



**SOLIGO**

SPUMANTI DAL 1957

*Emotions in a bottle since 1957*

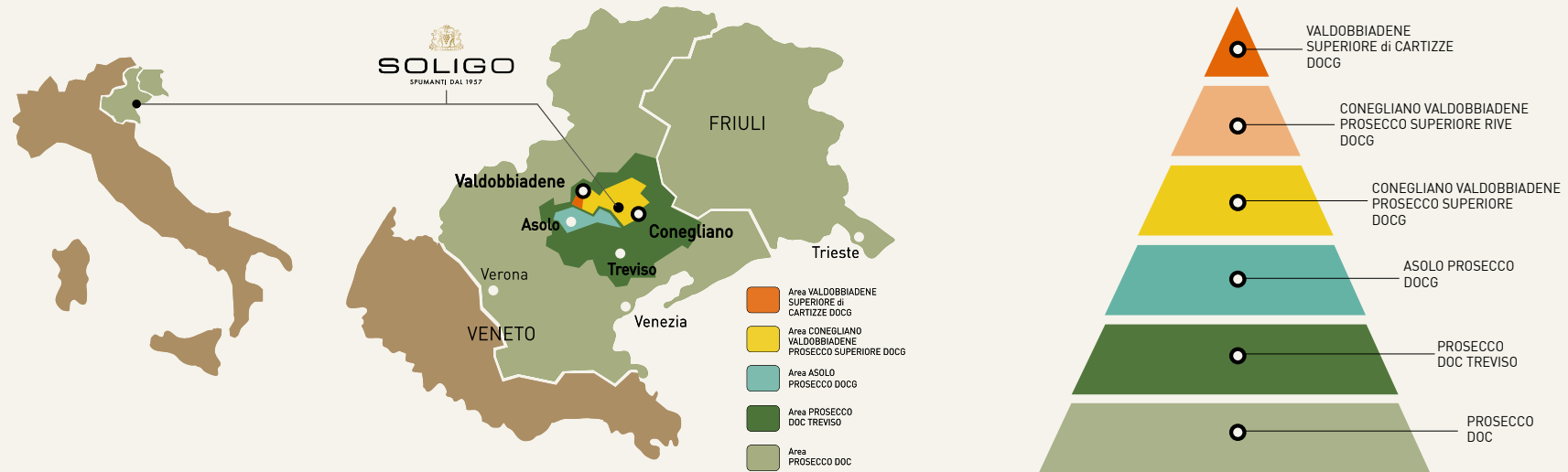
# WE REPRESENT A TERRITORY

*where wine is excellence, identity and vocation.*



## OUR WINES, A REFLECTION OF OUR LAND

*We capture the notes of the land to enhance their value*



**The bond with our land is encapsulated in the location our Cantina has always enjoyed:** the hilly amphitheatre between Conegliano and Valdobbiadene crossed by the “Strada del Prosecco e dei Vini dei Colli Conegliano Valdobbiadene”, in the middle of the two areas that lend their names to the controlled and guaranteed designation of origin of Conegliano Valdobbiadene Prosecco, shared by our flagship products.

Our winery lies just 50 km from **Venice** and not far from the **Dolomites**, at the foot of some beautiful steep hills, declared a **UNESCO World Heritage Site** in 2019. Our grapes ripen in vineyards dotted around the province of Treviso, allowing us to produce wines that are varied but always representative of our area.

## OUR PROSECCO

*the pure representation of Glera grapes*

Our Prosecco is made from Glera grapes grown exclusively within the province of Treviso to ensure our wine is totally representative of this territory, with clear, simple and authentic style

## OUR STORY: MEMBERS, TERRITORY, PASSION

*Over 60 years of care and dedication*

Our story began in **1957** thanks to the great foresight of **31 vinegrowers** who shared a passion for Prosecco and decided to join forces and found the Cantina winery to produce exclusive wines from the best vineyards in this area.

Our members have been, are and always will be the protagonists of a story that is all about people and ideals, daily hard work and results that reward all the effort. All of them form part of a collective story about taking pride in our roots whilst looking towards the future.

Today, our **600 members** devote their time and efforts to the cultivation of **1,200 hectares** of vineyards where approximately **85% of the grapes produced are of the Glera variety (Prosecco)** and the remainder is Pinot Grigio, Chardonnay, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Franc, and Sauvignon.

In 2019, selected vineyards were planted with Johanniter and Sauvignier Gris vines, hardy varieties that demonstrate our growing commitment to **sustainable viticulture**.



### Facilities

The delivery of the grapes in the 70s.  
Collection center, vinification, sparkling and bottling plant in Pieve di Soligo.



### Facilities

The delivery of the grapes in the 70s.  
Collection center, vinification, sparkling and bottling plant in Pieve di Soligo.



### Facilities

Collection center and vinification plant in Arcade (TV)



### Facilities

Collection center, vinification, sparkling and bottling plant in Pieve di Soligo

## FROM GRAPE TO GLASS

*Controlling the entire production chain: our main ingredient*

The quest for quality in our wines begins in the vineyard, where compliance with a **strict annual agronomic protocol** guarantees the optimal development of the grapes and their aromas and flavours.

Harvesting of the grapes marks the end of work in the vineyard and the beginning of that in the winery, where our **modern processing** facilities enable us to **respect the aromatic integrity of the fruit** resulting from efforts in the field. Our **in-house oenological laboratory** allows for meticulous and constant supervision of each stage of vinification and enhances the organoleptic characteristics of the various grapes from the different areas.

We also have an **in-house bottling line**, meaning we can offer the end customer a wine that is **always fresh**, with an immediacy of taste, olfactory elegance and territorial coherence always present in every glass.



The manual harvest in our vines.



Our bottling line in Pieve di Soligo.



Our oenological laboratory in Pieve di Soligo.

## SUSTAINABILITY

*We protect the environment*

Our commitment to a responsible business model is evidenced by the recent Equalitas certification (organization model), which confirms our ongoing efforts to reduce environmental impacts to safeguard the health of the planet while ensuring the social and economic well-being of people.



We pay the utmost attention to optimizing water waste, to search alternative and innovative energy sources, to recycle and properly dispose of all waste.



### *Water control*

We have optimized production processes to reduce the waste of water necessary for the processing of our products.



### *Green technologies*

Alternative energy systems and innovative technologies guarantee constant and correct operation of the systems used.



### *Environment and recycling*

We strictly follow the instructions for separate collection and proper disposal of all waste generated.

## SOLICUM LINE

*The Solicum line stands out thanks to its selection of our finest cuvée wines. Aromas and a unique sophisticated image fully express the elegance and refinement of this line.*



**CARTIZZE**  
Brut  
*Valdobbiadene Superiore  
di Cartizze DOCG*

Cod. SPBZ1  
Grape Glera  
Alcohol 11,5% vol.  
Sugar 2 g/l

At the qualitative apex of the Denominazione Garantita is this sparkling wine from the historic "Superiore di Cartizze" area. Elegant and sumptuous, this spumante is the result of the perfect balance between soil and microclimate.



**METODO  
CLASSICO**  
Millesimato Brut  
*Conegliano Valdobbiadene  
Prosecco Superiore DOCG*

Cod. SPCAI  
Grape Glera  
Alcohol 11,5% vol.  
Sugar 1 g/l

Our quest for excellence is evident in this Metodo Classico. Strongly influenced by bottle ageing for at least 18 months, its aromas are elegant and enveloping, reminiscent of bread crust, aromatic herbs and wild yellow flowers.



**CUVÉE**  
Brut  
Millesimato  
*Conegliano Valdobbiadene  
Prosecco Superiore DOCG*

Cod. SPCB1  
Grape Glera  
Alcohol 11,5% vol.  
Sugar 7 g/l

This sparkling wine is the result of blending the best fruit from each hand-harvesting to bring out the unique aromas of the Glera grape. Refined, fresh and elegant, it is the result of a slow 60-day second fermentation.



**CUVÉE**  
Extra Dry  
Millesimato  
*Conegliano Valdobbiadene  
Prosecco Superiore DOCG*

Cod. SPCU1  
Grape Glera  
Alcohol 11,5% vol.  
Sugar 16 g/l

The cuvée of the best Glera grapes from our vineyards gives this Extra Dry elegance and plenty of character. An initial unexpected softness on the palate, measured and delicate, balanced by its freshness.



**BIOLOGICO  
ORGANIC**  
Brut  
*Prosecco DOC Treviso*

Cod. SPSB1  
Grape Glera  
Alcohol 11,5% vol.  
Sugar 10 g/l

The delicacy with which our organic grapes are treated can be tasted in the wine. The bubbles ensure a lively glass and enhance its fruity and floral notes. A mineral finish leaves fresh light trails of mint and fruit.

## COL DE MEZ LINE

*Innovative and original, our Col de Mez line has an unmistakably modern and authentic style. This line of extraordinary sparkling wine, made from top-quality grapes that are only grown on certain hills, really brings out the passion and experience of our oenologists.*



**RIVE DI SOLIGO**  
Brut  
Millesimato  
Conegliano Valdobbiadene  
Prosecco Superiore DOCG

Cod. SRBCM1  
Grape Glera  
Alcohol 11% vol.  
Sugar 8 g/l

This fine sparkling wine embodies our great passion for our land and daily efforts in the vineyard. A Rive DOCG with a decidedly frank, sincere taste, hugely drinkable and pleasant.



**RIVE DI SOLIGO**  
Dry  
Millesimato  
Conegliano Valdobbiadene  
Prosecco Superiore DOCG

Cod. SRDCM1  
Grape Glera  
Alcohol 11% vol.  
Sugar 25 g/l

The grapes come from vineyards in the Rive di Soligo, steep hills in the heart of the Conegliano Valdobbiadene DOCG area, with low yields per hectare. It is instantly enchanting on the nose thanks to its extraordinary and intriguing bouquet



**COL DE MEZ**  
Brut  
Valdobbiadene Prosecco  
Superiore DOCG

Cod. SBCM1  
Grape Glera  
Alcohol 11% vol.  
Sugar 8 g/l

Fragrant sparkling wine with fine persistent perlage, the result of a 50 days' refermentation. A pleasing finish with citrus tones. Fragrant with notes of grapefruit, medlar and white, crunchy fruits. Mineral notes, sage and hints of fresh almond. Fresh, sapid and well-structured, this wine has a long finish with mineral and citrusy notes.



**COL DE MEZ**  
Extra Dry  
Valdobbiadene Prosecco  
Superiore DOCG

Cod. SECM1  
Grape Glera  
Alcohol 11% vol.  
Sugar 16 g/l

A Valdobbiadene DOCG that is perfect for any occasion, and a winner in both taste and packaging. This spumante is the result of soft pressing and slow refermentation process that gives it delicate floral and fruity aromas. The citrus freshness is balanced by tanginess and smoothness. A floral bouquet closing with a slight mineral note.



**COL DE MEZ**  
Extra Brut  
Asolo Prosecco  
Superiore DOCG

Cod. SPAB1  
Grape Glera  
Alcohol 11% vol.  
Sugar 4 g/l

Low residual sugar makes this a fresh, direct, sincere spumante with floral and citrus aromas accompanied by notes of aromatic herbs. Very classy, long, persistent finish. Produced with grapes from vineyards in the Asolo Prosecco DOCG area. Fresh and sapid with a floral aftertaste.



**COL DE MEZ**  
Semi Sparkling Wine  
Valdobbiadene Prosecco  
DOCG

Cod. FPCM1  
Grape Glera  
Alcohol 11% vol.  
Sugar 10 g/l

The grapes are harvested when moderately ripe in order to preserve the acid component, essential for a spumante with excellent drinkability and freshness. The string tying of the cork is done by hand, respecting ancient traditions. Fruity notes of pear, pineapple and mandarin and floral fragrances with hints of aromatic herbs.



**COL DE MEZ**  
Sparkling Wine  
Rosé Extra Dry

Cod. SRM1  
Grape Raboso, Pinot Nero  
Alcohol 12% vol.  
Sugar 13 g/l

A sparkling wine created from two red grape varieties: Raboso and Pinot Nero. Its brilliant soft pink colour is illuminated in the glass by its persistent perlage and enhances notes of flowers and small red fruits. Intense and sophisticated with hints of flowers and small red fruits.



## PROSECCO DOC LINE

*Passion and tradition are the key features of these wines, which stand out for their freshness and delicate aromas. A line that is made from selected grapes from the province of Treviso, the heart of Prosecco DOC.*



**PROSECCO  
DOC TREVISO  
Brut**

Cod. SDBR1  
Grape Glera  
Alcohol 11% vol.  
Sugar 10 g/l

A very classy Prosecco with aromas of fresh fruit, biscuit bread and flowers ranging from acacia to lily and lily of the valley. Subtle hints of aromatic herbs. Delicate, harmonious and pleasantly persistent on the palate.



**PROSECCO  
DOC TREVISO  
Extra Dry**

Cod. SDED1  
Grape Glera  
Alcohol 11% vol.  
Sugar 16 g/l

Fresh, smooth and balanced, this Extra Dry has won over the palates of the many international juries that have awarded it numerous prizes. Its persistence is driven by a tanginess that characterises the finish.



**PROSECCO DOC TREVISO  
Millesimato  
Extra Dry**

Cod. SDEM1  
Grape Glera  
Alcohol 11% vol.  
Sugar 16 g/l

Its selection of grapes makes this Millesimato incredibly elegant and representative of every vintage in our area. It is full and pleasantly savoury on the palate, characterised by a long and pleasant finish.



**PROSECCO DOC  
NINE  
Dry**

Cod. SONI1  
Grapes Glera  
Alcohol 9% vol.  
Sugar 32g/l

Fresh and elegant with sweet velvety sensations on the palate. Tasty, persistent finish. Suitable for any occasion, perfect with sweet dishes.



**PROSECCO  
DOC TREVISO  
Millesimato Rosé Brut**

Cod. SRDB1  
Grapes 90% Glera, 10% Pinot Nero  
Alcohol 11% vol.  
Sugar 11 g/l

A wine with unmistakable personality. The freshness and elegance of Glera is joined by 10% of Pinot Noir, which enriches the aromatic component and gives this wine a brilliant soft pink colour.



**PROSECCO  
DOC TREVISO  
STELVIN -LIGA  
Semi-sparkling wine**

Cod. FPSC1-FPCL1  
Grape Glera  
Alcohol 11% vol.  
Sugar 10 g/l

From our vineyards in the province of Treviso, a sparkling Prosecco DOC rich in fragrances and aromas. The full mouthfeel and a light effervescence enhances a delicate hint of sugared almond.

## ALLUNGO LINE

*Blending different grapes to create sparkling wines with winning versatility, perfect for any time of day.*



**ALLUNGO**  
Millesimato Brut  
Sparkling wine

Cod. SBBR1  
White wine varieties from our local area  
Alcohol 11,5% vol  
Sugar 8 g/l

A wine of great drinkability, an excellent companion in moments of cheerful conviviality thanks to its freshness of flavour: aromas of white pulp fruit are accompanied by a mineral finish.



**ALLUNGO**  
Millesimato Extra Dry  
Sparkling wine

Cod. SIPC1  
White wine varieties from our local area  
Alcohol 11,5% vol.  
Sugar 14 g/l

An Extra Dry sparkling wine suitable for every occasion made from white grape varieties from our own vineyards. In the winery, the grapes are softly pressed and a slow fermentation then begins in steel tanks using selected yeasts.



**ALLUNGO**  
Semi Sparkling wine

Cod. FBIA1  
Grape variety  
White wine varieties from our local area  
Sugar 11% vol

A full flavour, with a light carbonic fizz bringing out a delicate sensation of sugared almond. A rapid finish.

## RESISTANT WINES LINE

*The care for the respect of nature and of human beings is the pillar on which the line of our wines, obtained by resistant grapes, bases itself. Born from the crossing of grapes, which are naturally stronger and more resistant to fungal diseases, these are wines with genuine flavours, which only wait to be discovered.*



**SOUVIGNIER GRIS**  
*Veneto IGT*

Cod. TS0G1  
Grape Souvignier Gris  
Alcohol 12% vol.

Souvignier Gris is a grape resistant to fungal diseases created by crossing Seyval and Zahringer in Germany in 1983. 30% of grapes ages for six months. After the blend has been made, the wine is filtered and bottled. Then, it is kept in the bottles to rest for at least two months before it can be consumed.

Intense and straight, with scents of sweet spices, like vanilla, clove and liquorice, together with citrus-like nuances of citron and lemon on a background of quince. Dry, warm and cosy with a spicy finish.



**JOHANNITER**  
Sparkling wine Brut

Cod. SJOB1  
Grape Johanniter  
Alcohol 11,5% vol.  
Sugar 5 g/l

Johanniter is a white grape variety resistant to fungal diseases, created by crossing Riesling and Freiburg 589-54 in Germany in 1968. Secondary fermentation for at least 7 months. The Charmat Method is used to produce this sparkling wine.

Intense and complex nose with tropical notes of mango, papaya and aromas of pear, plum and apricot, accompanied by citrus traces of tangerine and lychee. Dry, fresh and savoury with a citrus-like aftertaste. Persistent.

## STILL WINES LINE

*Born from the desire to maintain a strong link with the past, this line is dedicated to lovers of still wine and is produced to bring out the typical characteristics of each variety and the qualities that the land gives to them.*



**'VILLA MARIA'**  
Conegliano Valdobbiadene  
Prosecco DOCG

Cod. TPDC1  
Grape Glera  
Alcohol 11,5% vol.

A Conegliano Valdobbiadene of rare authenticity. Its fruity notes are accompanied by the floral ones typical of the Glera grape from a single vineyard in the Conegliano Valdobbiadene DOCG area.



**PINOT GRIGIO**  
DOC delle Venezie

Cod. TPVS1  
Grape Pinot Grigio  
Alcohol 12% vol.

The pedoclimatic environment allows Pinot Grigio to best develop all its typical components such as acidity and a broad fruity aromatic bouquet. Bright straw yellow in colour, it is delicate and fresh on the palate, with good balance.



**CHARDONNAY**  
Marca Trevigiana IGT

Cod. TCHB1  
Grape Chardonnay  
Alcohol 12% vol.

An international grape variety that manages to express all its style thanks to the excellent climate in the Piave area. A wine with delicate fruity aromas of peach, pineapple and citrus fruits, followed by floral and mineral notes



**'CESARE'**  
Colli Trevigiani IGT

Cod. TRCE1  
Grape Cabernet Sauvignon and Franc, Merlot, Malbec, Petit Verdot  
Alcohol 13% vol

An elegant, structured wine opulent in the glass. After a 20-day maceration on the skins, ageing continues in steel tanks. It is then aged in barriques, tonneaux and oak barrels for 24 months. Dry, full-bodied and persistent with elegant tannins.



**'LEVIGATO'**  
PINOT NERO  
Marca Trevigiana IGT

Cod. TPNV1  
Grape Pinot Nero  
Alcohol 13% vol.

A wine with great personality that is extremely well-balanced in the mouth. After fermentation on the skins for 15 days, it ages for a couple of months.



**CABERNET FRANC**  
Marca Trevigiana IGT

Cod. TCFR1  
Grape Cabernet Franc  
Alcohol 12,5% vol

This wine encapsulates all the fresh, fruity vegetal notes typical of the variety. After maceration on the skins, ageing is in steel tanks. A wine with fruity hints of blackberry and cherry, field violet and vegetal notes of green pepper and mown grass.



**MERLOT**  
Piave DOC

Cod. TMDP1  
Grape Merlot  
Alcohol 12,5% vol

The grapes are harvested when fully ripe in order for maximum development of the phenolic component. In the winery, fermentation on the skins begins for 15 days in steel vats. This is followed by a minimum of 6 months' ageing in steel tanks.



**CABERNET SAUVIGNON**  
Marca Trevigiana IGT

Cod. TCDS1  
Grape Cabernet Sauvignon  
Alcohol 12,5% vol.

The grapes come from our vineyards north of Treviso they develop their aromatic and phenolic components to the full. A balanced wine with soft tannins and a good freshness of flavour. On the nose it offers aromas of plum and cranberry, floral notes of violet and a hint of vanilla.

## SPECIAL SIZES

*for your special toasts*

0,200L



Pros. DOC Extra Dry  
0,200L - Cod. SPEX0

0,375L



Pros. DOC Treviso Extra Dry  
0,375L - Cod. SPEX375

JEROBOAM - 3L



Col de Mez Extra Dry  
3L - Cod. SECM5



Col de Mez Brut  
3L - Cod. SBCM5

1L



Pinot Grigio  
1L - Cod. TVPG2



Chardonnay  
1L - Cod. TCHM2



Merlot  
1L - Cod. TCHM3

MAGNUM - 1,5L



Pros. DOC Treviso Extra Dry  
1,5L - Cod. SPME3



Prosecco DOC Treviso Brut  
1,5L - Cod. SPMB3



Col de Mez Extra Dry  
1,5 L - Cod. SECM3



Col de Mez Brut  
1,5 L - Cod. SBCM3



Col de Mez Rosé  
1,5 L - Cod. SRCM3



Pinot Grigio  
1,5L - Cod. TVPG3



Chardonnay  
1,5L - Cod. TCHM3



Merlot  
1,5L - Cod. TMDP3

## PRIZES AND AWARDS

We have been selected among the top 25 Italian cooperatives by the German magazine Weinwirtschaft considered the most relevant and reliable source of information for the wine market (2020- 2021).

Our seventh position is a recognition that confirms us the importance of our constant commitment to continuous improvement, that has distinguished us since 1957.



# CERTIFICATIONS

*Controlling the entire production chain: our main ingredient*

Quality is not just about technical factors, but also organisational and managerial aspects. The certifications we have obtained over recent years (9001, IFS, BRC, BIO and VEGAN) are confirmation that our products and services respect predefined levels of quality and, above all, they are a guarantee of our commitment to continuously improving and satisfying a customer base that pays increasing attention not only to the quality of wine but also to food safety.

ISO 45001



ISO 45001 certification is a tool that allows the company to guarantee safe and healthy workplaces, preventing work-related injuries and illnesses, improving its performance relating to health and safety at work over time.

SQNPI



The National Integrated Production Quality System certifies achievement of a production system capable of ensuring consumers a product cultivated with techniques that respect the environment and human health.

VEGAN



The production of a vegan wine excludes the use of animal origin products at every stage of vinification and bottling.

BIO



A wine can only be defined as organic when it is produced using organic grapes, grown without the aid of synthetic chemicals and without the use of GMOs.

|   |   |   |  |  |   |
|---|---|---|--|--|---|
| <p><b>Certificato / Certificate</b><br/>n° 78548</p> <p><b>Cantina Colli del Soligo - Società Agricola Cooperativa tra produttori di uve pregiate</b></p> <p>Via L. Tuffino, 6 - Frazione Solighetto - 31053 Pieve di Soligo (TV) - Italy</p> <p><b>UNI EN ISO 14001:2015</b></p> <p>Certificazione rilasciata in conformità al Regolamento Europeo Accreditato 01/09</p> | <p><b>CERTIFICAZIONE DI PRODOTTO</b></p> <p>Certificato n. 64381</p> <p>Il prodotto / The product: <b>Uva e vino</b></p> <p>Vendemmia 2023</p> <p><b>Società Agricola Cooperativa tra produttori di uve pregiate</b></p> <p>Via L. Tuffino, 6 - Frazione Solighetto - 31053 Pieve di Soligo (TV)</p> <p><b>Legge 3 febbraio 2011, n. 4</b></p> <p>Disposizioni in materia di etichettatura e di qualità dei prodotti alimentari</p> | <p><b>Certificato n. 45120</b></p> <p>Il prodotto / The product: <b>VINO E MOSTO D'UVA SFUSI IDENTIFICATI NEL DOCUMENTO DI TRASPORTO DAGLI ESTREMI DI CERTIFICAZIONE</b></p> <p><b>VINO CONFONDIATO IN BOTTIGLIA IDENTIFICATO IN ETICHETTA DAL MARCHIO</b></p> <p><b>Cantina Colli del Soligo - Società agricola cooperativa tra produttori di uve pregiate</b></p> <p>Via L. Tuffino, 6 - Frazione Solighetto - 31053 Pieve di Soligo (TV) - Italy</p> <p><b>DTP 107 - "Qualità Vegetariana"</b></p> | <p>CC. CC. ES. 02 Rev. 01 del 05/04/2022</p> <p><b>Certificato/Certificate</b></p> <p>ai sensi dell'art. 35, § 1, del Reg. (UE) 2018/848<br/>according to article 35, § 1, of Reg. (EU) 2018/848<br/>Autorizzazione MIPAAF DM n° 104616 del 04/03/2022</p> <table border="1"> <tr> <td>1. Numero del documento / Document number<br/><b>CE_000_14169_22 del 29/09/2022</b></td> <td>2. Operatore / Operator<br/><b>4. Istituto per la Certificazione Etica ed Ambientale</b><br/>Via Giovanni Brugnoli, 15 40122 Bologna<br/><b>IT-BIO-006</b></td> </tr> </table> <p>3. Nome operatore o gruppo operatori / Name and address of the operator or group of operators<br/><b>CANTINA COLLI DEL SOLIGO-SOC.AGR.COOP. TRA PRODUTTORI DI UVE PREGIATE</b><br/>VIA L. TOFFINO 6 31053 PIEVE DI SOLIGO (TV) IT</p> <p>Partita IVA: 00179830260</p> <p>5. Attività dell'operatore o del gruppo di operatori / Activity or activities of the operator or group of operators<br/><b>Preparazione / Preparation</b></p> <p>6. Categorie di prodotti di cui all'articolo 35, paragrafo 7, del regolamento (UE) 2018/848 del Parlamento europeo e del Consiglio e metodi di produzione / Category or categories of products as referred to in Article 35(7) of Regulation (EU) 2018/848 of the European Parliament and of the Council (1) and production methods</p> <p>d) Prodotti agricoli trasformati, inclusi prodotti di acquacoltura, destinati a essere utilizzati come alimenti. Processed agricultural products, including aquaculture products, for use as food.</p> <p>Metodo di produzione / Production method:</p> <p><input checked="" type="checkbox"/> produzione biologica, eccetto durante il periodo di conversione / Production of organic products</p> <p><input type="checkbox"/> produzione durante il periodo di conversione / production in-conversion products</p> <p><input type="checkbox"/> produzione biologica con produzione non biologica / organic production with non-organic production</p> <p>f) Vino / Wine</p> <p>Metodo di produzione / Production method</p> <p><input checked="" type="checkbox"/> produzione biologica, eccetto durante il periodo di conversione / production of organic products</p> <p><input type="checkbox"/> produzione durante il periodo di conversione / production in-conversion products</p> <p><input type="checkbox"/> produzione biologica con produzione non biologica / organic production with non-organic production</p> <p>Il presente documento è stato rilasciato in conformità del regolamento (UE) 2018/848 per certificare che l'operatore rispetta tale regolamento / This document has been issued in accordance with Regulation (EU) 2018/848 to certify that the operator or group of operators (choose as appropriate) complies with that Regulation.</p> | 1. Numero del documento / Document number<br><b>CE_000_14169_22 del 29/09/2022</b> | 2. Operatore / Operator<br><b>4. Istituto per la Certificazione Etica ed Ambientale</b><br>Via Giovanni Brugnoli, 15 40122 Bologna<br><b>IT-BIO-006</b> |
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BRC is an English certification attesting to achievement of an HACCP-based standard to guarantee food safety for greater consumer protection.



Of Franco-German origin, the IFS standard aims to promote and strengthen food safety throughout the production chain.



Certification with the aim of pursuing customer satisfaction and the continuous improvement of company performance to ensure constantly better product quality.



ISO 14001 environmental certification confirms an organization's ability to comply with its environmental policy in addition to mandatory laws to prevent pollution and constantly improve its environmental impacts.



The collage displays four certification certificates for Cantina Colli del Soligo - Società Agricola Cooperativa tra produttori di uve pregiate. The certificates are issued by CSQA, BRGS, IFS, and IQNET. Key details include:

- CSQA Certifications:**
  - Accreditation Number Accredia n° 0148, certifies that, having conducted an audit, for the scope of activities: Production (crushing of grapes, fermenting, filtration, stabilisation, fining, semi-sparkling wine making, sparkling wine making) and bottling of still wines, semi-sparkling wines and sparkling wines, including white wines and red wines.
  - Being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of Società Agricola Cooperativa tra produttori di uve pregiate.
  - Certificato (Certification n° 1034) for UNI EN ISO 9001:2015.
  - Certificato (Certification n° 78547) for UNI EN ISO 14001:2015.
- BRGS:** Food Safety CERTIFICATED.
- IFS:** IFS Food Version 8, April 2023 at Higher level, with a score of 98,95%.
- IQNET:** ISO 9001:2015 and ISO 14001:2015.





## CANTINA COLLI DEL SOLIGO

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