



IL BORRO

TOSCANA

SUSTAINABILITY REPORT

2022



IL BORRO
TOSCANA

SUSTAINABILITY
REPORT
2022



CONTENTS

LETTER FROM THE CHAIRMAN	7
1.0 THE ESTATE	9
1.1 HISTORY, EVOLUTION AND PHILOSOPHY OF THE ESTATE	10
1.2 A HISTORICAL OUTLINE OF IL BORRO	12
1.3 THE FERRAGAMO FAMILY	18
1.4 THE PHILOSOPHY	20
1.5 GOVERNANCE AND CORPORATE STRUCTURE	21
1.6 THE STRUCTURE OF THE GROUP	22
1.7 ECONOMIC PERFORMANCE AND VALUE DISTRIBUTION	23
1.8 THE VALUE CHAIN	24
2.0 THE TUSCAN EXPERIENCE	27
2.1 EXPERIENCE TUSCANY AT IL BORRO	28
2.2 CUSTOMER SATISFACTION	31
2.3 OUR FARM-TO-TABLE CONCEPT	32
FOCUS: IL BORRO IN THE WORLD	32
3.0 THE FARM	35
3.1 OUR APPROACH TO AGRICULTURE	36
3.2 WINEGROWING	38
FOCUS: VALDARNO DI SOPRA D.O.C	41
3.3 IL BORRO'S VEGETABLE GARDEN	42
3.4 THE ANIMALS ON THE ESTATE	43
FOCUS: FROM FLORENCE TO IL BORRO	45
4.0 RESPECT FOR THE ENVIRONMENT	47
4.1 THE IMPACT OF OUR ACTIVITIES	50
4.2 PROTECTING THE NATURAL HERITAGE	54
5.0 OUR PEOPLE	57
5.1 MANAGEMENT AND DIVERSITY OF THE ESTATE'S EMPLOYEES	58
5.2 THE HEALTH AND WELL-BEING OF OUR EMPLOYEES	62
6.0 IL BORRO FOR THE SOCIAL FRAMEWORK	65
6.1 IL BORRO FOR PEOPLE	66
6.2 RELATIONS WITH THE LOCAL COMMUNITY	68
6.3 "WINE AND ART" EXHIBITION	70
PERFORMANCE INDICATORS	72
ENVIRONMENTAL SUSTAINABILITY	72
SOCIAL SUSTAINABILITY	75
A NOTE ON METHODOLOGY	78
GRI CONTENT INDEX	79

LETTER FROM THE CHAIRMAN



LOOKING BACK OVER THE MILESTONES OF 2022

and with our thoughts already directed at 2023, we are happy to note that after two difficult years with a significant slowdown in activities for our industry, we have emerged strengthened by the challenges we overcame.

These two years gave us time to reflect on many issues, and the opportunity to rebuild, improve and start anew.

We set off on a new path with great enthusiasm. We invested in human capital by hiring new staff, to ensure an ever-improving service. We overhauled the quality of our facilities, to lift ourselves from the difficulties encountered and allow ourselves to look forward to the future with courage and positivity. A future of increasingly dynamic growth that coincides with the clear recovery of the tourism sector.

At Il Borro, the vast range of activities is harmoniously integrated and centred around the pivotal concept of sustainability that has always inspired the company's philosophy. Organic, self-sufficient, circular. These terms form part of our vocabulary when we refer to our many endeavours and to our land.

Our thinking continues to be focused on safeguarding and respecting this magnificent territory and increasing in-house production to support the farm-to-table concept in all our restaurants.

Each of our activities is complementary to the others. Our projects are constantly inspired by a circular perspective, be it in the wine sector or hospitality, careful attention is always paid to the vineyards, the crops, the livestock, the productions, and the valorization of Tuscany's heritage.

This land of ours, that every day gifts us with emotions, colors, scents and produce that are always genuine and of the highest quality across the seasons.

We owe a constant debt of gratitude to this land and we must take care of it with love and attention, to protect it in its fragility and sustain it in its strength.

However, with increasingly difficult climate trends and very worrying forecasts for the health of our planet, it remains our priority to actively contribute to a possible turnaround by ensuring that sustainability is, and will always remain, at the heart of our corporate philosophy.

It is about building together, with enthusiasm, energy, and a sense of belonging that everyone who works with us demonstrates on a daily basis. For this we are extremely grateful and truly proud. It is from this that we derive our strength.

This past two-year period has been one of many challenges that we have been able to face with a positive attitude to emerge more mature and definitely stronger. We now look to the future with renewed hope and awareness and with the commitment and will to do more and to do better.

Ferruccio Ferragamo

1.0
THE ESTATE

Il Borro is a state-of-the-art farm, entirely organic since 2015.

1,100 hectares nestled in the heart of Valdarno and surrounded by pristine woods. The flagship of the Estate are the 85 hectares of vineyards and 29 hectares of olive groves, but also the luxury hospitality offered in a facility (structure) that was renovated in full respect of its history and architecture, following the wish of the Ferragamo family. Today is hosts tourists from all over the world.



HISTORY, EVOLUTION AND PHILOSOPHY OF THE ESTATE

“HISTORICAL, CULTURAL AND ARCHITECTURAL EXPERIENCE”

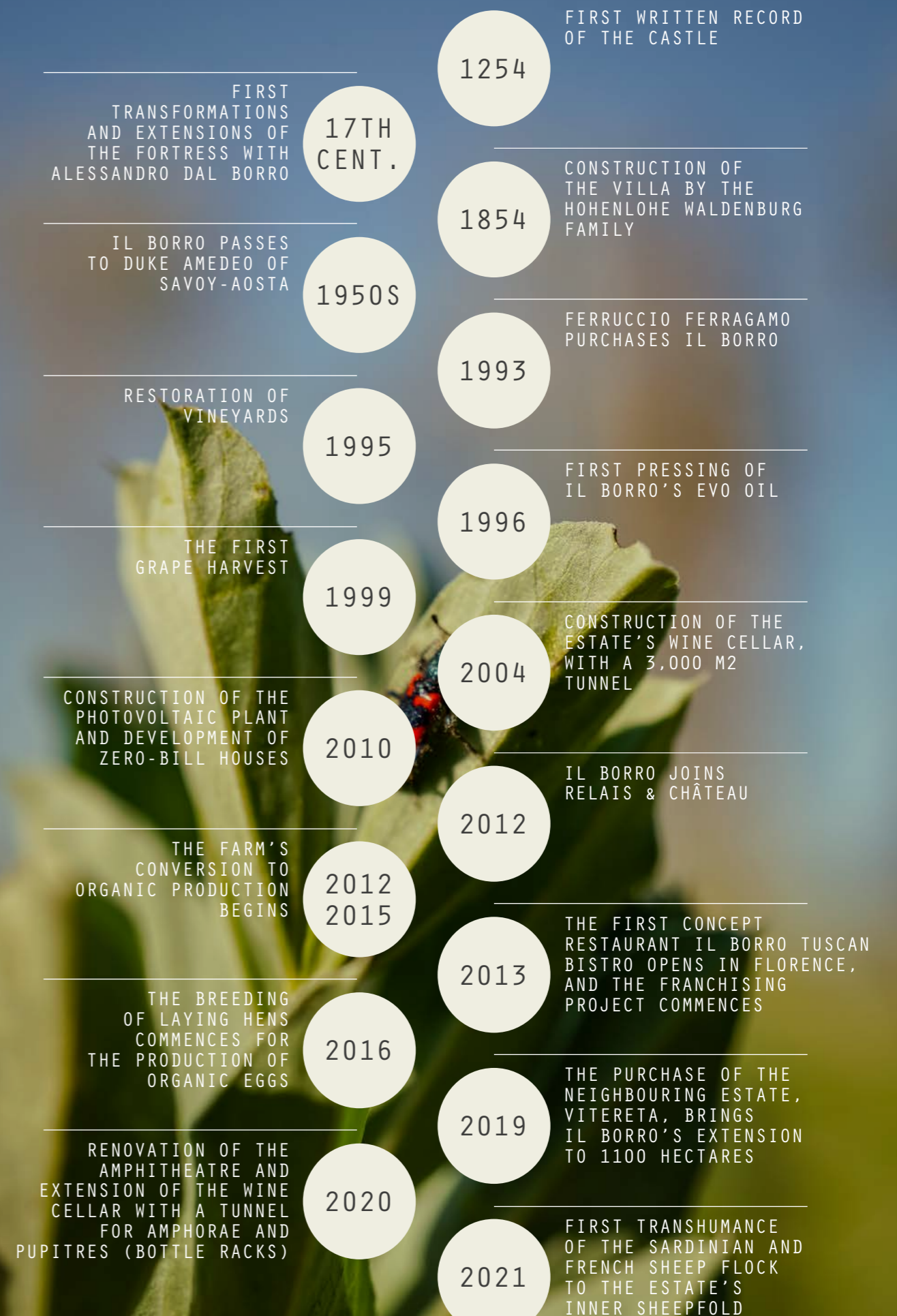
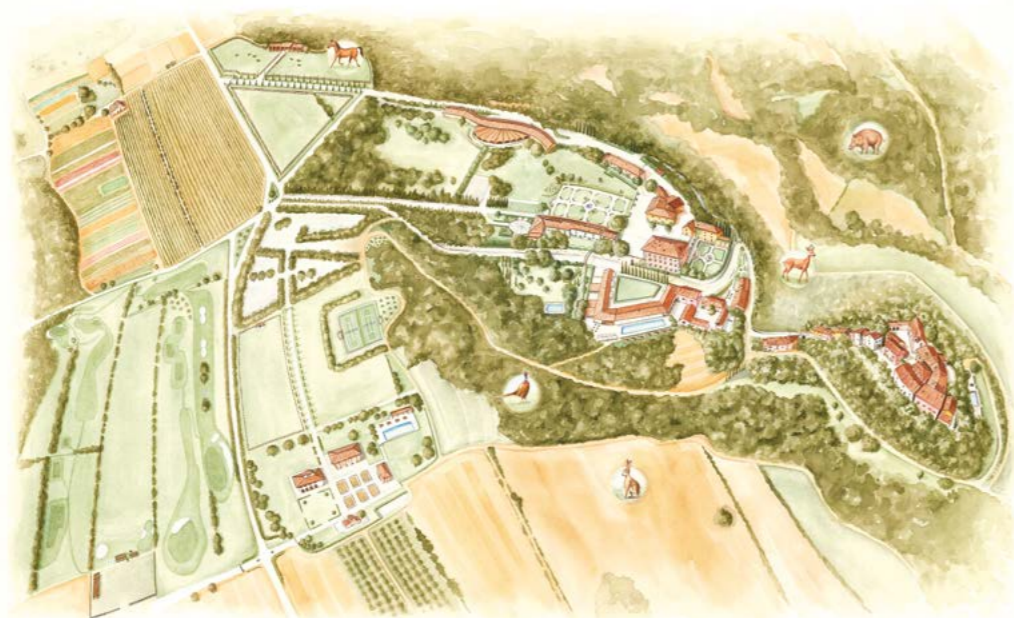
Il Borro is situated along the road from San Giustino Valdarno to Laterina, 20 km from Arezzo, on the slopes of Pratomagno, surrounded by agricultural land. It is named after the location on a rocky outcrop partly bordered by a deep moat carved over millennia by the namesake stream. Indeed, the term “borro” means both ravine and ditch or stream that has carved a deep bed over time.

Il Borro owes its fame to several aspects, especially its architecture and the conformation of the area where the town is situated, and also to the important families to which its history is linked. Suffice to mention the last two, namely the Savoy family (the site was the residence of Duke Amedeo d'Aosta) and, since 1993, Ferruccio Ferragamo, a well-known entrepreneur in the haute couture scene.

The Ferragamo family had long rented the Tuscan estate until they decided to buy it. Since then, Ferruccio Ferragamo, assisted by his son Salvatore (in charge of the wine and hospitality sector) and daughter Vittoria (in charge of sustainability), has carried out a major renovation, restoration and value enhancement process of this precious heritage. Driven by an innate instinct for Beauty and Excellence, they turned the Medieval Town - gradually abandoned until then by its inhabitants migrating to the city - into an attraction for thousands of people from all over the world seeking uniqueness, authenticity, history and culture.

A profound transformation of the existing structures, mostly in a state of disrepair and decay, of the vineyards and woodland, which had also been neglected for years, was implemented with a view to ensure sustainable development that closely connects environmental, economic and social aspects.

The entire recovery initiative was inspired by the intention to breathe new life into the Estate by carrying forward its traditions and history, besides implementing improvements that, by respecting nature, would seamlessly link the site's past, present and future. The process entailed burying electricity and telephone lines, using the old cobble stones for roads, reopening the historic wine cellars, and enhancing old abandoned ruins, such as the farmyard complex and the villas in the countryside. The carpentry workshop was renovated and turned into the La Corte area, while the village school became the Osteria del Borro restaurant. To date these places retain their calling for social aggregation. Local craftsmen worked on the restoration with expertise and passion, recovering and underscoring the uniqueness of the site. For instance, the wooden flooring in the historical residence was made from old wine barrels. Unique pieces of local craftsmanship can be found in the exclusive furnishings of the suites and villas, such as Busatti curtains, Oro del Borro accessories and railings by our blacksmith. Authenticity, respect for the environment, culture and appreciation of local excellence are the cornerstones of the sustainable philosophy that guides every choice made by the owners.



A HISTORICAL OUTLINE OF IL BORRO

The history of Il Borro probably dates back to Roman times. Today the village stands where a fortress is supposed to have stood, built to defend a strategic territory crossed by important stretches of the Roman Claudia and Cassia roads, which can still be seen, as well as the “Via dei Sette Ponti” [Road of the Seven Bridges], which linked the plains of Arezzo with those of Florence via a spectacular hilly itinerary running above the Upper Valdarno, or the minor road network of valleys flowing into the Arno basin. In the Middle Ages, this area of the Upper Valdarno was a land of conflict between the cities of Arezzo and Florence, also because the Ghibellines of Arezzo and their allies, often Florentine exiles, were one of the main problems for the security of Guelph Florence. So much so that the city of the lily [Florence] was forced to flank its policy of conquest with that of the occupation of the Arezzo countryside and the creation of “new lands” in the Upper Valdarno area (S. Giovanni, Castelfranco, Terranova), thus guaranteeing its control over the important road system and strengthening the military structure of villages that had sprung up on the ancient Etruscan-Roman road network.

The first written record of the Castle dates back to 1254 when Marquis Borro Borri, a Milanese nobleman turned Guelph potestate of Arezzo, purchased the property from the Mascagni family. The Dal Borros, who were almost certainly named after the castle, thus also became the lords of San Giustino and Castiglion Fibocchi, where they built a castle with a tower. The Dal Borros were allied with the powerful Ghibelline families of the Ubertini and Pazzi, lords of the Castle of Campogialli and bitter enemies of Florence. When the Pazzi Castle was taken by the Florentines in May 1344, and the enemies were hanged at the gate, the Dal Borros lost their castle and were forced to retreat to Castiglion Fibocchi and the city of Arezzo, where they purchased a “strong and fortified palace” in Borgo Maestro (Via del Corso Vittorio Emanuele II). The pacts were clear and harsh: the castle and its inhabitants had to submit to the Municipality of Florence, promising to offer the dominant city a candle for the feast of St. John.

For eight years they did not have to pay “gabelle” [tax], but were obliged to provide men and horsemen in case of war. They also had to undertake to keep the road from Arezzo to Florence free of charge, without levying either tolls or taxes. Only after ten years could the castle, by common intention of the Municipality of Florence and that of Arezzo, return under Arezzo’s jurisdiction. If they failed to comply with these agreements, the penalty would have been 10,000 gold florins, an impossible sum for the poor inhabitants of Borro.

Those were terrible times. As was often the case, constant wars generated misery, and hunger, in turn, triggered diseases, such as the dreadful plague of 1348, which decimated the Tuscan population, also affecting the Borro area. Ten years after that act of submission, precisely in May 1355, a few years after the plague, the castle of Borro returned under the rule of Arezzo, along with other castles and villages in the Upper Valdarno area, such as Campogialli, Traiana, Faeto and Laterina.

However, Arezzo was a city in decline, while Florence was on the rise. The Florentine florin was a strong and prestigious currency. The florin and the Florentines achieved that which weapons could not do. In 1384 they conquered Arezzo with money and diplomatic strategies. Along with the Ghibelline city, Florence also took back all the castles and villas in the municipality and countryside of Arezzo. Hence in February 1384, the Castle of Borro too returned under Florentine rule and followed its fate, both before and after the expulsion of the Medici from Florence (1494), during the brief republican phase and, finally, remaining subject to the Medici Signoria and the Grand Duchy. It was, finally, restored to the Dal Borro family when Grand Duke Ferdinand II granted it as a feud with the marquis title to the famous general Alessandro Dal Borro (4 October 1644). He implemented the first transformations and extensions of the fortress in the 16th century, thus initiating the current context.

The Dal Borro family remained owners of the estate until Marco-Alessandro, with whom the male line of the Dal Borro family came to an end.

The fief passed to his daughter, Penelope, who had married Count Scipione Capponi, of the lineage of the Marquises of Loro. When Penelope died without descendants, the Marquisate returned de jure to the Grand Ducal Crown on 29 January 1766. A long period of uncertainty thus began for Borro, which was also mirrored by the situation of the Church of San Biagio, a reflection of the small community and its persistent social difficulties. In addition to the parish church, there was also an Oratory at Borro dedicated to St. Mary Magdalene. A small hospital endowed with vast annuities was entrusted to it.



Church property, as was often the case, was subject to usurpation, and when Borro and its lands were purchased by the Medici Tornaquinci family in the 18th century, there was no lack of disputes and litigation that finally ended with the recognition to the Church of the leasehold, plus an annual compensation of two barrels of wine, two of oil, ten stacks of wheat and a cash payment. All this was maintained until 1823, when the Borro estate, by then rich in cultivated land, planted with vines and olive trees in the Tuscan manner according to the sharecropping system, and supervised by the farmers who administered the estate on behalf of the lord, came into the possession of Count Giuseppe Della Torre Hoffer Valsassina.

ALESSANDRO DAL BORRO

According to the custom of the time, the Hohenlohe family had a stately home made of stone and brick built near Borro, on the very site of the ruins of an ancient dwelling. In addition to the castle, now surrounded by vegetation, the Medici Tornaquinci also had a small chapel built as a sign of their move to Borro. Farmer Lorenzo Droandi was a prominent figure of the time. He reclaimed the wetlands, regulating the waters of the streams that intersected the entire farm; restored the old farmhouses and built new ones; increased the plantations of olive trees and vines, building new terraces on the hillside with dry-stone walls; and introduced the cultivation of mulberry trees and the growth of silkworms. With him as farmer, Borro changed both agronomically and socially, as the condition of the peasants was generally miserable at the time of his arrival, but improved considerably over the extensive period of his management. The farm comprised about fifty homesteads and extended over more than a thousand hectares when it was sold in 1903 to Prince Emanuele Filiberto, Duke of Aosta.

The legacy remained undivided and Victor Emmanuel was appointed tenant for life. The Count from Turin established a kindergarten and a sewing school at Borro. Two wars with their aftermath of suffering and change, and the turbulent Italian post-war political events did not succeed in destroying the microcosm of the farm system, which, however, did not withstand the great social and economic changes that followed World War II. Duke Amedeo received Borro as an inheritance from the Savoy Aosta family, and had to provide for the reconversion of the farm, like all the other Tuscan farms affected by the crisis of the centuries-old sharecropping system. In the 1990s, Borro became the property of Ferruccio Ferragamo and his family, who had long since fallen in love with the estate's history and wild nature.

The family carried out a major restoration of both the village and the villa, fully respecting the traditions and history of the site.



IL BORRO IN 2022

Born in Arezzo in 1600 to Girolamo Dal Borro - physician, philosopher and governor of Portoferraio on the island of Elba - Alessandro Dal Borro was one of the greatest commander of troops of the 17th century, known as the "Terror of the Turks" and a bitter defender of Tuscany. Given the advent of firearms, he prepared for the military career that awaited him by studying mathematics and mechanics in Florence with the help of the Medici.

His military debut was, at the age of nineteen, in the Thirty Years' War (1618-1648), a conflict in which many young scions of the Italian nobility fought for the triumph of Catholicism 'over heresy', serving in the armies of the Hapsburgs, Spain and Austria. Alessandro distinguished himself to the point of rapidly becoming a lieutenant. His career progressed rapidly, and the Emperor himself praised his commitment and success in strengthening the defences of fortifications in Vienna.

He became a lieutenant-colonel and, in 1634, fought at the Battle of Nordlingen, then at the Siege of Szczecin and the Siege of Regensburg, where he prevailed thanks to some machines of his own invention. He was promoted to battle sergeant-general when he participated in the defence of Prague.

He returned to Tuscany to serve his lord Ferdinand II Medici, who entrusted him with the command of the Tuscan army in the war of Castro. His courage was highly appreciated, and in 1644 he was given the title of marquis, along with some properties in Valdarno di Sopra, precisely the fief of Castiglion Fibocchi, the parish church of San Giustino and the castle of Borro, which thus returned to the hands of the Dal Borro family after precisely 300 centuries. This was followed by wars fought alongside Philip IV of Spain and the war of Candia, in the pay of the Venetians against the Turks, where he earned his nickname by leading his troops to the victory of the Dardanelles.

During his return from this war, Alessandro Dal Borro lost his life in Corfu on 2 December 1656 as a result of injuries sustained following an attack by three barbarian ships.

History remembers him for his deeds and exploits. Art recalls him in a number of paintings - including a portrait by one of Bernini's pupils, Andrea Sacchi, and a painting in which he is depicted together with legendary artists, such as Michelangelo, Masaccio and Vasari - and Il Borro with one of its wines, named after him.

IL BORRO TODAY

Ferruccio Ferragamo's dream is continued by two of his six children, namely Salvatore, in charge of wine and hospitality activities, and Vittoria, who upholds sustainability. A dedicated staff of people, the tireless and enthusiastic driving force behind every initiative, work alongside the family.

Il Borro is, therefore, an entirely organic state-of-the-art farm. The 85 hectares of vineyards and 33 hectares of olive groves, which guarantee a wine and oil production of the highest quality, are undoubtedly the pride of the Estate. The holdings are completed by 272 hectares of forage and arable land, by one hectare of organic horticulture, and by the remaining land being dedicated to woodland.

Farm life harmoniously merges with hospitality of the highest standard. The authentic medieval town, nestled in the picturesque Tuscan landscape, joined the Relais & Châteaux association in 2012, which confirms its hospitality and catering expertise, as well as its unique authenticity. Nothing has been created ex novo. Indeed, each hospitality structure is the result of intensive historical, architectural and landscape recovery work studied to enhance the area and make it accessible, not only for guests, but also for future generations.

Il Borro Relais & Châteaux features facilities dedicated to catering, highlighting Tuscan gastronomic culture and placing great emphasis on raw materials, mainly from the company itself or from small local producers, who share Il Borro's philosophy of ethics and sustainability.



Established in 1954, Relais & Châteaux is an association of 580 charming hotels and exceptional restaurants, managed by owners, Maitres de Maison and independent Chefs, who have in common a passion for their work, driven by a desire to establish authentic bonds with their guests.

Present throughout the world, from the vineyards of Napa Valley to Provence and the beaches of the Indian Ocean, the Relais & Châteaux collection of residences is an invitation to discover the art de vivre typical of the culture of each place, and to share a journey to the roots of unique human stories. Relais & Châteaux members are united by a desire to protect, keep alive and enhance the richness and diversity of cuisine and hospitality traditions around the world. In November 2014, Relais & Châteaux submitted a Manifesto to UNESCO, confirming this intention and the commitment to preserve both local and environmental heritage.

Direct management required the continuous presence of the owners who spared neither care nor financial investment. The core intention was to innovate while respecting the agronomic tradition and calling of the area, as well as the great building heritage.

Together owners and workforce have contributed to a remarkable feat of reorganisation in just a few years. Salvatore Ferragamo has applied himself to this work with great commitment and, although in the context of a more general control of the farm's production guidelines, he has paid particular attention to the renewal of winegrowing and to the feasibility of developing modern forms of agritourism, which constitute an indispensable resource for the entire farming complex, further enhancing the surrounding area. Vittoria Ferragamo has focused more on agricultural-biological production, initially bringing back to life a vegetable garden, the Orto del Borro, not only for the production of vegetables to serve the in-house restaurants, but also to carry on the production of crops that had either been lost over time or were strictly linked to the territory, such as the chickpea or the small Tuscan tomato. Vittoria's ongoing quest for sustainable forms of agriculture and the promotion of biodiversity have made her an ambassador for the company's sustainability project.

THE FERRAGAMO FAMILY

ALWAYS DRIVEN BY A PASSION FOR NATURE AND THE ENVIRONMENT, FERRUCCIO FERRAGAMO DECIDED TO PURCHASE THE ESTATE IN THE 1990S, LINKING THE HISTORY OF THIS PLACE TO THAT OF HIS OWN FAMILY:

FERRUCCIO FERRAGAMO

is chairman of Il Borro's Board of Directors and, together with his sons, the prime mover of every activity related to the company's sustainability. Since 1996, he has been Chairman of Ferragamo Finanziaria S.p.A, the holding company that controls the Salvatore Ferragamo S.p.A. Group, a leading luxury goods company that creates, produces and markets footwear, leather goods, clothing, silk products and other fashion accessories. He joined the family business in 1963, initially overseeing production and the company's own shops, before moving into finance and administration. In 1970 he became General Manager; in 1984 he was appointed Chief Executive Officer of the Group; finally, from 2006 to April 2021 he was Chairman.

Appointed Knight of Labour in 2021 for distinguishing himself for initiative, courage and entrepreneurial intelligence, today Ferruccio Ferragamo holds important roles in various associations, and is President of Polimoda in Florence.



SALVATORE FERRAGAMO

before accepting responsibility for the wine and hospitality business of Il Borro, worked in the international division of KPMG Peat Marwick, Florence. He worked both nationally and internationally in audit, finance and consulting at KPMG. From 1990, he served an apprenticeship at Salvatore Ferragamo SpA in the marketing and production departments, where he planned marketing strategies for the company in Italy and France. He then decided to further his professional education with an MBA degree at New York University's Stern School of Business, specialising in finance and international business. In 1993, he followed his father Ferruccio Ferragamo in the long and challenging restoration of the ancient medieval town of Il Borro, and in developing the wine business. His love for the Tuscan countryside and great wines led him, one step at a time, to create what Il Borro is today. In 2012, when Il Borro joined Relais & Châteaux, Salvatore was appointed Brand Ambassador with the responsibility of representing the organisation's excellence and prestige.

VITTORIA FERRAGAMO

is the fifth of Ferruccio Ferragamo's six children. Born in New York, she studied at the most prestigious schools in Europe, such as the University of Paris, Richmond College in London, and the American University in Rome where she graduated in International Communication. Ever since she was a child, she had a great love for horses, and still devotes herself to them with great passion. She joined Il Borro in 2013, and is responsible for all horse-related activities, the Organic Vegetable Garden and Sustainability.



THE PHILOSOPHY

TO BE AWARE THAT WE OURSELVES
ARE GUESTS ON THIS EARTH,
AND THAT WE MUST, THEREFORE,
TAKE CARE OF IT FOR OUR SUCCESSORS.

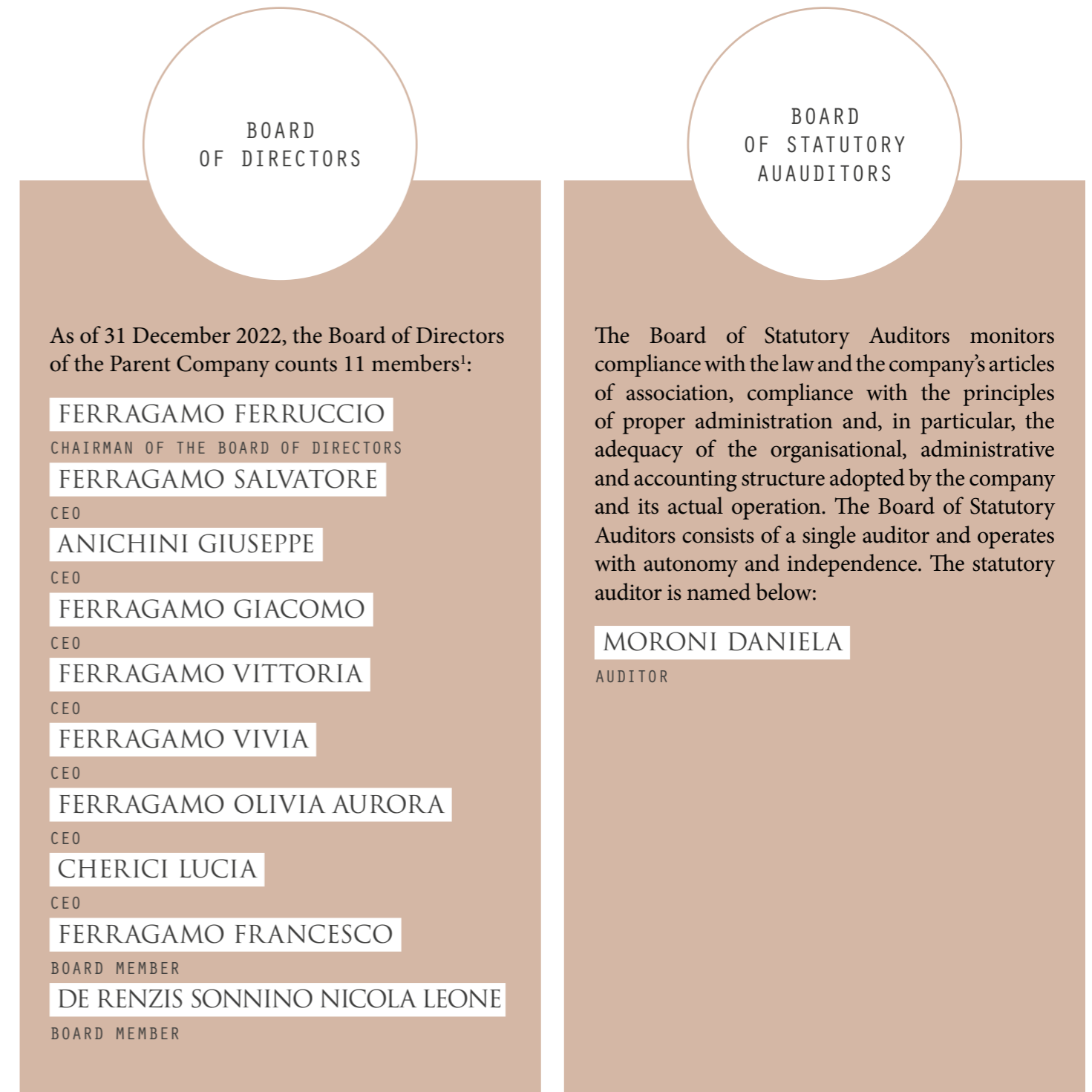
Ferruccio Ferragamo

An act of faith that lasts over time, as Ferruccio Ferragamo likes to say, while taking care of Il Borro every day, preserving its beauty and integrity. A task, that of conservation, which continues today with relentless passion, underpinned by the awareness that “treasures” like Il Borro must be protected and safeguarded for future generations.



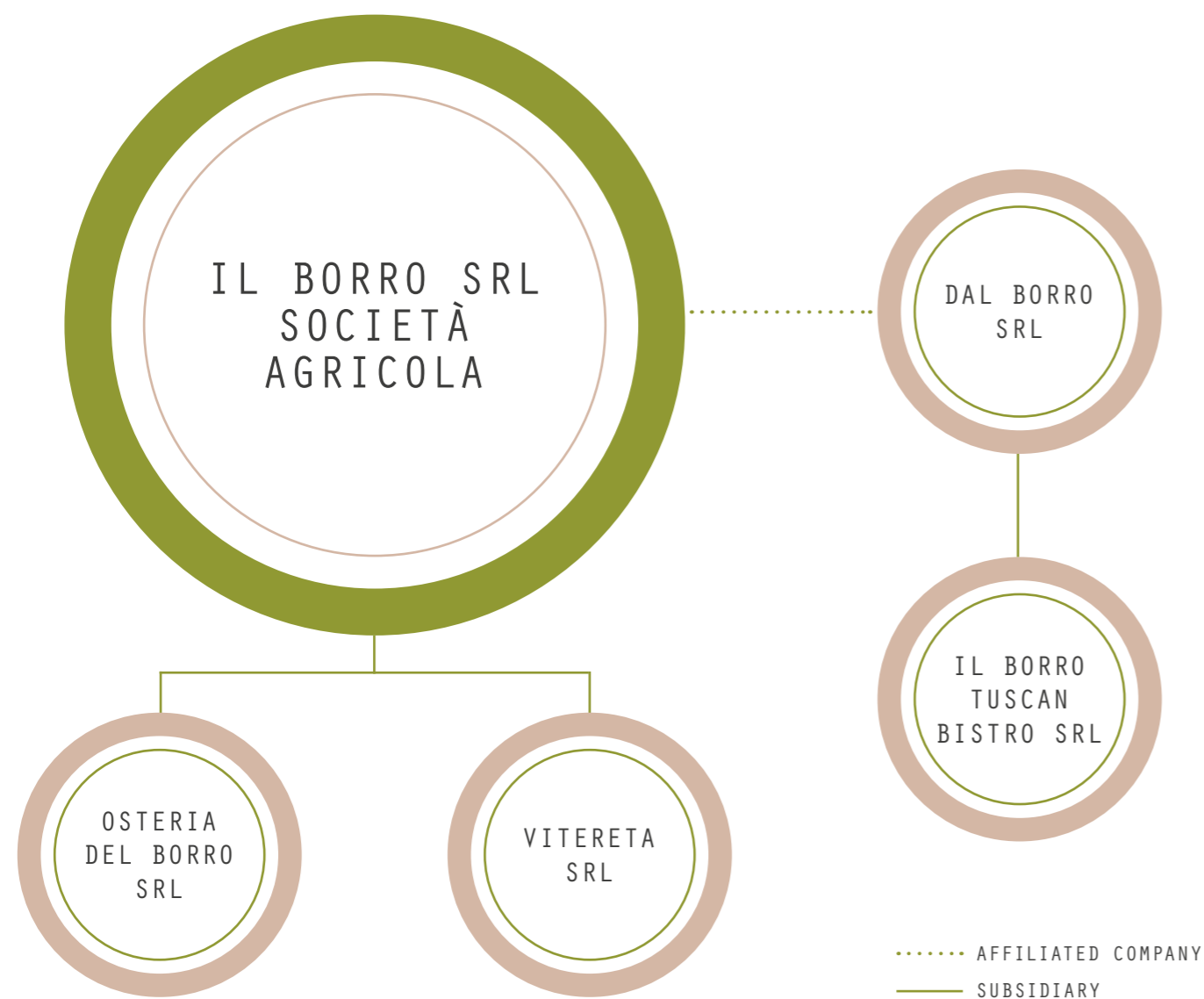
GOVERNANCE AND CORPORATE STRUCTURE

Il Borro's governance system is organised according to the traditional administration and control system in which the Board of Directors is entrusted with corporate management, and the Board of Auditors has control and supervisory functions.



THE STRUCTURE OF THE GROUP

The structure of the Group as of 31.12.2022 is presented below.



The subsidiaries of Il Borro s.r.l Società Agricola carry out the following activities:

- Osteria del Borro S.r.l. offers catering services within the estate at the Borro Bar and at the Tuscan Bistro on the Viesca estate.
- Vitereta Tenuta Agraria S.r.l Società Agricola carries out agricultural activities in 45 hectares of vineyards.

The company Dal Borro S.r.l, in which Il Borro s.r.l Società Agricola holds part of the shares, deals with packaging and bottling of agricultural products, trade in agricultural and other products, and management of tourist/accommodation activities. Dal Borro S.r.l. controls the company Il Borro Tuscan Bistro S.r.l. which, established in September 2021, manages the restaurant in Lungarno Acciaiuoli, Florence, and deals exclusively with catering.

ECONOMIC PERFORMANCE AND VALUE DISTRIBUTION

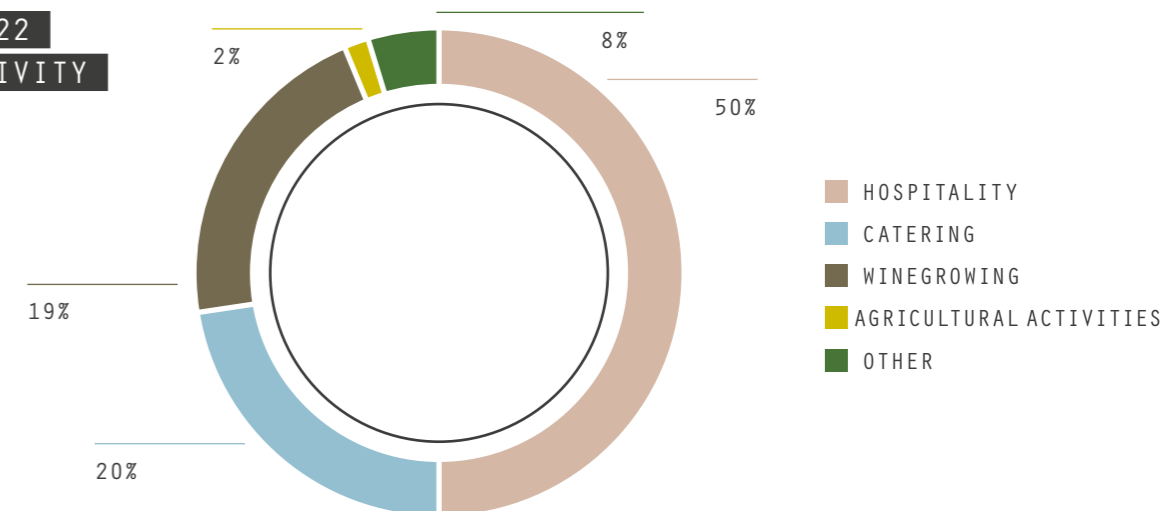
After two complex years for the company's management in which economic performance was affected by restrictions due to the Covid-19 health emergency, accounts for 2022 showed exceptional growth. Indeed, the company managed to increase its revenues by 78% compared to 31 December 2021. This increase is justified by the fact that Il Borro's various activities and, particularly, its accommodation and catering services were not affected by periods of business closure as in 2021.

With reference to 2022, the hospitality business remained the core business for the company, accounting for 50% of the total turnover of approximately 11 million euro. Catering services, on the other hand, showed a clear recovery,

generating revenues of about 5 million euro. The directly generated economic value of sales and services of all Group activities in 2022 was approximately 22 million euro, 87% of which was distributed to stakeholders to meet commitments made during the year. Remuneration of suppliers, about 13.4 million euro, is the largest part of the economic value distributed, and accounts for 60% of the economic value generated, followed by remuneration for personnel, which accounts for 22%.

The reclassification of the income statement in the following table shows the determination and breakdown of the economic value directly generated and distributed by the entire Group.

BREAKDOWN OF 2022 REVENUES BY ACTIVITY

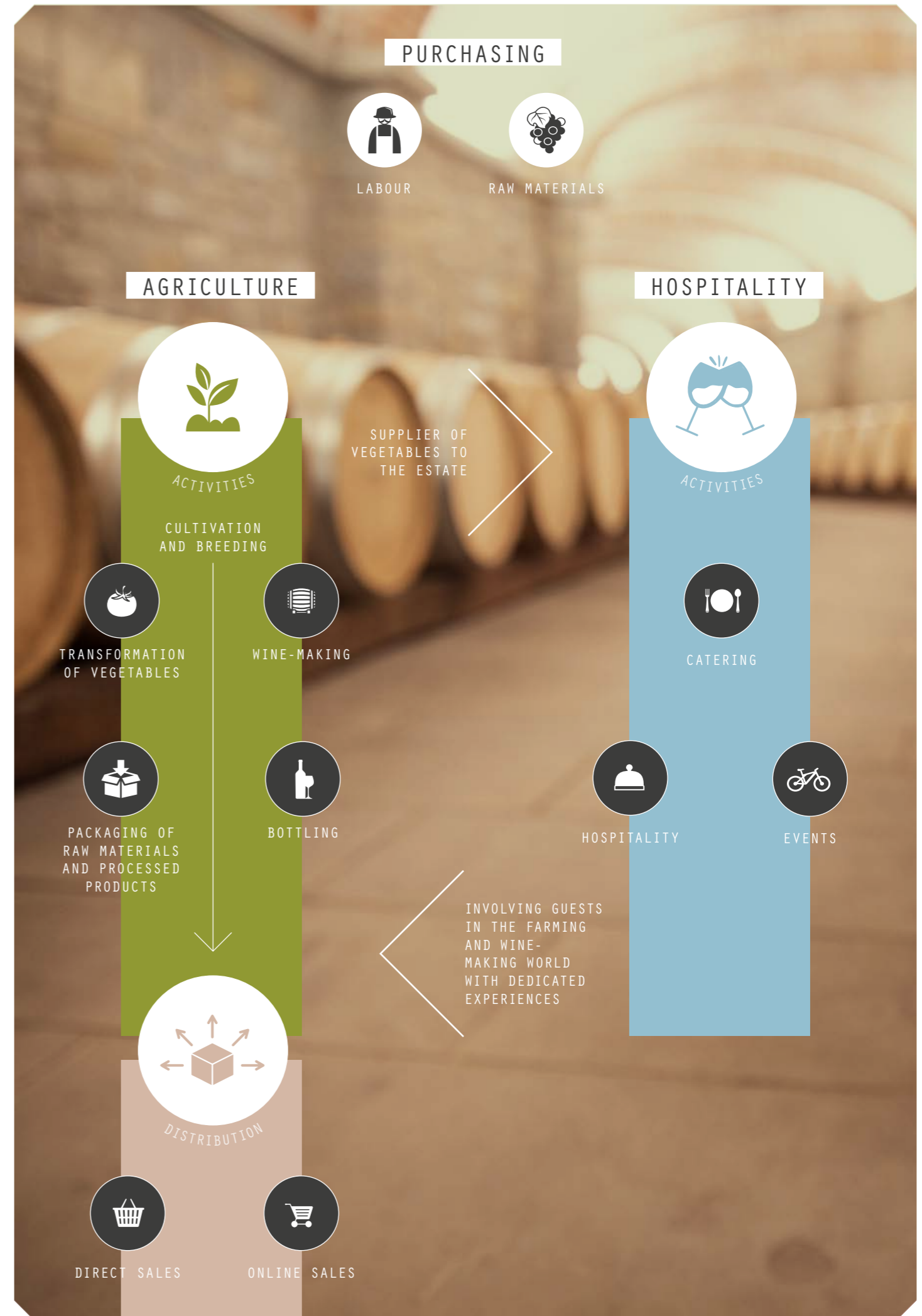


	2022	2021
DIRECTLY GENERATED ECONOMIC VALUE	22,388,794	12,585,687
DISTRIBUTED ECONOMIC VALUE	19,432,654	12,414,135
SUPPLIER REMUNERATION	13,459,289	8,651,119
PERSONNEL REMUNERATION	5,049,359	3,098,516
REMUNERATION OF FINANCIERS	653,127	615,296
PA REMUNERATION	270,879	49,204
ECONOMIC VALUE RETAINED	2,956,140	171,551

THE VALUE CHAIN

Most of the raw materials used in the restaurants on the Estate, such as vegetables, eggs, flour, oil and wine, are produced by the farm itself, following the farm-to-table philosophy. The main types of purchases for the Estate's activities refer to labour, machinery and raw materials for carrying out agricultural activities and services for hospitality-related activities.

In 2022, 98% of supplies were provided by local suppliers, i.e., suppliers based in Italy. Foreign suppliers accounted for only 2% of total purchases.





2.0 THE TUSCAN EXPERIENCE

Our hospitality and catering philosophy is based on enhancing the local area and local products, according to the 'good km' principle.

It is not the proximity that counts, but the sharing of projects that ensure quality and animal welfare. Since 2015, farming and winegrowing activities have been carried out according to the criteria of organic farming in order to obtain increasingly fertile soil and better quality production.

Customer satisfaction is an intrinsic part of this journey towards excellence.

EXPERIENCE TUSCANY AT IL BORRO

TODAY, IL BORRO IS A PLACE WHERE ARTISTS, ARTISANS AND VISITORS SHARE THE BEAUTY, STYLE AND QUALITY OF LIFE THAT HAS MADE TUSCANY A FAVOURITE TARGET FOR TOURISTS FROM ALL OVER THE WORLD, AND WE WANT OUR CUSTOMERS TO EXPERIENCE IT TO THE FULL.

Today, Il Borro is a place where artists, artisans and visitors share the beauty, style and quality of life that has made Tuscany a favourite target for tourists from all over the world, and we want our customers to experience it to the full.

Staying at Il Borro offers the opportunity to immerse oneself in the most authentic Tuscany, where exclusive hospitality facilities are integrated into the life of a cutting-edge farm that makes eco-sustainability its philosophy. It is the synergy created between the guest and his surroundings that transforms a stay or even just a visit to Il Borro into an unforgettable experience. The privilege, the exclusive experience of becoming part of an extraordinary territory, of immersing oneself in it, of crossing it and of being permeated by it.

A multi-sensory experience. The nature, traditions, flavours, scents and colours of Tuscany. The love for this land can be felt in every corner of the town and of the entire estate. In every gesture in the cellar, in the vineyards, in the vegetable garden and in the kitchen, one perceives the desire to protect it, but also to convey its beauty and richness.

Workshops in the medieval town open their doors to those who wish to admire the work of master craftsmen. The magnificent surrounding countryside and its paths, all to be explored, whether on foot or riding a horse, fill the eye with an enchantment that not even the most evocative of paintings can capture, as it will always miss the warmth of sunshine, the scent of plants, and the freshness of a vegetable just picked off the plant.

Admiring the view of fog that from above resembles a sheet of steaming water, of the sunset adorning the vineyards with golden light, glimpsing right there, under that leaf, a mushroom growing strong from the autumn rain, tasting the fruits of the earth, of Tuscan cuisine and of an art such as winemaking, which has always been interwoven with mythology and tradition. Regenerating, finding harmony between body and mind once again, or performing activities in a unique setting, but also exploring the surrounding area, its ancient architecture, the moon-like landscape of the crags of the Valdarno, the woods and hills. Experiencing Il Borro is all this. It means experiencing Tuscany in a way that touches the soul.

Il Borro offers various accommodation solutions for every need, without renouncing comfort and quality of service. The historic residence, elegant and rich in history; Villa Casetta, contemporary in style and surrounded by Merlot vineyards; and Villa Mulino surrounded by nature and lulled by the sound of the river flowing nearby. In the medieval town, 38 charming suites and rooms welcome guests in a unique atmosphere in the simple luxury of rooms overlooking the Tuscan countryside. The 20 delightfully designed suites and rooms in the farms of Il Borro are ideal for families and groups of friends who love sports and outdoor living. The offer also includes "I Borrigiani", 3 charming farmhouses located in the open countryside and managed as an agritourism. Not far from the Estate we find Viesca, an oasis of well-being and peace that specialises in Villa stays.

The fact that guests from no less than 84 countries were welcomed in 2022 provides evidence that staying at Il Borro is an unforgettable experience.

MAIN COUNTRIES OF ORIGIN
OF GUESTS IN 2022



CUSTOMER SATISFACTION

Il Borro's latest project **Il Borro Concept** was conceived to offer visibility and importance to values now almost forgotten by the modern world, namely those of craftsmanship. A showcase in which the protagonists are sought-after local handicrafts, made both on the Borro soil and in Tuscany.

Il Borro's master craftsmen, like the carpenter and the blacksmith, are used to making unique and creative products, which often originate from corporate waste, such as chopping boards handmade from used wine barrels.



VIESCA LUXURY FARMHOUSE

Viesca, an original estate dating back to the Renaissance period and purchased in the 1950s by Salvatore and Wanda Ferragamo, stands in the Florentine countryside, a few kilometres from the rolling Chianti hills. The arrival of the Ferragamo family marked the beginning of an important restoration and architectural recovery process, which restored the manor house and neighbouring farmhouses to their original beauty, making them the ideal place to spend summer and leisure time with the whole family. Viesca is the property of Ferragamo Holding today, and has been part of Il Borro's hospitality since 2019.

An oasis of rare beauty and serenity in which to spend a relaxing holiday centred on well-being, surrounded by unspoilt nature. Privacy, confidentiality and tranquillity characterise the atmosphere of this unique place where timeless elegance is combined with the comfort of suites and villas.

Viesca's offer includes the 16th century manor house and 7 elegant villas, as well as 17 refined suites located in the Borgo di Pian Rinaldi and in the Rose Garden, at the centre of the Estate. An extensive choice of food and wine and cultural itineraries, yoga and nature trails encourage guests to fully enjoy their stay. In 2022 Viesca joined the Small Luxury Hotels of the World circuit, an association of small establishments with an average of 50 rooms, offering secluded and discreet options with the highest standards of luxury and well-being for guests.

One of the Estate's objectives is to maintain the high quality standards of its products and services. Constant focus on quality has led the Estate, over the years, to forge relationships with numerous agencies, such as the aforementioned Relais & Châteaux, which require Il Borro to meet certain standards regarding the quality and characteristics of the service offered:

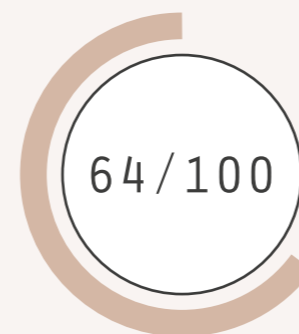
FINE HOTELS & RESORTS*

Traveller Made®



Customer satisfaction is an intrinsic part of the Estate's pursuit of excellence. A quantitative assessment of satisfaction levels can be made using a number of tools, such as the Net Promoter Score (NPS), which consist in administering a listening questionnaire to customers covering various aspects of their stay, such as hospitality at the reception desk, the helpfulness of personnel, food, wellness services and rooms.

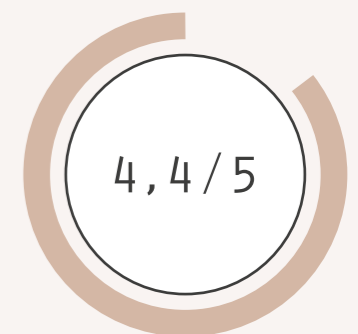
GUEST PERFORMANCE EXPERIENCE



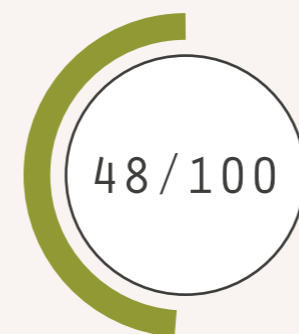
Net Promoter Score 2022



Price Level 2022



On Line Reputation 2022



Net Promoter Score 2021



Price Level 2021



On Line Reputation 2021

OUR FARM-TO-TABLE CONCEPT

IL BORRO
TUSCAN BISTRO

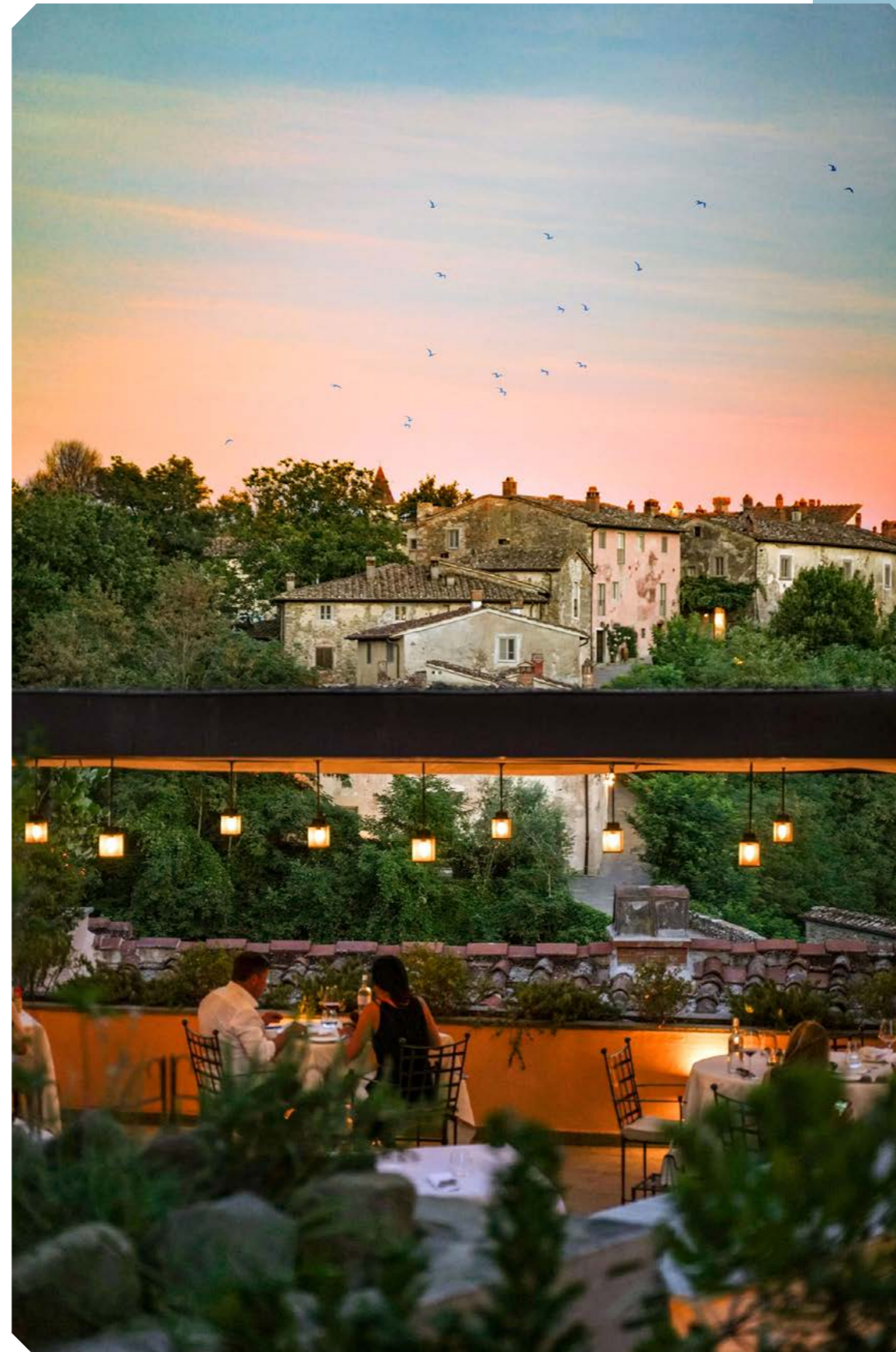
FOCUS: IL BORRO IN THE WORLD

The franchise project of the concept restaurant Il Borro Tuscan Bistro

Il Borro Tuscan Bistro was born out of Ferruccio Ferragamo's desire to bring the authentic flavours and slow pace of Il Borro, with its sustainable philosophy and ethical vision as driving force, back to the city. Simplicity, respect and care for the environment can be found in all its aspects, from the menu to the location. Most of the products used come directly from the Il Borro farm, such as organic vegetables, cereals and flours, honey, some cheeses, the main wines from the cellar and the oil from the in-house mill.

The design emphasises natural and Tuscan materials and the use of neutral but warm hues inspired by medieval paintings and Macchiaioli canvases. In addition to the lights, colours, fabrics and use of wood for the woodwork, there are also reproductions from many etchings in Ferruccio Ferragamo's private collection, thus characterising the architectural concept of the restaurants, underscoring a passion for history, traditions and artistic expression. All elements chosen for the Tuscan Bistro are sourced from Tuscany, both to guarantee the highest quality and to minimise emissions from transport. Even the lighting is designed to reduce energy waste by favouring the choice of LED lights. Moreover, with a view to sustainability, the kitchen equipment is studied for personnel to ensure the highest quality standards with less environmental and energy impact.

The first venue was opened in 2012 in Florence, in the Lungarno Acciaiuoli. Its design revisits the intellectual and cosmopolitan atmosphere of the most historic Florence. Following the consensus received and the desire to carry the name of Tuscany high in the world and, in particular, to offer an authentic experience of Tuscan cuisine, its flavours and traditions, the concept was replicated in other locations. In the heart of Valdarno at the Il Borro Estate; in the magnificent setting of Viesca, just a few minutes from Florence; in Dubai's cosmopolitan Turtle Lagoon; in London, in the exclusive Mayfair district; and on the beautiful island of Crete.



In full compliance with the philosophy of Il Borro, the gastronomic offer of the Estate, directed by Executive Chef Andrea Campani, is also closely linked to respect for the territory, where the menu is based on quality and freshness of the raw materials.

The cuisine at Il Borro offers a culinary experience rooted in Tuscan tradition, in the use of local produce, and in a quest for contemporary interpretations of old recipes, with particular attention to transparency, ranging from a totally open kitchen to the complete traceability of products. Respect for the territory and for traditional Tuscan gastronomy are the basis of our cuisine where seasonality and fresh ingredients are the key elements of our menus. The produce, strictly of Tuscan origin, is carefully selected to turn each dish into a small masterpiece.

The culinary proposal is based on an idea of ethical and eco-sustainable cuisine, while raw materials not yet produced in-house come from a network of suppliers who share Il Borro's philosophy. In this context, keen attention is paid to the issue of food waste. Indeed, menus are designed to allow all parts of animals and vegetables to be used, thus reducing waste as much as possible.

The wine list of the Estate's restaurants once again expresses Tuscan food and wine culture, and is the result of ongoing research into regional excellence. In addition to prestigious and renowned labels, a wide selection of small local producers enhance the Tuscan character of the wine. Noteworthy are Il Borro's organic labels, which exalt native vines such as Sangiovese in its most varied expressions, and international vines that best represent our terroir. Our sommeliers propose a selection that emphasises the terroir of the wines and perfectly pairs each course.

In spite of its close ties to the territory and the promotion of Tuscan gastronomic culture, Il Borro is an international facility, which has creatively responded to the dietary needs-habits of its customers by proposing lesser known but subsequently much appreciated alternatives, such as the Casentino nesta apple as a substitute for pineapple at breakfast.

A top-down photograph of a person's hands holding a small bunch of olives over a large blue crate filled with olives. The olives are in various stages of ripeness, from green to dark purple. The crate is filled with olives and some olive leaves. The person's hands are visible, holding a small bunch of olives. The background is a blurred green field.

3.0 THE FARM

Il Borro covers an area of 1,100 hectares of remarkable scenic and naturalistic value, divided into 85 hectares of vineyards, 33 of olive groves, 272 hectares of forage and arable land, and one hectare of organic horticulture, with the remaining land dedicated to woodland.

From this land, the company produces wines, vegetables and food products according to the rhythms and needs of nature.

OUR APPROACH TO AGRICULTURE

The Estate's commitment to sustainability also finds concrete expression in the way its products are grown and produced. **The organic calling of Il Borro is the quest to achieve the ideal balance between nature, man and territory.**

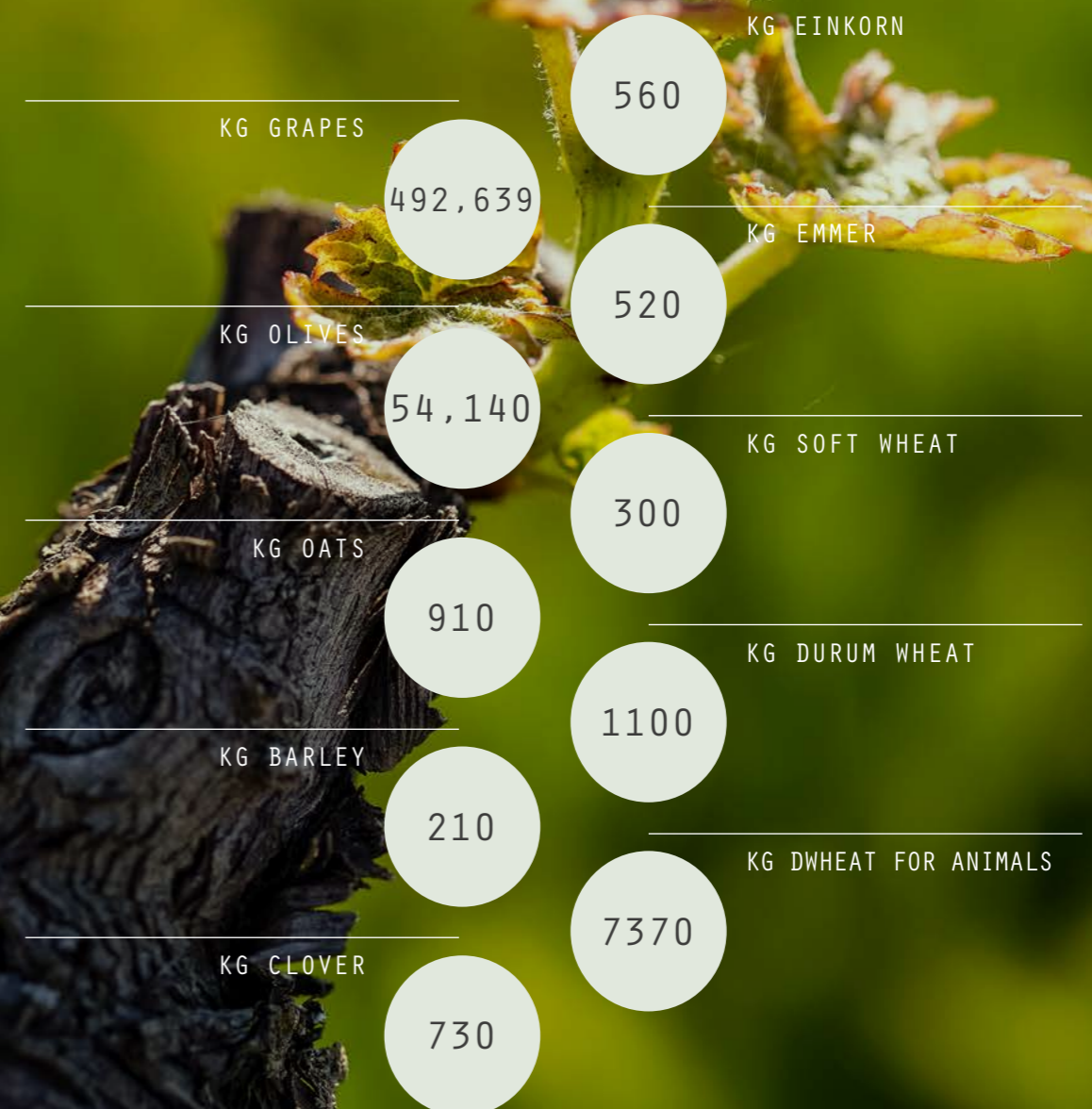
At Il Borro, the land is cultivated according to the principles of organic farming, following the rhythms of nature and some biodynamic farming practices, so as to reduce the use of chemical products as much as possible, replacing them with natural practices. For instance, fertilisation is carried out with substances of organic origin. To this end, the use of manure from the farm's Chianina cattle breeding and green manure is essential, as well as other circular farming practices that make use of waste from the production process to improve soil fertility; indeed, pomace and pruning shoots are sheared off and left on the ground. Dry pruning is carried out in accordance with the principles of biodynamic farming and, therefore,

following the phases of the moon, and only on a descending moon when the sap within the plant is less influenced by the moon's power of attraction. Following the vegetative cycle, phytosanitary treatments begin after sprouting, and are carried out by implementing natural practices such as the use of herbal teas; biological practices such as sexual confusion based on phytohormones to protect against the moth; copper and sulphur to protect against powdery mildew and downy mildew. In addition, the soil in some vineyards is also processed with a plough pulled by horses to limit soil compaction as much as possible, helping it to regenerate and preserving its fertility. The care and dedication given to landscaping must be added to all these practices as it plays a crucial role in plant protection.

All of Il Borro's agricultural production has been certified as organic since 2015, thus confirming the farm's strong focus on quality and sustainability.



THE FARM'S PRODUCE (KG)



WINEGROWING

Il Borro's winegrowing project began in 1995 with the first studies to determine the soils and their characteristics. The vineyards, located between 300 and 500 metres above sea level, grow in the Valdarno hills at the foot of the Pratomagno mountain, enjoying a privileged position as far as vine cultivation is concerned. The varieties, clones and rootstocks most suited to the Estate's land were identified after a careful analytical study of the soil types and all the pedoclimatic characteristics.

Sangiovese was planted with three different clones in the Vigna Polissena, featuring schistose, galestrose, deep, poor soil with a good southern exposure at an altitude of 350 metres above sea level. Cabernet Sauvignon produces concentrated grapes, dense in aroma and colour in the sandy soils at the edge of the ancient Valdarno lake, with an irrigation system to avoid summer water stress. Merlot was the choice for Vigna Casetta featuring clay-limestone soil, which enhances the wine with pleasant smoothness.

Finally, it was decided to plant Syrah in a plot in Laterina, on a pebbly and very hot plateau, the variety's environment of choice for the soil. In fact, the stones accumulate heat during the day and release it at night. Syrah yields wines with a very attractive ripe fruit aroma.

Work in the vineyard has been resumed according to **organic farming** principles. The conversion process to organic began in 2011, with the arrival of consultant oenologist and agronomist Stefano Chioccioli. The transition from conventional to organic winegrowing involves a three-year journey, which is necessary for the vineyard to re-establish its own ecosystem. Respecting the environment also means understanding and honouring the times dictated by nature itself. The company obtained organic certification in 2015, after a cycle of years during which chemical fertilisers and pesticides were gradually abandoned, making the farm not only organic but also a promoter of sustainability.



The wines produced today have a strong local identity, a central theme of the entire farm, and the new mission of the Il Borro vineyards.

The grape harvest takes place between August and October. It is a much awaited moment as it closes a year of work in the vineyard. Harvesting is done manually in order to select only the best bunches and not to stress the plant in any way. The bunches are placed in 10 kg crates to avoid excessive compression of the grapes. After harvesting, the grapes are placed in cold storage overnight at a temperature of 5°C, and mechanical destemming begins the next day to separate the grapes from the stems. Grapes selection is carried out by an optical selector, based on quality criteria dictated by the oenologist. The various winemaking processes begin from here, distinguished by type of grape and vineyard.

Ageing is crucial in the long journey of winemaking. It takes place under optimal conditions to ensure perfect enhancement of the products' aromas and flavours. In addition, the complexity of wines is enhanced by blending after ageing, and following a strict selection of the barrels. Before the wine leaves the cellar to tell its story to the world, the passage in glass is essential for proper ageing.

A constant process at Il Borro is the meticulous study that underpins every activity to create excellence in every product. This is the case of Petruna Valdarno di Sopra DOC, a wine subjected to vinification in amphora, a process that has ancient origins in the Middle East. Amphora winemaking, which began at Il Borro in 2015, highlights other fundamental aspects of the farm, such as territoriality, sustainability and craftsmanship.

ORGANIC WINEGROWING REQUIRES RESPECT

FOR CERTAIN FUNDAMENTAL PRINCIPLES SUCH AS:

Increased biodiversity with the creation of complex ecosystems. This process involves the insertion of Phytoseiidae mites, and the planting of different wood types to increase biodiversity, thus creating an ecosystem that produces complexity, resistance and diversity.



Creation of a closed business cycle, which translates into a commitment to self-produce what is needed for the vineyards. The first step lies in composting to replace all chemical fertilisers.



Complete removal of synthetic phytosanitary products from the vineyard by using authorised organic products.



Balance and longevity of the plants due to new organic management and also to improve pruning, respecting the plant's lymph flows.



IL BORRO'S WINES AND WINE CELLAR

Il Borro's wine cellar features a structure of medieval origin that winds its way deep in the ground beneath Villa Il Borro along a silent path dedicated to the ageing process of wine. The vinification process: everything here is designed to favour the cycles of nature and transform simple fruits into wine. The cellar was rebuilt from scratch in 2000. In 2004, the owners built the underground tunnel used as a barrel cellar for the ageing of wine in wood. This space also serves as a suggestive and fascinating link between the new cellar and the original one.

The barrel cellar is a 3,000 m² complex surrounded by vegetation featuring a structure of medieval origin that runs deep in the ground underneath Villa Il Borro, and a more modern structure, which was rebuilt from scratch in 2000. In 2004, the owners built the underground tunnel that, used as a barrel cellar, counts more than 600 French wooden barrels for the ageing of wine.

It also links the new and old cellars. During the challenging years of Covid-19, the farm implemented improvements to the cellar, revisiting the rooms and enhancing processes that are, at times, "concealed" from the eyes of customers. A new tunnel was thus created in the cellar, housing terracotta amphorae for the production of Petruna wine, pure Sangiovese, and the pupitres (bottle racks) for the classic method.

Above the wine cellar, it is possible to visit the "Vino e Arte" exhibition, a private collection of Ferruccio Ferragamo, which converges several historical etchings dedicated to the theme of wine. (For more details see Chapter 5.2 "Vino e Arte" Exhibition). Il Borro's wine cellar is part of the **Wine Architecture** circuit, a project that links 14 Tuscan wineries, all expressing design choices that favour bio-architecture, experimenting with innovative ways of integrating new technologies in the field of energy, also with a view to reduce environmental impact.

IL BORRO IGT TOSCANA 2018 CELEBRATES THE 20TH VINTAGE



With the release of the 2018 vintage, Il Borro celebrates 20 vintages since the creation of Il Borro IGT Toscana, the winery's flagship wine. Over the years it has become an icon acknowledged for its elegance and longevity, and has obtained organic certification since the 2015 vintage.

Il Borro IGT Toscana well represents the history and evolution not only of the farm but also of a unique terroir: Valdarno. A monumental red wine in terms of elegance and power, it is the result of a rigorous selection of the best grapes and careful vinification in the cellar. An artful blend of Merlot, Cabernet Sauvignon and Syrah, whose maturation takes place in barrels for 18 months and then remains in the cellar for a further 8 months for the final refinement in the bottle, the expression of extreme finesse.

With its purplish colour, Il Borro IGT Toscana 2018 is a structured wine with intense aromas of spices, red fruits and balsamic hints characterised by an exceptional harmony. Mellow and enveloping on the palate, its savoury nuance gradually emerges, perfectly balancing the elegant tannin, thus allowing one to fully enjoy the aromatic complexity of this wine.

The floral notes perceived by the nose return to the palate, where they are once again complemented by underbrush tones and hints of spices, inviting one to take another sip. The finish is long, extremely elegant and pleasant. A year marked by important awards in international publications:

- 93 pts Wines Spectator
- 3 Gambero Rosso Glasses
- 97 pts James Suckling

"Il Borro IGT Toscana 2018, the Estate's flagship wine," says Ferruccio Ferragamo, "does not only represent the history of our family but also that of a special place like Il Borro and the unique terroir of Valdarno. The farm has always adopted a strong innovative approach, dedicated to experimentation and sustainability. This vintage is characterised by a finesse we have been seeking for a long time, and which embodies our commitment to wine as a means of expressing the excellence of the territory. Next year we shall also celebrate 30 years of the farm that, with my children and an extraordinary team, we daily carry on with dedication, love and a strong sense of responsibility".

FOCUS: VALDARNO DI SOPRA D.O.C

In addition to a strong presence of woodland, the Arno Valley has always been characterised by the cultivation of vineyards and olive groves. Since the Renaissance, this area of absolute value has been considered ideal for the production of great wines. A production oriented towards the highest quality, respecting both the land and nature, which provide perfect conditions for the creation of unique wines.

The area is so well suited to the production of high quality wines that it was included in the proclamation of Cosimo III de' Medici, who in 1716 felt the need to protect Tuscan wines from Chianti, Pomino, Carmignano and Valdarno di Sopra from counterfeiting. Valdarno di Sopra is one of the most recent DOC wines in the scene of Controlled Designations of Origin regulated by modern regulations defined in the 1960s. The territorial characterisation and personal style of wines called for a return to regulations that would reflect what had already been understood in the 17th and 18th centuries about the differences and personalities of individual production areas and their high value in terms of quality.

The Val d'Arno di Sopra DOC wine was recognised in 2011, thus seamlessly continuing the wine tradition of the Grand Duchy of Tuscany.

The "Val d'Arno di Sopra" or "Valdarno di Sopra" controlled designation of origin is reserved for wines that meet the conditions and requirements laid down in the product specification for the following types: White also Quality Sparkling Wine, Red, Rosé also Quality Sparkling Wine, Chardonnay, Cabernet Sauvignon, Cabernet Franc, Merlot, Sangiovese, Syrah, Sauvignon and Passito.



IL BORRO'S VEGETABLE GARDEN

Il Borro's vegetable garden was created in 2015 as a result of the family's passion and care for the environment and local tradition, with the aim of producing entirely organic and environmentally sustainable vegetables. The hectare of organic vegetable garden produces seasonal vegetables that stand apart for freshness, quality and authentic flavour.

They are also the produce used by Osteria del Borro and the Tuscan Bistro in Florence consistently with the desire to offer local products. In addition to the production of seasonal vegetables, Il Borro has undertaken the production of flours from ancient grains and spelt (low gluten), buckwheat (gluten-free), to produce homemade pasta, low-refined flours, puffed products and biscuits.

Orto del Borro's organic flours are born out of a desire to enhance local crops, particularly our low-speed stone-milled cereals. The flours, which come from organic cereals grown on the Borro land, yield a light and easily digestible pasta, the result of a short supply chain that respects organic regulations.

Experts in the field follow all stages of processing: from sowing, to cultivation, to harvesting. Production is carried out according to organic farming principles, without using pesticides and chemical fertilisers, favouring an agronomic approach with minimal environmental impact by implementing certain activities such as crop rotation, compost and green manure based on grasses and legumes.



THE ANIMALS ON THE ESTATE

Love for nature is also manifested through respect for the animals that live on the Estate: sheep, horses, chickens, bees and Chianina cows.

They are reared according to a philosophy that simulates natural conditions in a state of freedom, without enforced confinement. The animals are free to move about in large spaces that are regularly alternated to ensure constant grazing, and they have a "stable" shelter, which they can use at their discretion. The Chianina cows mostly feed on the organic fodder produced by Il Borro, supported by feed that is also strictly organic. It is the farm's philosophy that animals making up the herd spend their entire life on the farm.

The laying hens are provided with a large outdoor area, divided into 6 zones, where they periodically rotate between the different parcels and related arches, allowing the vegetation to regrow and the spaces to be sanitised. This approach offers animals the right space to express their innate behavioural characteristics. Organic eggs are carefully collected to minimise human presence. Horses bred on the farm are carefully prepared to excel in show jumping competitions. The stables were renovated in 2021, and are now equipped with a clinic where the entire breeding process is followed, from artificial insemination to birth. The clinic is equipped with the latest technology, such as accurate farrowing sensors that monitor the physiological condition of the mare 24 hours a day. The newborn are bred, initiated into a show jumping career and, finally, sold to new owners who will cultivate their talents. Horses also play a key role in the experiences offered to guests at the relais. Some of the rides offered include a breathtaking view of the Tuscan hills at sunset, or tasting a typical vineyard lunch on a sunny day. Children can take riding lessons either in the arena or in the open countryside.

Since October 2021, Il Borro has expanded its agricultural activities by starting a dairy sheep farm. The decision to set up this new agricultural activity is consistent with the Group's natural inclination to enhance the territory and local products, and with the from-farm-to-table philosophy that guides the catering business. The farming system implemented is characterised by the great attention paid to animal welfare, respecting the natural habits of the animals and their physiological rhythm, without forcing and



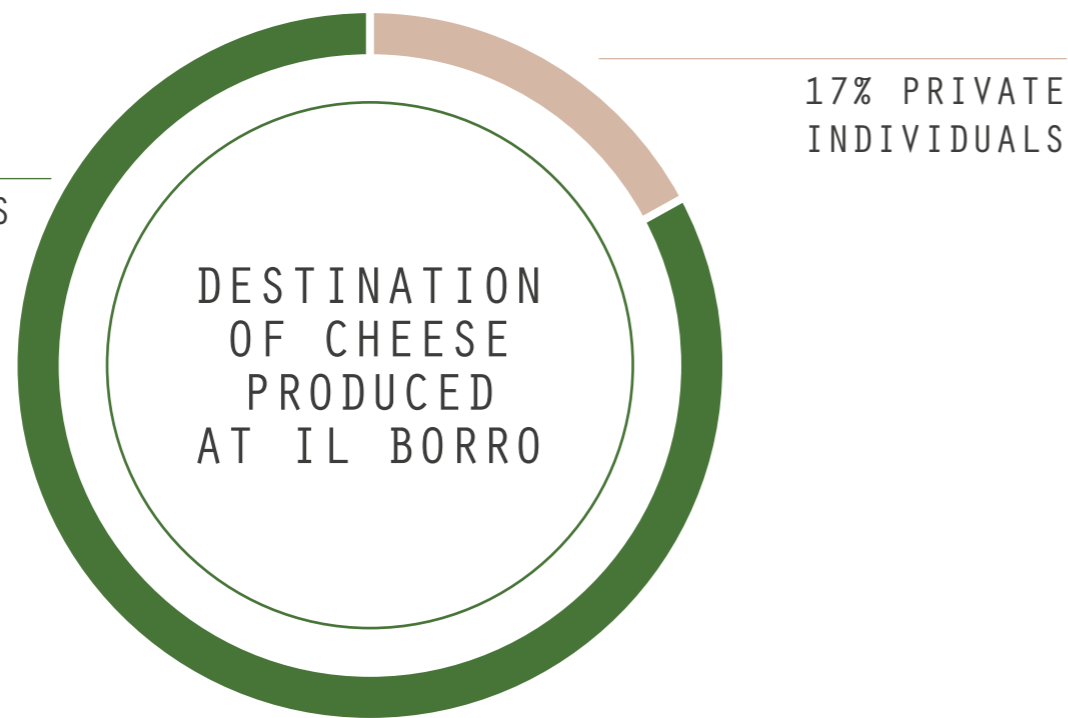
constraining them as is the case with intensive farming. The breeding system adopted is of the sedentary type, as the flock returns every evening to the sheepfold created on the Estate with a view to architectural recovery and enhancement. During the day, the sheep graze on the land surrounding the sheepfold. Proper organisation of grazing is crucial not only for the good care of these animals but also to minimise the impact of livestock farming on the ecosystem. Hence, 35 hectares of the Estate have been dedicated to the exclusive use of the herd and, being used on a rotational basis, this guarantees a balanced ratio between the area of the farm dedicated to breeding and the live weight raised. It is thus possible to keep the pasture alive and vital for as long as possible, avoiding soil loss and promoting soil fertility, besides preserving both water and air quality.

The utmost care is also given to management of the animals' diet. Indeed, the sheep's diet is largely based on what they consume by grazing on natural pastureland or on land specially cultivated with alfalfa, clover and oats. Their food ration is supplemented with portions of cereal and hay, which are more abundant in winter and, in any case, calibrated according to the physiological and productive state (gestation, lactation, growth, etc.) of the animal. Within the 35 hectares dedicated to livestock breeding there are also portions of woodland, areas unsuitable for grazing as they have little herbage value, but much used by the herd in the summer to find refreshment from the excessive heat.

At present, the flock consists of about 300 animals, including seven rams and about 60 lambs. Half the sheep reared are Sardinian, active grazers, and half of them are Lacaune, a French breed of sheep from the Lacaune hills in south-eastern France, which are more sedentary but provide high milk production. The milk produced is processed directly on the Estate. In fact, a milking parlour and a processing workshop have been specially built near the sheepfold. The milking parlour has been equipped with an automated collective milking system, with a capacity of 12 sheep at a time. It is also equipped with an automatic equipment cleaning system to ensure high hygienic and sanitary standards. The milk extracted from the milking machines is initially sent to a refrigerated temporary storage facility, and then processed. Processing is done strictly raw without any pasteurisation, so as to preserve traditional flavours.

The creation of this supply chain has made it possible to expand the offer of high quality typical products that come directly from Il Borro's agricultural activity. Careful processing of the milk and the authenticity of the farming system are reflected in the variability of the organoleptic qualities of the cheeses, which reflect the changing seasons and the changing essences. In 2022, approximately 905 kg of cheese was produced, mainly of two types: 524 kg of pecorino cheese, both fresh and aged, and 381 kg of ricotta cheese.

In the coming years, cheese production will also be dedicated to other types such as stracchino and raviggiolo. The cheeses produced are mainly sold at the Group's restaurants, but they can also be purchased by private individuals within the Estate.



Beekeeping plays a key role in the company's philosophy, given the crucial activity for the ecosystem carried out by these pollinating insects. Queen bees, drones and worker bees colonise the nature reserve in which the Estate is situated. There are 72 beehives, which are moved from flowering to flowering in different corners of the nature reserve to produce different types of honey.

Il Borro's range of honey, which is 100% organic, consists of mixed flower honey, acacia honey and chestnut honey. About 250 kg of honey was produced in 2022. Mixed flower honey is the highest expression of the territory, with the many varieties of wild and aromatic plants on the estate.

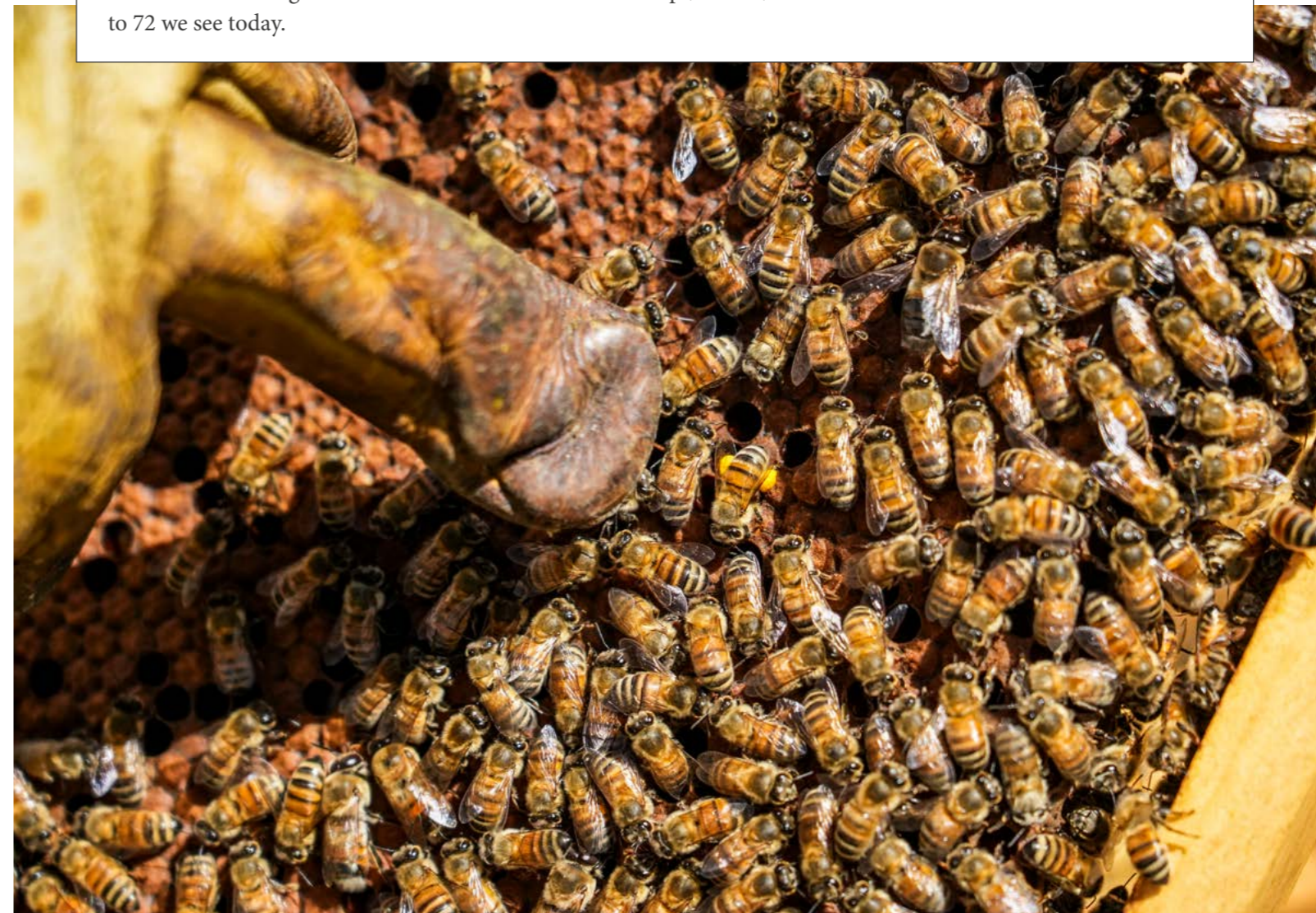
FOCUS: FROM FLORENCE TO IL BORRO

An unbelievable and exciting story, a swarm of bees settling above the window of the Ferragamo store, in the very heart of Florence, during a meeting of about 100 family members at Palazzo Feroni, the historic site of Wanda Ferragamo's office. The Donne in Equilibrio (Women in Balance) exhibition is about to open at the Ferragamo Museum.

It is dedicated to Ms. Wanda and all the women who, in the years of the so-called "economic miracle", entered the various sectors of Italian society. The bees rested and lingered for a long time, as if waiting to be noticed and conveyed to their designated destination. It was an unmistakable sign, a gift of nature, an extraordinary event that certainly could not be ignored. In fact, with the help of beekeeper Claudio, they were transferred to Il Borro, where their generous labour proved to be a unique and precious gift.

Wanda Ferragamo certainly wanted to make her presence felt through these wonderful creatures, which she has loved since childhood. She passed on this feeling for bees to her children and grandchildren who, today, remember her with a honey made from the swarm she "guided" to them. Her passion for bees comes from the love her father Fulvio had for them and for the beneficial properties of the honey with which he treated his patients. Citing his words, "Bees have solved since time immemorial the problem of collective life that still troubles the minds of men..... Bees have lived for millennia in communities founded solely on love, order and work; boundless attachment to the common mother, widow of one love, to the home and sisters, even to the sacrifice of life; organisation and discipline in all activities; passion and tenacity for work..."

With the presence of the bees in Florence, Wanda Ferragamo wanted to communicate to her family several important messages that reflect the values of her life and the teachings she left behind. Since this exciting episode, in 2022 Il Borro witnessed a great increase in the number of bees kept; in fact, the number of hives has risen from 30 in 2021 to 72 we see today.



4.0

RESPECT FOR THE ENVIRONMENT

Respect for the environment is at the heart of the company's philosophy and is embodied in various initiatives, such as the use of renewable sources, the construction of energy-efficient structures, water reuse systems and agricultural practices that respect natural rhythms, following the principles of organic farming and some biodynamic practices.

Il Borro's organic vocation is a search for balance between nature, man and the land.



HIGHLIGHTS 2022

ELIMINATION OF PLASTIC



NO PLASTIC BOTTLES AND STRAWS ARE USED; A WATER BOTTLE IS GIVEN TO GUESTS TO REDUCE THE WASTE OF PLASTIC AND GLASS BOTTLES



REMOVED THE PROTECTIVE PLASTIC FILM IN OUR VEGETABLE GARDEN AND REPLACED IT WITH MAIZE STARCH FILM.



SCOTCH TAPE HAS BEEN REPLACED BY ECOLOGICAL PAPER TAPE IN THE WINERY'S PRODUCT.



THE GROUP'S RESTAURANTS HAVE DEVELOPED STRONG AWARENESS IN THEIR SUPPLIERS, WHO SUPPLY PRODUCTS IN WOODEN CRATES.

LIMITED CO₂ EMISSIONS



ALL SUITES IN THE ESTATE ARE EQUIPPED WITH ENERGY-EFFICIENT LED LIGHTING.



THE ELECTRICITY PRODUCTION OF THE PHOTOVOLTAIC PANEL ARRAY AVOIDED THE GENERATION OF 645 TONNES OF CO₂.



THE TRANSFER SERVICE WITHIN THE ESTATE IS PROVIDED BY ELECTRIC VEHICLES.



PRESERVATION AND MANAGEMENT OF APPROXIMATELY 800 HECTARES OF FOREST AREA ENSURING THE ABSORPTION OF LARGE AMOUNTS OF CO₂.

EFFICIENT MATERIAL MANAGEMENT



DAILY CHANGE OF LINEN IS ONLY CARRIED OUT AT THE REQUEST OF THE GUEST.



CHEMICAL CLEANING PRODUCTS ARE EXCLUDED IN FAVOUR OF NEUTRAL, ENVIRONMENTALLY FRIENDLY DETERGENTS.



PAPER MATERIAL HAS BEEN REPLACED WITH QR-CODES WHERE POSSIBLE AND THE USE OF ECOLOGICALLY CERTIFIED PAPER.



IN THE CELLAR, BOTTLES ARE BEING REPLACED WITH LIGHTER ONES TO LIMIT GLASS CONSUMPTION.

EFFICIENT MANAGEMENT OF NATURAL RESOURCES



CHEMICAL PLANT PROTECTION TREATMENTS HAVE BEEN REPLACED BY ORGANIC AND BIODYNAMIC PRACTICES.



RAINWATER RECOVERY SYSTEMS FOR AGRICULTURAL IRRIGATION HAVE BEEN IMPLEMENTED.



THE FARM-TO-TABLE CONCEPT MINIMISES THE ENVIRONMENTAL IMPACT OF FOOD SERVED AT THE GROUP'S RESTAURANTS.



AGRONOMIC APPROACH WITH MINIMAL ENVIRONMENTAL IMPACT THROUGH ACTIVITIES SUCH AS CROP ROTATION, COMPOST AND GREEN MANURE.

THE IMPACT OF OUR ACTIVITIES

Aware that the long-term success of the company also depends on the proper management of its environmental impact, Il Borro has placed respect for the land at the heart of its corporate philosophy. Respect for the environment is embodied in various initiatives implemented over the years, such as the use of renewable energy sources, the construction of energy-efficient structures, water re-use systems and agricultural practices that respect the natural rhythms of the land.

ENERGY CONSUMPTION

In 2022, Borro consumed a total of **16,379 GJ** of energy, marking a 28% rise compared to the previous year. This increase was mainly due to the full resumption of all farm activities, which in 2021 had still been affected by restrictions imposed by the Covid-19 health emergency. The most important energy consumption categories derive from the use of electricity and the use of methane gas to heat premises. Electricity consumption mostly occurs in the winery's agricultural and production activities and processes (crushing, vinification, room conditioning, machinery).

Other electricity consuming activities are related to hospitality, such as lighting the villa and rooms, and air conditioning. 1.704 GWh of electricity was consumed in 2022, accounting for 37% of the total energy consumption. 43% of electricity consumption is met by production from the company's own photovoltaic system. 71% of electricity produced by the photovoltaic system was sold to the grid; therefore, if production and use of energy were perfectly matched, the self-produced electricity would be able to completely meet the company's annual electricity demand.

By generating electricity from renewable sources, Il Borro avoids the production of approximately 1,134 tonnes of CO2 (according to the market-based calculation method), which would, instead, be emitted to produce the same amount of energy with non-renewable energy sources.

OUR "ZERO-BILL"

HOMES



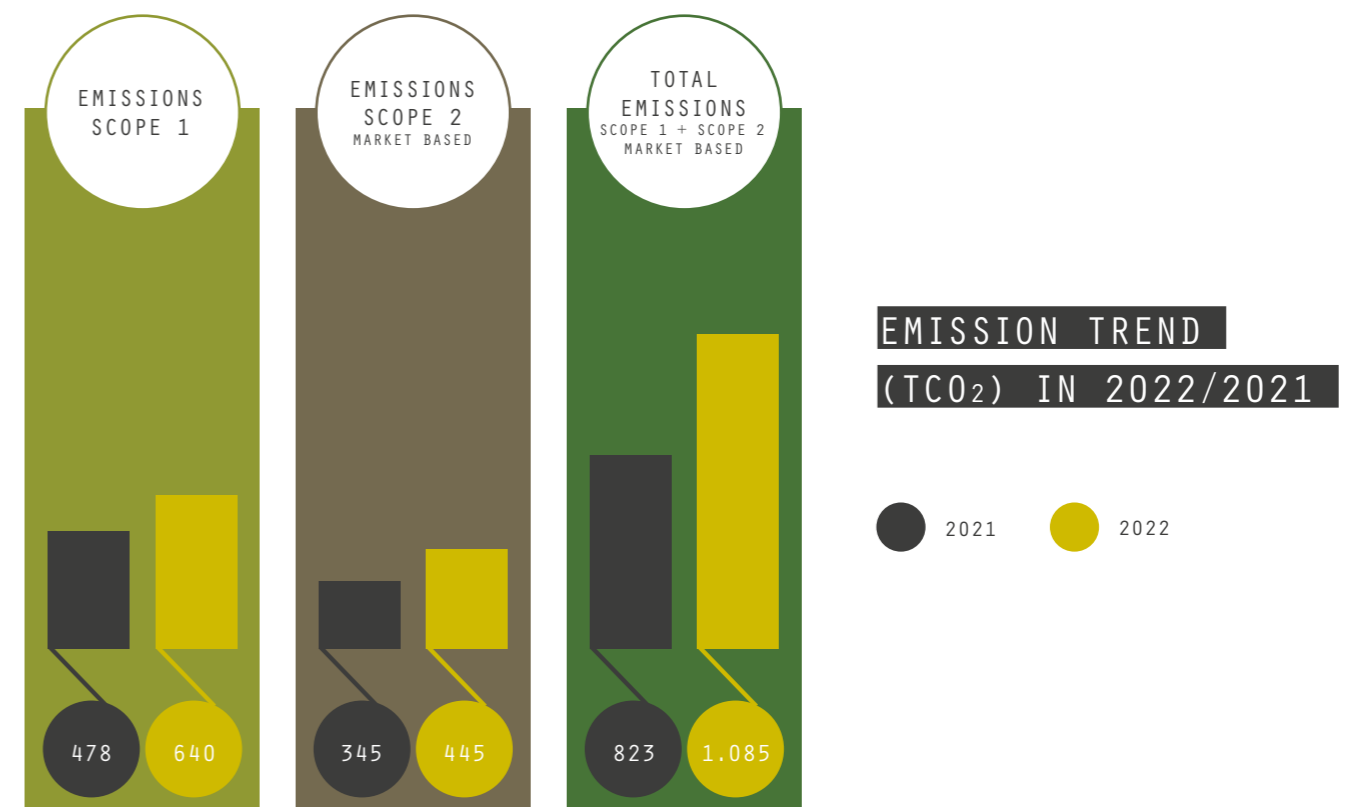
A further element of attention to respect for the territory and energy efficiency is given by the «zero bill» houses, Casa al Coltro, Casa al Molli and Poggi Pietri. These high efficiency structures are entirely powered by renewable energies, such as geothermal energy, and are equipped with:

- Solar panels
- Air-to-water heat pumps, which heat and cool rooms, as well as producing domestic hot water
- Thermal insulation providing complete thermal and acoustic insulation

The field of **photovoltaic panels**, located in an area not used by the Estate and not impacting the landscape, powers the entire area of La Corte (which includes the SPA, Il Borro Tuscan Bistro and Il BorroBar), the Osteria del Borro, the Historical Dwelling, the wine cellar and the offices. Thanks to the installation of photovoltaic panels, Il Borro can significantly reduce CO2 emissions from the buildings' power supply. The photovoltaic panels were installed with full respect for the beauty of the landscape surrounding Il Borro. Energy is central to almost every major challenge facing mankind today, and sustainable energy is an opportunity to make the relationship between our society and the environment more harmonious. Hence, consistently with Sustainable Development Goal no. 7, Il Borro will considerably increase the amount of renewable energy produced by installing new photovoltaic plants in the coming years.

Direct emissions generated by Il Borro in 2022, from the consumption of methane gas, diesel, petrol and LPG (Scope 1), amount to 640 tonnes of CO2, a 33% increase compared to 2021, determined by the complete recovery of tourism and catering activities after the Covid-19 pandemic. Categories with the most impact are methane gas emissions, which account for 53% of Scope 1 emissions, followed by emissions from diesel combustion in agricultural machinery (30%). CO2 emissions from the consumption of purchased electricity (Scope 2), according to the Market-based calculation method, are 445 tonnes of CO2, and 253 tonnes of CO2 using the Location-based calculation method².

² More details on the factors and calculation methods used to calculate emissions can be found in the chapter Performance Indicators.



WATER RESOURCES

Proper management of water resources is a top priority within the company's production processes. Water plays a key role in the company's operations due to the large quantities used in farming and hospitality activities. Our focus on the conservation of this resource, which is unfortunately becoming scarce, has led over the years to the implementation of numerous actions to reduce its consumption. Rainwater storage basins have been built to reduce water withdrawal from aqueducts or underground aquifers. In addition, the drip irrigation system is mainly used to maximise efficient use of this resource. Finally, some of the Estate's structures are equipped with sophisticated rainwater recovery systems, which are channelled into dedicated tanks during the rainy season, and subsequently used to irrigate gardens and vineyards.

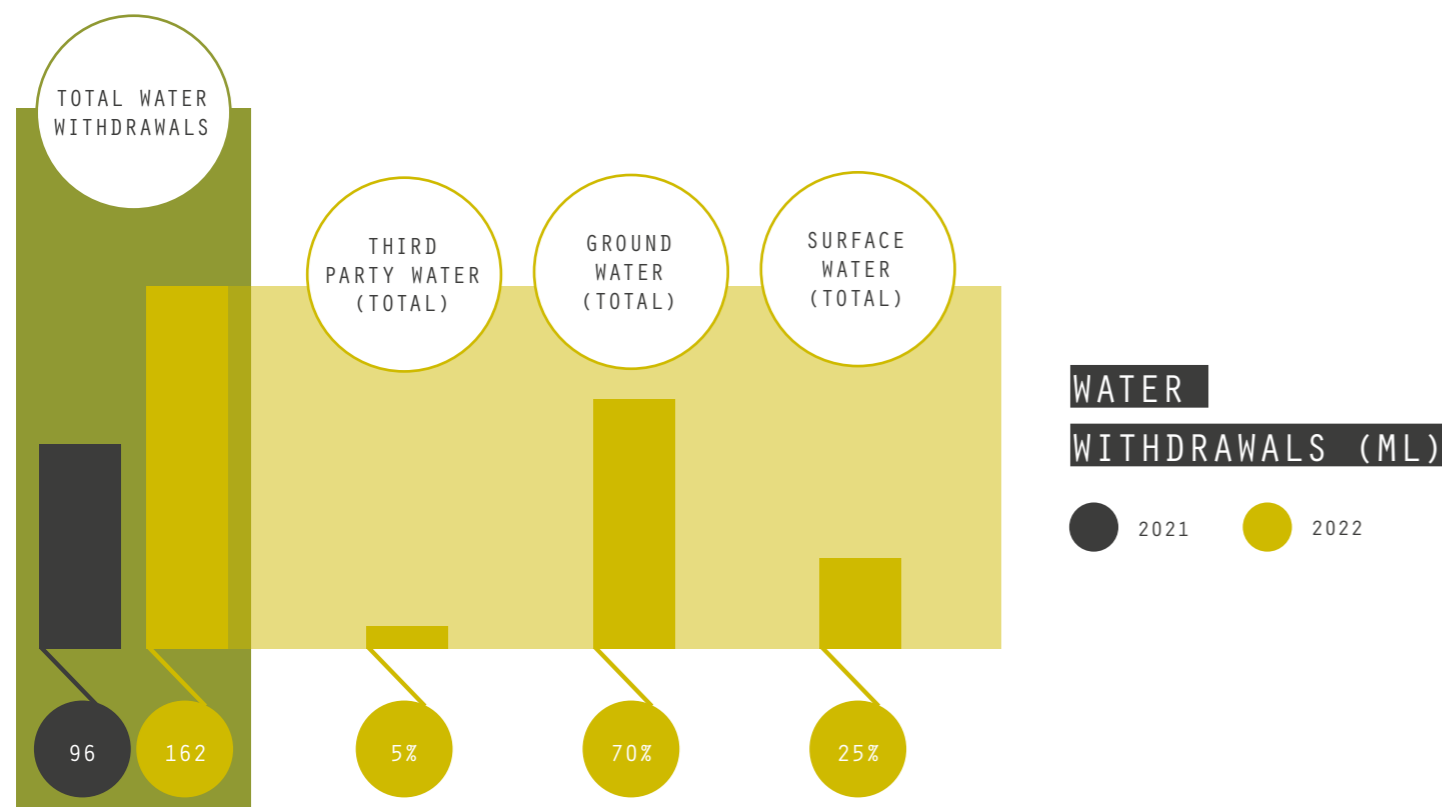
In order to assess its impact in sensitive areas, Il Borro uses the Aqueduct Tool developed by the World Resources Institute to identify areas potentially at risk. According to this analysis, water withdrawals and discharges on the Estate involved water-stressed areas³. In 2022, the total water withdrawal amounted to 162 megalitres; 70% of the water withdrawn came from groundwater (by drawing from wells on the Estate). The drastic increase in this type of withdrawal (from 24 mL to 112 mL) is partly due to the climatic conditions that characterised 2022.

Indeed, the severe drought led to a consequent difficulty in obtaining supplies from surface water; furthermore, the 2021 figure for well withdrawals was underestimated due to the failure of several meters, which altered their monitoring. "Water is the lifeblood of mankind. It is vital for survival itself and sustains the health, resilience, development and prosperity of both people and the planet," says António Guterres, Secretary-General of the United Nations, in the latest report on water published by the UN in March 2023⁴.

Il Borro is aware of the importance of this resource and that everyone should take action to safeguard it; therefore, during the natural process of continuous development in which the company has always been engaged, we shall continue to carefully and appropriately oversee the use of this important resource.

³ The WRI tool can be accessed online at: <https://www.wri.org/our-work/project/aqueduct>. The analysis took into account the "baseline water stress" column results.

⁴ United Nations World Water Development Report 2023: Partnerships and cooperation for water.



WASTE MANAGEMENT

Waste management is carried out in full compliance with legal provisions and best environmental practices. Il Borro has developed circular economy measures for the management of organic waste from its activities, such as manure from livestock, vegetable waste from the vegetable garden and olive pressing, poultry manure, vegetable waste from the restaurant and marc from the winemaking process. In fact, this waste is used as a resource within agricultural production processes, as it is an important source of nourishment for vines and vegetables, and contributes to increasing the organic matter in the soil.



Approximately 21 tonnes of waste were generated in 2022, marking a 79% increase compared to 2021. 70% of the waste produced in 2022 was sent to recovery operations (e.g., recycling, reuse), while the remainder was sent for disposal. The detailed list of waste produced in 2022 is given below, excluding organic waste:

TYPE OF WASTE	TONNES
METAL WASTE	7.5
PLASTIC WASTE AND PACKAGING	5.8
END-OF-LIFE TYRES	3.1
DECOMMISSIONED EQUIPMENT	0.3
DECOMMISSIONED EQUIPMENT CONTAINING HAZARDOUS COMPONENTS	0.6
MIXED WASTE FROM CONSTRUCTION AND DEMOLITION ACTIVITIES	0.6
OTHER CONSTRUCTION AND DEMOLITION WASTE CONTAINING HAZARDOUS SUBSTANCES	0.03
OILS AND FILTERS	1.7
PACKAGING CONTAINING RESIDUE OF OR CONTAMINATED BY HAZARDOUS SUBSTANCES	0.4
LEAD BATTERIES	0.6
GLASS, PLASTIC AND WOOD CONTAINING OR CONTAMINATED BY HAZARDOUS SUBSTANCES	0.07
INSULATION MATERIALS CONTAINING OR CONSISTING OF HAZARDOUS SUBSTANCES	0.4
TOTAL	21.1

PROTECTING THE NATURAL HERITAGE



Il Borro is surrounded by uncontaminated woodland where you can come across various plant and animal species; in fact, the company has about 420 hectares of woodland located near the Valle dell'Inferno and Bandella Regional Nature Reserve. The effort made to care for and manage the woodland heritage does not only depend on the contribution of woods to the beauty of the landscape in which the Estate is situated, but above all on the realisation that the ecosystem services provided by woods are vital to human health and well-being, and to all the variety of living species they host.

Among these ecosystem services, the capacity of woods to absorb anthropogenic carbon dioxide emissions has become of central importance. This capacity significantly increases when forests are properly managed as opposed to when they are neglected, and is, therefore, one of the most important tools for mitigating global warming.

The woodland heritage is constantly monitored to ensure the balance of the local ecosystem and fauna. Around 50 protected species live in the Estate's woods, including wolf, badger, buzzard, porcupine, owl, heron, robin and marten. Over the years, various activities have been put in place to protect biodiversity, including:

- the provision of several water points for watering wild animals;
- the provision of poultry peckers at regular intervals;
- the use of non-returnable seed for the reproduction of local game.



Il Borro's ongoing commitment to sustainable woodland management, taking urgent measures to restore degraded areas and halt the loss of biodiversity, contributes to the achievement of the Sustainable Development Goal no. 15, Life on Land, defined by the United Nations. Because

a healthy future for people and the planet, and for their prosperity, depends on ensuring the health, biodiversity and resilience of woods in Italy and around the world.

5.0

OUR PEOPLE

Il Borro acknowledges that human capital development is the key to ensuring quality service and product offerings and constantly invests in people's professional and human growth.



MANAGEMENT AND DIVERSITY OF THE ESTATE'S EMPLOYEES

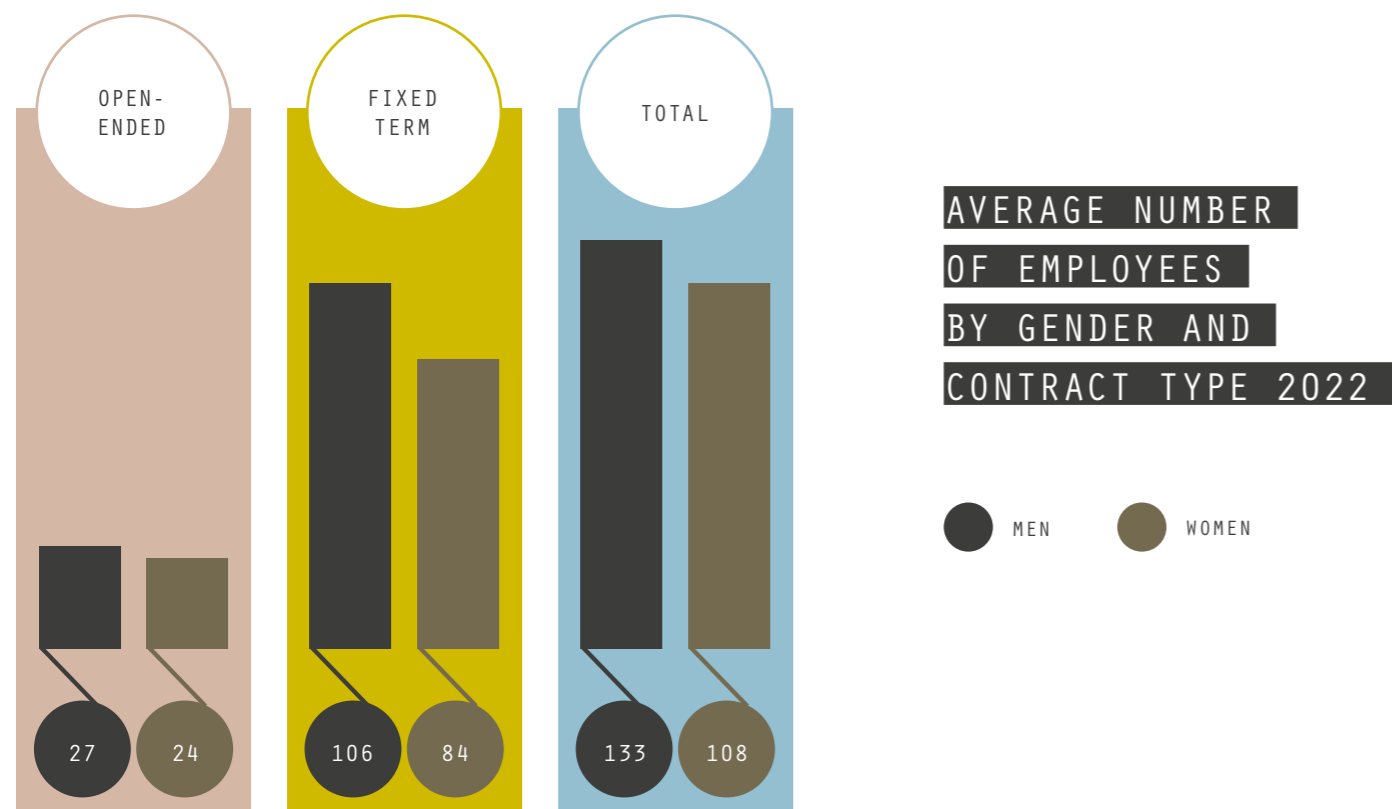
Il Borro acknowledges that the development of human capital is the key to guaranteeing quality services and products, and constantly invests in the professional and human growth of its people. The owners have always sought to involve employees not only in the company's life but also in sharing common values, such as respect and fairness in employee relations.

In 2022, the Group had a workforce of 241 employees and 11 external collaborators, recording a mean workforce of 252 employees⁵. The number of staff has, therefore, increased by 35% compared to 2021 due to the rising numbers of both seasonal employees and external collaborators. The workforce is characterised by strong seasonal variation as a result of harvesting periods, vegetable picking periods and tourist flows.

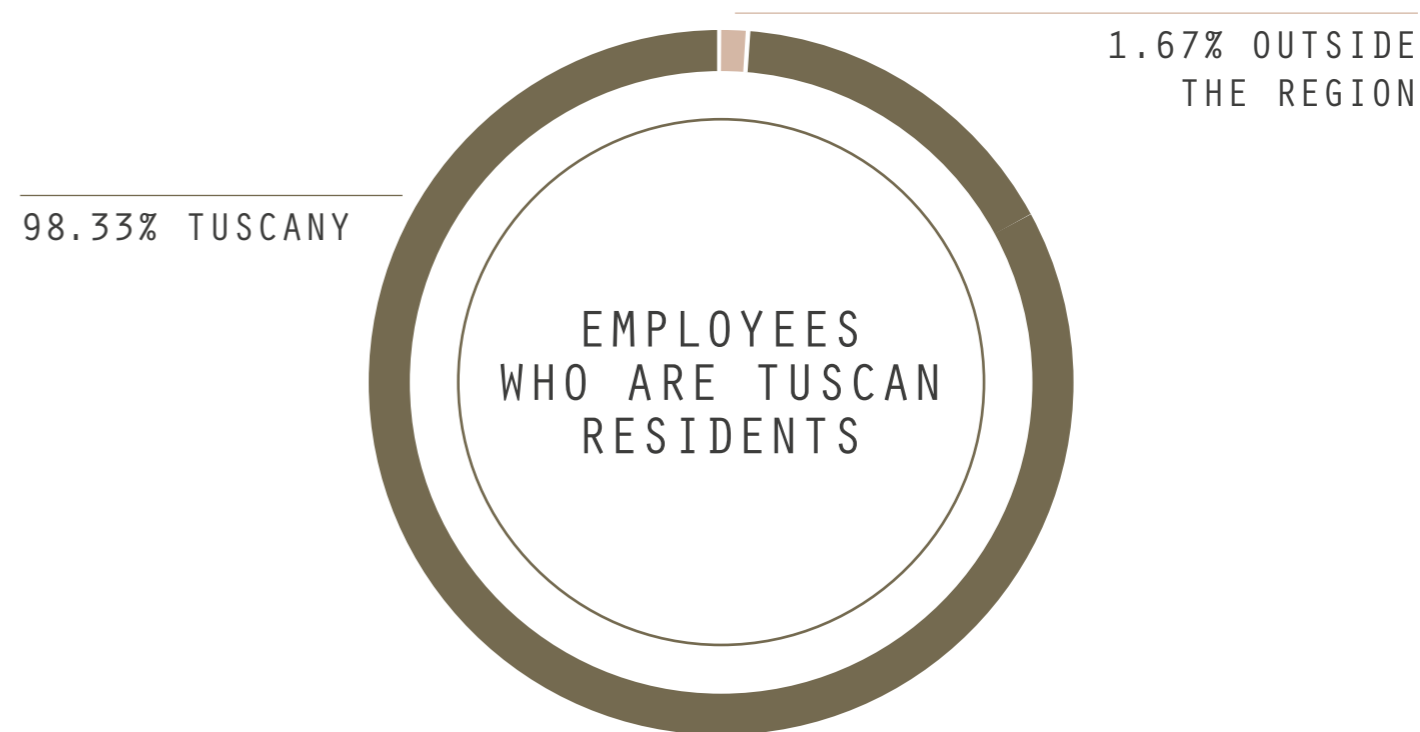
This fact leads to some staff being hired during certain periods of the year, at peak activity, which makes the workforce variable with a strong prevalence of staff with fixed-term contracts. The overall percentage of seasonal workers is 79% for 2022, thus marking an increase compared to the previous year. However, the estate also has a tendency to establish an ongoing relationship with seasonal workers.

This is mirrored in the retention of seasonal staff, with 90% of the seasonal staff hired in 2021 being re-employed in 2022. With regard to non-seasonal staff, 5 people left the company during the year and were promptly replaced with 5 new hires. Il Borro's philosophy remains that of hiring people who undertake a path of growth within the company and stay as long as possible.

⁵ Unless otherwise specified, human resources data are calculated as an average number in the reference year and not using the headcount method.



In recent years, the Group has increased the number of its employees, with a focus on equal opportunities, which has marked a rise in the farm's female staff to 45% in the last financial year. Moreover, the presence of a farm such as Il Borro has significant employment benefits in an area with limited job opportunities. Also for logistic reasons, the Estate prefers to hire personnel from the local area: 98.3% of employees are resident in Tuscany.



100% of employees are covered by national or provincial labour contracts, while there is no second level corporate contract. The variety of activities carried out by the Estate in its various locations results in several collective bargaining contracts being adopted. Il Borro refers to them for organisational changes and employee remuneration:

- collective bargaining contract for agricultural and horticultural workers,
- collective bargaining contract for public establishments,
- collective bargaining contract for trade.

A corporate welfare pilot project involving employees in the catering sector was introduced in 2022. The bonus was distributed via a computerised welfare platform, with multiple options for using the allocated sum. Since the initiative met with the favour of employees, helping to consolidate working relationships and to improve performance of the various teams, it was decided to implement this corporate welfare plan for all Group employees from 2023 onwards, on the basis of the 2022 financial results.

The initiative will affect all employees who have worked for the Group for at least seven months during the year, and aims at offering employees and their families welfare services that can increase their purchasing power, with positive repercussions on the communities and territories where the company operates.

Regardless of the contractual formula, all employees enjoy the same benefits. Within the same category, all employees, with the exception of agricultural and seasonal workers, are provided with company cars, their own PC and company mobile phone.



THE HEALTH AND WELL-BEING OF OUR EMPLOYEES

Il Borro considers the protection of health and safety in the workplace a primary value, whether people work in agriculture or hospitality. Il Borro is committed to ensuring the health of its employees, and provides for the assessment of risks for the various activities carried out and the relevant mitigation measures, pursuant to Legislative Decree no. 81/2008, detailed in the dedicated documents (DVR).

The risk assessment was carried out on the basis of criteria defined in advance for each of the activities, in compliance with provisions laid down by Legislative Decree no. 81/2008. Said criteria, which form an intrinsic part of the DVR, cover, among other things, aspects such as work activities and work phases, and the presence of possible hazards at work, with a view to continuous improvement and updating of health and safety management in the workplace.

The risk assessment was conducted by the Employer with the cooperation of the Prevention and Protection Service Manager, of the Company Doctor for all that lies within his competence, and the prior involvement of the Workers' Safety Representative. Monthly meetings are held with supervisors to evaluate the application of good health and safety practices, and to monitor the progress of actions intended to improve workers' health and safety.

The Risk Assessment Document was implemented in the Section on Title X of Legislative Decree 81/08 "Biological Agents" by supplementing it with a targeted assessment of the risk of Legionella.

Il Borro has put in place a number of measures to safeguard the health and psychophysical well-being of its employees, and all precautions are taken and checks are carried out to ensure that there is no danger to the life and integrity of these workers.

Hence, several "Safety Procedures" have been adopted that define the safety, health and rescue measures to be taken during all activities carried out at the Estate. Following the inclusion of the Legionella risk assessment, a procedure was drawn up for both routine and extraordinary maintenance work to be carried out. A self-monitoring register has also been set up to record ordinary and extraordinary maintenance work carried out on both water and air conditioning systems.

Finally, in order to promote the application of provisions contained in the DVRs and of the skills necessary for risk reduction in the various corporate activities, all employees are required to participate in dedicated training sessions for the different tasks and responsibilities.

Despite the fact that agricultural activity is a medium level of risk to the health and safety of people working in this sector, as a result of the activities listed above, 5 accidents occurred in 2022 (1 in 2021), none of which had serious consequences.



6.0
IL BORRO
FOR THE SOCIAL
FRAMEWORK

We are well aware of the role that the community and the Tuscan territory play in the very success of Il Borro, which is why we have always tried, through the development of initiatives and liberal disbursements, to support the territory and the communities in which we operate.

Culture, environment and assistance to public infrastructure are the three pillars of our contribution to the local community.



IL BORRO FOR PEOPLE

Responsibility and sustainability are intrinsic values in the corporate tradition of Il Borro, which is committed to pursuing sustainable economic development, combining its distinctive elements with principles inspired by underscoring the value of minorities, respecting ethical principles, promoting culture and sports in the territory, and protecting the environment. **Social responsibility** is an element deeply rooted in Il Borro's identity and strategy. This is confirmed by its commitment to the community in which it operates.

Il Borro For People is a programme designed to support «the other», both with wide-ranging actions, for future generations, but also with narrow range actions with instant effects. Actions would be cascaded on our reference territory, but actions on the territory where Il Borro operates via its brand ambassadors, are also evaluated. The Charity Programme aims to strengthen the brand as caring for the Earth (sustainability projects), the people who live on it (projects for minorities) and their well-being (research projects).



THE SOCIAL ISSUES WE WANT TO FOCUS ON AND SUPPORT ARE:

RESEARCH

SUPPORT FOR ASSOCIATIONS AND FOUNDATIONS THAT CONTINUOUSLY INVEST IN RESEARCH, ESPECIALLY IN CANCER RESEARCH, PREVENTION AND TREATMENT.

SPORT

SUPPORT FOR SPORTS ASSOCIATIONS, WHICH OFFER THE OPPORTUNITY TO EXPERIENCE AND TAKE OWNERSHIP OF MOTOR AND SPORTS ACTIVITIES IN THE COMMUNITY, WITH THE AIM OF PROMOTING MINORITIES OR ADDRESSING AWARENESS-RAISING ISSUES. ASSOCIATIONS THAT USE SPORTS AS A THERAPY FOR THE PHYSICAL AND PSYCHOLOGICAL RECOVERY OF CHILDREN AND YOUTH WITH DISABILITIES, PROMOTING PARALYMPIC SPORTS FOR THE WELL-BEING OF THE INDIVIDUAL.

ENVIRONMENT

SUPPORT FOR ASSOCIATIONS PROMOTING PROTECTION OF THE PLANET, COMBATTING UNCONTROLLED DEFORESTATION, AND SUPPORTING PROJECTS FOR THE CARE AND PROTECTION OF NATURE RESERVES.

CHILDREN

SUPPORT FOR ASSOCIATIONS CARING FOR CHILDREN IN CULTURALLY, SOCIALLY AND PHYSICALLY DISADVANTAGED CONDITIONS. A COMMITMENT AIMED NOT ONLY AT THE CARE OF CHILDREN BUT AT THEIR INCLUSION OUTSIDE, SO THAT THEY CAN FIND A WELCOMING AND SAFE ENVIRONMENT.

In 2022, Il Borro supported various charitable organisations by participating in charitable initiatives such as auctions, collaborations for charity dinners, prizes and donations for raffles or competitions. All these collaborations were carried out in exchange of goods, so that the initiative had both economic value and corporate involvement with an 'experience' of the company, for a total of 7,000 euro.



RELATIONS WITH THE LOCAL COMMUNITY

Aware of the role the community and Tuscan territory play in the success of the farm, Il Borro has always sought to support the area and the communities in which it operates by implementing initiatives and making charitable donations. Over the years of its history, Il Borro has supported many musical and cultural initiatives featuring these arts in all their diversified forms:



CULTURE

- Restoration of the church of Il Borro and of the altarpiece inside;
- Restoration and renovation of the medieval town, with the possibility of visits by the public;
- Support for the annual concert of the Tramontana with the San Giustino band;
- Support for San Giustino's Feast of Forgiveness;
- Tour of Il Borro on the FAI open day;
- Acquisition and preservation of the crib handmade by Fr. Mencattini, which can be seen by school classes and the public, as well as the halls depicting the story of Pinocchio and the Crafts.



ENVIRONMENT

- Conservation of the Estate's land and woodland to allow proper management of the natural heritage for the benefit of the community;
- Burying electrical cables in order to reduce the visual impact on the environment.



INFRASTRUCTURE

- Renovation, in cooperation with the municipality of Loro Ciuffenna, of the pedestrian road in San Giustino Valdarno near the cemetery, and renovation of a large car park;
- Construction, in cooperation with the municipality of Loro Ciuffenna, of a roundabout in the centre of the village for safer traffic flow in San Giustino;
- Electrification of the bells of the Borro Church in cooperation with the parish;
- Construction and modernisation of the municipal road and lighting system.



“WINE AND ART” EXHIBITION

With the intention of creating a space dedicated to the history of wine, as well as to its importance in the daily life of mankind throughout the ages, the Vino&Arte Gallery, located above the cellars, first opened its doors to the public in 2008. The exhibition is much more than a display of works of art. Indeed, it is a journey through the history of both wine and Il Borro, the main figures and their succession, from the Medici Tornaquinci to the Hohenlohe, the Savoy and the Ferragamos.

An artist's gaze at the culture of wine, exploring all its aspects, from cultivation and harvesting to environmental and social implications.

The Vino&Arte Gallery currently presents more than one hundred etchings featuring names such as Mantegna, Dürer, Aldegrever, Parmigianino, Bloemart, Rembrandt, Callot, Tiepolo, Canaletto, Fattori, Whistler, Tissot, but also contemporaries such as Chagall, Picasso and Warhol.

As of 25 March 2019, the Vino&Arte Gallery has once again renewed itself by proposing a theme related to the key role of women in society, developed as usual in relation to the history of wine. The new exhibition entitled “Bacchus and Venus” underscores the wine-related activities often guided and directed by women.

The exhibition thus aims to celebrate through the magnifying glass of art the ever-changing personalities, from the divine to the human, which embody women in relation to wine, from its mythological origin to its more prosaic use.

The exhibition is divided into ten different sections analysing female characters linked to the wine tradition, comparing them with those from Greek mythology, the Christian religion, as well as everyday life: The Bacchante, Hebe the cupbearer of the gods, The cupbearer of men, Ariadne the wine lover, Wine and lovers, The spirit of the hearth, Governing spirits, The vine is woman, Divine women and Free spirits.

Dwelling on the female role in the history of wine, through the celebration that art has made of both, and presenting a new point of view allows us to trace the close link that unites the history of mankind to that which we might otherwise consider a mere drink.



PERFORMANCE INDICATORS

ENVIRONMENTAL SUSTAINABILITY

DISCLOSURE 302-1 ENERGY CONSUMED WITHIN THE ORGANISATION⁶

ENERGY CONSUMED WITHIN THE ORGANISATION			
TYPE OF CONSUMPTION	UNITS	2021	2022
NON-RENEWABLE FUELS	GJ	7,611	10,242
METHANE GAS	GJ	4,290 ⁷	5,981
DIESEL	GJ	11	0
GPL	GJ	963	1,347
DIESEL FOR MOTOR VEHICLES	GJ	2,190	2,590
PETROL FOR MOTOR VEHICLES	GJ	156	325
ELECTRICITY PURCHASED	GJ	2,704	3,507
OF WHICH FROM NON-RENEWABLE SOURCES	GJ	2,704	3,507
OF WHICH FROM RENEWABLE SOURCES	GJ	-	-
ELECTRICITY SELF-GENERATED FROM RENEWABLE SOURCES	GJ	8,812	8,931
ELECTRICITY SELF-GENERATED FROM RENEWABLE SOURCES AND SOLD	GJ	6,374	6,302
TOTAL ENERGY CONSUMPTION	GJ	12,753	16,379
RENEWABLE ENERGY	GJ	2,438	2,630
NON-RENEWABLE ENERGY	GJ	10,315	13,749
% RENEWABLE ENERGY ON TOTAL		19%	16%

It must be said that a photovoltaic system has been installed in an area not used by the Estate. During the year, the photovoltaic system produced a total of 8.812 GJ of energy, which, if the production and absorption curves coincide perfectly, would completely meet the estate's total annual electricity demand.

⁶ The following conversion factors were used to calculate energy consumption in GJ:

- Natural Gas: for 2021 the emission factor is 35.281 GJ/1000*stdm3, and for 2022 it is 35.337 GJ/1000*stdm3 (source: Min. Environment - Table of national standard parameters 2022 and 2021);
- Diesel for heating: for 2022 and for 2021 the factor is 42.873 GJ/tonnes (source: Min. Environment - Table of national standard parameters 2022 and 2021);
- Diesel for motor vehicles: for 2022 and 2021 the factor is 42.780 GJ/tonnes (source: Min. Environment - Table of national standard parameters 2022 and 2021);
- GPL: for 2021 the factor is 46.130 GJ/tonnes, while for 2022 it is 45.85 GJ/tonnes (source: Min. Environment - Table of national standard parameters 2022 and 2021);
- Petrol for motor vehicles: for 2022 and for 2021 it is 43.128 GJ/tonnes (source: Min. Environment - Table of national standard parameters 2022 and 2021);
- Electricity: 0.0036 GJ/kWh (constant value).

⁷ Note that as a result of an improved monitoring and data collection system, methane gas consumption 2021 has been restated compared to data published in the Sustainability Report 2021.

DISCLOSURE 305-1 DIRECT GHG EMISSIONS (SCOPE 1)⁸

DIRECT EMISSIONS			
	UNITS	2021	2022
METHANE GAS	TCO ₂	241.14	336.96
DIESEL FOR HEATING	TCO ₂	0.80	-
GPL	TCO ₂	63.55	88.89
DIESEL FOR MOTOR VEHICLES	TCO ₂	161.34	190.27
PETROL FOR MOTOR VEHICLES	TCO ₂	11.44	23.72
TOTAL EMISSIONS SCOPE 1	TCO₂	478	640

DISCLOSURE 305-2 INDIRECT GHG EMISSIONS FROM ENERGY CONSUMPTION (SCOPE 2)⁹

INDIRECT EMISSIONS			
	UNITS	2021	2022
ELECTRICITY – LOCATION BASED	TCO ₂	195	253
ELECTRICITY – MARKET BASED	TCO ₂	345	445

TOTAL EMISSIONS OF GHG

TOTAL EMISSIONS ¹⁰			
	UNITS	2021	2022
TOTAL EMISSIONS SCOPE 1 + SCOPE 2 (LOCATION BASED)	TCO ₂	673	893
TOTAL EMISSIONS SCOPE 1 + SCOPE 2 (MARKET BASED)	TCO ₂	823	1,085

Note that, with the photovoltaic system, Il Borro contributes to reducing CO2 emissions from electricity generation. Moreover, thanks to the woods on the estate, Il Borro is able to absorb carbon dioxide from the atmosphere

⁸ The emission factors used to calculate Scope 1 emissions are:

- Natural Gas: 1.983 tCO2/1000*StdM3 for 2021; 1.991 tCO2/1000*StdM3 for 2022 (sources: Min. Environment - Table of national standard parameters 2021 and 2022)
- Diesel for heating: 3.169 tCO2/tonnes for 2021 (source: Min. Environment - Table of National Standard Parameters 2021)
- Diesel for motor vehicles: 3.151 tCO2/tonnes for 2021; 3.150 tCO2/tonnes for 2022 (sources: Min. Environment - Table of national standard parameters 2021 and 2022)
- Petrol for motor vehicles: 3.152 tCO2/tonnes for 2021; 3.152 tCO2/tonnes for 2022 (sources: Min. Environment - Table of national standard parameters 2021 and 2022)
- GPL: 3.026 tCO2/tonnes for 2021; 3.026 tCO2/tonnes for 2021 (sources: Min. Environment - Table of national standard parameters 2021 and 2022)

⁹ Consistently with GRI Sustainability Reporting Standards, both calculation methods were used to calculate Scope 2 emissions.

The "Location-based" approach involves the use of average emission factors relating to specific national power generation energy mixes. The following emission factors were used for this calculation method: for 2021, 260 gCO2/kWh (source: ISPRA 2021), for 2022 259.8 gCO2/kWh (source: Ispra 2022). The "Market-based" approach involves the use of emission factors defined on a contractual basis with the electricity supplier. In the absence of specific contractual agreements between the Organisation and the electricity supplier (e.g., purchase of Guarantees of Origin), the emission factor relative to the national "residual mix" was used for the "Market-based" approach. The following emission factors were used for this calculation method: for 2021, 459 gCO2/kWh (source: AIB - European Residual Mixes 2020), for 2022 457 gCO2/kWh (source: AIB - European Residual Mixes 2021). Scope 1 and Scope 2 emissions are expressed in tonnes of CO2, as the sources used do not report emission factors for gases other than CO2. Emissions are expressed in tonnes of CO2; however, the percentage of methane and nitrous oxide has a negligible effect on total greenhouse gas emissions (CO2-equivalents) as stated in the ISPRA report "Atmospheric emission factors of CO2 and other greenhouse gases in the electricity sector".

¹⁰ Emissions are expressed in tonnes of CO2; however, the percentage of methane and nitrous oxide has a negligible effect on total greenhouse gas emissions (CO2-equivalents), as stated in the ISPRA report "Atmospheric emission factors of CO2 and other greenhouse gases in the electricity sector".

CO₂ EMISSIONS AVOIDED AND ABSORBED

SELF-PRODUCED ENERGY 2021 (KWH)	EMISSIONS AVOIDED THROUGH ENERGY PRODUCTION FROM RENEWABLE SOURCES (TONNES) ¹¹
2.447.703	LOCATION-BASED
	645
	MARKET-BASED
	1.139
HECTARES OF WOODLAND	CO ₂ ABSORBED (TONNES) ¹²
420	13.860

DISCLOSURE 303-3 WATER WITHDRAWAL

WATER WITHDRAWAL					
SOURCE OF WITHDRAWAL	UNITS	2021		2022	
		TOTAL	WATER STRESS AREAS	TOTAL	WATER STRESS AREAS
SURFACE WATER	MEGALITRES	57	57	41	41
FRESH WATER (≤1,000 MG/L TOTAL DISSOLVED SOLIDS)	MEGALITRES	57	57	41	41
OTHER WATER TYPES (>1,000 MG/L TOTAL DISSOLVED SOLIDS)	MEGALITRES	0	0	0	0
GROUNDWATER	MEGALITRES	24	24	112	112
FRESH WATER (≤1,000 MG/L TOTAL DISSOLVED SOLIDS)	MEGALITRES	24	24	112	112
OTHER WATER TYPES (>1,000 MG/L TOTAL DISSOLVED SOLIDS)	MEGALITRES	0	0	0	0
THIRD-PARTY WATER RESOURCES (TOTAL)	MEGALITRES	15	15	9	9
FRESH WATER (≤1,000 MG/L TOTAL DISSOLVED SOLIDS)	MEGALITRES	15	15	9	9
OTHER WATER TYPES (>1,000 MG/L TOTAL DISSOLVED SOLIDS)	MEGALITRES	0	0	0	0
TOTAL WATER WITHDRAWALS ¹³	MEGALITRES	96	96	162	162

11 The following emission factors were used to calculate the avoided emissions: for the Market-based method, the emission factor of 457 gCO₂/kWh was used (source: AIB - European Residual Mixes 2021), while for the Location-based method the emission factor of 259.8 gCO₂/kWh was used (source: Ispra 2021).

12 Calculated by estimating an average absorption of 30 kgCO₂ per tree (source: Ecotree) with a density of 1,100 trees per hectare of woodland.

13 The groundwater withdrawal figure for 2021 is underestimated as several meters were faulty, and this altered the monitoring. They were repaired in 2022. The 2022 water withdrawal figure does not present any significant changes from the 2020 figure of 169 megalitres withdrawn.

SOCIAL SUSTAINABILITY

DISCLOSURE 2-7 EMPLOYEES¹⁴

EMPLOYEES BY CONTRACT TYPE, BY GENDER						
CONTRACT TYPE	2021			2022		
	MEN	WOMEN	TOTAL	MEN	WOMEN	TOTAL
EMPLOYEES	96	84	180	133	108	241
OPEN-ENDED CONTRACT	32	19	51	27	24	51
FIXED-TERM CONTRACT	64	65	129	106	84	190
OF WHICH SEASONAL AND CASUAL	64	65	129	106	84	190

EMPLOYEES BY CONTRACT TYPE, BY GENDER						
CONTRACT TYPE	2021			2022		
	MEN	WOMEN	TOTAL	MEN	WOMEN	TOTAL
EMPLOYEES	96	84	180	133	108	241
FULL-TIME	95	75	170	131	102	233
PART-TIME	1	9	10	2	6	8
WORK SCHEDULE NOT GUARANTEED	0	0	0	0	0	0
PART-TIME PERCENTAGE	1%	11%	6%	2%	6%	3%

DISCLOSURE 2-8 EMPLOYEES

AVERAGE NUMBER OF EXTERNAL COLLABORATORS BY GENDER						
	2021			2022		
	MEN	WOMEN	TOTAL	MEN	WOMEN	TOTAL
AGENCY WORKERS	0	1	1	0	1	1
TRAINEES	1	0	1	1	4	5
OTHER CATEGORIES OF EXTERNAL COLLABORATORS (ARCHITECTS, BRAND AMBASSADORS, OENOLOGISTS AND PREVENTION TECHNICIANS)	2	3	5	2	3	5
TOTAL	3	4	7	3	8	11

14 Unless otherwise specified, human resources data include seasonal workers and are calculated as the average number of employees in the referenced year.

DISCLOSURE 2-30 COLLECTIVE BARGAINING AGREEMENTS

	2021	2022
EMPLOYEES COVERED BY COLLECTIVE BARGAINING AGREEMENTS	100%	100%

DISCLOSURE 401-1 NEW RECRUITMENTS AND TURNOVER

NUMBER AND RATE OF RECRUITMENTS AND TURNOVER BY GENDER								
	2021				2022			
	ENTRIES		EXITS		ENTRIES		EXITS	
	NO.	%	NO.	%	NO.	%	NO.	%
TOTAL	4	8%	5	10%	5	10%	5	10%
MEN	1	3%	1	3%	0	0%	5	19%
WOMEN	3	16%	4	21%	5	21%	0	0%

RECRUITMENT AND TURNOVER NUMBER AND RATE BY AGE GROUP								
	2021				2022			
	ENTRIES		EXITS		ENTRIES		EXITS	
	NO.	%	NO.	%	NO.	%	NO.	%
TOTAL	4	8%	5	10%	5	10%	5	10%
<30 YEARS	4	17%	4	17%	1	5%	1	5%
30-50 YEARS	0	0%	0	0%	4	18%	4	18%
>50 YEARS	0	0%	1	14%	0	0%	0	0%

DISCLOSURE 405-1 DIVERSITY IN GOVERNING BODIES AND AMONG EMPLOYEES

COMPOSITION OF THE BOARD OF DIRECTORS BY GENDER AND AGE GROUP (HEADCOUNT)								
PERCENTAGE	31 DECEMBER 2021				31 DECEMBER 2022			
	<30	30-50	>50	TOTAL	<30	30-50	>50	TOTAL
MEN	17%	33%	50%	60%	17%	33%	50%	60%
WOMEN	0%	75%	25%	40%	0%	75%	25%	40%
TOTAL	10%	50%	40%	100%	10%	50%	40%	100%

EMPLOYEES BY PROFESSIONAL CATEGORY AND GENDER						
PERCENTAGE	2021			2022		
	MEN	WOMEN	TOTAL	MEN	WOMEN	TOTAL
EXECUTIVES	40%	60%	2.8%	40.0%	60.0%	2.1%
TOP MANAGEMENT	60%	40%	2.8%	75.0%	25.0%	1.7%
EMPLOYEES	36.4%	63.6%	12.2%	31.0%	69.0%	12.0%
LABOURERS	56.1%	43.9%	82.2%	58.6%	41.4%	84.2%
OF WHICH SEASONAL AND TEMPORARY	49.6%	50.4%	71.7%	55.8%	44.2%	78.8%
TOTAL	53.3%	46.7%	100.0%	55%	45%	100%

EMPLOYEES BY PROFESSIONAL CATEGORY AND AGE GROUP								
PERCENTAGE	2021				2022			
	<30	30-50	>50	TOTAL	<30	30-50	>50	TOTAL
EXECUTIVES	0.0%	80.0%	20.0%	2.8%	0.0%	80.0%	20.0%	2.1%
TOP MANAGEMENT	0.0%	40.0%	60.0%	2.8%	0.0%	100.0%	0.0%	1.7%
EMPLOYEES	18.2%	68.2%	13.6%	12.2%	20.7%	48.3%	31.0%	12.0%
LABOURERS	31.1%	56.8%	12.2%	82.2%	33.0%	57.6%	9.4%	84.2%
OF WHOM SEASONAL AND TEMPORARY	20.9%	65.1%	14.0%	71.7%	28.4%	61.6%	10.0%	78.8%
TOTAL	27.8%	58.3%	13.9%	100.0%	30.3%	57.7%	12.0%	100.0%

DISCLOSURE 403-9 WORK ACCIDENTS

GROUP EMPLOYEES		
WORK ACCIDENTS		
NUMBER OF ACCIDENTS	2021	2022
TOTAL NUMBER OF DEATHS DUE TO WORK ACCIDENTS	0	0
TOTAL NUMBER OF SERIOUS WORK ACCIDENTS[1] (EXCLUDING DEATHS)	0	0
TOTAL NUMBER OF RECORDABLE WORK ACCIDENTS	1	5
ACCIDENT RATE ¹⁶		
RATE OF DEATHS DUE TO WORK ACCIDENTS	0	0
RATE OF SERIOUS WORK ACCIDENTS (EXCLUDING DEATHS)	0	0
RATE OF RECORDABLE WORK ACCIDENTS	1.13	3.27
MAIN TYPES OF WORK ACCIDENTS		
TYPE OF ACCIDENT	2021	2022
ACCIDENTAL FALLS	0	4
ACCIDENT WITH AGRICULTURAL VEHICLES/EQUIPMENT	1	0
ACCIDENT DUE TO LIFTING LOADS	0	1

15 Work accidents that have caused an injury from which the worker cannot recover, does not recover or concerning which it is unrealistic to expect the worker to fully recover the state of health prior to the accident within 6 months.

16 The accident rate was calculated as the ratio of the total number of accidents to the total number of hours worked, using a multiplication factor of 200,000.

A NOTE ON METHODOLOGY

This document is the third edition of the Sustainability Report of Il Borro S.r.l - Società Agricola (in the document also referred to as “Il Borro”). It describes the company’s performance concerning environmental, social and economic sustainability for the year 2022 (from 1 January to 31 December). In order to allow data comparability over time, a comparison with data for the year 2021 is also provided.

The perimeter of the data and information reported in the Sustainability Report includes the Parent Company Il Borro S.r.l - Società Agricola and its subsidiaries, Osteria del Borro S.r.l and Vitereta Tenuta Agraria S.r.l Società Agricola, as well as the affiliated company Dal Borro S.r.l. and its subsidiary Il Borro Tuscan Bistro S.r.l. There were no significant changes in the Group’s ownership structure and supply chain compared to the previous year.

This Sustainability Report, which is drawn up on an annual basis, reports a selection of “GRI Sustainability Reporting Standards” published by the Global Reporting Initiative (GRI), as indicated in the table “GRI Table of Contents”, which underscores the coverage of GRI indicators associated with each sustainability theme reported in this document.

Where the reported data have been generated through estimates, a note is provided in the text. Restatements of data and information are indicated in the text.

This document is not subject to external assurance.

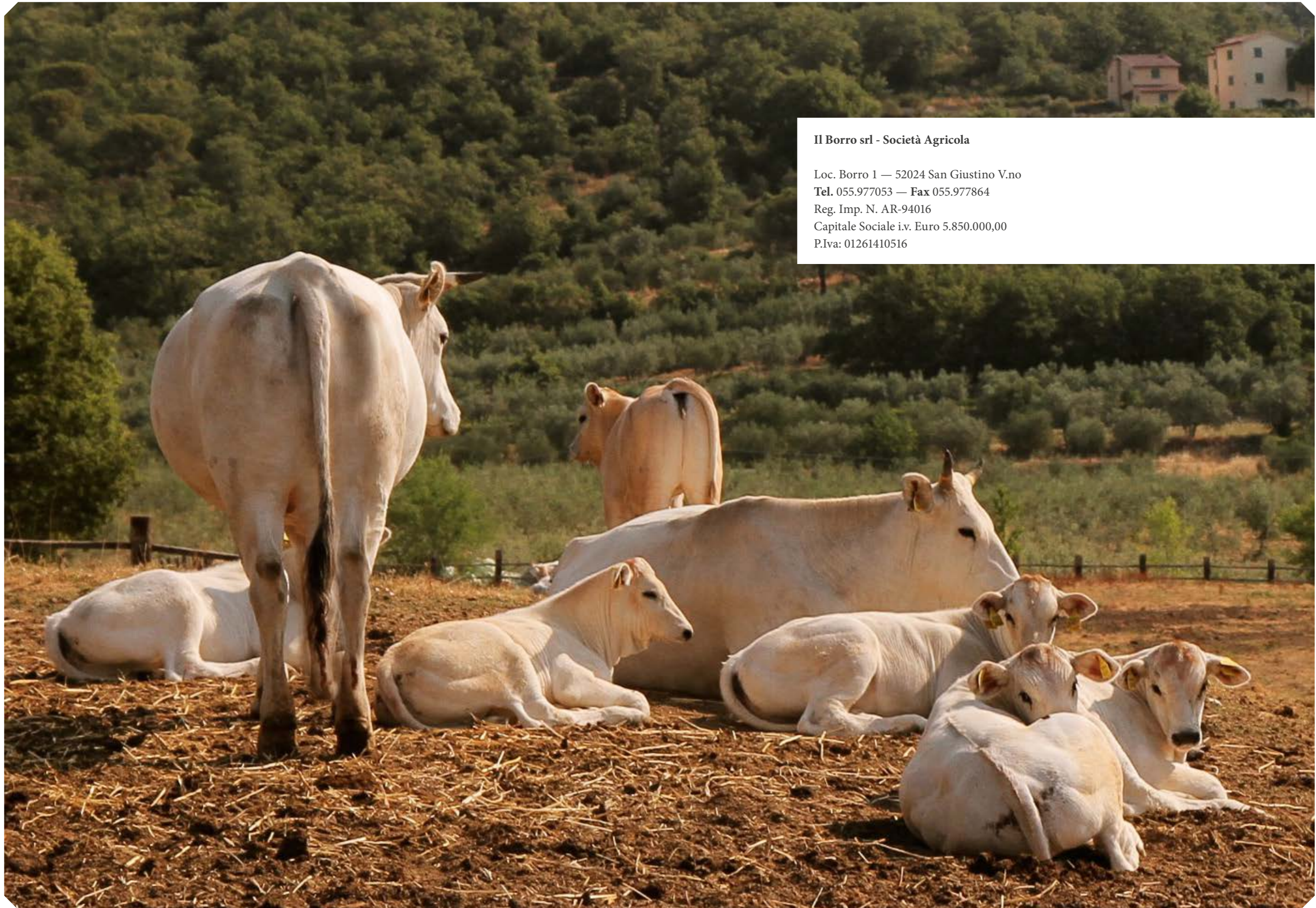
For information on this document, please write to: ilborro@ilborro.it

GRI CONTENT INDEX

STATEMENT OF USE		IL BORRO REPORTED THE INFORMATION MENTIONED IN THIS GRI CONTENT INDEX FOR THE PERIOD FROM 1 JANUARY 2022 TO 31 DECEMBER 2022 WITH REFERENCE TO THE GRI STANDARDS.	
GRI 1 USED		GRI 1: FOUNDATION 2021	
GRI STANDARDS	INFORMATIVE	PAGES	NOTES
GRI 2: GENERAL DISCLOSURES (2021)			
ORGANISATIONAL PROFILE			
2-1	ORGANISATIONAL DETAILS	10; 17-19	
2-2	ENTITIES INCLUDED IN THE ORGANIZATION’S SUSTAINABILITY REPORTING	22; 78	
2-3	REPORTING PERIOD, FREQUENCY AND CONTACT POINT	78	
2-4	RESTATEMENTS OF INFORMATION	72	
2-5	EXTERNAL ASSURANCE	78	
2-6	ACTIVITIES, VALUE CHAIN AND OTHER BUSINESS RELATIONSHIPS	16-17; 24; 30; 32-45	
2-7	EMPLOYEES	58-60; 75	
2-8	WORKERS WHO ARE NOT EMPLOYEES	58; 75	
2-9	GOVERNANCE STRUCTURE AND COMPOSITION	21	
2-22	STATEMENT ON SUSTAINABLE DEVELOPMENT STRATEGY	7	
2-28	MEMBERSHIP ASSOCIATIONS	17; 31	
2-30	COLLECTIVE BARGAINING AGREEMENTS	60; 76	
ECONOMIC PERFORMANCE			
GRI 3: MATERIAL TOPICS (2021)			
3-3	MANAGEMENT OF MATERIAL TOPICS	23	
GRI 201: ECONOMIC PERFORMANCE (2016)			
201-1	DIRECT ECONOMIC VALUE GENERATED AND DISTRIBUTED	23	
PURCHASING PRACTICES			
GRI 3: MATERIAL TOPICS (2021)			
3-3	MANAGEMENT OF MATERIAL TOPICS	24	
GRI 204: PROCUREMENT PRACTICES (2016)			
GRI 204-1	PROPORTION OF SPENDING ON LOCAL SUPPLIERS	24	
ANTI-CORRUPTION			
GRI 205: ANTI-CORRUPTION (2016)			
205-3	CONFIRMED INCIDENTS OF CORRUPTION AND ACTIONS TAKEN	NO INCIDENTS OF CORRUPTION WERE RECORDED IN 2022	

ANTI-COMPETITIVE BEHAVIOUR			
GRI 206: ANTI-COMPETITIVE BEHAVIOUR (2016)			
206-1	LEGAL ACTIONS FOR ANTI-COMPETITIVE BEHAVIOR, ANTI-TRUST, AND MONOPOLY PRACTICES	IN 2022 THERE WERE NO RECORDS OF PROSECUTIONS FOR ANTI-COMPETITIVE BEHAVIOUR, ANTI-TRUST AND MONOPOLISTIC PRACTICES	
ENERGY			
GRI 3: MATERIAL TOPICS (2021)			
3-3	MANAGEMENT OF MATERIAL TOPICS		50-51
GRI 302: ENERGY (2016)			
302-1	ENERGY CONSUMPTION WITHIN THE ORGANIZATION		50-51; 72
WATER RESOURCE MANAGEMENT			
GRI 3: MATERIAL TOPICS (2021)			
3-3	MANAGEMENT OF MATERIAL TOPICS		52
GRI 303: WATER AND EFFLUENTS (2018)			
303-3	WATER WITHDRAWAL		52; 74
EMISSIONS			
GRI 3: MATERIAL TOPICS (2021)			
3-3	MANAGEMENT OF MATERIAL TOPICS		51
GRI 401: OCCUPATION (2016)			
305-1	DIRECT (SCOPE 1) GHG EMISSIONS		51; 73
305-2	ENERGY INDIRECT (SCOPE 2) GHG EMISSIONS		51; 73
OCCUPATION			
GRI 3: MATERIAL TOPICS (2021)			
3-3	MANAGEMENT OF MATERIAL TOPICS		58-60
GRI 401: OCCUPATION (2016)			
401-1	NEW EMPLOYEE HIRES AND EMPLOYEE TURNOVER		58; 76
401-2	BENEFITS PROVIDED TO FULL-TIME EMPLOYEES THAT ARE NOT PROVIDED TO TEMPORARY OR PART-TIME EMPLOYEES		60
HEALTH AND SAFETY AT WORK			
GRI 3: MATERIAL TOPICS (2021)			
3-3	MANAGEMENT OF MATERIAL TOPICS		62-63
GRI 403: HEALTH AND SAFETY AT WORK (2018)			
403-1	OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEM		62-63
403-2	HAZARD IDENTIFICATION, RISK ASSESSMENT, AND INCIDENT INVESTIGATION		62
403-3	OCCUPATIONAL HEALTH SERVICES		62-63

403-4	WORKER PARTICIPATION, CONSULTATION, AND COMMUNICATION ON OCCUPATIONAL HEALTH AND SAFETY		63
403-9	WORK-RELATED INJURIES		63; 77
DIVERSITY AND EQUAL OPPORTUNITIES			
GRI 3: MATERIAL TOPICS (2021)			
3-3	MANAGEMENT OF MATERIAL TOPICS		58-59
GRI 405: DIVERSITY AND EQUAL OPPORTUNITIES (2016)			
405-1	DIVERSITY OF GOVERNANCE BODIES AND EMPLOYEES		58-59; 76-77
NON-DISCRIMINATION			
GRI 406: NON-DISCRIMINATION (2016)			
406-1	INCIDENTS OF DISCRIMINATION AND CORRECTIVE ACTIONS TAKEN		NO INCIDENTS OF DISCRIMINATION OCCURRED IN 2022
CUSTOMER HEALTH AND SAFETY			
GRI 416: CUSTOMER HEALTH AND SAFETY (2016)			
416-2	INCIDENTS OF NON-COMPLIANCE CONCERNING THE HEALTH AND SAFETY IMPACT OF PRODUCTS AND SERVICES		IN 2022, THERE WERE NO CASES OF NON-COMPLIANCE WITH REGARD TO THE HEALTH AND SAFETY IMPACT OF PRODUCTS AND SERVICES OFFERED TO CUSTOMERS.
CUSTOMER PRIVACY			
GRI 418: CUSTOMER PRIVACY (2016)			
418-1	SUBSTANTIATED COMPLAINTS CONCERNING BREACHES OF CUSTOMER PRIVACY AND LOSSES OF CUSTOMER DATA		IN 2022 THERE WERE NO CASES OF DATA LOSS OR BREACHES OF CUSTOMER PRIVACY.



Il Borro srl - Società Agricola

Loc. Borro 1 — 52024 San Giustino V.no

Tel. 055.977053 — Fax 055.977864

Reg. Imp. N. AR-94016

Capitale Sociale i.v. Euro 5.850.000,00

P.Iva: 01261410516

