

# SUSTAINABILITY LEADERS AT FOLIO



**FOLIO**  
FINE WINE PARTNERS



# AMALAYA



## AMALAYA

*Salta, Argentina*

### IN THE VINEYARD

Amalaya means hope for a miracle in the indigenous Calchaquí language, reflecting a profound connection to the land and its traditions. In the vineyard, only organic inputs like copper and sulfur are used to manage fungal diseases, ensuring a minimal environmental footprint. To support biodiversity and soil health, natural cover crops are planted between rows - helping to prevent erosion, retain soil moisture, and promote a balanced ecosystem.

### IN THE WINERY

All organic waste, including grape pomace and stems are recycled into compost, while excess water is used for irrigation.

### PACKAGING

Lighter glass bottles are used to reduce carbon footprint.



CERTIFIED BODEGAS DE ARGENTINA (BGA) SUSTAINABLE



SUSTAINABLE FARMING PRACTICES



CERTIFIED VEGAN (MALBEC & BLANCO)



REDUCED PACKAGING IMPACT & WASTE



BIODIVERSITY FOCUSED



WATER CONSERVATION



REDUCED ENERGY CONSUMPTION



REDUCED CO2 EMISSIONS

# Colomé

DESDE 1831



## COLOMÉ

*Salta, Argentina*

### IN THE VINEYARD

At Colomé, the protection and conservation of natural resources is fundamental to vineyard management. To preserve biodiversity, natural cover crops are planted between rows to reduce erosion and maintain soil moisture. Fertilization is carried out using compost produced on-site from the estate's farm and winery. For disease control, Colomé relies on organic solutions, replacing synthetic pesticides with sulfur and copper - ensuring a sustainable and balanced approach to viticulture.

### IN THE WINERY

To reduce energy, 60% of the estate's electrical energy is produced by a hydroelectric turbine. All organic waste, including grape pomace and stems, are recycled into compost, while excess water is used for irrigation.

### PACKAGING

Lighter glass bottles are used to reduce carbon footprint.



CERTIFIED BODEGAS  
DE ARGENTINA (BGA)  
SUSTAINABLE



CERTIFIED VEGAN  
(ESTATE MALBEC & TORRONTÉS)



BIODYNAMIC &  
NATURAL FARMING  
PRACTICES



LIMITED CHEMICAL  
USAGE



NO MECHANICAL  
WEEDING



ORGANIC FERTILIZER  
& COMPOST



# LAURENZ V.



## LAURENZ V.

*Kamptal, Austria*

### IN THE VINEYARD

A pioneer in organic viticulture since the 1970s, Laurenz V. continues to expand the number of organically farmed vineyards within its portfolio. All grapes are 100% hand-harvested, reducing mechanical traffic and preserving vineyard health. Laurenz V. works closely with its growers to implement sustainable farming practices, including the use of green fertilizers and the elimination of herbicides and insecticides. In both the vineyard and the cellar, Laurenz V. embraces a low-intervention approach that respects the environment and allows the true character of the wines to shine.

### IN THE WINERY

In the winery, Laurenz V. follows a thoughtful, low-intervention approach designed to preserve purity and minimize inputs. Extended aging on the lees (sur lie) naturally enhances stability and complexity, allowing sulfite levels to be kept to a minimum. Pressing solids are carefully collected and repurposed as compost and natural fertilizer, ensuring that winery byproducts are returned to the land and integrated into a closed, sustainable cycle.

### PACKAGING

Laurenz V. is committed to reducing its environmental footprint through responsible packaging choices. Eco-friendly lightweight bottles (under 390 g) lower overall case weight by 2.2 lbs., reducing transportation emissions. Shipper cartons are made from recycled, uncoated cardboard, while label papers are produced from recycled materials. Screw caps further minimize packaging components and help reduce overall waste.



CERTIFIED  
SUSTAINABLE

# BRUNO GIACOSA



## BRUNO GIACOSA

*Piemonte, Italy*

### IN THE VINEYARD

Multi-floral sowing is used throughout the vineyard to promote biodiversity. No synthetic herbicides or pesticides are used. Instead, a natural pest management technique known as ‘confusione sessuale’ or mating disruption, through pheromones is utilized. Grassing alternating rows in the vines is used for soil and water conservation.



THE GREEN  
EXPERIENCE  
(A sustainability initiative program)



CERTIFIED  
SUSTAINABLE



NO SYNTHETIC  
FERTILIZERS or  
PESTICIDES



INTEGRATED  
FARMING



BIODIVERSITY  
FOCUSED

# DONNAFUGATA®

SICILIA • SICILY



## DONNAFUGATA

*Sicily, Italy*

### IN THE VINEYARD & IN THE WINERY

#### SUSTAINABLE RESOURCE MANAGEMENT:

Donnafugata adopts environmentally sustainable practices, minimizing the use of agrochemicals through integrated pest management techniques, including pest control with pheromone traps. In addition, data collected through the monitoring of key agro-meteorological parameters (such as rainfall, temperature, and humidity) are processed using AI algorithms and correlated with 7–10 day weather forecasts. This system enables timely and targeted agronomic interventions.

This set of best practices ensures the protection of plant and animal biodiversity in the vineyard and preserves the natural balance that makes agriculture more sustainable, resilient, and high-quality.

The company does not use chemical herbicides, managing weeds through mechanical and manual methods. Donnafugata promotes low-impact agricultural practices such as minimum tillage, legumes-based green manure, and organic fertilization. These practices contribute to soil fertility and conservation, while supporting ecosystem balance and biodiversity.

After calculating its Carbon and Water Footprint for several years, in 2021 the company adopted the SOSstain Foundation protocol for Sicilian viticulture, alongside the VIVA certification program, which is based on four indicators: Air, Water, Vineyard, and Territory.

In the planting of new vineyards, environmentally friendly materials such as wooden stakes and bamboo supports are used, and biodegradable tying materials have been tested to reduce plastic usage.

To preserve biodiversity, the share of company land dedicated to natural areas has increased from 16% to 22%, covering 148 hectares. It is also worth noting that Donnafugata operates in areas of outstanding natural value: the Randazzo winery is located within the Etna Natural Park, while the vineyards and winery in Pantelleria are situated within the island's National Park.

Donnafugata also promotes and preserves native grape varieties by supporting research through experimental vineyards at the Contessa Entellina estate, featuring 19 varieties across 30 biotypes, and in Pantelleria with 33 Zibibbo biotypes.



# DONNAFUGATA®

SICILIA • SICILY

## IN THE VINEYARD & IN THE WINERY

### ENERGY EFFICIENCY AND RENEWABLE SOURCES.

The company continuously monitors the energy efficiency of its processes and has implemented an energy management system in accordance with ISO 50001:2018.

In 2025, electricity consumption per liter of wine processed was reduced to 0.419 kWh/l—well below the 0.7 kWh/l threshold established by the SOSTain Foundation protocol.

Donnafugata also generates energy through photovoltaic systems with a total capacity of 537 kW. Considering both self-produced energy and energy purchased from Dolomiti Energia—certified as 100% renewable—92% of the energy used by Donnafugata comes from renewable sources.

Looking ahead, the company is committed to further reducing its CO<sub>2</sub> emissions by optimizing the energy efficiency of equipment and technologies, and by installing a new 300 kW photovoltaic system at its historic Marsala cellars.

### WATER RESOURCE MANAGEMENT

In a territory characterized by limited rainfall, Donnafugata has adopted advanced water management techniques, such as drip micro-irrigation (where feasible).



### PACKAGING

In 2023, the company introduced the Nomacorc Ocean closure, made from ocean bound plastic, and adopted lightweight “Cento per Cento Sicilia” (100% Sicily) bottles, primarily produced from recycled glass on the island by O-I Glass, based on a project by the SOSTain Foundation—an exemplary model of circular economy.

In 2025, lightweight 750 ml bottles accounted for 65% of total bottling (up from 59% in 2024). Between 2023 and 2025, Donnafugata progressively replaced most traditional 550 g bottles with lighter 410 g and then 360 g versions, contributing to reduced CO<sub>2</sub> emissions both in production and transportation.



SOSTain CERTIFIED



EU ECO-MANAGEMENT AND  
AUDIT SCHEME CERTIFIED



NATIONAL QUALITY SYSTEM  
FOR INTEGRATED PRODUCTION  
(SQNPI)



UNI CEI EN ISO 50001:2018

DNV AND CQY CERTIFIED

Environmental Management System: ISO 14001 | Food Safety Management System: ISO 22000  
Quality Management System: ISO 9001 | Energy Management System: ISO 50001

# ISOLE E OLENA



## ISOLE E OLENA

*Tuscany, Italy*

### IN THE VINEYARD

While not organically certified, Isole e Olena is deeply committed to sustainable vineyard practices and soil stewardship. The estate views its vineyards and soils as its most valuable assets, prioritizing soil health by minimizing treatments and using them only when necessary, with products carefully selected to preserve soil integrity. Fertilization relies on vermicompost, while terraced vineyards with water-channeling systems help prevent erosion and retain essential nutrients.

To support soil quality and biodiversity, natural cover crops are planted between rows to retain moisture and reduce erosion, and the vineyards are not irrigated. The estate also actively promotes biodiversity, maintaining 25 beehives near its vineyards.

### IN THE WINERY

To meet its energy needs, Isole e Olena Winery relies both grid electricity and an on-site photovoltaic system, which provides approximately 44% of total annual consumption. While not the sole source, solar energy provides critical support year-round, particularly during peak demand from late summer through harvest, when production is also at its highest. This alignment helps decrease the consumption drawn from the public power grid, reduce reliance on fossil fuels, and significantly lowers overall emissions.

### PACKAGING

In 2024, Isole e Olena conducted an ESG assessment of its packaging suppliers across environmental, social, and governance criteria. The review provided detailed insight into supplier sustainability practices and certifications. Many suppliers of wood and paper packaging hold FSC and PEFC certifications, demonstrating a commitment to responsible forest management.

# la Verrerie

CHATEAU



## CHÂTEAU LA VERRERIE

*Laberon, France*

### IN THE VINEYARD

Château La Verrerie is driven by the notion that the vineyard is a precious and fragile symbiosis between humans, vines and forests and the entire environment around it. Give to nature and it will give back to you. This is put into practice through light combing of the topsoil, organic amendments, careful disbudding, and a style of pruning that takes care when it comes to sap, and an overall respect for the plant. Additional organic techniques the estate implements include using mother tinctures of plants, orange bark to ward off mildew, herbal aspirin to thin the sap, and an adjuvant to protect against vine freezing and water stress.

### IN THE WINERY

Gravity built winery: More delicate on the grapes.

In Chais, work on the soil follows the lunar calendar. It's easy to see the joy of plots which use Biodynamic Agriculture.

### PACKAGING

Green glass bottles are used, which are less energy-intensive to produce and easier to recycle.



DEMETER



ORGANIC



BIODYNAMIC &  
BIODIVERSE



NO SYNTHETIC  
CHEMICALS



# CHAMPAGNE CHARLES HEIDSIECK

*Maison fondée à Reims en 1851*



## CHARLES HEIDSIECK

*Champagne, France*

### IN THE VINEYARD

No use of CMR products; herbicide and pesticide use is strictly limited and controlled. Biodiversity is promoted through initiatives such as maintaining ecological habitats and installing beehives.

### IN THE WINERY

Committed to reducing environmental impact through energy efficiency, water management, and waste reduction practices.

### PACKAGING

Efforts to reduce carbon footprint through lighter glass, optimized logistics, and sustainable packaging initiatives.

**Certified**



**Corporation**

B CORP CERTIFICATION



HIGH ENVIRONMENTAL VALUE  
(HEV) CERTIFICATION



VITICULTURE DURABLE  
EN CHAMPAGNE (VDC)





MAISON FONDÉE EN 1785

**PIPER-HEIDSIECK**

CHAMPAGNE



# PIPER-HEIDSIECK

*Champagne, France*

## IN THE VINEYARD

Piper-Heidsieck is advancing the viticulture of tomorrow through innovation and experimentation. Over the past decade, the House has implemented initiatives to address climate change. These efforts include enhancing biodiversity by planting native trees and hedges, installing bird perches and beehives, and using winter cover crops to protect soil health. Innovation is further driven through the “Piper Lab” in Courmas, an open-air vineyard dedicated to testing organic farming, viti-forestry, reducing tilling, and lower herbicide use. This includes 0.5 hectares of VOLTIS, a disease-resistant grape variety for large-scale study.

The House has also invested in BAKUS, an autonomous vineyard robot developed by the Champagne start-up VITIBOT, to reduce chemical use and improve efficiency. In its estate vineyards, Piper-Heidsieck has eliminated the use of pesticides, herbicides, and CMR chemicals while actively supporting partner growers in their environmental transition, with a goal of over 90% engagement in VDC certification by 2030.

Since 2022, 100% of estate vineyards in Courmas are HVE 3 and VDC certified and fully traceable. By 2024, 30% of supplies are VDC certified, traceable, and isolated, up from 8% in 2019.

## IN THE WINERY

Piper-Heidsieck is reducing its carbon footprint, water and energy use through a SMART climate strategy targeting Net Zero by 2050 (Scopes 1, 2 and 3). By 2030, the House aims to cut Scope 3 emissions per bottle by 46% and reduce Scopes 1 and 2 by 61%. Transparency is central to this approach, reflected in the Essential Collection. The Essentiel Blanc de Noirs, launched in 2023, is made from 100% VDC-certified grapes with full label transparency. Today, 100% of waste is recycled, 90% material recovery and 10% energy recovery. In 2022, the House joined the International Wineries for Climate Action (IWCA), reinforcing its commitment to measurable, science-based progress.

## PACKAGING

A pioneer in sustainable packaging, Piper-Heidsieck introduced the lightest Champagne bottle in 2010, now produced in France using 80% recycled glass. In 2023, 74% of packaging materials were eco-friendly. Through its “Drop the Box” campaign with Team for the Planet, the House is reducing gift packaging, targeting a 50% decrease in gift boxes by 2030 while donating €1 per bottle to support climate innovation. Piper-Heidsieck aims for 100% of suppliers to be based in Europe by 2030. In 2023, 73% of dry goods and POS materials came from France and 83% from Europe.

Certified



Corporation

B CORP CERTIFICATION



HIGH ENVIRONMENTAL VALUE (HEV) CERTIFICATION



VITICULTURE DURABLE EN CHAMPAGNE (VDC)



# Rare

## CHAMPAGNE



## RARE CHAMPAGNE

*Champagne, France*

### IN THE VINEYARD

Vineyard practices focus on minimizing chemical inputs in favor of natural solutions such as phytotherapy. The House is progressively increasing its use of renewable energy and reducing reliance on fossil fuels.

### IN THE WINERY

Committed to reducing environmental impact through energy efficiency, water management, and sustainable production practices.

### PACKAGING

Reducing environmental impact through sustainable packaging and optimized materials.



B CORP CERTIFICATION



L'UNIVERS  
**M. CHAPOUTIER**



## M. CHAPOUTIER

*Rhône, France*

### IN THE VINEYARD

No use of synthetic pesticides or herbicides; soils are nourished with organic matter. Vineyard practices are aligned with lunar and cosmic rhythms in accordance with biodynamic principles.

### IN THE WINERY

Guided by a philosophy of minimal intervention, preserving the natural expression and integrity of the fruit.

### PACKAGING

Committed to environmentally responsible packaging, reducing impact through thoughtful material and design choices.



DEMETER



ORGANIC



BIODYNAMIC

# TIRAKI

MARLBOROUGH NEW ZEALAND



## TIRAKI

*Marlborough, New Zealand*

### IN THE VINEYARD

At Tiraki, sustainability is grounded in vineyard health and biodiversity. The planting of native species that were originally present on the land restores the natural ecosystem and attracts local wildlife. Between the vine rows, cover crops are planted to improve soil structure and naturally return nutrients and nitrogen to the soil. These practices support a thriving, balanced environment and healthier vines - today and for the future.

Tiraki is currently in organic conversion and has passed the first 2 years, so from the 2026 vintage the Pinot Noir will be certified BioGro organic.

### IN THE WINERY

All organic waste including grape pomace, hay that is produced on the property and any mulch that can be retrieved from trees that are cut down are recycled into compost. Local supply purchasing policy - over 50% of Tiraki's supplies come from within 50km of their operations. In addition, 2% of total revenue is donated to local charities fostering biodiversity in the region.

### PACKAGING

Light weight bottles, craft packaging and labels made from an alternative pulp source, predominantly sugar cane waste and a small amount of hemp. Both of which are readily renewable resources.

Certified



Corporation

B CORP  
CERTIFICATION



FOR THE  
PLANET

1% FOR THE PLANET  
MEMBER



SUSTAINABLE  
GROWING  
PRACTICES



BIODYNAMIC  
GROWING  
PRACTICES

# MICHAEL MONDAVI FAMILY



## MICHAEL MONDAVI FAMILY

*Napa Valley, California*

### IN THE VINEYARD

Fruit is sourced from select organically farmed blocks, including Cabernet Sauvignon and Sauvignon Blanc from the Michael Mondavi Family's Oso Vineyard. Additional vineyard sources across California are sustainably farmed.

Practices include dry farming, cover cropping, and strategic soil management to reduce inputs and promote soil health. Native predators are encouraged for natural pest control, supported by partnerships with wildlife programs. Only certified organic or sustainable sprays and composts are used, and grapes are often harvested at night to preserve freshness and aromatics.

### IN THE WINERY

A dedicated sustainability committee monitors water, energy, and waste. The winery has eliminated single-use plastics such as water bottles and Styrofoam, with comprehensive recycling across materials.

Efficiency is improved through low-flow systems, energy-efficient lighting, and optimized heating and cooling. Ozone sanitation reduces chemical use, while water-saving technologies and dry-cleaning methods minimize consumption.

Organic waste is composted or repurposed, and additional programs reduce emissions and improve overall environmental impact.

### PACKAGING

Packaging prioritizes compostable materials and those with high post-consumer recycled content.



SUSTAINABLE

# DUTTON *Goldfield*



## DUTTON-GOLDFIELD

*Russian River Valley, California*

### IN THE VINEYARD

All Dutton Ranch vineyards are certified by the California Sustainable Winegrowing Alliance and endorsed by Fish Friendly Farming. In addition, the apple orchards are certified organic by California Certified Organic Farmers. Together, these practices support the long-term preservation of the environment.

Dutton Ranch also takes proactive steps to conserve water, using reservoirs to capture rainwater for summer irrigation and spring frost protection. Natural cover crops help prevent soil erosion and replenish nitrogen in the soil, and many older vineyards thrive without irrigation. Minimizing machinery use further reduces fuel consumption and soil compaction.

Sustainability extends beyond environmental stewardship to a strong commitment to people. The Dutton family employs and provides housing for more than 145 agricultural workers each year, offering fair wages and quality living conditions. This dedication sets a high standard for social responsibility in farming.

### IN THE WINERY

In the winery, additional measures are taken to reduce environmental impact. Water use is minimized during harvest by replacing hoses with squeegees, and eco-friendly cleaning products are preferred. Cork closures are also a sustainable choice, as cork naturally absorbs carbon and is highly renewable. Used corks from the tasting room are returned to the supplier to be recycled and repurposed into new products, such as shoe soles. Tin capsules from opened bottles are recycled, and case boxes are reused for carry-out packaging, ensuring at least two uses for each carton.

### PACKAGING

Dutton-Goldfield wines are packaged in bottles made from 40% recycled, lightweight glass to reduce shipping emissions, while cartons contain 50% post-consumer recycled materials. Each bottle also features the “Sonoma County Certified Sustainable” winegrowing label on the back.



CERTIFIED  
CALIFORNIA SUSTAINABLE  
WINEGROWING ALLIANCE



CERTIFIED  
SONOMA COUNTY  
SUSTAINABLE



CERTIFIED  
FISH FRIENDLY  
FARMING



USE OF  
RECYCLED  
MATERIALS

# SPELLBOUND



## SPELLBOUND

*California*

### PACKAGING

Bottles are made from recyclable materials, where packaging partners uphold the highest industry sustainability practices. Partners keep energy consumption and emissions to a minimum, as well as optimize the use of secondary packaging materials. Screwcap closure eliminates one less packaging component while still ensuring wines are of quality standards.



USE OF RECYCLED  
MATERIALS



# PIPER SONOMA.



## PIPER SONOMA

*Sonoma, California*

### IN THE VINEYARD

Practices sustainable agriculture; integrates pest management techniques.

### IN THE WINERY

Sources grapes from growers employing no-till farming; uses organic or naturally derived fertilizers; composts grape material to enhance soil structure.

### PACKAGING

Utilizes 100% recyclable packaging materials; avoids artificial or GMO ingredients in winemaking.



SUSTAINABLE  
METHODS



USE OF RECYCLED  
MATERIALS