

TENUTA CHEVALIER

Our Philosophy

The Agriculture of Tomorrow

”The agriculture of tomorrow combines good infrastructure, the availability of working hands, state-of-the art technology and, most of all, advanced knowledge management. This type of agriculture demands efficiency in production and a constant awareness of the needs of both the farmer and the consumer of the agricultural products. There is a need for advanced water & energy management systems and for agronomic and engineering comprehension. Also, there is a need to recruit capital resources and to manage these resources; and a need for effective marketing. All these needs demand high skill and uncompromising quality in time and resources”.

“Dott. Agr. Paolo Gardini”

“A new way to produce high quality and healthy wines thanks to the philosophy of sustainability”

Our company strongly believes in the undertaken strategy and in the leadership we are assuming in the Valpolicella region, we want to inform the wine consumers not only of the need but also the feasibility of this ambitious plan.

Our mission is to protect the environment, to have agricultural productions healthier and more ethical, to safeguard the health of the living being and to protect the resources for the benefit of the present and future generations.

Milestones on our way to "make wine":

- 1. Vine only in suitable areas. This allows the plant to find its ideal habitat, making it more resistant to attacks by parasites, fungi and insects in order to reduce chemical treatments;*
- 2. Development of the organic elements. Totally natural product which, through the mineralization and the transformation in humus feeds the soil thoroughly also acting as water reservoir;*
- 3. Give priority to treatments' use of copper and sulfur powder mainly at the expense of chemically synthesized products and systems;*
- 4. Using biological insecticides based on *Bacillus thuringiensis*, harmless to humans but lethal to the larvae of flies and moths;*
- 5. Avoiding the use of selected yeasts but rather use of the yeasts that occur naturally on grape itself;*
- 6. Taking extreme care on the use of enzymes as synthetic products;*
- 7. Use of soda ash and not of synthetic products, for combating botrytis;*
- 8. Use of pheromone trap anti-parasitic;*
- 9. Using biodiesel and renewable energy sources in reference to the machines-tools;*
- 10. Avoiding excessive industrial processes that tend to flatten the wines, thus defeating the unique nature of the product.*

Accessories milestones on our way to "make wine":

- 1. We do not buy grapes for our wine from a third party;*
- 2. Using human labor by supporting the local workforce;*
- 3. Minimum tillage operations;*
- 4. Bottling in the production zone of grapes;*
- 5. Anyone interested in the wine world is welcomed;*
- 6. Maintaining the prevalence of old vines (over 40 years of age) in the vineyards;*
- 7. Producing wines with sensory change variable from year to year, this means never do the same wine year after year*
- 8. Maximising environmental ecosystems organic vineyards;*

9. *Teaching constantly about wine and about the culture of wine and vine;*
10. *Using mature manure with a large amount of lignin (straw).*

What is meant by sustainability:

The concept of sustainability comes from the scientific literature and naturalistic.

Sustainable means the management of a resource and not to use it excessively beyond a certain threshold.

One of the main aims of sustainability is meeting the needs of present generations without compromising the ability of future generations to meet their own needs.

To ensure this it is essential to safeguard the health of our planet that, until now, it seems more and more compromised, with inevitable consequences on our well-being.

1. Vine only in suitable areas:

*The suitable areas are limited areas where the cultivation is done and the production of typical products of nature, defined in quantity and only refer to restricted regions of the territory, historically characterized by high quality as optimal combination of appearance, smell and taste. In winemaking this allows the plant to find its ideal habitat, making it more resistant to attacks by parasites and fungi, greatly reducing the use of synthetic treatments. **Greater is the vocation of terroir is less need for chemical inputs.** Site selection and development of terroir allow climatic conditions (light, ventilation,) and soil conditions (porosity, drainage) appropriate to the quality and health of the grapes.*

2. Development of the organic element:

*The organic element present in soils is the ultimate antidote to combat desertification. The organic element is not only a source of nutrients, but more than anything stabilizes the structure and biochemistry of the soil itself. So with low levels of the organic element you have an inevitable deterioration in the structure that leads to the immediate phenomena of compaction and crusting, and long-term soil erosion. Also favoring the increase of the organic element also means improving the water storage capacity of the soil, certainly not secondary in our climates. The careful management of the organic element lets you manage and lead the vineyard optimally through the achievement of the famous **vegetative-productive equilibrium;** ideal condition for producing wines of exceptional quality.*

3. Favouring in the treatment use of copper and sulfur:

Copper and sulfur are two minerals long used in organic agriculture as fungicides and insecticides. For decades now sulfur is being used, its action is quite broad. It's useful for eradicating insects and mites and fungal diseases such as powdery mildew and scab. Even copper is recommended in the cultivation of the vine against the growth of mildew. For both minerals, although they are not synthetic products, must be strictly observed doses and the timing of treatment, they also have a role in the aerial part of the containment air.

4. Using biological insecticides based on *Bacillus thuringiensis*:

Bacillus thuringiensis is a spore-forming bacteria, which have the ability to protect themselves in a spore in adverse conditions. After ingestion of contaminated plants, the bacteria release toxins into the host *Sportul* (**harmless to humans**) that damage the digestive tract of larvae of diptera such as mosquitoes or causing the caterpillars of many moths paralytic disease (septicemia).

5. Preference to the use of native yeasts instead of selected yeasts:

Native yeasts means those yeasts found naturally on grapes. The native yeasts are always in relation to the terroir where they are. With native yeasts, unlike with the selected yeasts, surely you will get the finest and certainly more true and original wines. The use of native yeasts contributes in fact to the full expression of the vineyard and of the area and it fits in every wine-making method that relies on natural methods without seeking by force artificial flavorings. Without a doubt we have more important tannins, a better extraction of flavors, better color, increased longevity, integrity and a wonderful fruit. Overall more expressive especially in nature.

6. Take extreme care on the use of enzyme synthesis:

Enzymes are proteins that facilitate and speed up certain chemical reactions. The excessive use of industrial techniques in the cellar, as the addition of synthetic enzymes, do not make wine "better" but they alter its nature to almost compromise its originality. Instead the use of methods that strengthen the life processes of grapes and protect their stability, can only produce well-balanced wines, that do not require excessive manipulation.

7. Use of soda ash and not of synthetic products to combat botrytis:

Botrytis cinerea is a parasitic fungus that attacks many varieties of plants, especially the vine. In viticulture it is commonly known as gray mold. Is usually combated by a class of pesticides. A valid alternative to traditional products is sodium bicarbonate

8. Use of pheromone traps to combat parasitic:

To fight the parasites through pheromone traps is a technique that exploits the relationship of antagonism between living organisms to contain populations of harmful ones. This technique has evolved for agronomic scopes and generally is applied in the food farming field for the defense of cultures. The advantages of this method in viticulture are to reduce the number of insecticide treatments in respect of beneficial insects and especially it avoids the emergence of resistance to chemicals in cases where the use of conventional insecticides is inevitable.

9. Use of biodiesel for fleet of vehicles and equipment and renewable energy sources:

Biodiesel is a fuel made from renewable sources such as vegetable oils and animal fats, similar to petroleum diesel. Contrary to popular belief, biodiesel is not a simple and pure vegetable oil such as colza oil, but the result of a chemical process (transesterification). Biodiesel is a biofuel liquid, transparent and amber in color, made

entirely from vegetable oil (colza, sunflower or other) with a viscosity similar to diesel fuel. There is a use of agricultural biomass for heat recovery and energy.

10. *Avoiding excessive industrial processes that tend to flatten the wines, thus defeating the unique nature of the product:*

The added value of sustainable methods of viticulture is the possibility to offer to preserve the quality of the final product while respecting the environment. The basis of the sustainable viticulture is in fact the single vineyard as unique and complex ecosystem that lives and is fed by a balance and synergy among all its elements, from plants to animals and by the man who is taking care about.

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