



1. ARGIANO – Non Confunditur

ORGANIC, NOT CERTIFIED

Argiano uses their own natural fertilizers and compost. Their commitment to the 'green' movement is due to its active wine-maker Hans Vinding Diers who, already fully involved in his Patagonia project, naturally spread his interest over to Argiano, aided by his friend Monty Waldin, a leading expert on organic wines.

2. ARGILLAE – Orvieto

SUSTAINABLE

Argillae practices a sophisticated kind of sustainable farming called *lotta programmata* where the use of specific vineyard treatments are *guided* by the use of special boxes and traps spread throughout the territory to detect particular diseases or pests.

3. ELVIO COGNO – Barolo Ravera

SUSTAINABLE

All of the nebbiolo vineyards are currently being managed in a sustainable fashion. All the work is done by hand and the use of chemicals is reduced to the bare minimum, totally avoided when nature permits. http://www.elviocogno.com/pagine/eng/azienda_agricola/spirito_produttivo_vini_elvio_cogno.lasso

4. MARENCO – Moscato Scrapona

SUSTAINABLE

Marenco has adopted the EU regulations on integrated farming that lays the foundations for sustainable viticulture all over Europe. <http://www.marencovini.com/inglese/index.html>

5. PIETRA PORZIA – Frascati

SUSTAINABLE

This large estate located just outside of Rome has applied the EU regulations on integrated farming for over a decade. http://www.tenutadipietraporzia.it/tenutaporzia/inglese/prodotti_en.htm

6. SAN FABIANO – Chianti

ORGANIC, NOT CERTIFIED

San Fabiano's conversion process began in 1992 and after 3 years the entire property was officially considered organic. They refer to "Suolo e Salute", one of the several organizations recognized by the Italian government to act as a control authority for all organic producers.