

ALBINO
ARMANI

VITICOLTORI DAL 1607

1607

2020
Sustainability
Report



In the history of our family, the concept of sustainability is a value which has very deep roots. As a matter of fact, our ancestors referred to it simply with terms such as wisdom or common sense.

To respect the land and its community has always been a central notion in our approach to winegrowing, and our quest involves constant research whose deepest purpose is to safeguard the ecosystem and its traditional native inhabitants.



A photograph of an old vineyard. The image shows several gnarled, dark brown grapevines with thick, twisted trunks. The vines are covered in bright green leaves, some of which are slightly yellowed. The vines are trained along a wire, and the ground is covered in green grass and some dry leaves. The background shows more vines stretching into the distance.

The recover of
ancient grape varieties

Albino Armani inherits the collective memory

One must distinguish between two types of winegrowing, the modern and the ancient-traditional. The first type follows indications dictated by the current market, whereby one applies its aggressive growing methods, and accepts currently popular varieties and tastes. The latter resists and doesn't follow fashions and trends, and it is resilient.

Ancient-traditional winegrowing generates, retains and protects the sense of the collective winemaking memory.

The research carried out both in our laboratories and in cooperation with high-ranking universities has allowed us to improve and protect grapevine germplasm otherwise doomed to extinction. Ancient grapevines and forgotten wine flavors - which we have now rediscovered - reveal and describe an antique world, that which our ancestors experienced, and from which Albino Armani today draws inspiration.

The Conservatoria

We have been researching and investing in ancient grape varieties since the 1980s. The Conservatoria hosts ten varieties, among the hundreds that have disappeared. Two of them are back on the market, and we've been actively offering them to our customers for many years.

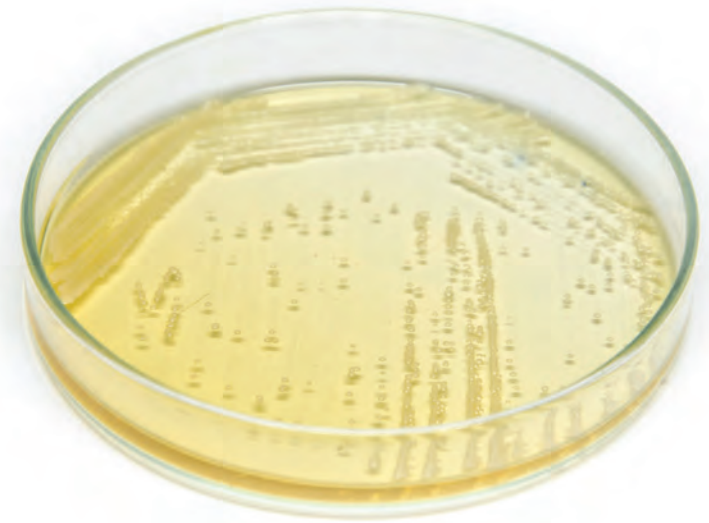
We've bottled and stored over 30 vintages of Foja Tonda, and it ages beautifully: it's proving to be a wine with immense potential. What a pity would it have been to lose a wine like Foja Tonda forever! This is also the case for our Nera dei Baisi, a small production of an ancient variety of which we are the only growers.

A close-up photograph of a petri dish containing several streaks of yeast cultures. The streaks are arranged in a circular pattern, separated by red lines. The yeast appears as a light brown, fibrous material. The petri dish is placed on a blue surface.

We produce
our own yeasts

We use yeasts that are selected specifically at our vineyards. Consequently, they are unique and representative of our terroir.

The great biodiversity discovered at our vineyards has allowed us to develop 80 colonies of different yeasts. Over time we have selected only the best ones, to ensure that the conversion of sugars into alcohol and the formation of aromas is as satisfactory as possible. The selection of the most suitable yeasts for a quality product started with the analysis of 21 strains, from which we then selected the best four, which are still being used today.



Activities

- Isolation of yeasts from grapes
- Molecular identification of strains
- Laboratory fermentation tests
- Fermentation tests on must
- Multiplication and inoculation



Soil health,
pest management
and resistant vines

We were among the first to use insecticide-free growing methods. On all our 330 hectares and for over ten years we have been applying the method of sexual confusion, which, through the diffusion of natural pheromones, prevents the mating of harmful lepidoptera. Consequently, we don't need to spray environmentally dangerous insecticides on the vines: **we actually persuade Tignola butterflies not to reproduce. We don't kill them.**

Fertilization and nutritional intake

We apply strictly 100% natural cow manure that we purchase from the local farmers. There is no better fertilizer than manure, which, in addition to boasting high nutritional value, imports useful microorganisms and improves plant tissue in the soil. Green manure of essences, including legumes, favors the proliferation of useful hypogean and epigean insects: a technique that we use, alternating rows, year by year, burying the essences after flowering in order to improve the permeability of the soil and stimulate the proliferation of useful insects. The deals we have with the nearby Lessinia Mountain cattle farmers offers us a supply of enough manure to feed our vineyards, and we save a great deal on other fertilizers.

Resistant grapevines

For many years we have been planting vineyards with resistant plants, and we've successfully passed through the experimental phase. Some varieties have proven to be capable of producing excellent quality, completely without using pesticides and very rarely using anticryptogamics. We are currently growing and vinifying Joanniter, Solaris and Cabernet Volos grape varieties.



Return to
community

We have inhabited this area for over 400 years and ever since the start of the 1600s our family has always lived on winegrowing. And it is from this cultural and social heritage that we derive the responsibility we have for the lands that warmly house us.

Actually, our winery has never practiced redistribution of profits to its partners. On the other hand, we consider our system a duty and something to be proud of: profits remain on our balance sheets, thereby strengthening assets and allowing the company to grow without borrowing money. This form of respect and responsibility towards our customers and suppliers restores one's certainty that Albino Armani is a financially stable company, constituting a form of safety for the community.

The growers that supply us with grapes **are paid in advance and payments are certain:** this is our strength.

The communities we deal with in Trentino, Veneto and Friuli highly believe in us: we have always collaborated with various institutions to foster and promote the social and cultural

growth of our area. For example, we participated in a project to excavate and recuperate the ancient Roman temple of the goddess Minerva in Valpolicella.

In cooperation with the Visit Valdadige travel company, we promote sustainable tourism, helping people to discover the naturalistic landscapes of the Valdadige, and therefore we create conditions to increase knowledge and sponsorship of the territory.

We have built bike paths through our vineyards in order to proudly show this beauty to everyone. There are no barriers, no impassable gates. We express a warm welcome and the desire to share nature's beauty. Along the bike paths of our valley we have posted illustrative and didactic signs to allow the visitor to know the area while admiring it in person.

A low-angle photograph of a dandelion seed head against a bright, hazy sky. Numerous seeds are captured in mid-air, having just blown away from the head, creating a sense of movement and dispersal. The lighting is warm and golden, suggesting a bright sun behind the camera.

Energy
efficiency


Efficiency in working the land

On our estates we have reduced energy output by using lower power and low consumption farming mechanisms. We now have an underground emergency irrigation system to save on costs of pumping water. Pest control and harvesting are carried out by covering several rows simultaneously: we can do up to four rows of vines at the same time. We have five harvesting centers, situated in Trentino, Veneto and Friuli, and they are all located near the vineyards, such that we save on transportation and increase product quality.

Efficiency in the cellar

For our cellars we have been using self-produced solar energy for many years and much of the additional electricity needed is generated from wind power whose turbines are near us in the Adige Valley.

We have optimized the temperature control systems by cogenerating heat from the refrigeration systems, reducing electricity consumption by 40%. The temperature in our bottle warehouse is not artificially regulated. The walls are covered with vegetation, with jasmine. That's our air conditioning, and it works!

A photograph of a cellar with rows of wooden barrels and a stone wall covered in ivy. The text "Our way of saving energy is a form of creativity" is overlaid on the image.

Our way of
saving energy
is a form of
creativity

1) The Albino Armani winery in Marano di Valpolicella is carved out of the rock and does not need artificial cooling or heating. The roof is covered with 80 centimeters of earth on which a flowery meadow grows. Here too it was decided to cover the south-facing walls with wild rosemary and ivy: they are beautiful and insulating.

2) In our winery in Marano we positioned the grape-drying rooms in such a way that the north wind from the hills does most of the drying job, thereby decreasing the use of energy during the drying phase of the grapes.

3) The walls of the Marano cellar are composed of large slabs of local stone, arranged vertically on special steel supports. The metal parts are behind and invisible, about 15 centimeters from the walls, in order to create ventilated walls such that the interior of the building is always cool.



Saving water

The choice of suitable habitats

Each plant species is in productive equilibrium only in delimited habitats. The high water requirement of grape production leads us to plant vineyards only in non-arid climatic zones. The areas of north-eastern Italy have good rainfall and are naturally suitable for grapevines.

The change of the irrigation system

In times of possible lack of rain in the summer, emergency irrigation must be implemented. From the flow method, we have switched to very low water consumption irrigation. Currently we use drip and underground irrigation, which have drastically reduced water consumption. The tubes are near the root system so there is minimum loss by perspiration, runoff and percolation. We are able to manage the zone and time of watering by sensors and remote control.

Water collecting systems

We collect the water that drips off the rock walls of our cellar in Marano. Every drop of it flows into an underground tank for irrigation use.

Research in cisgenesis

Our company is a member of WineGraft, a spinoff of the University of Milan: we have studied and produced four new rootstocks of grapevines which are resistant to drought and which thrive in saline soil. Today we have vineyards in production with vines on M series rootstocks. The advantage is that they require very little water.

Research funded by our company will benefit the entire winegrowing world. Today our rootstocks are marketed by the Vivai Cooperativi Rauscedo nursery, such that they are easily available to everyone.



Ecosystem protection

We live in balanced contexts: we are not lucky but foresighted. Preserving the environment is an inborn aspect of people's mental framework here at the feet of the mountains.



Typical local building with stone facade



Stone slabs used as dividers in the fields

Instead of using herbicides in the summer, we mow the grass along the grapevines. Our subsoil, after years of use of manure and green manure, has been enriched with underground fauna and the rooting has improved. We will be giving the land back to nature better than we received it.

We have obtained the SQNPI certification and also the Organic and Biodynamic certification in Treviso regarding all our vineyards and cellars.

Most of our farming areas are open to the public and the local community. At Vaio Celane, part of our Marano estate, we have saved an ancient pond. It's a biotope with frogs, fish and water lilies, and easy for everyone to enjoy on a stroll or hike.

We built our winery in Marano by digging under one of the most beautiful hills in the valley, returning it to the landscape. For the construction of all our cellars we have used only local materials.

SQNPI certification



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

Since last year all the wines made from our grapes and from grapes coming from our suppliers are certified with the protocol of the National Quality System for Integrated Production: a production technique with low environmental impact, that aims at a progressive reduction of exterior treatment in order to restore cultivation to a state of balance. Since 2019, all of our grapes have been certified and they receive the Bee logo.

**MORE
THAN 40** years of oenological
research on autochthonous
grape varieties

70% average reduction in
water consumption

**MORE
THAN 300**
hectares of SPNPI
certified grapevines

100km
of bike paths open
to the community

40%
less energy consumption
in the cellar

**MORE
THAN 10** endangered varieties studied
in our conservatory

100% profits reinvested
every year

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