



CANTINESETTESOLI

viticoltori in Sicilia dal 1958

COMPANY PROFILE



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Cantine Settesoli is a community,
a vineyard and an authentic
wine district in Sicily.

Established by a group of winemakers from Menfi in 1958, Cantine Settesoli was not only a cooperative where growers brought their grapes, but an organization that turned a simple product into something more valuable: wine.



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Circular economy

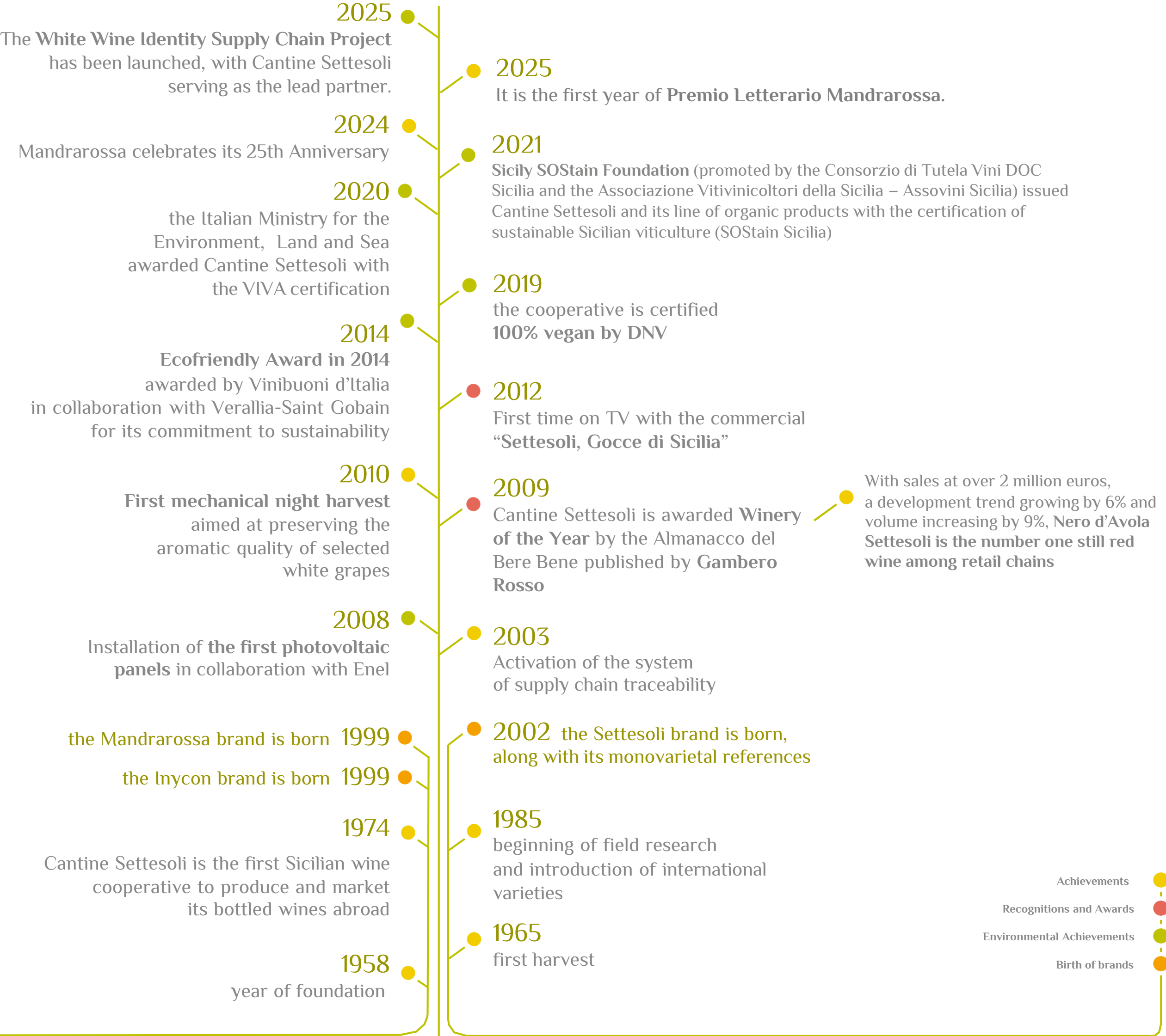
Activities that started in Menfi have developed over time, becoming a proper parallel circular economy that is perfectly integrated with the territory, both in terms of wine production and tourism. Cantine Settesoli not only produces high-quality traditional and organic wines that are strongly rooted in the territory, but it also represents a model of ethical winery management established as a community: an economic and social point of reference.

The cooperative includes 70% of the approximately 5,000 families of the community, which stretches within the province of Agrigento, between Menfi, Montevago and Santa Margherita di Belice, along the Strada del Vino delle Terre Sicane. Today, Cantine Settesoli is one of the most important wine cooperatives in Europe, exporting to more than 45 countries around the world.



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The earth is a force that generates culture, which in turn creates value: this is the virtuous circle of Cantine Settesoli, a cooperative that continues to write history, in the pursuit of environmental and social responsibility, 68 years after its foundation.





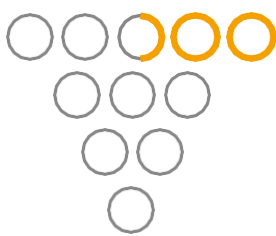
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Revenue breakdown
bottled wines:
49% Italy,
51% Abroad

Members:

2,000
30% are women



Full-time
employees:
58



Seasonal
employees:
100



More than
45
countries
in the world



Total area:
6,000
Hectares



of which more than
1,300 are
organic



Number of equivalent bottles
produced per year:
17,000,000

Revenue percentage
of bottled wine:
77% (23% in bulk)



Revenue on
30/06/2026:
45,900,000€



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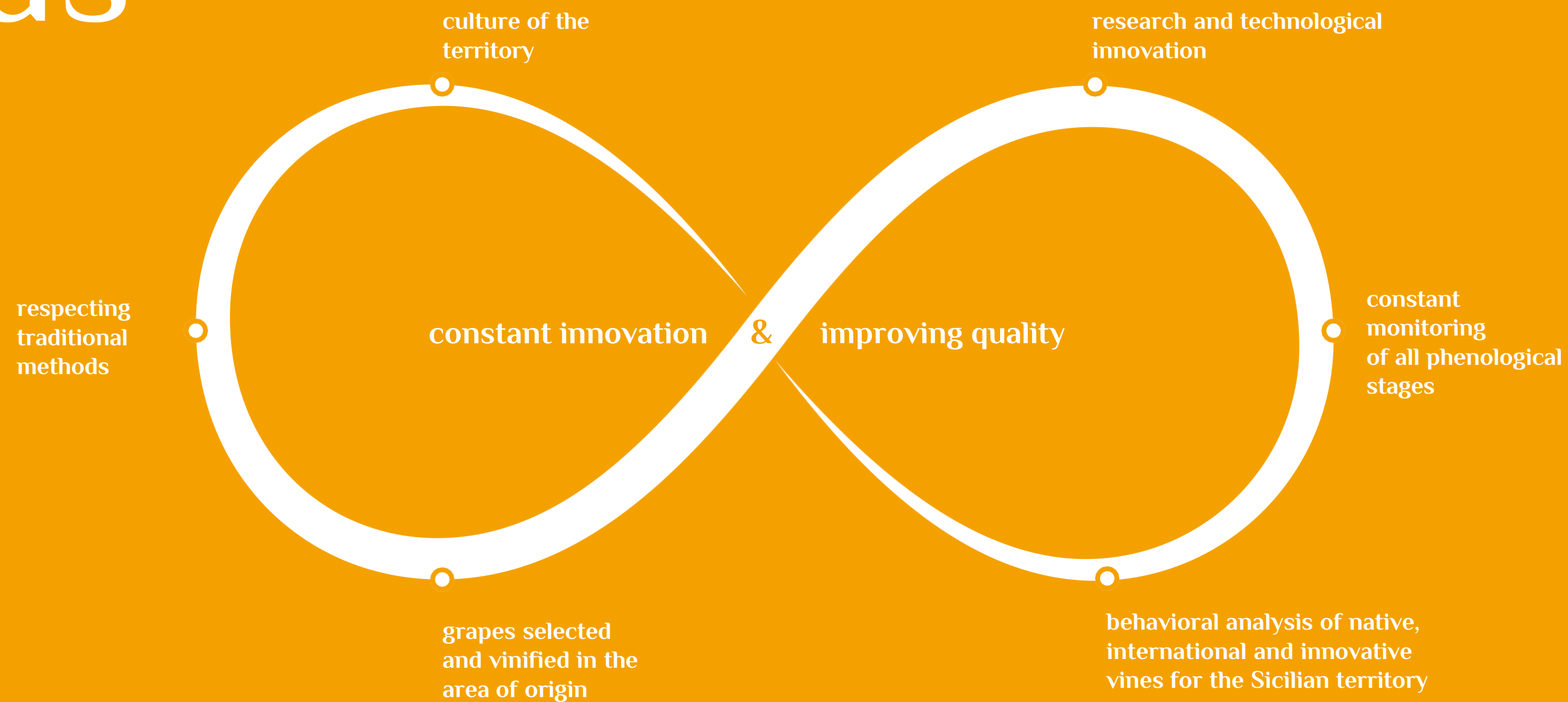
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virtuous circle





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The production of Cantine Settesoli includes native vines such as Grecanico, Grillo and Nero d'Avola, as well as international vines that have become classic Sicilian varieties like Merlot, Syrah and Chardonnay



36 cultivars

are grown within this vineyard area with more than 1300 hectares under organic management



+150 members

practice organic management

Cantine Settesoli's wine project dedicates further attention to **native vines**: the precise documentation of the pedoclimatic characteristics present in the vineyards allows to determine the best soil / variety combination, planting techniques, timing and method for pruning, fertilization, irrigation and harvest.



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2 main global brands

Settesoli off-trade in Italy and abroad



Mandrarossa worldwide trade





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Sustainability means continuous improvement of environmental indicators

Cantine Settesoli promotes sustainable cooperation not only by carrying out green practices, but also by being a model of ethical winery management established as a community, an economic and social point of reference for an entire territory.

This represents a full sustainability: thanks to the cooperative, 5,000 families spread over nine municipalities and three provinces work towards a brighter future. In Cantine Settesoli, sustainable development is a cultural introjection that must be fully accepted, shared and practiced by each member, starting with the agricultural management of the territory.

In 2026, the company chose to have its Sustainability Report independently verified by an accredited assurance provider, strengthening the transparency, credibility and reliability of the information disclosed and taking concrete action to mitigate the risk of greenwashing.

Environmental protection measures



12 photovoltaic systems, 2 are currently under connection to the provider

→ producing
1,709,526 Kwh
in 2025



23% of energy produced by the photovoltaic plants for self-consumption in 2025



62% of the bottles used come from recycled glass



use of low consumption led lighting for both indoors and outdoors, equipped with astronomical timers and automated lighting system to reduce energy consumption



100% materials for packaging, labels and boxes originate from paper that does not contain virgin wood fiber.



control of water to minimize the supplied quantity, through the use of a centralized pressurization system and an ozonation system for sanitation, and maximize the quality of water released back to the environment thanks to a state-of-the-art membrane-based purification system.

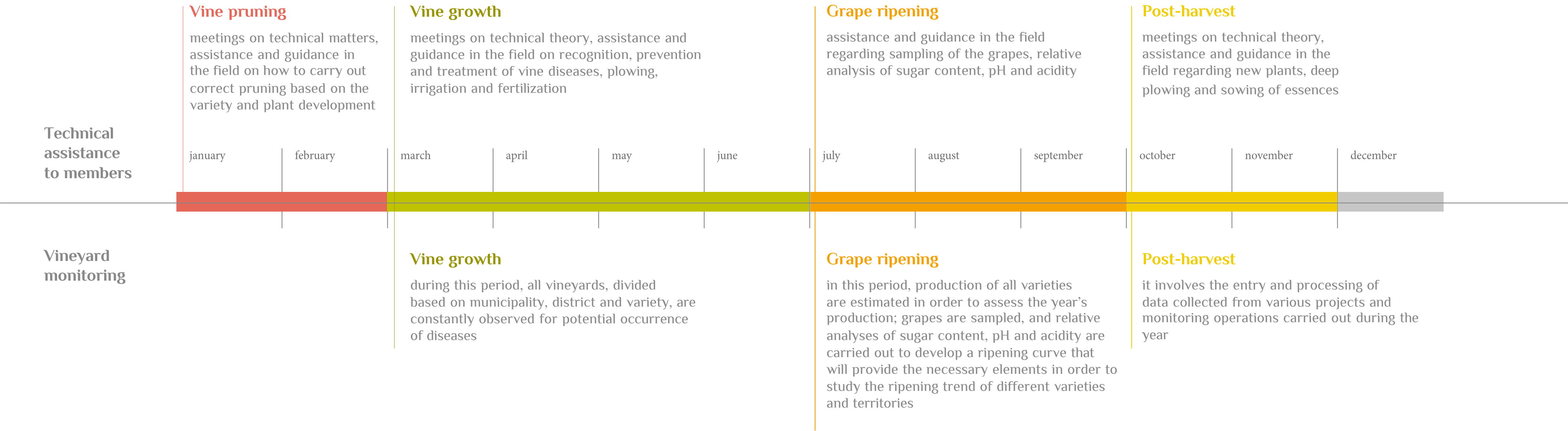


Coordination of the activities of the **“WhiteWine” Supply Chain Project**, acting as lead partner and ensuring the achievement of shared objectives and the dissemination of innovations throughout the entire supply chain. Modernization of production facilities and introduction of digital systems for resource monitoring and management, including the implementation of advanced solutions for process automation.



Cantine Settesoli also provides continuous technical assistance to members, monitoring of the vineyards and carrying out of projects aimed at improving grape quality

Projects aimed at improving the quality of grapes





The vinification project of calcareous soil macroterroir and microterroir

In 2014, after obtaining different yet better results from wines planted in calcareous soils, the land has been studied by analyzing the root system and the layers of the soil, with the help of a geologist from the Università degli Studi di Palermo, Alessandra Giorgianni, and Wine-terroir Consultant, Pedro Parra.

45 macrozones with distinct geological characteristics have been identified.

Calcareous soils present high total limestone content, particularly active limestone with a moderate alkaline reaction. Total limestone content refers to the set of carbonates present in the soil, mostly represented by carbonates of calcium, magnesium, iron, potassium and sodium.

The predominant element is limestone, composed of insoluble calcium carbonate (CaCO_3) and soluble calcium bicarbonate $\text{Ca}(\text{HCO}_3)_2$. Calcareous soils are generally well-structured, soft and easy to cultivate as long as a technique that preserves the structural state of the soil is adopted.



- More than **1300** hectares under organic management and **150** members;
989 hectares and **120** members participate in the Alta Qualità Bio project, while the remaining hectares and members are not part of the Alta Qualità Bio project.
- The limestone soils project involves **5 varieties** and a total area of **56.1133 ha**, specifically:
 - 4** Grillo wineries
9 ha
 - 4** Syrah wineries
7 ha
 - 4** Nero D'Avola wineries
7 ha
 - 15** Chardonnay wineries:
26 ha
 - 1** Grecanico winery
5 ha



The main purpose of this project lies in the following principles:

Produce sufficient quantities of grapes and high-quality wine

Work compatibly with natural cycles and living systems by using the soil, plants and animals present within the entire production system

Maintain and increase long-term fertility and biological activity of the soil using local cultivation, biological and mechanical methods

The winegrowers of Cantine Settesoli are called to carry out all cultivation techniques in constant communication with the technical office of the winery:

1. deep plowing of the soil after harvest at 60 cm

2. improve soil structure and fertility by using green manure and shredding vine shoots in the field

3. conservative pruning of the vine

4. mechanical weed control in the vineyards (in particular years, carrying out weeding under the row using non-residual products is evaluated together with technicians)

5. management of greenery with elimination of suckers and double shoots

6. avoid bundling of foliage and bunches

7. phytosanitary treatments with sulfur and copper (in particular years, the possible use of systemic products is evaluated together with technicians)

8. observe the harvest time indicated by Cantine Settesoli



Since 2003, traceability of the supply chain and certification of each stage of the production cycle has been in place: from the consignment of the grapes by each individual supplier, to the enological products used in the vinification phase, the process itself and the raw materials used in each stage of packaging

Certified quality means:

Each label is stamped with an identification code that allows to trace back the entire production process, up to the vineyards of origin

100% **vegan** products



Geo-localized night harvesting of the most delicate white berried grapes to preserve their qualities and aromas

In 2020, Cantine Settesoli has been awarded by the Italian Ministry for the Environment and Energy Security with the VIVA certification, the first cooperative winery in Italy to receive such recognition

12 certified management systems (**6 with quality certification, 6 with energy, environment and sustainability certification**)



Indicators of air and water sustainability considered by the VIVA project have great value for Menfi winemakers and the winery itself: these are acknowledged by the whole community as concrete signs of a healthy environment within the winegrowing area.

The **territorial** indicator also has great social importance to the entire Settesoli community: evaluated based on the impact of winery operations on the territory, it considers elements referring to biodiversity and landscape, economy and ethics and, under the section “society and culture”, the importance of Cantine Settesoli to the local community in terms of enhancing the food and wine and cultural heritage.



2020
Cantine Settesoli has obtained the VIVA certification from the Italian Ministry of the Environment and Energy Security, becoming the first wine cooperative in Italy to achieve this recognition.



2017
Cantine Settesoli obtained the ISO 50001 certification for Energy Management from the certification body DNV.



2007
Cantine Settesoli obtained the Organic Production certification from the relevant certification body.



It also obtained the BRC Global Standard for Food Safety certification from the certification body DNV.



2003
Cantine Settesoli implemented a Supply Chain Traceability System and obtained the ISO 22005 certification for Supply Chain Traceability from the certification body DNV.

2025

Cantine Settesoli obtained the JAS certification for Organic Production for the Japanese market from the certification body CSQA.



2021

Fondazione SOStain Sicilia — promoted by the Consorzio di Tutela Vini DOC Sicilia and Assovin Sicilia — awarded Cantine Settesoli the SOStain Sicilia product certification, recognizing the sustainability of Sicilian viticulture across one of its product ranges.



2019

Cantine Settesoli obtained the 100% Vegan Production certification, along with ISO 14001 (Environmental Management), ISO 14064 (Carbon Footprint) and ISO 14046 (Water Footprint) certifications from the certification body DNV.



2006

Cantine Settesoli obtained the ISO 9001 (Quality Management) and IFS Food (Food Safety) certifications from the certification body DNV.





Progetto **ALTA QUALITÀ BIO**

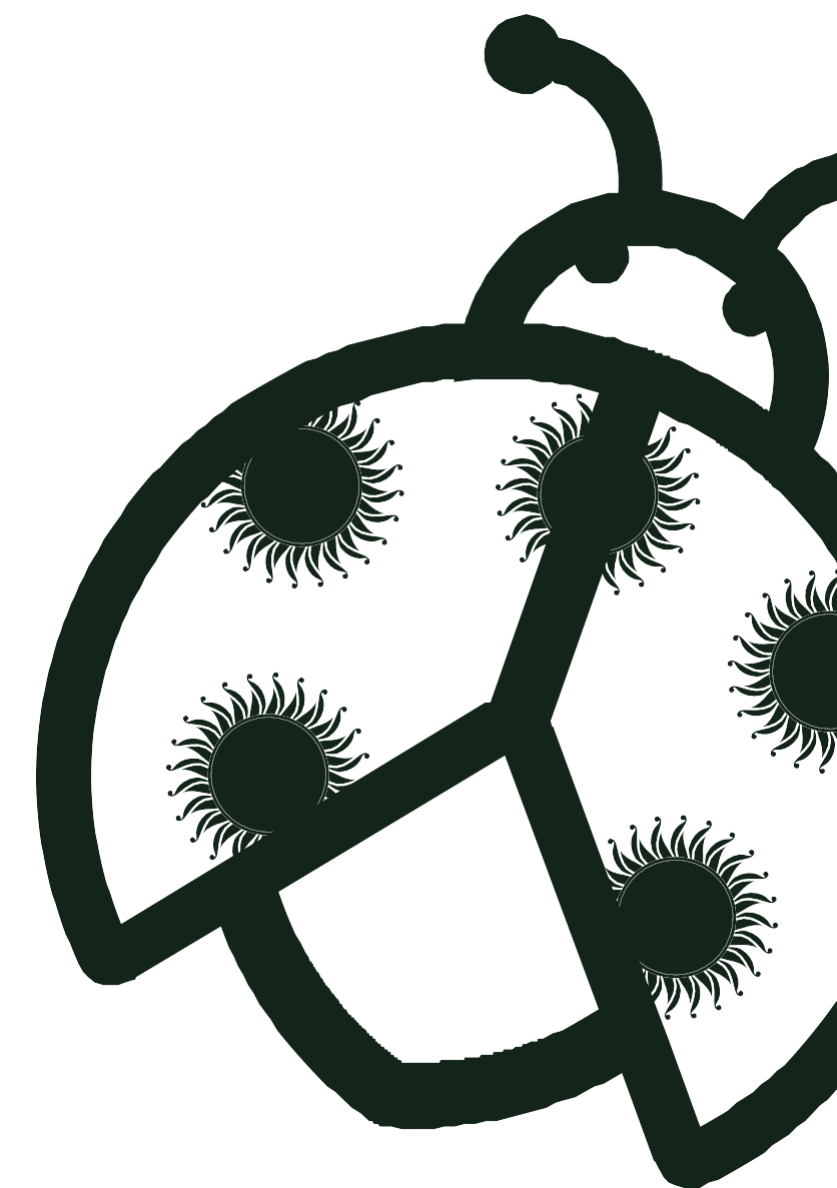


With the 2021 agricultural campaign, Cantine Settesoli kicked off the project Alta Qualità Bio, aimed at protecting and enhancing the territory, the agricultural community and the quality of Cantine Settesoli products.

The project currently involves
120 organic winegrowers, committed
to ensuring a higher quality of the grapes
and respect for the environment.

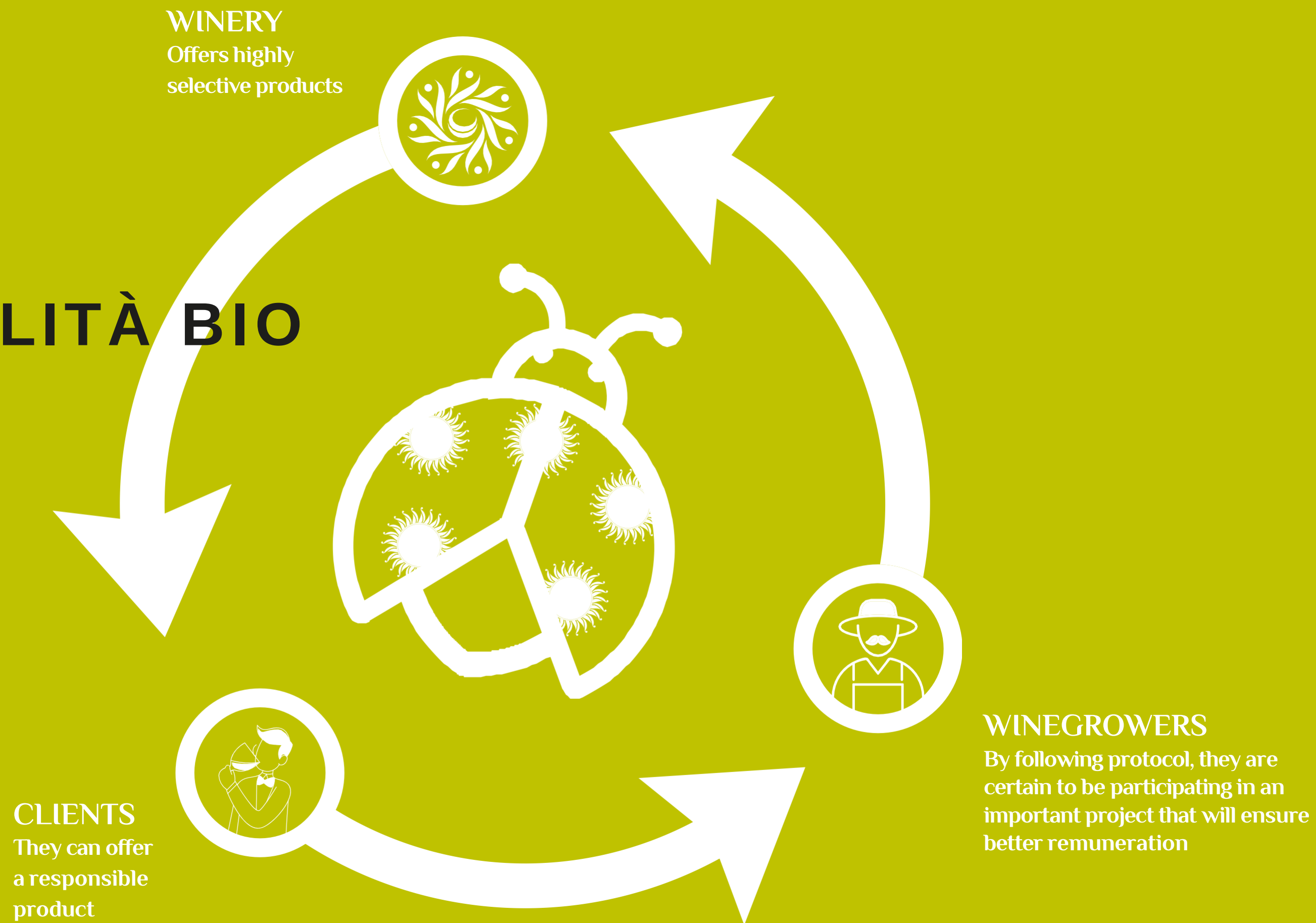


Aside from the over 30,000 control operations already in place, Cantine Settesoli drafted an internal disciplinary aimed at carrying out more restrictive controls on the vineyards (leaves and grapes) and on the grapes brought to the cellars, at different periods of the year. The regulation will further limit the approved values of phosphonic acid and ethylphosphonic acid residues, thus ensuring the production of organic wines with the highest quality.





Progetto
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Cantine Settesoli is part of the **Strada Del Vino Delle Terre Sicane**, a wine district that includes Menfi, Contessa Entellina, Sciacca, Santa Margherita del Belice and Sambuca di Sicilia.

A rural territory teeming with biodiversity, characterized by a rich winegrowing landscape, and so much more: it features **historical and cultural treasures such as archaeological sites known all over the world**, like Selinunte, and places recounted in the book *Gattopardo* by Tomasi di Lampedusa, a masterpiece of Italian literature, published posthumously in 1958, the same year the winery was founded.

There are numerous enchanted places to discover: *Sambuca di Sicilia*, the city of Saracen alleys and baroque churches, nominated as “Borgo più Bello d’Italia”; *Menfi*, a city of wine and crystal-clear seas, waving its Blue Flag for 22 years; *Santa Margherita di Belice*, home to the “Parco Letterario del Gattopardo” and a symbol of memory; *Sciacca*, a city known for fishing and ceramics; *Montevago* and its springs; and *Contessa Entellina*, dwelling place of the Arbëreshë culture and the Rocca di Entella.



Established in 1987, the Blue Flag is a lighthouse that stands out in the beaches of Menfi and is a symbol of sustainable management of the land, a sign of the constant attention to the respect of the marine environment.





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