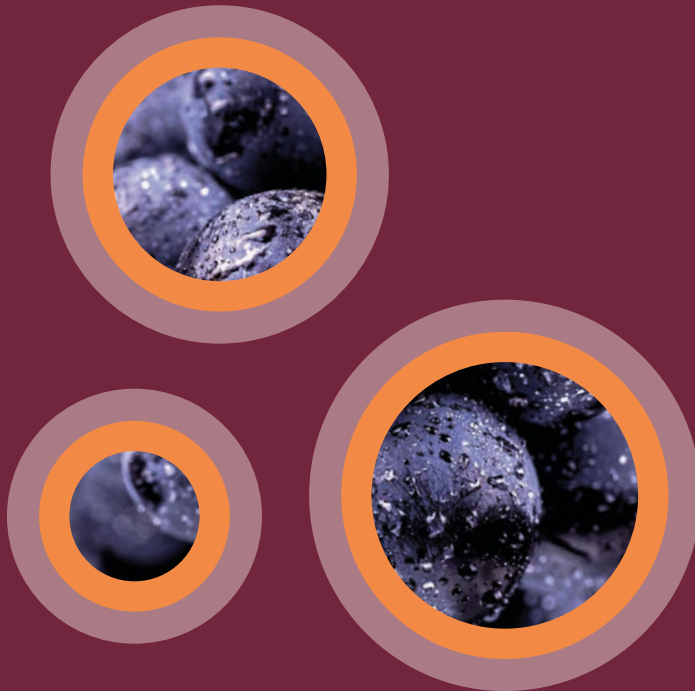


# CAVIRO



Here, where it all comes back.

Caviro is an Italian agricultural cooperative founded in Faenza,  
in the heart of Emilia Romagna, in 1966.  
For over fifty years, our mission has been to **promote the grapes from our own growers**  
in a land with a strong vocation for winemaking.



Today, the Group exports to over 80 countries.  
In terms of hectares of vineyards and volume of wine produced,  
we are **the largest Winery in Italy**.  
We have always paid great attention to the quality and innovation of our products,  
promoting a virtuous model of circular economy.



Sustainability, ethics,  
commitment.

Since 1966, these are the values  
we have cultivated.



What the land gives us every day, we want to give back  
to the earth every day.

This is the **pact we have made with nature.**

Harvest after harvest, as well as our vines, we have learned  
to cultivate the values that mean the most to us:  
**supporting the region, respecting people, and caring  
for the environment.**

**Every day, we preserve the value of natural resources.**

Regenerating our products and materials allows us  
to reduce our consumption of raw materials and energy  
right at the source.

Thanks to this approach, we can satisfy the needs of today's  
generations, without compromising the ability of future  
generations to meet theirs.

Valuing every  
resource, in order to  
respect the planet we live  
on and plan a sustainable  
future: **this is our great  
challenge.**



With our grapes,  
we make wine.

With our waste, we make  
the world a better place.



The biggest  
vineyard in Italy



12,000  
winegrowers



7 Italian  
regions



35,200 hectares  
of vineyards



7 million consumer  
families in Italy



>30% of water  
consumption saved  
every year



101,000 tonnes of CO<sub>2</sub>  
saved every year



100% certified  
and green electricity



We always start from a deep conviction:  
**no part of the grape should be thrown away.**

After pressing the grape for the winemaking process,  
we give new life to tonnes of vine waste, transforming it  
and giving it new value.

Pomace, grape seeds, mowings and stalks **are given new life,**  
becoming noble products: renewable energy to light  
our facilities and natural fertilisers to nourish our vineyards.

This way, everything starts again. **This way, everything comes back.**

# Three souls, one Group



**Caviro Sca**  
Sca is a consortium of agricultural cooperatives, committed to the marketing of Italian IGT, DOC and DOCG wines for mass consumption and the catering sector.  
Also part of the Group are:

- Gerardo Cesari Spa
- Leonardo da Vinci Spa



**Caviro Extra**  
Extra leads the innovation in research and development of high value-added products obtained from enhancing waste from the agro-industrial sector.



**Enomondo**  
Enomondo is a company run through the partnership of Caviro Extra and Herambiente, which manages the innovative biomass power plant for energy production, and produces fertilisers through the recovery of organic material.



The rule  
of 3

# Three ways to be sustainable

## Economically

We are sustainable from an economic perspective, because our financial statements reflect our solidity and allow us to plan for long-term projects.

## Ethically

We are sustainable from a social perspective, because the effects of our commitment create positive reverberations throughout the entire industry and the community surrounding it.

## Ecologically

We are sustainable from an environmental perspective, because our “from vineyard to vineyard” model provides great benefits for the territory.



## Awards and certifications



SA8000:  
social  
responsibility



100% certified  
self-produced green  
electricity: environmental  
management



Equalitas: environmental,  
socio-economic and ethical  
sustainability of a winery



TOP JOB: best employers  
in Italy for corporate welfare  
and career opportunities



Premio Impresa Ambiente:  
sustainable development,  
respect for the environment  
and social responsibility

## Our statistics

577

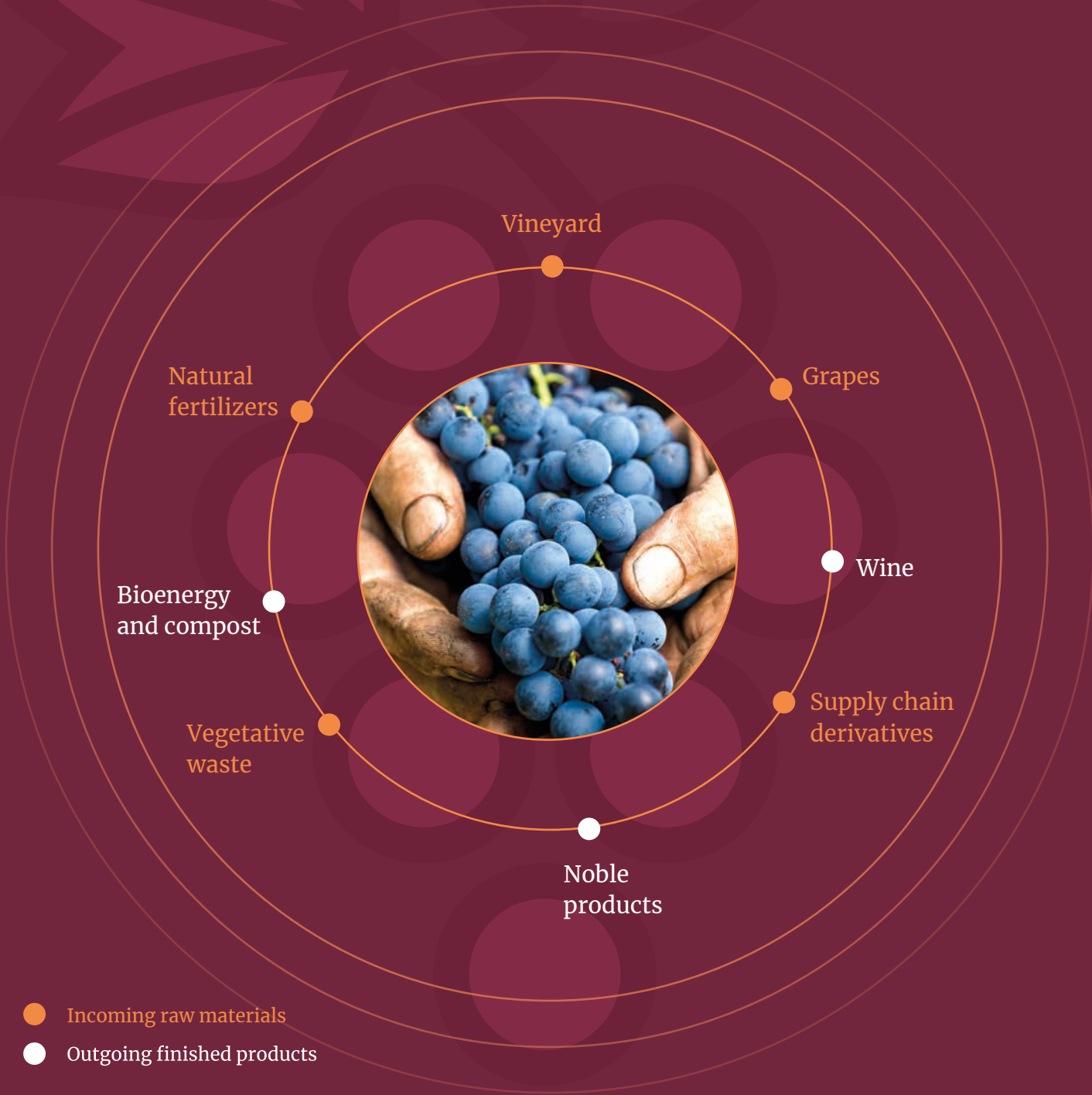
Employees

7

Production sites

390

Million euros of annual turnover



# Welcome to our virtuous circle.



Our circle is open to all those who believe in respect for nature. Because for us, protecting the environment has always been a priority.

In recent years we have invested over 100 million euros to structure **a new model for our circular economy**, creating a case history studied all over Europe.

Our model aims to eliminate the idea of waste: starting from the vineyard, every raw material is considered a precious resource, processed and transformed into a new material to reinsert into the cycle.

**A virtuous cycle that unites man and the environment, the grape and the earth, the present and the future.**



9%

Of whole Italian grape production

232

Million bottles, cartons and bag in box products

No. 1

In Italy for market share

7

Million consumer families in Italy

193

Million litres sold

80

Countries for export

## From grapes, to wine.

Everything begins in our 35,200 hectares of vine cultivations, distributed across 7 regions of Italy.

From Veneto to Sicily, every territory, each with its own characteristics in terms of exposure, climate and cultivation method, tells a different story that we want to respect.

So that every row of vines, every plant, every bunch of grapes can express the highest value.



We have received over 700 awards in recent years, including prizes at the most prestigious national and international competitions, such as Mundus Vini, Gambero Rosso, Wine Spectator and Migliori Vini Italiani.



## Mass consumption, great variety.

Once vinified, our grapes are transformed into a unique taste experience that represents the excellence of seven regions. Our wines reach the tables of millions of people through large-scale distribution, in Italy and across the world.



## This is our selection of wines.

From homes to restaurants, from Italy to the world. For professionals and operators in the Ho.Re.Ca sector, we offer a vast range of wines that is always evolving and being enriched by new products in order to adapt to a constantly changing market.



# From by-products, to noble products.

520,000

Tonnes of waste  
recovered

No. 1

For production capacity  
of ethyl alcohol in Italy

100%

Bio-based products

+99%

Of waste recovered

## A noble mission.

Transforming by-products from our supply chain into high **value-added products**. This is the **noble mission** of Caviro Extra. Thanks to innovation in technology and processes, we provide semi-finished products and raw materials to leading companies in the pharmaceutical, cosmetic, food and beverage sectors.

## Caviro Extra, generating extra value.

Extra is the place where we transform what used to be discarded into something of **value**.

Extra is a process that demonstrates the endless riches of agricultural and food products.

Extra is the innovation that creates **new energy**, without exploiting natural resources.

CAVIRO  
EXTRA





# From waste, to new energy and new life.

**No. 1**

In Italy to produce  
bio-methane from the  
agro-industrial sector

**273**

Millions of liters of water  
recovered in one year

**50,000**

Tonnes of fertiliser  
produced

**88,6**

Millions kWh of electricity  
produced

**– 101,000**

Tonnes/year of CO<sub>2</sub>  
of fossil origin saved  
from release into the  
atmosphere

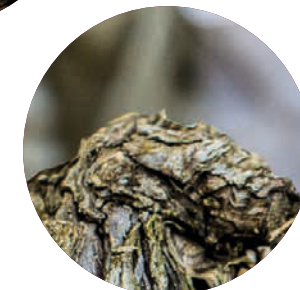
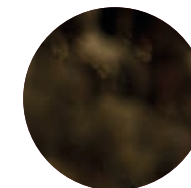
## Wine is only the beginning.

With waste, you really can make a world of other things.  
This is why **we chose the name Enomondo for the company that produces thermal and electrical energy** from the waste products of grape processing and pruning, guaranteeing 100% of the energy requirements of all the Group's facilities.

Every grape squeezed, every leaf, every branch helps us to power our facilities. All the energy we don't use is fed into the grid, where it becomes useful for the community.

## Here, where it all comes back.

The last element of the virtuous cycle is the natural fertilisers obtained from the waste from our processes, which return to the vineyards to enrich them with new organic substances, to the place where everything began.



For 2030, we have  
a bunch of goals.



Respect for the environment, safety and wellbeing of employees and consumers, sustainable and circular models of production. Every day we follow 7 rules in order to **respect the UN's sustainable development goals in the 2030 Agenda.**

These are the 7 Sustainable Development Goals for which we carry out concrete action, through tangible, wide-ranging initiatives and projects.



With grapes,  
you can make  
**everything.**  
Even  
**this page.**

Eco Grape Crush Paper made  
with agro-industrial waste

CAVIRO

Here, where it all comes back.



[www.caviro.com](http://www.caviro.com)