

BERTOLANI WINERY SUSTAINABILITY AND QUALITY STANDARDS

Grape Cultivation:

Our grapes come from vineyards located in the hilly area of Scandiano, a training system called espalier with spurred cordon is used for the cultivation.

The interaction between the crop and the environment is of great importance, an integrated production is created foreseeing precise phytosanitary protection protocols for the vineyards.

In most of the vineyards we use integrated protection and advanced integrated protection.

For this kind of cultivation we practice appropriate irrigation system for the land, biological pest control, use of phytosanitary products of low environmental impact.

The most common diseases are downy mildew and powdery mildew.

Through territorial alert bulletins, combined with the advice of specialized technicians, it is possible to establish an effective model of prevention, monitoring and protection of the crops.

Emilia Romagna has one of the most advanced vineyard health protection protocols in Italy, and in particular the province of Reggio Emilia stands out as the best and most accurate in the Region.

The Environmental Management System:

In 2008 the company has built the new winery in the foothill area with a low environmental impact criteria:

- Large wooden elements, green spaces around the building, reduced height of the building.
- Collection of rainwater in an underground cistern, for the purpose of irrigation of the soil.
- Proper insulation that has reduced the heating costs by 60-70 % .
- Installation of photovoltaic panels, which cover more than 80% of the company's total energy needs.

In addition, Bertolani since 2010 has the ISO 14001:2015 and EMAS certifications that - through the Environmental Management System - can guarantee a sustainable production process reducing the environmental impact.

The winery has implemented the following procedures:

- Collection and sterilization of used glass bottles, for subsequent reuse.
- Monitoring all the environmental aspects: (emissions into the atmosphere, water discharge, waste, noise and vibration, soil contamination, use of natural resources, consumption and production of electricity).
- Waste management oriented to reduce and reuse.
- Use of recyclable materials in the packaging and selection of suppliers that share the same criteria.
- Environmentally friendly cleaning operations.
- Optimization of transport and distribution operations, to reduce their environmental impact.

Food Safety and Quality System:

Since 2010 the company has the ISO 22000:2018 certification that is aimed at ensuring (in addition to legislative requirements) the creation of safe and compliant products and services, as well as controlling their quality.

Bertolani is very attentive in selecting, monitoring and verifying the quality of the raw materials used, even by storing samples of the various batches in order to ensure traceability.

Furthermore, Bertolani ensures the safe and correct storage of the finished product; the company continuously invests in training and research.

BERTOLANI ALFREDO S.r.l.

Via Pedemontana, 10 – 42019 SCANDIANO (ITALY) – Tel. +39 0522 857577

www.bertolanialfredo.it - E-mail: info@bertolanialfredo.it