



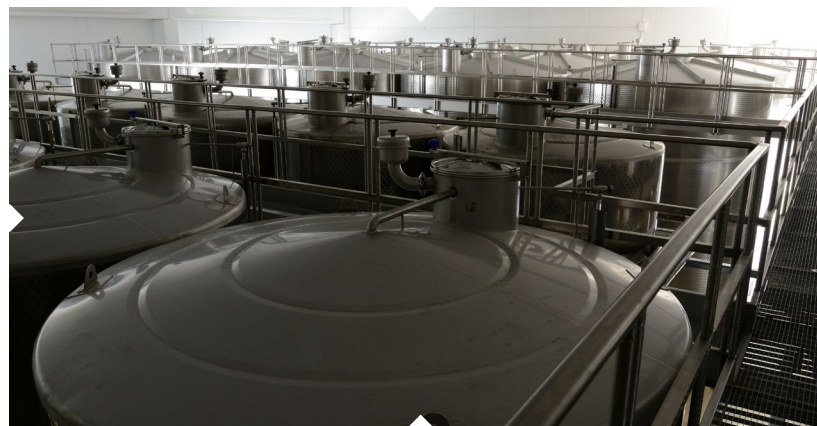
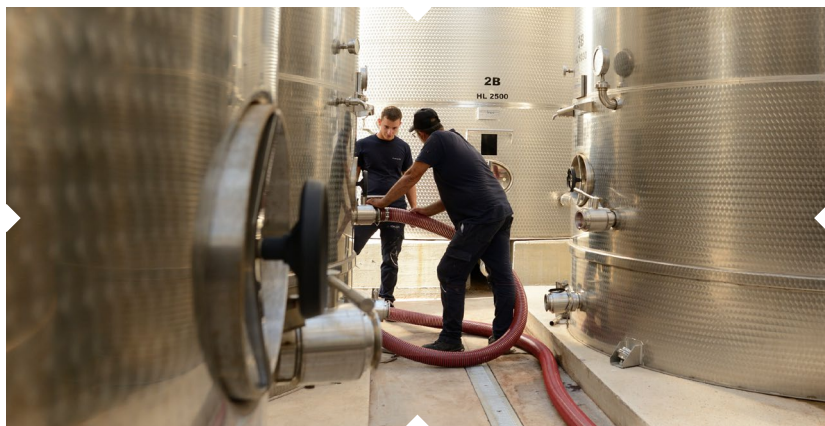
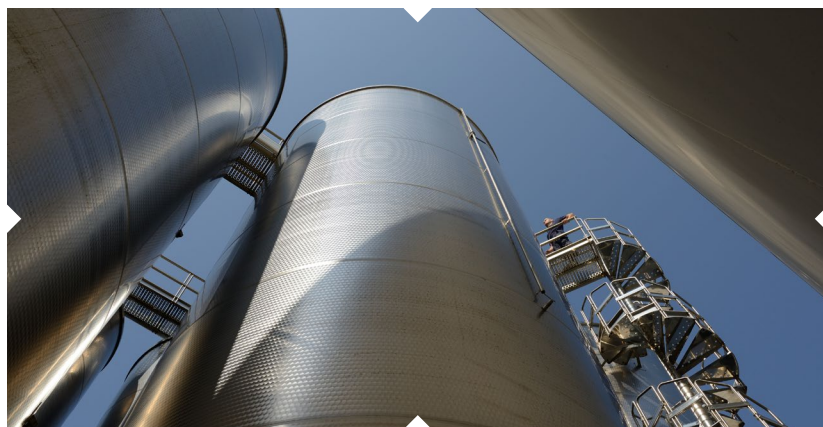
CSG

Vini Sfusi • Bulk Wines



*CSG Protocol.
Traceability, Technique, Poetry.*

BY TINAZZI





CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

THE BENEFITS OF CSG



THE HISTORICAL ROOTS

CSG is the bulk wine sector of the Tinazzi family, born in the Veneto and developed in Apulia - an ambassador of Italian wine worldwide for the past fifty years.



THE NEW CELLAR

CSG provides clients with bulk wine from Apulia, collected and processed in the new Cantina San Giorgio facility in Faggiano, Taranto.



THE CSG PROTOCOL

CSG processes the bulk product according to a strict Traceability protocol valid for the entire chain and aimed at providing clients with guaranteed and consistent high quality.



CSG

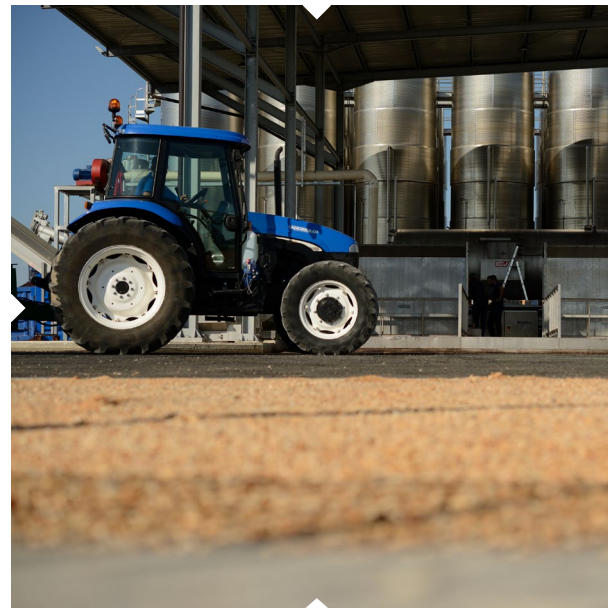
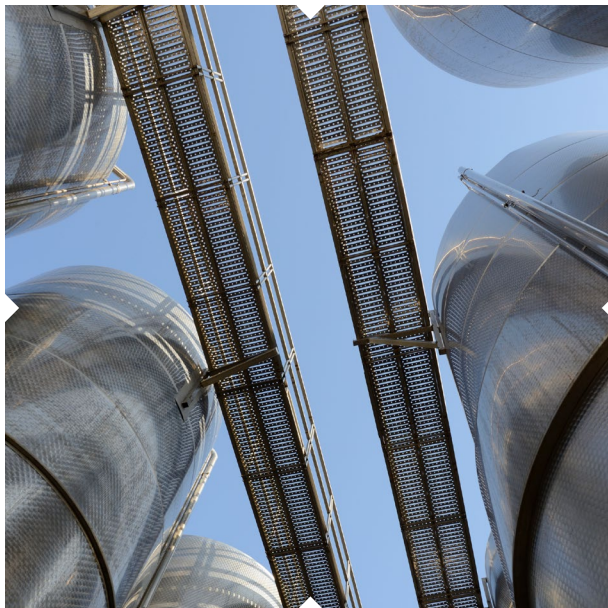
Vini Sfusi • Bulk Wines

BY TINAZZI

CSG

For fifty years in the world of wine, the Tinazzi family produces in Veneto and Puglia. In the new CSG production site in Apulia, the bulk product is processed with a strict **total traceability Protocol** of the entire supply chain to offer to the customer guaranteed and constant high quality wines.

Our cellar boasts a capacity of approximately **80,000 HI** and is equipped with temperature-controlled stainless steel tanks holding volumes between **10 and 2,500 HI**. Fermentation vessels have a maximum capacity of **600 HI** each. The grapes come from our own **65 hectares** of vineyards, plus approximately **210 hectares** from external suppliers.





CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

CERTIFICATIONS

Our company holds the **BRC - IFS - EQUALITAS** certifications and is an Organic Operator according to standards EC 834/07 and 889/08 for all processing phases.

CERTIFIED



CERTIFIED



CERTIFIED



CERTIFIED





BY TINAZZI

DNV·GL

BRC CERTIFICATE

Certificate No.: 10000364561-MSC-ACCREDIA-ITA
Initial Audit date: 2020-07-28
Audit date: 2020-07-28
Certificate expiry date: 2021-09-08
Re-audit due date: from 2021-06-30 to 2021-07-28

This is to certify that the processing activities of

SAN GIORGIO S.r.l.
Via Pitagora, 1 - 74020 Faggiano (TA) - Italy

BRC site code: 1789071

has been found to conform to the standard:
GLOBAL STANDARD FOR FOOD SAFETY ISSUE 8: AUGUST 2018

Audit programme: **announced**

The certificate is valid for the following scope:

Processing (refinement, clarification and filtration) and bottling of still wines, in bulk and packaged in glass bottles.
Lavorazione (affinamento, chiarifica e filtrazione) ed imbottigliamento di vini fermi, sfusi in cisterna e confezionati in bottiglie di vetro.

Including voluntary modules of: **N/A**
Product categories: **13 - Alcoholic drinks and fermented/brewed products**
Exclusion from scope: **None**
Achieved grade: **GRADE AA**
Auditor number: 053177

Place and date:
Vimercate (MB), 2020-09-15



10000364561-MSC-ACCREDIA-ITA
0202 07 2020
0202 07 2020
0202 07 2020

For the Accredited Unit:
DNV GL Business Assurance Italia S.r.l.

Sabrina Bianchini

Sabrina Bianchini
Management Representative

Lack of fulfillment of conditions as set out in the Certification Agreement may render this Certificate invalid. Any changes in the product shall immediately be reported to DNV GL Business Assurance Italia S.r.l. in order to verify whether this Certificate remains valid. This certificate remains the property of:
ACCREDITED UNIT: DNV GL Business Assurance Italia S.r.l., Via Energy Park, 14, 20871 Vimercate (MB), Italy. Tel. 039 48 99 905.
Website: www.dnvgi.com/assurance
If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tel.brcgs.com.
Visit brcgdirectory.com to validate certificate authenticity.

DNV·GL

IFS CERTIFICATE

Certificate No.: 10000364560-MSC-ACCREDIA-ITA
Audit Date: 2020-07-29
Certificate expiry date: 2021-09-22
Re-audit due date: from 2021-06-03 to 2021-08-12

DNV GL - Business Assurance being an ISO/IEC 17065 accredited certification body for the certification against IFS and having signed an agreement with the IFS owners, confirms that

SAN GIORGIO S.r.l.
Via Pitagora, 1 - 74020 Faggiano (TA) - Italy

COID: 74628

Exclusions: None
Product scope(s): 8 - Beverages
Technology scope(s): C, D, E, F
The explanations of the single technology scopes can be found in the IFS Food 6.1 standard.

Scope:
Processing (refinement, clarification and filtration) and bottling of still wines, in bulk and packaged in glass bottles.
Wine making process will be checked during an extension audit in September 2020.

Lavorazione (affinamento, chiarifica e filtrazione) ed imbottigliamento di vini fermi, sfusi in cisterna e confezionati in bottiglie di vetro. La fase di vendemmia verrà verificata tramite audit di estensione in Settembre 2020.

Has been found to conform to
IFS FOOD STANDARD, VERSION 6.1 NOVEMBER 2017
HIGHER LEVEL
with a score of 98.75 %

Place and date:
Vimercate (MB), 2020-09-15



10000364560-MSC-ACCREDIA-ITA
0202 07 2020
0202 07 2020
0202 07 2020

For the Accredited Unit:
DNV GL Business Assurance Italia S.r.l.

Sabrina Bianchini

Sabrina Bianchini
Management Representative



CSG
Vini Sfusi • Bulk Wines

BY TINAZZI



CERTIFICATO DI CONFORMITA'
Allegato a Documento giustificativo ai sensi dell'art. 29, §1 del Reg CE 834/07

Prodotto **BIOLOGICO**

CONFORMITY CERTIFICATE

Annex to Documentary evidence according to Article 29 §1 of EC Reg. No 834/07

ORGANIC Product

Codice Odc / CB Code
IT BIO 006 PT1964

Nome dell'operatore - Name of the operator

**CANTINE SAN GIORGIO - CSG -
FEUDO CROCE - TENUTA
CUREZZA - MASSERIE CIVITELLA
- FEUDO SAN NICOLA- VIGNALI
ROCCAMORA - VI.VI.E. -
TORRESERRO - CO LL**

VIA PITAGORA 1
74020 FAGGIANO (TA) IT
Partita IVA 02844770731

ICSQA è un marchio registrato di ICSQA Certificazioni S.r.l. - Via San Gaetano, 74 - 36016 Thiene (VI) - Italia - Tel. +39 0445 313011; www.icsqa.it

LISTA DEI PRODOTTI CERTIFICATI



LIST OF AUTHORIZED PRODUCTS

| Descrizione (1) Name of product | Categoria (2) Category | Note Notes |
|------------------------------------|---------------------------|---------------|
| VINO | BIOLOGICO/ORGANIC | |

1 L'esatta classificazione del prodotto è responsabilità dell'operatore - The operator is responsible for the correct classification of the products.
2 Nella denominazione di vendita degli alimenti trasformati, il termine biologico può essere utilizzato purché almeno il 95% degli ingredienti di origine agricola sia biologica.
- Regarding processed food, the term organic may be used in sales description provided that at least 95% of its ingredients of agricultural origin are organic.

Ufficio emittente/issuing office:
Puglia
Via Ottavio Serena, 38, 70126, BARI, BA

Data fine validità/Expiry date
08/09/2023

Il Comitato di Certificazione

delegato alla firma **Francesco Ruzzi**

Sede Centrale: **ICEA** Via Giovanni Brugnoli, 15 - 40122 Bologna (Italy) - Tel. +39 051 232186 - Fax +39 051 232011 - C.F. - Partita IVA 0210724206 - icea@icea.info - www.icea.info



Certificato n. 70599

Certificate n.

Si certifica che il sistema di gestione della sostenibilità di
We hereby certify that the sustainability management system operated by

San Giorgio S.r.l.

Via Pitagora, 1 - 74020 FAGGIANO (TA)

Tipologia di azienda: F - Azienda vitivinicola (Coltivazione, Trasformazione, Imbottigliamento)

Unità operative / Operative units
¹ Via Pitagora, 1 - 74020 FAGGIANO (TA)
² Contrada Civitella s.n.c. - 74021 CAROSINO (TA)

È conforme allo standard
Is in compliance with the standard

EQUALITAS – Standard SOPD
“Modulo Organizzazione Sostenibile – OS”
Rev.04 del 01/08/2021

Per le seguenti attività
For the following activities

- ¹ Produzione e imbottigliamento di vini rossi, rosati e bianchi. Controllo del processo di trasformazione dei vini bianchi affidata in outsourcing.
- ² Affinamento in botte e stoccaggio di vini.
Esclusioni: nessuna.

Indicatori ambientali valutati:
Nessuno.

This certificate remains the property of: CSQA Certificazioni S.r.l., Via San Gaetano, 74 - 36016 Thiene (VI) ITALY (+39 0445 31 30 11; www.icsqa.it)

Il presente certificato è soggetto al rispetto del regolamento CSQA. La validità del Presente certificato è subordinata a sorveglianza periodica e rinnovo triennale.
This certificate will satisfy the requirements established by CSQA. The validity of this Certificate depends on periodic surveillance and renewal every three years.

Prima emissione: 27/12/2021
First issue
Emissione corrente: 27/12/2021
Current issue
Scadenza: 26/12/2024
Expiry date

L'Amministratore Delegato
The Chief Executive Officer
Dr. Pietro Bonato

CSQA Certificazioni Srl
Via S. Gaetano, 74 - 36016 Thiene (VI)



CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

THE CSG PROTOCOL



GRAPES CELLAR WINE



CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

GRAPES

ORIGINS



All our wines are made using from **our own grapes**, from wine-growing families, with small and medium-sized holdings, and from external suppliers. The vineyards are cultivated partly with guyot and partly with alberello cultivation system, an ancient Salento culture.



TECHNICAL SUPPORT



Together with our agronomist, we provide our vine-grower partners with the technical support needed (fertilization, pruning, treatments) for a correct vineyard management. Vineyards are checked and all grape ripening phases are monitored by both the growers and the agronomist. From veraison onwards, grapes are taken to our laboratory to be analysed so the ripening curve can be assessed, and the ideal harvesting and collection date can be established. All parameters are entered into specific modules envisaged by the BRC - IFS quality system. What is more, batches suitable for specific techniques such as plant drying or late harvesting are identified during vineyard inspections.



HARVEST



All harvesting operations are supervised to make sure that the equipment and tools used (harvester, trucks) comply with current food security standard, and everything is documented by **certificates of washing**. What is more, as per the protocol, trucks must go to a specific station to be washed after being unloaded.





CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

CELLAR

GRAPES' DELIVERY



Our collection protocol establishes that grapes **must be delivered by 12.00 p.m.** so as to guarantee that they are harvested early in the morning to minimize any possible microbial contamination during transport, therefore guaranteeing the high-quality of the crushed grapes.



ANALYTICAL CONTROL



When grapes are delivered, an **analytical control** is performed (Babo degree, acidity, Ph and heavy metals) to establish the correct wine-making protocol and sort the grapes for dedicated projects.



FERMENTATION AND ANALYSES



All our wines are fermented at a **controlled temperature**. Alcohol, sugar, Ph, total acidity, volatile acidity, malic acid and lactic acid levels are checked during this phase. Analyses are carried out by both the internal laboratory of the cellar and the external - **Vassanelli Lab Verona - Accredia licensed**, to guarantee a correct fermentation.





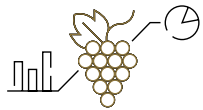
CSG

Vini Sfusi • Bulk Wines

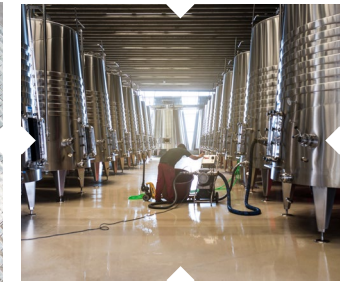
BY TINAZZI

CELLAR

RED GRAPES' VINIFICATION



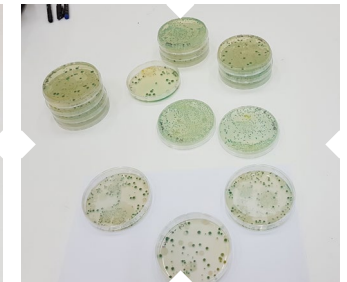
Red grapes are processed via a computerised air-jet dosing system inside the vessels, which creates turbulences that enable the solid part (the skins) to remain always submerged by the must, in order to prevent the forming of the cap. This process avoids the proliferation of acetic bacteria and allows a greater extraction of the substances contained in the peel.



AUTOCHTONOUS YEASTS



Another important factor when it comes to fermentation is the use of **autochthonous yeasts**. Thanks to the collaboration with renowned research centre **Startogen** and with **Starfinn**, a spin-off of the University of Basilicata, a research was carried out on our grapes to trace local yeast strains not in commerce and with a marked fermentation capacity. Paper documents on the entire research activities are available.



RED GRAPES' FERMENTATION



All our red wines undergo **malolactic fermentation with selected bacteria**, which are coinoculated to reduce the risks of an incomplete malic acid transformation and the production of substances such as biogenic amines or ethylcarbamate.





CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

WINE

PRE-SELLING CHECKS



Before they are sold and delivered, our wines are subjected to additional analytical controls by external laboratory **Vassanelli LabVerona - Accredia** licensed, to guarantee their compliance with the law when it comes to heavy metals, ochratoxin, multiresidues, plant protection products, glycols, methanol, sulphates, chlorides, volatile phenols, diglycerines. We also perform microbiological checks of tank vehicles and flexy tanks.



TASTINGS



Wines can be tasted at our production facility (Via Pitagora 1, Faggiano - Taranto) or via delivered samples during a videoconference.



POST-SELLING CHECKS



As per our internal protocol, the wines sold undergo two monthly analytical checks to maintain the right level of free SO₂, combined with the use of oenological tannins that maintain the shelf-life.





CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

WINE



CONSTANT QUALITY

Every month, we send “test” samples of the wines purchased to the client facility so that the constant quality of the product can be verified. Tasting can also be arranged via videoconference with our staff, or directly at our facility.



CUSTOMISED OPTIONS

What is more, we can supply to our clients **filtered and stabilized wines of a different strength and type ready for bottling** (ageing in wooden casks, chips, selected tannins), the sugar residue can vary according to a protocol drafted by the client and our staff.



PRIVATE LABELS

Upon request of the client, bottles can feature **private** labels in the Doc production area. In addition, upon request, clients may also **choose the grapes from a specific vineyard**. The traceability of the entire wine-making process is guaranteed thanks to a dedicated winemaking protocol.



THE CSG PROTOCOL




CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

THE SAMPLE

personalized
with label

| | |
|--|---------------------------------------|
|  | CSG Vini Sfusi • Bulk Wines |
| BY TINAZZI | |
| VINO/WINE: _____ | |
| ANNATA-VINTAGE: _____ | |
| CAMPIONE N/SAMPLE N: _____ HL: _____ | |
| GRADI/ALCOHOL: _____ DATA/DATE: _____ | |
| PREZZO/PRICE: _____ | |
| MEDIATORE/BROKER: _____ | |
| CLIENTE/CLIENT: _____ | |
| NOTE/NOTES: _____ | |
| <small>San Giorgio srl - Via Pitagora, 1 - 74020 FAGGIANO (TA) C.F. e P.IVA e Reg. Imp. TA 02844770731</small> | |

Escluso dal campo di applicazione dell'IVA ai sensi dell'Art. 2 del D.P.R. 633/72
Escluso da bolli di accompagnamento ai sensi dell'Art. 4 del D.P.R. 627/78.

CAMPIONE GRATUITO NON DESTINATO ALLA VENDITA





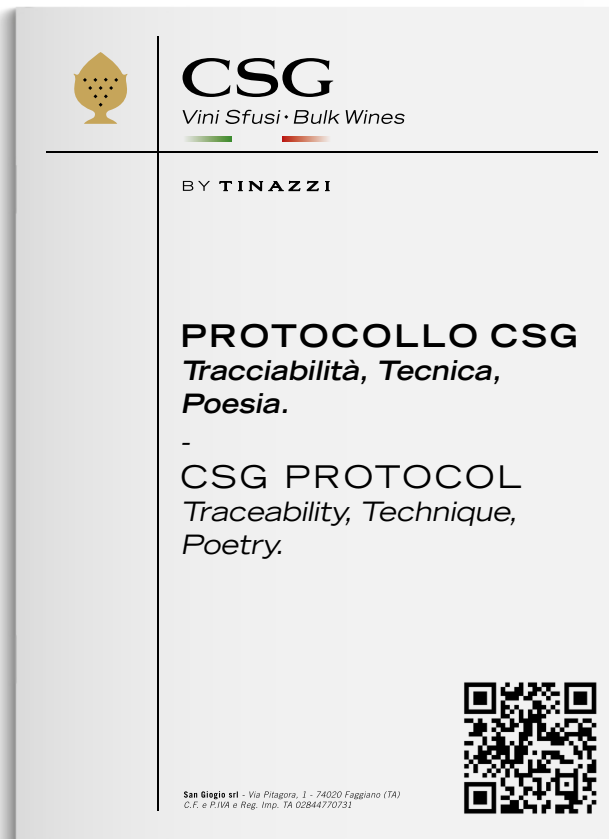
CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

THE SAMPLE

*personalized with
protocol booklet*



THE TOOLS



CSG

Vini Sfusi • Bulk Wines

BY TINAZZI

OUR CONTACTS



SIMONA CEGLIE - Sales Department:

simona.ceglie@csgbulkwines.it



Website:

www.csgbulkwines.it

CSG

is a division of:

SAN GIORGIO SRL

Via Pitagora 1 – 74020 Faggiano – Taranto – Italy

Tel. +39 0995924445

info@csgbulkwines.it

www.csgbulkwines.it