

The Slow Food Manifesto for good, clean and fair wine

The Manifesto for good, clean and fair wine is born from Slow Food's experience over the years, a long-standing relationship in which wine has played a crucial role, thanks to the passionate involvement of wine experts, winemakers and technicians.

Through the production and consumption of wine made according to the Manifesto, we aim to positively influence the future of viticulture, by breaking the ties from the use of chemicals and monocultures, and re-establishing our connection to biodiversity across terroirs and regions.

For some years now, vanguard vignerons from across the globe have understood and communicated that we must change course. This change, however, cannot happen by acting alone. For this reason, we are calling on wine lovers and professionals alike to come together and play a fundamental role in the promotion and consumption of wines with strong environmental, ethical and social values. This is important now, more than ever, as we navigate a period of economic and ecological reconstruction.

Through this interaction with other actors in the network, winemakers themselves will have the opportunity to be exposed to other fundamental subjects such as education to conscious consumption, the centrality of a narration focused on what is really important to tell (and to know) about each wine and the territory from which it comes from, as well as recognizing the right value of one's product.

Please consider - The wineries in this guide are inspired by the spirit of the Manifesto but it does not serve as the criteria for being listed in the guide.



SLOW FOOD MANIFESTO

FOR GOOD, CLEAN AND FAIR WINE



Wineries must grow a **minimum 70% of the grapes used in the production of their wine** themselves. Exceptions are given for regions in which widespread sourcing is common, e.g. Madeira, Napa Valley, the south of Spain, etc.



Wineries **may not use chemically synthesized fertilizers, herbicides, or anti-botrytis fungicides.**



A conscious and sustainable **approach to the use of environmental resources** in winemaking must be applied. Dependence on irrigation systems must be limited and should only aim to avoid critical water-stress conditions.



Winery buildings, should they need to be constructed, must respect their environmental surroundings. Management, upkeep and eventual restoration of extant buildings should take **sustainability into account.**



Wineries should not utilize techniques like reverse osmosis or other physical methods of must concentration. Furthermore, the addition of RCGM (rectified concentrated grape must) or sugar (according to the country of production) is not permitted, with the exception of sparkling wines or wines where these practices fall under traditional techniques. Oak chips used to aromatize wines are also prohibited.



Permitted levels of sulfites should not exceed the limits listed under the European Union's regulations for organic wine.



The wines must **show terroir and reflect their place of origin**. It is for this reason that we encourage the use of indigenous yeasts, as well as scientific research to isolate native yeasts which can then be replicated and used by the winery or other winemakers of the same area and geographical denomination.



The wines **must be free of any winemaking defects**, as they tend to homogenize the wines and stamp out any regional identity.



Wineries should actively engage and **collaborate with the entire surrounding farming community** in order to strengthen and enhance the agricultural system of the area. In this vein, the winery must maintain a principled relationship with its associates, as well as its employees, fostering personal and professional growth. It is moreover important that the winery cooperates and shares knowledge with other producers, avoiding unfair competition.



Sustainable winemakers **encourage biodiversity** through practices such as: alternating vineyards with hedges and wooded areas; soil management practices that include grass and green manure and exclude, in any case, bare soil, with potential exceptions for short, seasonal periods; the protection of pollinating insects and useful fauna through the use of insecticides which are allowed in organic farming, where such interventions are necessary, and in any case avoiding their use during the flowering of the vine and of other herbaceous species present in the vineyard; the breeding of animals with respect for their welfare and the production of manure on the farm, as well as the production of compost from pruning residues and other organic materials.