



natural winemakers
association

Associazione VinNatur

Associazione Culturale senza fini di lucro
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Procedural guidelines for "VinNatur wine" production

The goal, and the statutory objective, of Associazione VinNatur is to promote "activities aimed at growing vines and producing quality wines, using natural methods that are tied to the territory, without being forced by technology".

Coherently with this objective, the wine produced by the VinNatur associates is characterised by a fundamental characteristic: **it contains no pesticides**, a fact guaranteed by the wine analyses that the Association carries out every year on all the associate winemakers.

All the wines produced by the VinNatur associates are:

- obtained exclusively from grapes that come from vineyards run directly by the winemaker and cared for according to the basic indications given in point 1
- vinified according to the basic indications given in point 2.

1. In the vineyard

Agronomy in the vineyard follows the objective of growing plants that are healthy and which are extremely resistant to adversities (illness, drought, flaws), therefore special attention must be paid to the biological fertility of the soil, the protection of biodiversity and the balance of the vineyard ecosystem.

Permitted procedures:

- organic fertilisation (mature fertiliser, vegetable or mixed compost)
- "green" fertilisation ("green" manure or cover crops)
- native grassing
- oxygenation and autumn working of the soil in order to improve its permeability and structure
- management of the grass between trees with mechanical means (mower or production)
- use of sulphur-based products to contrast powdery mildew (limited to a maximum of 60 kg/ha of powdered sulphur per year)
- the use of copper-based products to contrast downy mildew and dead-arm (limited to a maximum of 3 kg/ha of metal copper per year) with the aim of reducing them. The maximum limit is calculated on the average of metal copper used over the last three years.
- the use of naturally derived products, enhancers of plant defences, with zero waste, for example vegetable extracts, algae, propolis, fungi or antagonist micro-organisms that reduce the use of copper- and sulphur-based products, until they can be totally eliminated in favourable conditions
- drip irrigation only, and only for assistance
- manual harvesting

Procedures that are not permitted:

- mineral, organic-mineral and chemical synthesis fertilizers
- chemical weed-killers or drying processes
- the use of anti-parasites of synthetic, systemic and cytopric origin, not permitted with organic farming
- use of phosphites
- use of chemical insecticides
- mechanical harvesting
- growth of Cisgenic and GMO grapes, or the use of GMO derived products.

2. In the winery

Permitted procedures:

- spontaneous fermentation with the exclusive use of indigenous yeasts, therefore already present in the grapes and the vinification environments
- possibility of modifying the temperature of the must or the wine in order to guarantee that fermentation is carried out correctly
- the only additive/ingredient permitted is sulphur dioxide (either pure or as sodium metabisulphite). Bottled wine must have no more than 50 mg/litre of sulphur dioxide if white, sparkling and sweet, and no more than 30 mg/litre if red or rosé. The commitment towards reducing the use of sulphur dioxide must be constant, until it is used no more
- The use of air and oxygen to oxygenate must or wine
- The use of carbon dioxide, azote or argon, exclusively to keep the wine protected from air and to saturate possible containers or equipment
- Filtration using inert means having pores of no less than 5 micrometres (microns) for white and rosé wine, and 10 micrometres (microns) for red wine

Procedures that are not permitted:

- Clarification using products with an albumin, casein, bentonite and charcoal base or with pectic enzymes
- The use of selected commercial yeasts (even if permitted by EU regulations with organic wine), enzymes, lysozymes and lactic acid bacteria
- The use of any foreign additive excluding sulphur dioxide, within the limits given in the paragraph above
- invasive practices that alter the intrinsic characteristics of the wine and that modify the vinification processes, for example: dealcoholisation, heat treatment above 30°C, concentration through reverse osmosis, acidification or deacidification, electro dialysis and the use of cation exchangers, the elimination of sulphur dioxide using physical procedures, micro filtration.

Check Plan

To make sure that associates respect the production guidelines, VinNatur has drafted a specific Check Plan, which will be applied by a certification institute recognised by MIPAAF – Ministero delle Politiche Agricole Alimentari e Forestali (Ministry for Agricultural, Food and Forestry Policies) with which a collaboration will be started.

Identification and labelling

The main objective of these procedural guidelines for production is to clearly and transparently communicate what we do in the vineyards and wineries to anyone who purchases a bottle of *VinNatur natural wine*.

To reach this objective, the production regulations that all VinNatur associates respect should be represented by a simple and recognisable symbol.

This is why we feel it is very useful for each associate producer to have the possibility, if they so wish after joining, of placing the following indications on all the labels of wine they produce:

- total quantity of sulphur dioxide at the moment of bottling expressed in mg/litre, determined from the official analysis for export (obtained with the distillation method) or, alternatively, from the official analysis for approval of the DOC or DOCG wine
- the approved Association symbol.

The Associazione VinNatur specifies that those winemakers who do not, or cannot, support the commitments and respect the regulations in these procedural guidelines cannot be associates.

Being producers of *VinNatur natural wine* is a choice, not an obligation.