

The certification of sustainable quality SQPNI



The pillars of sustainability are three, closely intertwined with each other: the environmental, economic and social.

The protection of the environment and health in the vineyard passes first of all from the technical-agronomic practices, which are based on voluntary integrated viticulture. It includes multi-disciplinary viticultural practices that allow for high quality grapes with the lowest (measured) impact on the environment. Other check points are added to it. Some are related to the work in the cellar: the traceability of each wine from the field to the finished bottle, the containment of the winemaking products (we do not use any), the verification of the absence of residues in the finished wine. Moreover, there is a control

of other winery's general parameters, in relation to energy consumption, water saving, and the fate of waste.

What is the integrated viticulture? It is the most rational way to solve the environmental impact problems of viticulture. It is not a "philosophy" but simply the choice of the best practices available, taken from tradition and the best innovations, with the aim of minimizing human interventions and the use of each phytosanitary product in the vineyard (possibly up to elimination), maintaining at the same time an adequate quality and quantity of the grape (and wine). Therefore, a practice is accepted only if, at the same time, it satisfies two conditions: it works well and with the minimal impact on the environment. It is a system that benefits from decades of study and experimentation. The concept of "integrated pest management" was born in the 70s and has grown considerably over time, with an important leap especially in the 90s.P

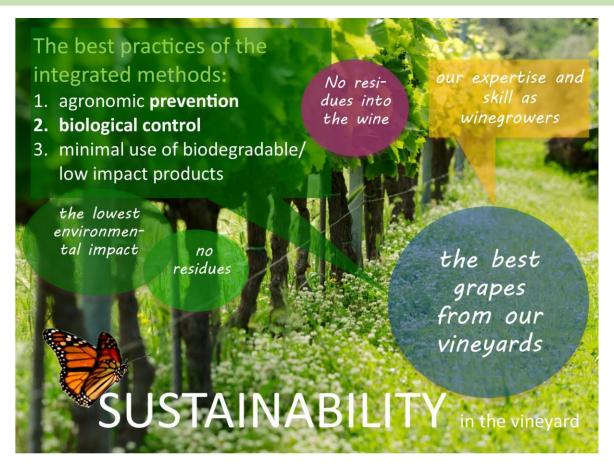
Why is it called integrated? Because it considers the vineyard as an integrated ecosystem in which numerous living organisms interact, influenced by the situation of the soil, climate and atmospheric variations. The multidisciplinary approach only, which manages to bring together all the knowledge on these elements, allows for the minimum possible impact in agriculture.

Some key concepts: Among the practices used there is a priority scale. Those that allow the **prevention** of adversity are always favored first. Where this is not possible, **biological control systems** are used. If even this is not possible, there is the use of plant protection products, chosen from those that have demonstrated excellent effectiveness and the **lowest impact on the environment**. They are used the smallest amount possible, only where it is needed. In this way, we can achieve a very low impact, which research is trying to lower more and more. To make decisions, it is essential to **collect the data** that allow us to understand what is happening in the vineyards (from observation to the collection of atmospheric data, ...) so as we promptly intervene with the best methods for that particular situation, only where it is needed. A fundamental principle is the

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integrated approach: each problem is faced from several fronts, in order to minimize the impact of each intervention. Another basic principle is the **damage threshold**, that is, there is no need to "sterilize" the vineyard, but it is sufficient that the adversities are below a minimum threshold that does not affect the quality of the grapes.



However, it is not enough. Parameters relating to the economic and social sphere are also verified to complete the concept of sustainability. There are a series of checks on the integrity of the winery in relations with its workers, as regards safety and enhancement, as well as in relations with the territory and the rest of the production chain.

What is sustainable viticulture? It is the upgrade of the integrated viticulture. In the 90s, the scholars began to reflect on the fact that it was not enough to consider the impact in the environmental field. A complet sustainability must be integrated with the economic and social aspects.

Economic sustainability. For example, let's assume that I find a cultivation practice that does not have a negative impact on the environment but makes me produce very little product or it is of poor quality, or it costs me a lot to produce it ... So, that practice is not sustainable, because it solves one problem but creates many others. Agriculture must give income to the people, otherwise it risks

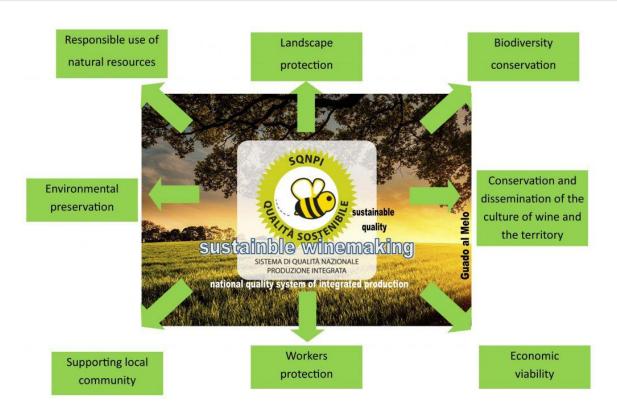
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disappearing or it must depend on public funds to survive. It must also offer sufficient food products to meet the needs of the community, both in quantity and quality. In reality, this basic concept has always been inherent in the integrated viticulture, which has always sought practices with the lowest environmental impact but which, at the same time, maintain an adequate qualitative and quantitative level of the grape.

Social sustainability. Furthermore, every human activity must include respect for the workers and people who live in the area, fairness towards suppliers and customers (and the whole chain that is before and after), supporting the local community, maintenance and the spread of the culture of the wine and the territory, ...

All these elements must coexist in the sustainable viticulture, or better, we must found the best possible mediation between them.



It is a supply chain and product certification. It means, unlike others, that we must demonstrate every year not only to follow some practices, but that there are the goals of the absence of residues in the vineyard and in the wine. So, we can "conquer" the bee on our bottles.

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