



natural winemakers
association

Associazione VinNatur

Associazione Culturale senza fini di lucro

Via Biancara 14 36053 GAMBELLARA (Vicenza)

info@vinnatur.org – www.vinnatur.org

Procedural regulations for "VinNatur wine" production

The goal, and the statutory objective, of the VinNatur Association 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, wine produced by VinNatur associates is characterised by a fundamental characteristic: **it contains no synthetic pesticides**, a fact guaranteed by the analyses that the Association carries out every year on all the associate winemakers.

All the wines produced by VinNatur associates are:

- obtained exclusively from grapes that come from vineyards managed directly by the winemaker, with a maximum of 10% of purchased grapes, which are certified organic and must have been cultivated according to the indications given in **section 1**.
- in case of natural disaster or at any time during the first three years in which a winemaker is part of the association, there is the possibility to use up to 40% of purchased grapes.
- vinified according to the indications given in **section 2**, in their own wine cellar, or a third-party winery for the first 3 years of membership in the association, as long as that winery is accessible to VinNatur inspectors or is independently certified organic.

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, deficiencies), 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 compost) or "green" fertilisation (cover crops)
- use of sulphur-based products to contrast powdery mildew (limited to a maximum of 60 kg/ha of powdered sulphur and 8kg/ha of soluble sulphur)
- the use of soluble copper-based products to contrast downy mildew (maximum of 3 kg/ha of metal copper per year) with the aim of reducing them. The maximum limit is calculated as an average of metal copper used over the last three years.
- the use of naturally derived products, with zero residue, for example: vegetable extracts, algae, propolis, fungi or antagonist micro-organisms that reduce the use of copper- and sulphur-based products, with the aim of totally eliminated them in favourable conditions
- drip irrigation, and only as an emergency measure
- manual harvesting
- the use of resistant varieties (that are not derived from Cisgenic or GMO technologies)

Procedures that are not permitted:

- mineral, organic-mineral and chemical synthesis fertilizers
- chemical weed-killers or drying products
- the use of anti-parasites of synthetic, systemic and cytropic origin, not permitted with organic farming
- use of phosphites
- use of chemical insecticides
- mechanical harvesting
- cultivation 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 on the grapes and in the surroundings during vinification
- 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, rosé, sparkling and sweet, and no more than 30 mg/litre if red (using the distillation method for the analysis.) The commitment towards reducing the use of sulphur dioxide must be constant, until it is used no more, especially in favourable years.
- the use of air and oxygen to oxygenate must or wine
- the use of carbon dioxide, nitrogen or argon, exclusively to keep the wine protected from air and to saturate possible containers or equipment
- filtration using inert means with 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 albumin, casein, bentonite or with charcoal base or 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.

3. Check plan

To make sure that associates respect these regulations, VinNatur has written a specific Check Plan, which will be applied by a certification body recognised by MIPAAF – Ministero delle Politiche Agricole Alimentari e Forestali (Ministry for Agricultural, Food and Forestry Policies) with whom there is an active collaboration. Every year, 40% of the associate wineries will be selected at random and they will receive one or two visits by the certifying body. Not complying with this charter will result in the winery being categorised as “risky” and could lead to the immediate termination of the non-compliant winery’s association with VinNatur.

4. Identification and labelling

The main objective of these procedural regulations 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, we believe that these regulations, respected by all VinNatur associate members, should be represented by a simple and recognisable symbol. For this reason, it would be opportune for each associate producer to have the possibility, if they so wish, 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 (obtained with the distillation method)
- the approved Association symbol.

It is important to note that these regulations and the certification apply to the entire winery and not to individual wines. If a member wishes to use the association’s logo in the manner permitted, the winery must fill out the specified form for authorization. Members must have been part of the association for at least two years before they will be given authorization.

The VinNatur Association specifies that those winemakers who do not, or cannot, support the commitments and respect the regulations in this document cannot be associates.

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