



**BORGO
PIGNANO**
TUSCANY

BEYOND GREEN
SUSTAINABILITY LEADERSHIP PROGRAM
April 2023

WELCOME TO THE SMALL, PRIVATE WORLD OF BORGO PIGNANO – ELEGANTLY CURATED ACCOMMODATIONS, MICHELIN STAR DINING, AND A RANGE OF HEALTHY EXPERIENCES IN A PEACEFUL SETTING SURROUNDED BY THE JOYS OF TUSCANY.

STREAMS, PONDS AND LAKES HELP IRRIGATE BORGO PIGNANO'S FIELDS, VEGETABLE GARDENS, ORCHARDS, OLIVE GROVES AND VINEYARD.

AGENDA

1. The origins of Borgo Pignano
2. Borgo Pignano today
3. Living with nature
4. Eco-sustainability practices
5. The Estate - agriculture
6. Farm to table
7. Hospitality in partnership with nature
8. Takeaways



1. THE ORIGINS OF BORGO PIGNANO

The Romanesque parish Church which sits in the heart of Borgo Pignano Dominated life for the 700 years years following its establishment in the early thirteenth century.

During the past three hundred years the estate's welfare depended on agriculture and its many tenant farms.

Gradually, as Italy entered the industrial age, Borgo Pignano, like other rural communities, took on its current form.



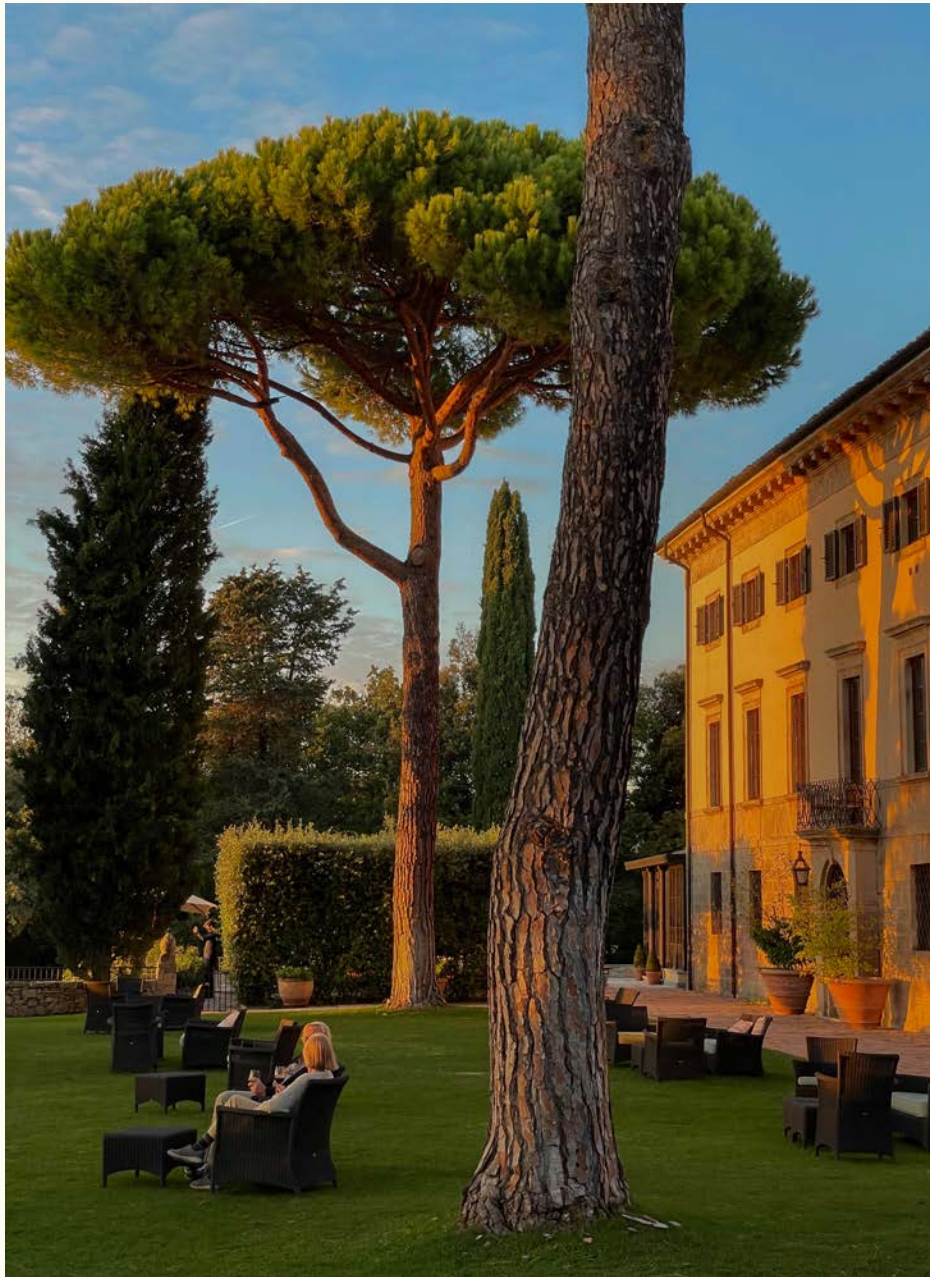
2. BORGO PIGNANO TODAY

Borgo Pignano sits in the center of 750-acres of sensitively cultivated organic farmland and features a luxurious eighteenth-century villa surrounded by other smaller villas (each with a private swimming pool), apartments and maisonettes. All these buildings have been restored and decorated with environmentally friendly materials, locally sourced stone, organic plasters and eco-paints, safeguarding the original Tuscan style architecture. Medieval frescoes from the 13th century have been delicately rejuvenated.

All of Borgo Pignano's public and private rooms contain evidence of the owners' interest in art.

Some of the works are by well-known modern and contemporary British artists while many have been made during residences by students and alumni of The Royal Drawing School, established by King Charles III.









3. LIVING WITH NATURE

Borgo Pignano's 350 hectare organic provides a high proportion of the ingredients used by our kitchens and for our bathroom amenities. Everything starts with home-grown or locally sourced raw materials.

In the bakery, breads are produced with sourdough, while pastries and fresh pasta come from a fine selection of ancient wheat flours.

We produce a range of wines from our organic vineyard, oil from two large groves of olive trees, honey from dozens of hives and a wide variety of fruits and vegetables from the orchards and 2 hectare vegetable garden.

BORGO PIGNANO'S SUSTAINABLE
INFRASTRUCTURE IS THE BACKBONE OF ALL
OUR ACTIVITIES.



4. ECO-SUSTAINABILITY PRACTICES

WATER AND ENERGY CONSERVATION METHODS

60% self-sufficient
100% of heating and hot water is produced in-house with renewable energy.
Gardens are fed with filtered harvested rainwater and the natural and manmade lakes supply irrigation for the farmland.

PHYTO DEPURATED WATER

Two large phytoremediation water plants, aimed at water conservation, have been installed. These allow plant roots to absorb nutrients from wastewater and the water is used for the gardens.

NON-TOXIC PRODUCTS AND RECYCLING METHODS

State-of-the art recycling system, which separates material prior to collection, reducing waste.

Widespread use of non-toxic cleaning products and paints.

A large emphasis on minimizing plastic.

Charging points for e-vehicles in the hotel and in all villas parking areas.

All guest shuttles and buddies are electric.

4. ECO-SUSTAINABILITY PRACTICES

CARBON OFFSETTING PROJECT

Started a project to measure, report and reduce Borgo Pignano's Co2 emissions through the following steps:

- a. Advanced calculation of Scope 1 and 2 emissions in compliance with GHG protocol and identification and reduction of activities with a high environmental impact
- b. Definition of a reduction strategy for emissions with clear, credible and achievable targets.
- c. Set a future goal of offsetting non-reducible greenhouse gas emissions through certified carbon credits achieving carbon neutrality and reducing the impact of greenhouse gas emissions.

4. ECO-SUSTAINABILITY PRACTICES

EDUCATING GUEST ON SUSTAINABLE PRACTICES

Guests are encouraged to visit the organic vegetable gardens to see how fruits and vegetables are grown.

Guests discover the use of herbs and flowers as natural ingredients in our toiletries with workshops conducted by a trained herbalist.

WE PROMOTE A HEALTHY LIFESTYLE,
ECO-SUSTAINABILITY AND CERTIFIED
ORGANIC FARMING.

5. THE ESTATE - AGRICULTURE

ORGANIC FARMING PRINCIPLES

Natural and sustainable agricultural growing methods improve the structure of the soil and increase the fertility of the farm, orchards, olive groves, vineyards and vegetable gardens.

“No harm” farming has been popular for many generations in Tuscany and promotes a self-supporting eco-system.

PRODUCTION OF NATIVE VARIETIES OF CEREALS

More than 25000 kg of wheat, 50000kg of spelt, 15000 kg of barley, 10000 kg of field beans and 2500kg of selected organic seeds are harvested annually.

VEG GARDEN

2 hectares organic vegetable garden provide the produce served daily in the hotel's two restaurants. More than 2.500 kg of organic seasonal vegetables are produced each season.

5. THE ESTATE - AGRICULTURE

VINEYARD

We make about 12,000 bottles a year of wines – a white Vermentino, a red Ciliegiolo, and a rosé and spumante. All are produced without any additives and from the grapes of the estate's vineyard – which, for water, entirely depends on rainfall.

OLIVE GROVE

Two olive groves, containing about 1,000 trees, provide us with the fruit for about 650 liters of cold-pressed, unfiltered, organic extra virgin olive oil.

ANIMALS

The estate's free-range pigs and hens provide eggs and meats for the restaurants

MEDICINAL HERBS

The in-house herbalist gathers wild and cultivated herbs for use in the kitchen and for tisanes, scented oils used in treatments at our spa.



5. THE ESTATE - AGRICULTURE

The two-hectare herb and flower gardens provide organic ingredients for the hotel's amenities, soaps and essential oils.

Guests are invited to partake in workshops conducted by our herbalist.





6. FARM TO TABLE

We try to minimize the distance between where our foods are made and Borgo Pignano.

Much comes from the estate itself which furnishes ancient species of flour for our breads, pastry and pasta.

Our vineyard is a short stroll away from the main villa as are our olive groves, bee hives, orchards, chicken coops and pig pen.



6. FARM TO TABLE

In 2022 Villa Pignano was awarded a Michelin Green Star given to the highest-quality restaurants devoted to sustainable practices and the pursuit of ethical and environmental standards.

VILLAS ARE SURROUNDED BY MEDITERRANEAN AROMATIC GARDENS, ORCHARDS AND FIELDS. SOME SIT BESIDE THE ESTATE'S NATURAL LAKES OR IN FULL NATURE NEXT TO THE WOODS OF THE ESTATE.



SOME GUESTS SWIM IN THE INFINITY POOL, SOAK UP THE SUN, PAINT, READ AND DRAW OR STROLL AMONG THE ORCHARDS, GARDENS AND WOODLAND PATHS.

OTHER PRACTICE YOGA OR BIKING.

7. HOSPITALITY IN PARTNERSHIP WITH NATURE

BATHROOM AMENITIES FROM HERBS GROWN ON THE PROPERTY

Borgo Pignano's beautiful herb and flower gardens which provide the natural essences and fragrances for the hotel's amenities (soaps, shower gel, shampoos).

SPA WITH PIGNANO PRODUCTS

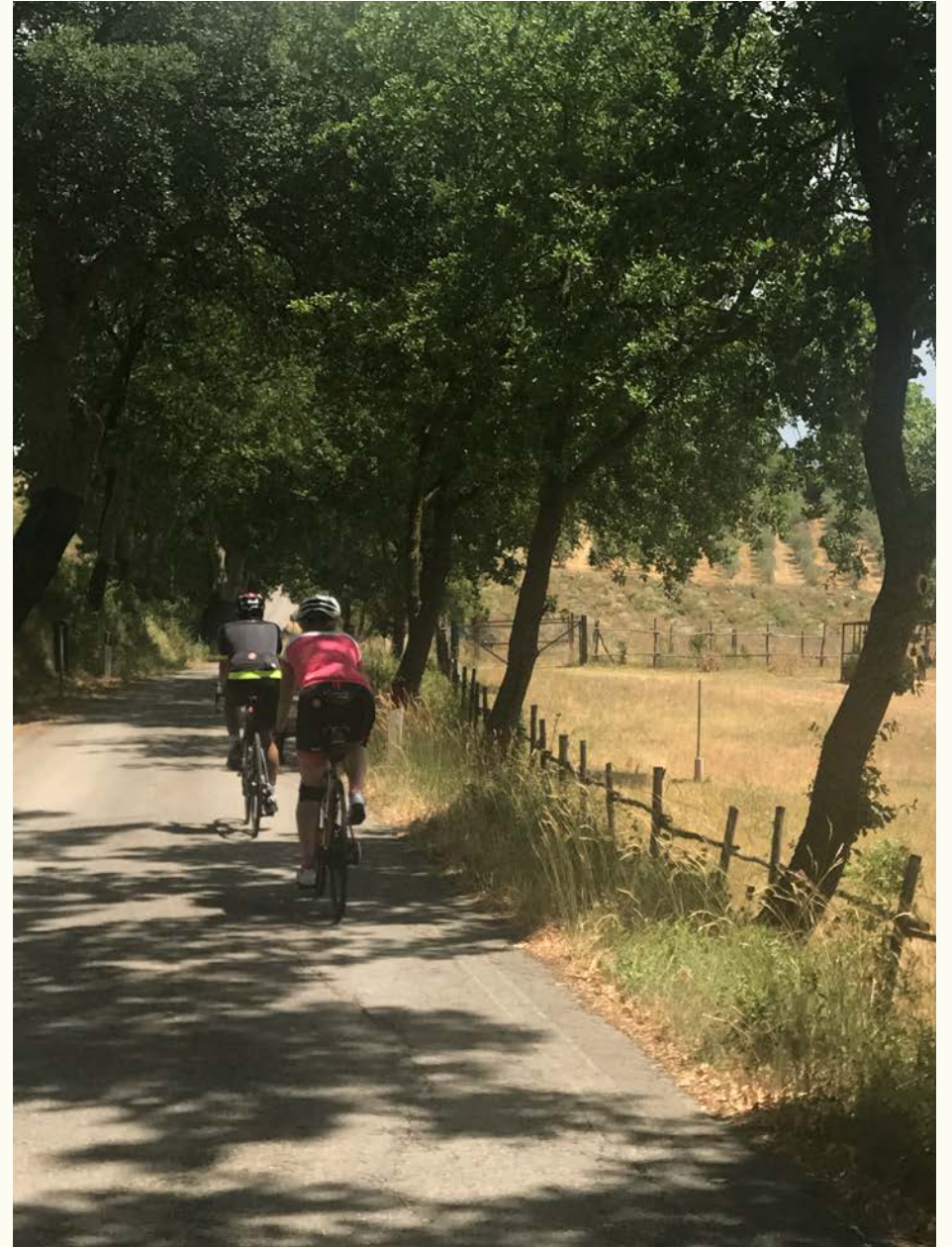
Natural spa treatments and wellbeing therapies have been created using organic ingredients grown on the estate.

STAFF IN DIRECT CONTACT WITH NATURE

5 farmers
2 greengrocers
1 beekeeper
1 cellarman
2 equestrian instructors
2 herbalists

EXPERIENCES RELATED TO NATURE

Horse riding and picnics
Trekking on the estate.
Guided tour of the Borgo Pignano farm
Harvest and wine tasting in the cellar of the estate.
The herbalist's laboratories
Honey-making tutorials









BORGO PIGNANO'S INCREASING
POPULARITY AMONG INTERNATIONAL
VISITORS PROVIDES A POSITIVE SPIN OFF TO
THE LOCAL ECONOMY.

8. TAKEAWAYS

SUSTAINABILITY ENHANCES THE LUXURY GUEST EXPERIENCE EVERYWHERE.

While early sustainable properties were located in resort and rural locations, their practices are now being emulated by city center hotels. Sustainability practices are expanding across the entire luxury hotel sector.

Our own sustainable city center property, Borgo Pignano Florence, will open in September 2024 and will be set within the largest grounds of any hotel in the city.

8. TAKEAWAYS

COMMUNICATE YOUR SUSTAINABLE/ECO-FRIENDLY PRACTICES TO GUESTS

The real way to convey our identity is through the experiences that we offer, linked to the land and the territory, which enrich and leave the guests with unforgettable memories which they will share with their friends through word of mouth and social media.

8. TAKEAWAYS

CONTRIBUTE TO HELP PROTECT THE NATURAL ENVIRONMENT AND SUPPORT BIODIVERSITY CONSERVATION

Increase efforts to protect flora and fauna, to make sure the beauty of it lasts for decades to come.

Healthy bees are vital to the wellbeing of bio-diversity and, as bee colonies around the world collapse, at Borgo Pignano we have taken pains to do everything possible to sustain them.



THANK YOU