

CASALE DEL GIGLIO®



Volata dell'azienda agricola Casale del Giglio alla Farnese



SUSTAINABILITY REPORT

FISCAL YEAR 2025

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Dear Collaborators, Partners and Friends of Casale del Giglio,

Casale del Giglio is a family dream, which has come true because we have had the courage to experiment, the tenacity to persevere and the constancy to follow a coherent viticultural and oenological path that is right for us, our collaborators and our territory.

We chose to adopt the Equalitas Certification because it fully reflects the values we believe in and that have always guided our business choices, based on principles of environmental, economic and social sustainability. This document reports the results achieved so far, and we hope gives you a sense of our commitment and passion. It is with pride that I present the 2025 Sustainability Report.

2025 marked a fundamental step forward in consolidating our vision. We have not limited ourselves to producing excellence, but have invested vigorously in traceability and in reducing our environmental footprint. From water resource management in a complex territory like ours, to the protection of the Satricum archaeological site that stands in the midst of our vineyards, sustainability for us, translates as a cultural act.

My thanks go to our winemaker, Paolo Tiefenthaler, and to every single worker. Casale del Giglio continues its journey, uniting an ancient bond with the land to today's responsibility of upholding it for the future.



Antonio Santarelli

ANTONIO SANTARELLI
CEO

INTRODUZIONE





OUR ROOTS

On March 5, 1914, in Amatrice, the brothers Emidio, Isidoro and Antonio Santarelli met in the office of the Notary Giovanni di L'Aquila to register the firm "Berardino Santarelli & Sons " named after the founder, their father, Berardino, a respected wine merchant.

In the following years his three sons moved to Rome, opening the first "Vini e Olii" (wine and olive oil store) in Piazza Capranica 99, in the heart of the city. Over the years, the company grew with the opening of a further 11 retail outlets in different parts of the city.

Dino Santarelli, Emidio's son, founded the company "Santarelli Spa" in Rome in 1955, to concentrate on the bottling of typical Lazio wines that were also exported abroad. Then in 1967, as the stores were gradually sold off (with the exception of one that still exists today as the familyowned restaurant "Collegio"), Dr. Dino, fascinated by the territory of the Agro Pontino, founded "Casale del Giglio" in Le Ferriere, in the province of Latina, about 50km south of Rome.

This territory, compared to other areas of Lazio and other regions of Italy, represented an environment yet to be explored from a winemaking point of view.

Dino's son Antonio, as a child and teenager regarded the family estate as nothing more than a playground but when as a young adult he joined his father in the family business he realised that the Agro Pontino had potential. In 1985 he embarked on a research and experimentation project which, through appropriate agroeconomic and ecological practices, aimed at selecting those vines which would interact best with the soil and microclimate of the Agro Pontino. The experiment was later extended to rediscover and reinstate native Lazio varieties such as Biancolella di Ponza, Bellone di Anzio, Cesanese di Affile & Olevano Romano, and Pecorino di Amatrice & Accumoli.

Casale del Giglio's 2025 Sustainability Report concentrates on the company's commitment to transforming the Agro Pontino into a model of sustainable viticulture. Unlike cooperative models, our structure is based on a directly managed supply chain and on a permanent "Research and Experimentation Project" involving academics and researchers.

The adoption of the Equalitas standard in 2023 has made it possible to systematize decades of good practices, making our environmental and social impact measurable. Each bottle produced at Le Ferriere today tells the story not only of a grape variety, but of a protected and enhanced ecosystem.



REPORTING AND READING CRITERIA

The present Casale del Giglio Sustainability Report 2025 refers to the period between 1 January 2025 and 31 December 2025. This time frame, consistent with the solar year, was chosen to guarantee clear, annual reporting that is in perfect step with the main company performance indicators and with the biological cycle of the vine in the Agro Pontino.

The document was drawn up in full compliance with the Equalitas – Wine Sustainability Standard, following the reporting model provided for companies certified at Corporate level. The choice of this international standard ensures that Casale del Giglio fully complies with the three fundamental pillars of sustainability:

- **Environmental:** process and product controls for the production of wine from a sustainable perspective.
- **Social:** enhancement of human capital and relations with the local community.
- **Economic:** financial solidity and transparency throughout the supply chain.

Data sources and accuracy

The data in the financial statements come directly from company sources, thus ensuring the total reliability of the information. The collection process involved:

- Administrative and accounting management systems.
- Production reports and cellar records.
- Agronomic and research reports (fundamental for our experimental model).
- Internal questionnaires and periodic sustainability audits.



The accuracy of the document is the result of an active collaboration between all the corporate functions of Casale del Giglio, in particular: Ownership, Technical / Oenology Management, Administration, Agronomy, Logistics, Human Resources, Marketing and Quality.

Drafting Process

The process that led to the drafting of this document included four key phases:

- Critical analysis: verification of the improvement objectives defined in the previous exercise and their progress.
- Performance evaluation: analysis of the real results obtained in 2025 through objective, measurable and traceable indicators.
- Documentation of "Best Practices": collection of innovations introduced in the vineyard and in the cellar during the year.
- Transparency check: control of the communication criteria so that they are truthful and verifiable, as required by the Equalitas specification.

This annual report establishes a true transparency pact between Casale del Giglio and its stakeholders (customers, employees, partners and institutions). It is not only a report, but an operational tool for ongoing improvement, aimed at strengthening mutual trust and the indestructible bond that exists between our company and the ecosystem of the Lazio region.

THE COMPANY AND SUSTAINABILITY

Casale del Giglio today represents an innovative and representative reality of the Lazio and national wine scene, but its identity goes far beyond that of simple wine production. Sustainability, in its three forms — environmental, social and economic — is not an accessory but the very DNA of the "Casale del Giglio Project" launched in 1985.

This commitment is an integral part of our agronomic choices, cellar protocols and strategies for the enhancement of a territory — the Agro Pontino — that we have helped to rewrite in terms of quality. Throughout 2025, this vision was translated into concrete actions based on three pillars:

1. STEWARDSHIP OF THE TERRITORY AND ITS RESOURCES

The link with the Agro Pontino— a reclaimed area with a complex history and a unique microclimate — imposes a responsibility that Casale del Giglio assumes as a scientific and conservative mission. The agronomic approach adopted over our approximately 180 hectare, single unit vineyard includes:

- **Enhancement of varietal biodiversity:** the cultivation of recovered native vines (such as Bellone and Biancolella) and international varieties that have found an ideal habitat here (Petit Verdot, Syrah), all managed according to the SQNPI guidelines (National Integrated Production & Quality System).
- **Precision water management:** irrigation is never systematic, but intervenes exclusively when needed to rescue and preserve local aquifers.
- **Sustainable phytosanitary defense:** the widespread use of mating disruption and low-impact techniques to preserve the useful entomofauna and biological fertility of sandy soils. These choices arise from the desire to constantly regenerate the vineyard environment, ensuring the longevity of our experimental sites.

2. MANAGEMENT CONSISTENCY THROUGHOUT THE SUPPLY CHAIN

The Casale del Giglio model is based on total control: from the first shoot to the finished bottle, each phase takes place under our direct supervision. This means:

- **Closed supply chain:** cultivation, vinification, aging and bottling are managed entirely at the Le Ferriere (LT) site.
- **Full traceability:** each batch is monitored centrally, ensuring absolute transparency for the end consumer.
- **Innovation in packaging:** in 2025 we accelerated the adoption of lightweight glass and certified materials, reducing the overall carbon footprint of the product and optimizing distribution logistics. A good example of this is the acquisition of a new logistics company, Rizzato Trasporti, which collects the goods from our warehouse at the winery and delivers them straight to the customer, without stopping at its own warehouse en route, thus halving the number of trips and of corresponding fuel consumption.

3. CULTURAL VISION OF SUSTAINABILITY

For Casale del Giglio, sustainability also means preserving memory. We consider the communication of our values as a responsibility towards the community and the historical heritage of Lazio. In 2025, the company has invested in making sustainability a tangible experience through:

- **The combining of wine and archaeology:** the continuous support for the excavations of the ancient city of Satricum, located within the estate, which make our vineyards a site of cultural as well as agricultural interest.
- **Educational wine tourism:** wine tours and tastings at our reception center in Le Ferriere, designed to alert visitors not only to the quality of our wine, but to the value of scientific research and respect for the environment.
- **Continuous training:** programs dedicated to collaborators and business partners for sharing the best practices of the Equalitas standard.

Sustainability for Casale del Giglio is a rigorous working method, a management ethic and the best possible way of honoring the past by looking with confidence to the future of viticulture in Lazio.



EQUALITAS AS A CHOICE



The adoption of the Equalitas Wine Sustainability Standard was a strategic and cultural choice, consistent with the “Research and Experimentation Project” launched in 1985, aimed at providing the company with a structured sustainability management system capable of integrating scientific rigor, transparency, and continuous improvement throughout the entire production chain.

Throughout 2025, the Equalitas standard represented for Casale del Giglio:

- A unifying methodological framework: it allowed the company to bring together as a single system the many virtuous practices already in place, from the management of experimental vineyards to the protection of the archaeological site of Satricum.
- A technical self-assessment tool: capable of identifying with pinpoint precision the existing strengths and the margins for improvement in both winery and vineyard processes.
- A premium positioning lever: in a global market where consumers and top-tier distributors increasingly demand concrete evidence of environmental and social commitment.

AN INTEGRATED CONCRETE AND MEASURABLE CERTIFICATION

Equalitas stands out for its approach based on documented evidence, objective indicators and annual third-party audits. For Casale del Giglio, this approach has made it possible to:

- Systematize research: making the agronomic data collected over decades of activity measurable and monitorable.
- Adopt a universal language: share recognized and objective sustainability standards with international markets (USA, Northern Europe, Asia).
- Empower the team: involve every business department — from the agronomist to the hospitality worker — in achieving ESG (Environmental, Social, Governance) goals.

A COMMITMENT ON TWO LEVELS: ORGANIZATION AND TERRITORY

In 2025, Casale del Giglio consolidated the Corporate certification that covers the entire organization. This milestone is the pillar of an evolutionary path that involves the enhancement of the terroir, promoting the Agro Pontino as a sustainable and cutting-edge wine district. This vision transforms sustainability from a bureaucratic cost to an active competitive advantage, enhancing the tangible (vineyards) and intangible (history and research) heritage of the company.

EQUALITAS AS A RELATIONSHIP TOOL

Throughout 2025, the Equalitas standard facilitated our relationship with our ecosystem:

- **Suppliers:** selected not only for quality, but according to documentable ethical and environmental criteria (e.g. FSC-certified packaging, green energy). Most of them are relationships consolidated over time and represent trusted suppliers;
- **Employees and Collaborators:** played an active part of the improvement through specific training on sustainability and moments of technical discussion;
- **Institutions and Local Community:** strengthening the role of Casale del Giglio as guardian of the territory and its archaeological heritage;
- **Customers and Distributors:** who can count on a guarantee of full traceability, essential for the prestige of our wines in the international HoReCa channel.

Equalitas has made it possible to give scientific form to Casale del Giglio's corporate responsibility, making it clear — through reliable and verified data — the value that the Santarelli family creates and preserves over time for the Agro Pontino.





GOVERNANCE AND ORGANIZATIONAL PROFILE

HISTORICAL NOTE

Founded in 1967 by Berardino Santarelli, the company today is led by Antonio Santarelli, the CEO, in close collaboration with Paolo Tiefenthaler, the Oenologist and Technical Director who, in agreement with Antonio, defines the company's commercial and financial strategies. The company experienced its turning point in 1985 with the "Research and Experimentation Project". Thanks to the collaboration with the oenologist Paolo Tiefenthaler and several researchers, almost 60 different grape varieties were tested to identify those that best suited the sandy soil and breezy climate of Le Ferriere, an area located between the municipalities of Latina and Aprilia, about an hour south of Rome.

WHERE WE ARE TODAY

The company vineyards occupy approximately 180 hectares. A reclaimed territory where the sea, just a few kilometers away, mitigates temperatures ensuring overall consistency and quality.

ECONOMIC MODEL

The economic model of Casale del Giglio rests on three pillars:

- Investment in Research and Development: constant reinvestment of profits in the "Experimentation and Research Project", which has been financing agronomic experiments and technological innovation since 1985.
- Total vertical integration: direct and proprietary control of the entire supply chain, from vineyard management to bottling and logistics. This ensures price stability and a unique guarantee of quality.
- Resilience and Brand Value: a premium positioning that protects company income and allows us to support structural investments even in complex market scenarios.

In 2025, the technological modernization plan continued, with a focus on the energy efficiency of the winery and the implementation of precision farming systems to optimize the use of water resources and treatments.

OUR MARKETS

Casale del Giglio is today an ambassador of Lazio's excellence in the world. Thanks to a far-sighted vision that has succeeded in transforming a "new" territory into a hub of international quality, the company is present both on the national market (with a consolidated leadership in the HoReCa channel of Central Italy) and on the main foreign markets.

We export our wines to over 36 countries, with a consolidated presence in:

- Europe: Germany, United Kingdom, Benelux, Northern Europe and Eastern Europe;
- North America: United States and Canada;
- Central and South America: Brazil, Mexico and Ecuador;
- Asia: Japan, China and emerging markets in Southeast Asia.



In 2025, the Equalitas certification represented a strategic asset for positioning in the most ethically sensitive markets (such as the Scandinavian monopolies and the North American), confirming that a wine of quality cannot exist without respect for its environment and those who tend it.

OUR PRODUCTS

From the iconic Satrico and Mater Matuta to the Petit Verdot, to the recovery of native varieties such as Bellone (Anthium) from Anzio and Biancolella from Ponza, we present a range that blends the cosmopolitan with the local.





AWARDS AND PROJECTS

In 2025, Casale del Giglio confirmed its position of leadership on the wine scene, receiving prestigious awards that recognize the consistent quality of the "Research Project". Iconic labels such as Mater Matuta, Anthium (Bellone) and Satrico have obtained the highest scores in the principle guides to the sector and in international competitions (Gambero Rosso, Luca Maroni, Bibenda, James Suckling, Robert Parker and Wine Hunter).



All the awards we received during the year can be viewed on our website at the following address: <https://www.casaledelgiglio.it/awards/>

CERTIFICATIONS

Casale del Giglio has obtained and maintained the following certifications which attest to a rigorous commitment to total quality and sustainability:

- **SQNPI (National Quality System for Integrated Production):** certifies the adoption of agronomic practices with low environmental impact on the entire vineyard area.
- **EQUALITAS - SOPD Standard:** a key certification that assesses corporate sustainability through the three pillars (environmental, social and economic).
- **FSSC 22000:** standard that guarantees food safety and quality of bottling processes.
- **UNI EN ISO 22005:2008:** certification of supply chain traceability, which documents the path "from the vine to the glass".



PRINCIPLES AND REFERENCE VALUES

- **Research and Experimentation:** as a constant method to overcome limits and discover new potential of the terroir.
- **Custodia del Territorio:** responsibility for the environment and the historical-archaeological heritage (Satricum).
- **Ethics and Transparency:** integrity in production processes and clarity in communication with stakeholders.
- **Quality without compromise:** excellence as the goal of every phase of the supply chain.

STAKEHOLDER ENGAGEMENT

- **Suppliers:** selected on the basis of strict quality criteria and territorial proximity (where possible). Casale del Giglio favors partners who share the values of sustainability (FSC certifications for packaging, green energy suppliers).
- **Customers:** the Casale del Giglio consumer is an attentive interlocutor, informed through clear communication about the value of the Equalitas certification and the enduring link between our wine and its place of origin.
- **Collaborators and Territory (Human Capital):** Casale del Giglio invests in the wellbeing and constant training of its team, considering it to be the guardian of the know-how that makes the Research and Experimentation Project successful.

GOOD AGRICULTURAL PRACTICES



GESTIONE AGRONOMICA E BIODIVERSITÀ

WHERE OUR WINES ARE BORN

The wines of Casale del Giglio begin their life in the heart of the Agro Pontino. This unique terroir is characterized by:

- Distinctive soils: predominantly sandy and alluvial soils, which give the wines a unique flavor and an aromatic finesse;
- Ventilated microclimate: the strategic proximity to the Tyrrhenian Sea guarantees constant ventilation (the west wind) and an excellent temperature range, essential for the health of the grapes and the fixing of aromas;
- Varietal research: a mosaic of vineyards where international grape varieties (Syrah, Petit Verdot, Viognier) coexist with rediscovered native vines (Bellone, Biancolella), cultivated according to SQNPI protocols.

Each bunch is the result of meticulous agronomic management, guided by an internal specification that focuses on the health of the plant and the fertility of the soil, guaranteeing an excellent raw material for our production.

For some years now, as a good agricultural practice, chemical weeding of the vineyards has been carried out only when really necessary, always in autumn, and only for those plots where the presence of particularly invasive and harmful weeds require it. The company adopts natural grassing, useful for maintaining soil moisture, reducing the effect of evapotranspiration and favoring beneficial insects in the soil. Specific sowing is adopted to improve soil fertility, and where possible the green manure technique is applied in rotation. Fertilization is managed by following the regional guidelines on integrated pest management, making use of soil analysis, and the experience and visual analysis of the agronomic manager who also makes use of experimental protocols (see the introduction of bacteria and mycorrhizae).

PROTECTION OF BIODIVERSITY

The property of Casale del Giglio covers a single surface area of about 180 hectares, devoted exclusively to vineyards and run according to the principles of integrated pest management (SQNPI Certification).

- **Natural Area:** over 8% of the surface is permanently devoted to woodland, where various Mediterranean scrubland trees act as a green lung and a biodiversity reserve.
- **Green Project:** Casale del Giglio has always supported the expansion of wooded areas and the planting of various trees, both within and without the perimeters of the vineyards. The company has also "adopted" a roundabout at the exit of route SS 148, taking care of its everyday upkeep and long term maintenance.
- **Phytopathological protection:** each year, the company reviews its crop protection practices to identify methods that minimize the impact of plant protection products on both people and the agroecosystem. Only the most effective treatments are selected and applied in the lowest quantities necessary, while avoiding underdosing that could encourage the development of resistance. For many years, the company has also used pheromone-based mating disruption to control the grapevine moth, thus eliminating the need for synthetic insecticides.





GOOD CELLAR AND BOTTLING PRACTICES

MANAGEMENT OF PRODUCTION PROCESSES

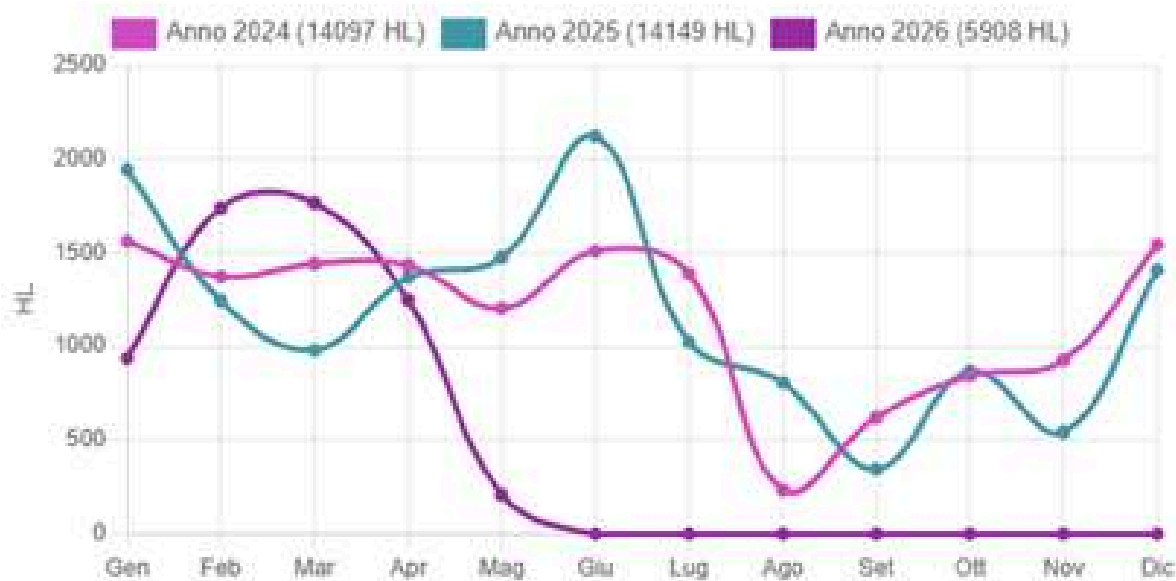
In line with its sustainability policy, the company sets its oenological objectives in compliance with legal and customer requirements, with a commitment to producing wines that meet the expected quality standards while optimizing the use of resources. The action plan focuses on a more responsible management of chemical inputs and the continuous improvement of sanitation procedures.

Specifically, this commitment is structured around three main areas:



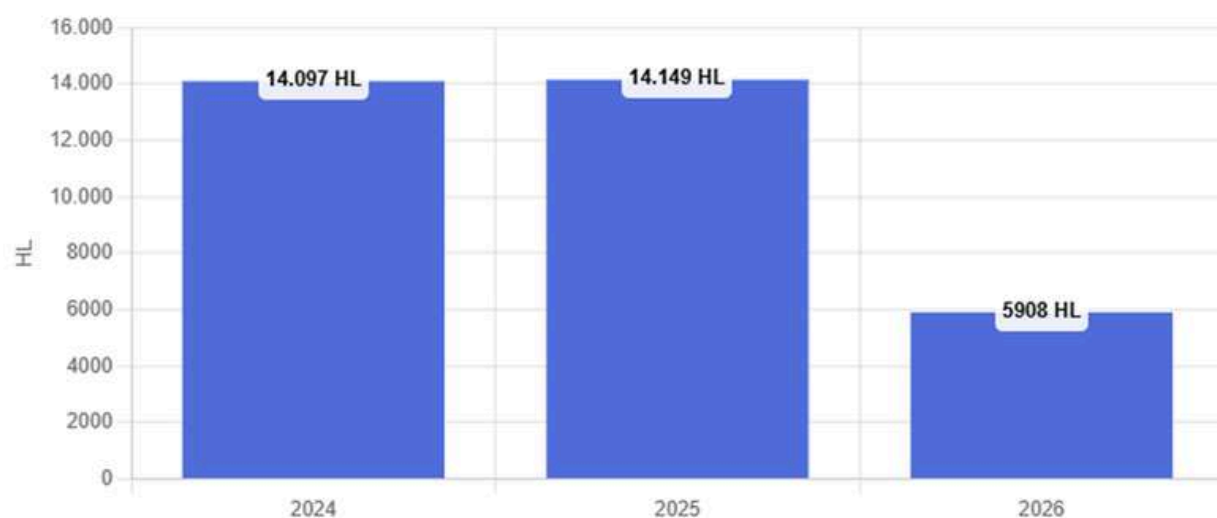
- Review of oenological practices: it was decided to limit the intake of additives and adjuvants to the bare minimum. The goal is to reduce the chemical impact without compromising the organoleptic characteristics or stability of the wine in any way.
- Prudent management of detergent products: the use of sanitizing agents has been recalibrated to use only the doses strictly necessary. In some cases it has even been replaced by the use of steam (especially for the sanitization of barriques and tonneaux). This guarantees the maximum health of vats, tanks and equipment, while avoiding an unnecessary waste of chemicals.
- Innovation in cleaning protocols: low environmental impact methodologies have been introduced, such as the use of high-pressure washing. These solutions make it possible to combine respect for the ecosystem with strict compliance with hygiene, health and food safety regulations.

Bottling by month (HL)

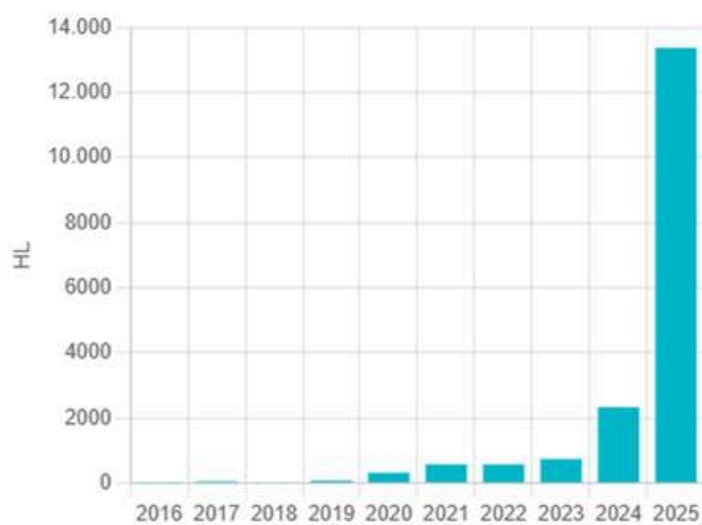


Mese	Anno 2024 (14097 HL)	Anno 2025 (14149 HL)	Anno 2026 (5908 HL)
Gen	1563	1947	938
Feb	1375	1245	1741
Mar	1443	982	1768
Apr	1435	1370	1251
Mag	1205	1476	210
Giu	1511	2124	0
Lug	1389	1024	0
Ago	235	810	0
Set	623	347	0
Ott	844	870	0
Nov	929	544	0
Dic	1545	1410	0

Bottling comparison by year



Current wine inventory by vintage



Annata	HL	%
2016	5	0.0%
2017	60	0.3%
2018	15	0.1%
2019	78	0.4%
2020	323	1.8%
2021	581	3.2%
2022	580	3.2%
2023	747	4.1%
2024	2336	12.9%
2025	13366	73.9%



The production processes carried out by Casale del Giglio Società Agricola S.r.l. are described in detail in the HACCP Manual and in the company's product plans. The product plan also highlights the activities carried out to reduce consumption and "recover" waste.

To keep the product under control in the various stages of production, the company has identified a dedicated analysis plan. Based on the results of these analyses, decisions are made regarding the use of oenological products, additives and adjuvants, always with a focus on sustainability. The objective is to minimize the quantities used thereby reducing both environmental impact and production costs.

Annual report for the 2024 data of RT-LAB, the Proficiency test of Unione Italiana Vini

The Casale del Giglio Società Agricola Srl laboratory participated in the RT-LAB proficiency test of Unione Italiana Vini for the year 2024 with the following processed data and a percentage of 91.5% of satisfactory data for the RT-LAB Wine Circuit.

total data processed	% data satisfactory	% data questionable	% data unsatisfactory
294	91,5	5,4	3,1

All the wines produced by the company follow protocols which stipulate the methods to be followed, while tasks undertaken and ongoing are recorded in the cellar notebooks, which vary according to the wine in question.

SUPPLIERS

Our partner selection process is based on a structured protocol that monitors commercial performance through rigorous quality standards. The accreditation phase involves the analysis of documentary evidence and international certifications (such as ISO 9001, ISO 14001 and BRC), carefully assessing safety at work, environmental protection and ethical principles.

As part of continuous improvement, the Management has modified the Supplier Qualification Form, integrating new parameters specifically related to sustainability. This scoring system allows an objective assessment of the impact of partners, supplemented by constant monitoring of supplies and timely management of non-conformities.

MATERIALS AND PACKAGING

We have taken concrete action on packaging in 2025:

- **Secondary Packaging:** redesign of the boxes with reduction of the overall weight. We only use recycled or FSC-certified cardboard, almost completely eliminating the use of paints.
- **Glass:** for the 750ml Uvag Bordeaux bottles, we have selected a partner who uses about 90% of cullet in the production cycle, minimizing the use of virgin raw materials. We have also introduced lightweight bottles (under 500g) for more than 75% of IGT production.
- **Caps:** use of natural cork from responsibly managed forests and technical stoppers with zero carbon footprint.



- **Oenological products and detergents:** the supply of cellar adjuvants, detergents and sanitizers is centrally managed by the Technical Department. Suppliers with compliant SDS (Safety Data Sheets) and products with a low phosphate content are preferred, in order to drastically reduce the polluting load destined for the company purification plant. For wine products, Casale del Giglio adopts the best technical solutions in line with its "Research Project".
- **Relationships of trust:** historical collaborations with leading companies that guarantee high sustainability standards.
- **Dosage optimization:** quantities are calibrated through micro-vinification tests in the laboratory to minimize the use of exogenous substances, as required by internal quality protocols.
- **Selection criteria:** with the same oenological efficacy, absolute priority is given to products deriving from ESG-certified supply chains.

ENERGY CONSUMPTION

During the year, Casale del Giglio focused its efforts on:

1) ENERGY MONITORING

Monitoring of energy consumption to evaluate possible optimization of consumption and cost reduction. To this end, we have installed thermal break window frames to maintain internal temperatures. (The thermal break fixtures will allow greater thermal and acoustic insulation, and consequently, greater energy savings). The intervention has made it possible to reduce the transmission of heat through the SOUTH facing windows by about 50% and we have automated the generator set to make sure that it activates automatically in the event of a power outage thereby avoiding hours of operational downtime.

Electricity consumption is mainly related to the conditioning of the aging cellar, the refrigeration of the steel tanks during the harvest and the operation of the automated bottling line.

- **Analysis of consumption 2024-2025:** current data reflect the real efficiency of cooling systems, photovoltaics and the installation of new thermal fixtures:
 - **Active Energy 2024:** 706.123 kWh
 - **Active Energy 2025:** 692.184 kWh (Riduzione del 2% grazie ai nuovi infissi termici).
- **Seasonal trend:** Peaks are confirmed in the harvest months (August-September) due to the physiological increase in the activity of the cellar machinery and the activation of the refrigeration units of the fermentation tanks.

- **Efficiency:** total active energy fell from 706,123 kWh (2024 figure) to 692,184 kWh in 2025, marking an overall improvement in energy efficiency thanks to the efficiency of cooling systems, photovoltaics and the installation of new thermal fixtures.

2) WATER MANAGEMENT

Casale del Giglio's water withdrawals for drip irrigation systems (emergency irrigation only) and for cellar uses are optimized and monitored to ensure maximum protection of the Agro Pontino aquifers.

- **Consumption 2025:** the total amount of water consumed was 6,300 cubic meters.
- **Distribution:** the peaks in consumption are concentrated between May and October, coinciding with the deep sanitation of the tanks in view of the new harvest, during the harvest itself and with the use of cooling towers to keep the wines stored at controlled temperatures (18-20 °C).

The management of the waste and wastewater cycle takes place as follows:

- **Purification:** the washing water is treated in a dedicated purification plant to ensure compliance with environmental parameters before discharge.
- **Circular Economy:** pomace and lees are by-products, sent to partner distilleries for the recovery of energy and biomass. The differentiation of packaging materials (paper, plastic, glass) is constantly monitored through certified loading and unloading registers, and annually the main packaging components are evaluated to reduce and avoid waste.

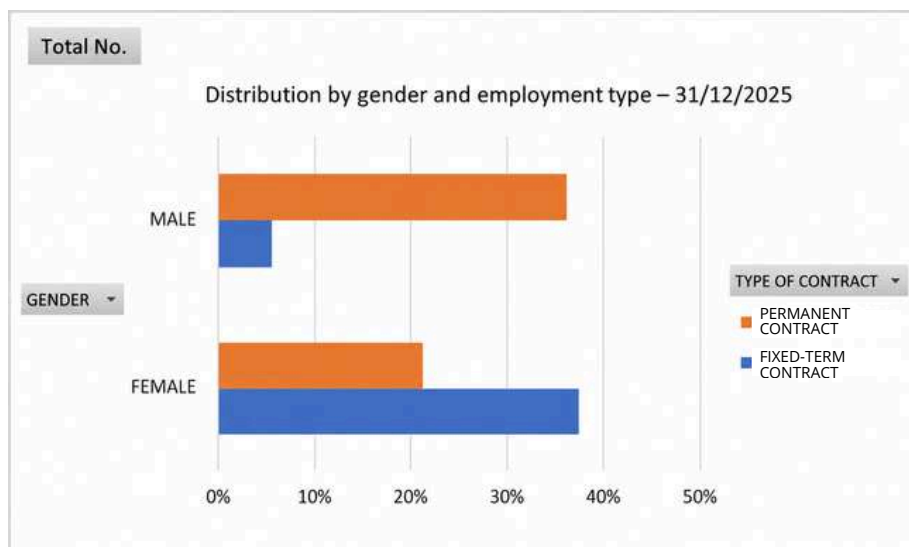
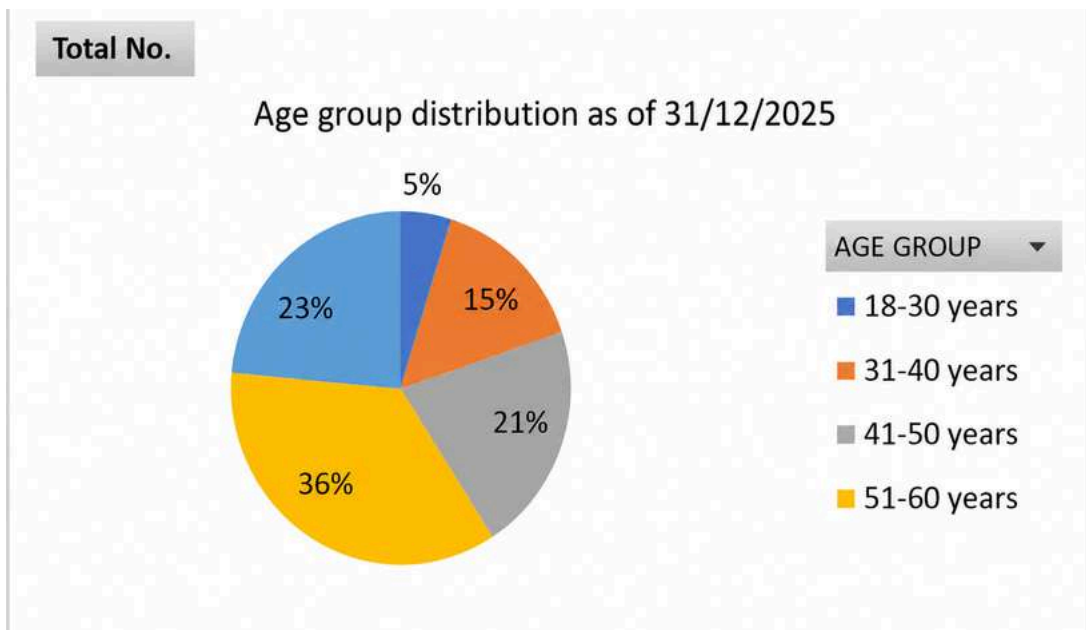
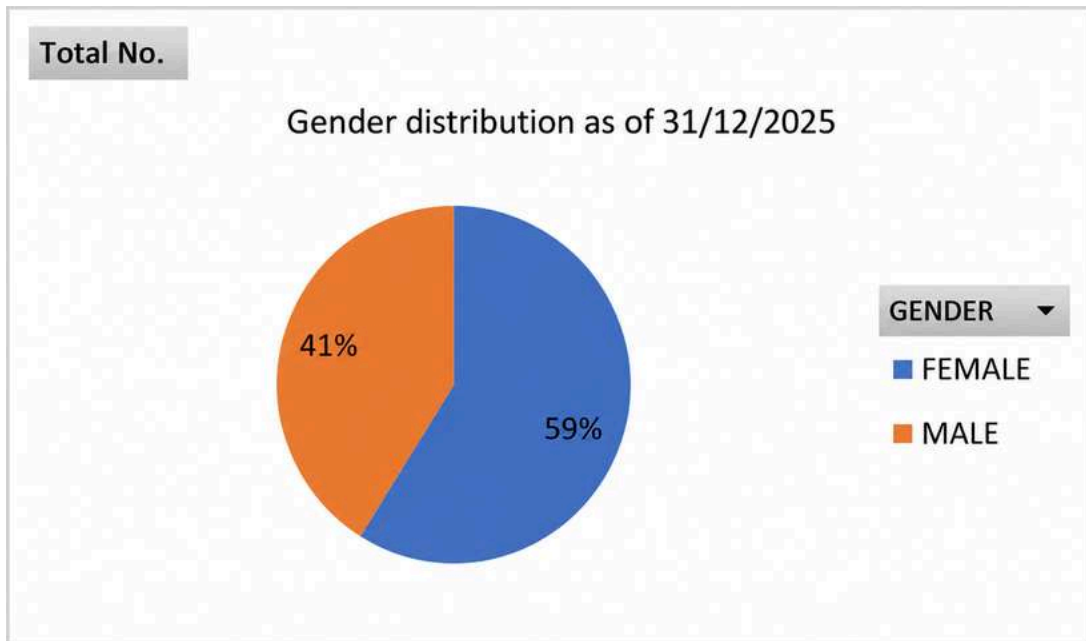
GOOD SOCIAL PRACTICES



Casale del Giglio considers human capital — collaborators, researchers, visitors and the local community — as the beating heart of its "Research and Experimentation Project". For us, social sustainability means transforming a historically difficult territory such as the Agro Pontino into a center of excellence, inclusion and historical rediscovery.

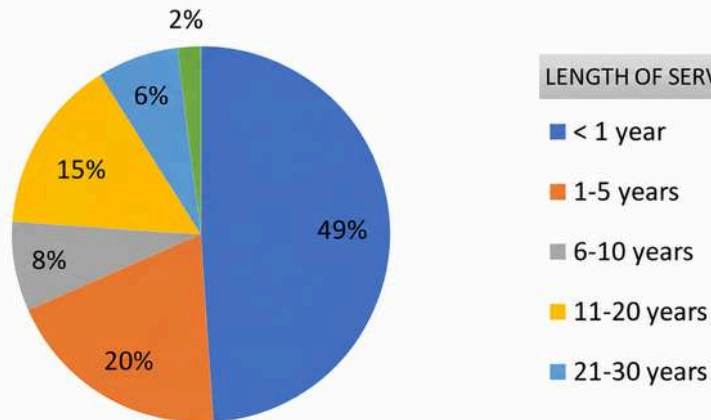
The Company periodically carries out a structured analysis of its workforce, with particular attention to the breakdown by age group, gender, type of contract and length of service.

As of December 31, 2025, the workforce of Casale del Giglio is composed of a total of 57 employees, with the following main characteristics:



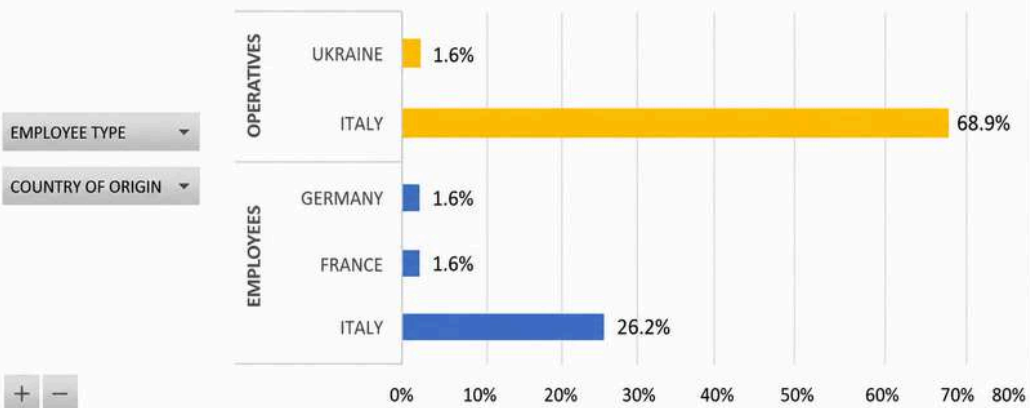
Total No.

Distribution of length of service as of 31/12/2025



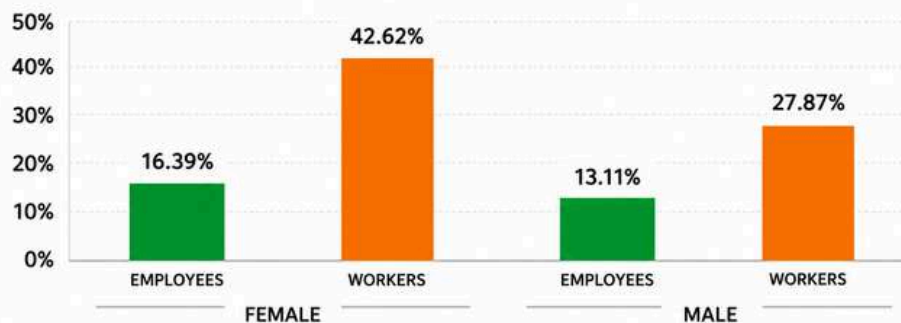
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Distribution by gender and country of origin as of 31/12/2025



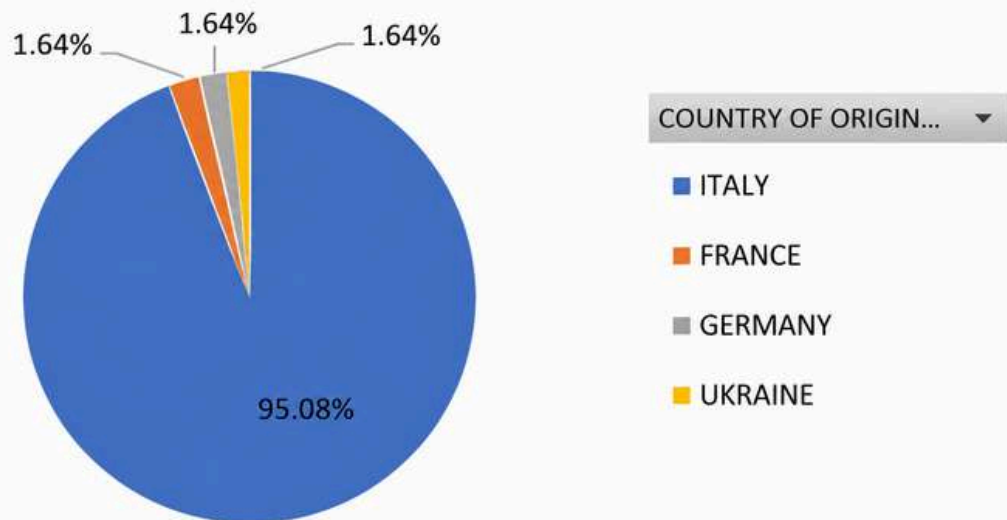
Total No.

Distribution of the company population by gender and professional category as of 31/12/2026



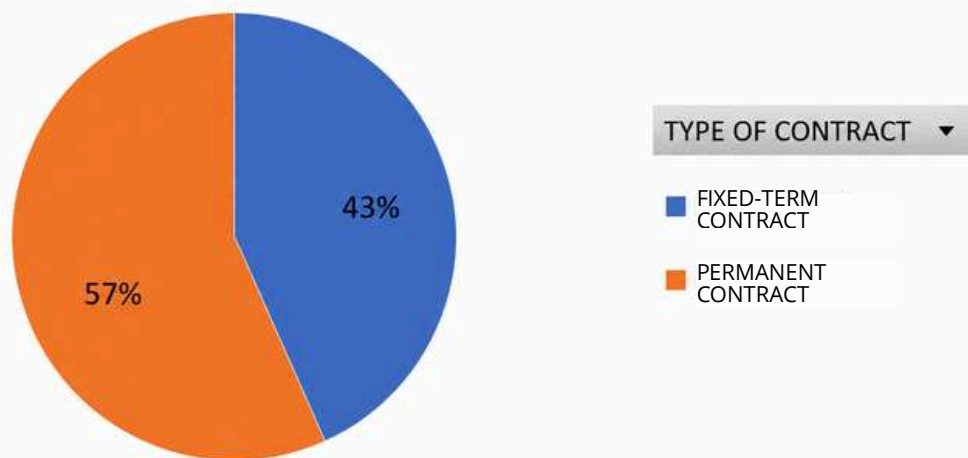
Total No.

Distribution by country of origin as of 31/12/2025



Total No.

Distribution by type of contract as of 31/12/2025



HEALTH AND SAFETY OF WORKERS

In the course of 2025, the company consolidated the safety management system (Legislative Decree 81/2008), with a particular focus on prevention in the vineyards and in the cellar:

- **DVR Update:** timely review for new precision technologies introduced.
- **Protection and Prevention:** constant monitoring of PPE use, with practical sessions on ergonomics for pruning and packaging workers.
- **Health Surveillance:** strict protocols in collaboration with the competent doctor, also extended to seasonal workers employed during manual harvesting.
- **Scheduled programmed maintenance** of the systems and verification of the structural compliance of spaces and equipment in the cellar and in the field.
- **Active supervision** during the grape harvest and processing phase.

For cellar and laboratory staff, the mandatory use of PPE is envisaged, with weekly monitoring of compliance.

TRAINING AND EDUCATION

The 2025 training was not only normative, but scientific. Over 120 hours of training were provided, involving:

- Employees and area managers.
- Production, laboratory and logistics workers.
- Seasonal collaborators and hospitality staff.

Topics covered included:

- Occupational safety and emergency operating procedures;
- Traceability and quality control (ISO and FSSC 22000 standards);
- Environmental sustainability and integrated agriculture techniques (SQNPI);
- Communication, reception and dissemination of the eno-archaeological heritage.

All courses have been registered and validated according to the Equalitas and FSSC 22000 standards.

DIVERSITY AND EQUAL OPPORTUNITIES

The Company recognizes the value of gender diversity as a strategic element for sustainable growth and organizational innovation. The internal analysis updated to 31.12.2025 shows a total workforce of 64 employees, characterized by a significant female presence in strategic, administrative and reception roles:

Category	Women	Men	Tot
Fixed-Term Employees (Annual)	25	5	30
Permanent Employees (Production/Cellar)	3	6	9
Permanent Office Staff	10	6	16
Quarterly / Seasonal Staff	0	0	0
Permanent Field Staff	0	9	9
TOT	38	26	64

Discrimination based on gender, age, origin or of any other nature is not allowed. Particular attention is paid to:

- a) Assignment of the contractual level, defined in accordance with the tasks performed and in accordance with the provisions of the relevant CCNL;
- b) Exclusion of child labour, in accordance with current legislation: there are no workers under the age of 18 in the Company.

In accordance with Legislative Decree 198/2006, the company constantly monitors the situation of male and female staff to ensure equal treatment. In Casale del Giglio, the main sectoral CCNLs apply, including those for Agricultural and Horticultural Workers and those for Agricultural Managers and Employees of the Province of Latina.

RELATIONSHIP WITH THE LOCAL COMMUNITY

Hospitality and the Satricum Project

Hospitality in Casale del Giglio is not just tourism, it is living archaeology. The wine tourism center in Le Ferriere represents a point of excellence for the territory offering experiences that are not simple wine tastings, but opportunities for cultural awareness and discovery:

- **Wine Tour & Archaeology:** in addition to classic winery tours, the company promotes the rediscovery of the ancient city of Satricum, combining vineyard visits with the historical-cultural aspect. In 2025, we welcomed thousands of visitors who toured the vineyard and explored the excavations of the ancient Volscian city.
- **Participatory sustainability:** guests come into contact with the values of research and the protection and preservation of the landscape of the Agro Pontino. Each wine tour includes insights into the history of the reclaimed land and the archaeological finds, making wine itself an ambassador of Lazio's memory.



GOOD ECONOMIC PRACTICES

In 2025 Casale del Giglio purchased nr. 4 new FENDT tractors model 209 F Vario Gen3 that are considered "green" machines for various technical and regulatory reasons, despite being diesel-powered.

1. Stage V emissions (the cleanest ever)

The 209 F Gen3 model is equipped with a 3-cylinder AGCO Power engine that complies with Stage V regulations. It is equipped with a very advanced exhaust gas after-treatment system that combines:

- DOC (Diesel Oxidation Catalyst)
- DPF (Diesel Particulate Filter)
- SCR (Selective Catalytic Reduction with AdBlue) This means that emissions of fine particulate matter and nitrogen oxides (NO_x) are reduced to almost zero compared to models from 10 to 15 years ago.

In addition, Fendt uses a "smart power" concept. The DP system releases up to 10 hp more only when it is actually needed.

This avoids wasting fuel, making the tractor more efficient and therefore greener.

2. Vario Transmission and Fuel Economy

The Vario gearbox, (infinitely variable), allows the engine to operate at the lowest possible speed needed to deliver the required performance.

- A 40 km/h il trattore lavora a un regime di giri molto basso, riducendo drasticamente i consumi e l'impatto ambientale durante i trasporti.

3. Smart Farming = Less Waste

As a "connected" machine (FendtONE), the 209 F allows the use of satellite guidance and section control:

- Less overlapping: doesn't go over the same spot twice.
- Fewer pesticides: distributes only where needed.
- Less time: fewer engine hours running means fewer total emissions over the course of the year.

In addition, as mentioned in the section on energy consumption, in 2025 Casale del Giglio installed fixtures designed to maintain stable indoor temperatures. These improvements provide greater thermal and acoustic insulation, resulting in increased energy efficiency and savings.

2026 OBJECTIVES

Still with a view to "green" investments, Casale del Giglio provides:

- The installation of a photovoltaic system, in addition to the existing one, to achieve energy self-sufficiency. We will go from a current production of 200 kW to 600 kW, aiming for a further reduction in CO2 emissions.
- SQNPI certification also for historical contributors.
- Implementation of sensors in the soil to drastically reduce the use of water and treatments, optimizing costs and environmental impact.
- Expansion of the project to recover the biodiversity of Lazio vines once considered obsolete.
- Automatic control system at the beginning and end of the rows.

We aim for economic growth that is synonymous with territorial resilience. Our vision for the three-year period 2026-2028 is to consolidate the "Premium" positioning of the brand through the total integration of production efficiency and environmental protection.

ECONOMIC ENHANCEMENT OF THE TERRITORY

Casale del Giglio will continue to be a driving force for the Agro Pontino:

- **Local Vendor Activities:** favor suppliers of goods and services within a radius of 50 km to minimize the carbon footprint and support the economy of Lazio. Hiring of local staff.
- **Value Tourism:** develop "Archaeological Wine Tourism" packages to deseasonalize flow and bring added value to the accommodation facilities of the Pontine coast.

ECONOMIC SUSTAINABILITY AND RISK MANAGEMENT

Economic resilience will be ensured by:

- **Market diversification:** strengthening of the presence in international HoReCa to balance fluctuations in the domestic market.
- **Climate Adaptation:** investments in agronomic research to select clones and rootstocks capable of resisting water stress, ensuring production continuity even in adverse weather scenarios. The agronomic practices we implement to cope with climate change aim above all to anticipate the vegetative development of the plant, so that, when abnormal weather events, such as excess rainfall, occur in July/August, the plant is already able to resist independently and keep its fruit intact.



FINAL GOAL: WINE AS A CULTURAL VALUE

The ultimate goal is not just the sale of a bottle, but the sale of a territorial project.

Casale del Giglio is committed to:

- Maintain maximum transparency on production processes.
- Demonstrate that the protection of historical (archaeological) and natural (biodiverse) heritage is the best long-term economic investment.

GOOD COMMUNICATION PRACTICES

Throughout 2025, external communication focused on sustainability issues through:

- Multimedia content on social channels dedicated to biodiversity and Equalitas certification.
- Newsletter dedicated to the progress of the "Research and Experimentation Project".
- Collaborations with institutional and academic stakeholders.

SOCIAL AND TERRITORIAL PROJECTS

In 2025 Casale del Giglio supported:

- Supply of services and products for local cultural and religious events (tasting counters for the inauguration of the theater season, on the occasion of concerts or exhibitions of Roman art galleries);
- Educational programs with schools: guided tours for students aimed at promoting knowledge of the local viticultural and archaeological heritage;
- Collaboration with local hotel institutes, both by encouraging visits to the winery and by sponsoring school activities in the institutes.

The key event of the year was the active participation in the seminar on the enhancement of sustainable supply chains in Lazio; this was held in Subiaco and saw the participation of experts and producers, confirming Casale del Giglio as one of the protagonists in the growth of the entire regional rural ecosystem.





RELATIONSHIP WITH THE TERRITORY: THE SATRICUM PROJECT

Casale del Giglio stands out for its unique social commitment: support for the archaeological excavations of the ancient city of Satricum.

- Cultural Enhancement: collaboration with the Superintendence to make the archaeological area accessible to the public.
- Hospitality: a visitor center that welcomes thousands of wine tourists every year, promoting not only wine but the history of Lazio.



HUMAN RESOURCES

- Training of operational personnel on safety and SQNPI practices.
- Welfare: Flexibility policies and support for the families of employees residing in the Aprilia, Velletri and Latina areas.

LABELS AND TRANSPARENCY

Information transparency is a pillar of our communication strategy. Each label is rigorously edited according to the regulations in force to guarantee the consumer complete and truthful information. For those who want to learn more, our website hosts the technical data sheets of each product: detailed documents that illustrate the entire life cycle of the wine, from the grape variety and the production area to the cellar techniques, complemented by sensory profiles and culinary advice.

In response to recent European Union regulatory updates on labeling, environmental and nutritional specifications have been supplemented via a QR code or URL link. These links lead directly to a dedicated section on the company's web portal.

ADDITIONAL COMMUNICATION TOOLS

The corporate web portal is an additional if not the main institutional communication channel, ensuring maximum transparency towards all the subjects with whom the Company interacts. In the specific sections of the website, the company's official documents can be consulted, including:

- Certifications obtained
- The Sustainability Report
- Wine photos and awards

Should you wish to contact us with ideas, suggestions for improvement or complaints please fill out the form on our website.

CONCLUSION

This 2025 Sustainability Report testifies that Casale del Giglio is not just a winery, but a territorial institution that sees the UN 2030 Agenda not as an obligation, but as the natural evolution of its "Research and Experimentation Project".





Any suggestions, observations or questions regarding our Sustainability Report, or more generally about the activity of our company, will be welcomed. Please do not hesitate to contact us at the addresses below.

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