



FARMER'S DAY - FIELD TRIP

THE TREBOTTI FARM

LIFE MEDINET 15-06-2018



Project MediNet

Project MediNet is a LIFE Preparatory Project and is funded by Programme LIFE of the EU under the contract LIFE 15 PRE IT/732295



TREBOTTI ORIGIN

In 2003 Francesco Maria and Giulia decided to start a new adventure and founded the organic farm TREBOTTI together with their children Bernardo, Clarissa and Ludovico who back then were still in their 20s.

Bernardo, Clarissa and Ludovico grew up in Rome, but due to the time spent at an old family estate in eastern Veneto, since childhood had come to appreciate and share the culture, the sensibility and the passion surrounding winemaking and country life. The idea of creating TREBOTTI spawned from dad Francesco's desire for a change: with retirement from his desk job approaching, he felt the necessity to leave behind the frenetic and polluted city life in favour of a new existence amidst nature, fresh air and healthy products. The enterprising spirit of his children, in particular Ludovico – on his way to complete a degree in agricultural sciences – helped make his vision reality.

OUR AGRICULTURE

vineyards - olive tree grove - honey

The Botti siblings thus became the TREBOTTI, a trio of young entrepreneurs with the ambition of building a state-of-the-art winery based on organic and sustainable agriculture. TREBOTTI found the ideal location to fulfil their project in the hills overlooking the Alviano Natural Reserve, stretched across the municipalities of Castiglione in Teverina and Civitella D'Agliano. Ten years after its foundation, thanks to the high standards and sustainability of its production, TREBOTTI has already gained a permanent spot within the Italian wine sector, and it is constantly praised for its innovative choices combined with a profound respect for tradition and environment.



THE WINERY

The TREBOTTI winery has been created aiming to guarantee both the highest productive efficiency and the lowest environmental impact. The building has been placed underground in order to avoid disrupting the landscape while having the perfect internal climate. Its hilltop position allows exploiting gravity during the transfer of the grapes so that they can be moved without pumps, therefore saving energy and preserving their quality. A natural ventilation system travelling upward keeps the temperature cool in the summer and mild during the cold months without using additional machines. All the technologies and the production processes employed are cutting edge. Among the latest innovations are: the use of ozone as a steriliser during washing, the energy-saving withering cell made of wood and cork and the bio-lake for the phytopurification of wastewater.

SUSTAINABILITY

The Trebotti farm has always been organic and eco-friendly and has embraced an effective agronomic management with no use of synthetic chemicals. Since 2006 it abides by the rules of Certified Organic agriculture (under EEUU regulations) and produces high-quality environmental-conscious wines. Sustainability is one of our main priorities, especially when it comes to research and innovation.

We employ ultra-light glass bottles in order to reduce the impact of glass production and transportation (which is one of the main causes of CO₂ emissions); the use of natural cardboard boxes, recycled-paper labels and natural corks further contributes to achieve our mission. Jane, our jenny, provides for the grassing and dunging of the olive tree grove: her contribution is free of charge and does not require the use of tractors nor fertilisers. She has become one of the symbols of sustainable Trebotti.

TREBOTTI RESEARCH AND DEVELOPMENT

3S WINES

In 2011 Trebotti started the project 3S WINES "Environmental sustainability in healthy and high-quality wines production" with the technical support of DIBAF at the Università della Toscana and the C.R.A in Arezzo, funded by the Ministry of Agrarian Politics. The aim of this partnership is to reduce the environmental impact caused by the production of a superior quality wine certified eco-friendly (LCA). Thanks to 3S WINES, the winery employs a system for the phytopurification of wastewater, which is gathered into a bio-lake and can be re-utilised. The phytorification also provides vegetal biomass for the production of farm compost. The farm in fact produces a closed-cycle compost from pruning waste, Jane's dung, pomace and stalks to re-use as amending, mulching and anti-erosive agents. The wine "3S – Incrocio Manzoni Sustainable Sulphites Free" is the result of an oenological experimentation within the 3S WINES project, during which Trebotti developed a new winemaking process, patented by EEUU, to produce high-quality sulphite-free wines. We are also developing an energy-saving withering cell made of wood and cork that will use intelligent systems to cool the temperature in the winery through natural ventilation. The final outcome of all these measures is a reduction in CO₂ emissions that will be certified on our bottles (LCA).

COMEF

Re-use of second-generation biomasses for the multifunctional reproduction of compost, methane and edible mushrooms at a reduced environmental impact” is the last investment Trebotti made for a sustainable innovation. This project draws its inspiration from the principles behind Gunter Pauli’s “Blue Economy” (a step beyond green economy), based on the efficiency of production processes, an upturning of the concept of core business, energy saving, absence of waste, recycling and emulation of all the ecosystems that lead toward a sustainable money convenience. The project entails a multifunctional micro-plant for composting; an anaerobic 10kw digester recycling organic farm waste (second and third generation biomasses) into a multiplicity of sub-products: methane from natural fermentation for energy (rather than freed in the atmosphere as climate-altering gas emissions); a substrate useful to the cultivation of edible mushrooms (enriched by coffee-making residues, already sterilised and rich in caffeine, which naturally accelerates growth); final compost to mix onto agricultural soils as amending, mulching and anti-erosive agent.

EUVINBIO

This is a national project whose title is “The application of European regulations on organic winemaking and the improvement of quality and durability of organic wines without altering their geographical diversity”; it is funded by MIPAAF and establishes a partnership among AIAB, the Università di Udine and Vinidea under the supervision of C.R.A. (Oenology Research Centre). Its purpose is a quick and effective comparison between innovative winemaking techniques that abide by EEUU regulations while producing good tasting wines ready to compete and affirm themselves on the international organic and non-organic wine market. In light of this goal, the following specific objectives have been determined: use the know-how developed within the ORWINE project and all related research and transfer it to organic wineries across Italy; deepen the scientific knowledge on conditions of conservation (temperature, oxygen tenor) and on wine compositional factors, in particular the reduction of added SO₂ that are able to modify the shelf-life of wines.



SIMONIT&SIRCH

Trebotti hosted on its grounds the field tests of the first course organised by the Italian School of Vine Pruning in Latium and Umbria, based at the Università della Tuscia in Viterbo. This extremely successful school was born from the collaboration between grape trainers Simonit&Sirch and several universities and institutes that had an interest in soft vine pruning. Simonit&Sirch together with their team created a pruning method that preserves the plants health and doubles their expectancy of life, from an average 20.5 years up to 50 years. Their intervention always focuses on cutting the younger canes with a slow and precise approach. The first advantage obtained thanks to this method is the prevention of wood diseases, which are reaching pandemic levels in most vineyards. Secondly, there is a change in the vineyard-managing philosophy: old vines are fully exploited by increasing their yield quality, exactly like it used to be before. Thirdly, the application of preventive-medicine criteria reduces overall managing costs. Lastly, the pruning process is once again carried on by professional as opposed to non-specialised labour, the latter an occurrence that is becoming increasingly frequent.

AWARDS

Last year Ludovico, the family agronomist, received the award "Nuovi fattori di successo" from the Ministry of Agrarian and Forestry Politics for Trebotti's philosophy, experimentation and innovative ideas regarding environmental sustainability; he ranked 5th among the 12 best young Italian farmers.

The "Gocce" was named Slow Wine 2013 at the Salone del gusto in Turin and won the Calix Aureus award for best wine within the selection from Latium. The Vini Buoni d'Italia Guide published by Touring assigned to Trebotti the Eco-Friendly Award 2012 for the effort shown in protecting and preserving the values of oenological culture and eco-sustainability, and the Michele D'Innella Award for communication in the oenological sector.

Throughout the years, Trebotti has also obtained a silver medal and several special mentions at the international festival of organic wines BIODIVINO.

PRACTICES OF THE RURAL DEVELOPMENT PLAN IMPLEMENTED

- **Measure 214.b RDP 2007-2013** – Agri Environmental Payment. Organic Farming Management
- **Measure 133 RDP 2007-2013** – Information and promotion activities
- **Measure 124 RDP 2007-2013** – Cooperation for development of new products, processes and technologies in the agriculture and food sector and in the forestry sector
- **Measure 121 RDP 2007-2013** – Modernisation of agricultural holdings. Tangible and/or intangible investments made by farm holdings, receiving support for improving the overall performance of the farm.
- **Measure 11.2 RDP 2014-2020** - Organic Farming .The organic farming support measure provides support, per hectare of agricultural area, to farmers who convert to or maintain organic farming practices and methods as defined in the EU organic regulation
- **Measure 10.1.1 RDP 2014-2020** - Agri-environment-climate commitments. Agri-environment-climate (AEC) payments are granted to farmers and land - managers who, on a voluntary base, commit their farming activities to one or more specific agri-environment-climate practices. Grassing of the arboreal plants
- **Measure 10.1.8 RDP 2014-2020** - Agri-environment-climate commitments. Conservation of the plant agricultural biodiversity