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### **Certified Organic, Certified Biodynamic, Sustainable**

Below accounts as list of our producers and where they fall into the above categories.

The issues are complex and call for thoughtful conversation, intervention, collaboration, and transparency, about vineyard and *catina* practices. Communication from the source -- which we do here in Italy -- and transparency needs to take the place of Good and Bad political battle lines. A good place to find Introductory essays on these topics (and others such as the mysterious minerality) is Jamie Goode's *The Science of Wine: From Vine to Glass*.

Defining the categories: none of our producers have systematic sprayings of herbicides, pesticides, or fungicides; they are small producers, dedicated to the land and knows what goes on there.

**Certified Organic** :comes from only agencies (there are many of them out there, some more professional than others) that visit the azienda and analyse bottles samples, ICEA is a leading example in this category. The famous Bordeaux mixture is allowed in minimum quantities for grapes; as of now, there are no minimums for free and noded sulfur for bottled wines. No herbicides, pesticides, insecticides, or any other-cides; no added chemical intervention in the cellar.

**Certified Biodynamic**: could be thought of certified organic but with more attention to a holistic approach to running a farm. It hails from the Austrian writer Rudolf Steiner. A lot of the "out there" techniques, such as stuffing a bull's horn with a dung potion, are not scientifically proven. But, some of the world's best wines come from biodynamic vineyards. It should also be said, although there are some biodynamic marketers out there, there's also lots of intelligent farmers with notepads and hoes.

**Sustainable**: some call it practicing organic, some call it the lotta intergrara in Italy; it's a catch all group for a wide range, from producers that don't want to get certified (for various reasons), and some who are on a marketing bandwagon. Portovino uses sustainable for producers which **USE NO** herbicides, pesticides, fungicides, insecticides. In short, minimal intervention.

**Sulphur**: can be used on grapes on the vine as anti bacterial and fungal, during racking, and during bottling. All of our producers use **low sulphur levels and only**

**at bottling;** we are now building a list of free and bonded sulphur levels for wines from all our producers.

**Native Yeasts:** all of our producers use native yeasts that change every year, or native yeasts selected from their vineyards.

### **Certified Organic Producers**

Santa Caterina - Liguria

Vallarom - Trentino-Alto Adige

Venditti - Campania

Santa Cristina - Toscana

Buondonno - Toscana

Sorelle Palazzi - Toscana

Dalle Nostre Mani - Toscana

4000 Metres Vins d'Altitude: Coenfer - Valle d'Aosta

Venturini-Baldini - Emilia Romagna

### **Certified Biodynamic Producers**

Klinec - Slovenia

### **Sustainable Producers**

Claudio Vio - Liguria

Niklas - Trentino-Alto Adige

4000 Metres Vins d'Altitude: Cave du Vin Blanc - Valle d'Aosta

Vigneti Massa - Piemonte

Laghibellina - Piemonte

Carbone - Basilicata

Le Vigne di Alice - Veneto