



# **FAIR'N GREEN – standard for sustainable viticulture**

Standard for wineries

Version 12.07.2016

[www.fair-and-green.com](http://www.fair-and-green.com)

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The FAIR'N GREEN sustainability standard for viticulture is administered and updated annually by the independent association FAIR and GREEN e.V.

The directives stipulate that each winery should act and operate on a sustained basis to promote sustainable development of the winery and the region. The way in which the measures are implemented depends on the respective operational context. The degree of fulfilment of the requirements is collected through an annually certification process including an on-site audit by FAIR and GREEN e.V. For initial certification, at least 50% of all points must be achieved. Successful certification requires a 3% improvement in the sustainability assessment every year.

Certifiers, signatories and auditors are economically and legally separate organizations. The certification is additionally verified by an external control organization.

The standard is aimed at wineries in the main market, as well as cellars and other grape processing businesses.

For the first time, the FAIR'N GREEN standard was applied for the year 2013. Since then, it has been systematically developed within the European wine industry. A list of the certified members can be found at [www.fair-and-green.com](http://www.fair-and-green.com).

FAIR'N GREEN uses a gender-neutral language wherever possible. If a gender-specific term does not appear to be acceptable for reasons of readability, then the term chosen includes all sexes.

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The FAIR'N GREEN standard describes the main content of the holistic sustainability certification FAIR'N GREEN using the following categories:

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## Sustainable Operational Management

In the field of sustainable operation management, the foundations for sustainability management are defined for FAIR'N GREEN wineries. The aim of the measures in this field of action is to anchor sustainability criteria in the core business of the winery as well as the company's strategic orientation towards a sustainable future.

<b>1</b>	<b>Principles of sustainability</b>
1.1	The winery has a corporate mission statement in which sustainability aspects are defined.
1.2	The winery can identify its market position and pursues a corporate strategy that is geared towards a long-term existence of its business.
1.3	The winery has a written development plan for the coming years.
<b>2</b>	<b>Business plan, key figures, capital development</b>
2.1	The winery develops measures to ensure the succession of the winery or the transfer of the winery in a timely manner.
2.2	The winery regularly takes measures to protect its business against economic damage (gathering of reserves, insurances etc.).
2.3	The winery collects relevant indicator figures to control the company and analyse the development of variable and fixed costs (KPIs).
2.4	The winery takes a branch-typical entrepreneur's wage and the interest on the capital invested into account when it comes to profit determination.
2.5	The winery regularly takes measures to optimize its own capital.
<b>3</b>	<b>Investment &amp; Innovations</b>
3.1	The winery pursues measures to improve its operational processes as well as to document the safeguarding of operational know-how.
3.2	The winery pursues investment planning and regularly invests to maintain its operating capacity and profitability.
3.3	The winery regularly invests in different areas of its business (viticulture, vineyards, cellar management and sales).
3.4	The winery regularly plans and implements innovations in all parts of its operations (viticulture, vineyards, cellar management and sales).
<b>4</b>	<b>Procurement management</b>
4.1	The winery considers environmental criteria in the procurement of grapes or must (see attachment 1)
4.2	The winery verifiably prefers trading partners with high social standards (according to point 14 to 16 of this standard) and good reputation.
4.3	The winery uses packaging and office material that is at least FSC certified or holds some similar form of sustainability certification.

4.4	The natural corks used by the winery come from sustainable production (e.g. FSC-certified).
4.5	The winery considers environmental aspects (including recycling, waste prevention, eco-efficiency, reduction of pollutants etc.) for other closure systems.
4.6	The winery uses wood from sustainable cultivation (e.g. FSC-certified) for their wooden barrels.
<b>5</b>	<b>IT and data protection</b>
5.1	The winery takes appropriate measures to protect corporate and customer data from cyber-attacks.
5.2	The winery regularly updates its website to provide new and updated information on its work.
5.3	The winery consciously ponders the advantages and disadvantages of other forms of communication (including social media) and develops a clear strategy in dealing with social media.

## Sustainable Environment

The sustainable environment section covers the influence of the winery on the various ecosystems, influenced by the vineyard operations and the work in the cellar. Natural wine-growing with a minimum of undesirable environmental influences is the goal.

<b>6</b>	<b>Environmental life cycle assessment (LCA) and carbon emissions</b>
6.1	The winery actively participates in the compilation of individual LCAs, particularly by providing relevant information to the association FAIR and GREEN e.V.
6.2	The winery takes account of the information on its ecological balance (energy, CO <sub>2</sub> , toxicological assessment, soil pollution) and implements the recommendations.
6.3	The winery's CO <sub>2</sub> emissions (at least of Scope 1&2) are determined within the scope of life cycle assessment and the winery actively implements measures to reduce CO <sub>2</sub> emissions.
<b>7</b>	<b>Energy usage</b>
7.1	The winery provides accurate information on its annual thermal and electric energy usage.
7.2	The winery regularly and systematically takes measures to reduce the consumption of electrical energy.
7.3	The winery regularly and systematically takes measures to reduce the consumption of thermal energy.
7.4	The winery pursues a clear strategy on renewable energies and, if possible, generates its own.
7.5	The winery takes measures to consume or store as much self-generated energy as possible.
7.6	The winery agrees to purchase green electricity from renewable sources within three years of accession to the FAIR and GREEN e.V. association.

<b>8</b>	<b>Water usage</b>
<b>8.1</b>	The winery does not use potable water for artificial irrigation.
<b>8.2</b>	The winery usually does not use potable water for plant protection measures.
<b>8.3</b>	The winery records its total consumption of potable water.
<b>8.4</b>	The winery regularly implements measures to reduce the potable water consumption.
<b>8.5</b>	The winery agrees on the use of alternative sources for service water. This includes rain, well and/or river water.
<b>9</b>	<b>Waste Management</b>
<b>9.1</b>	The winery consistently works according to the principle of waste prevention.
<b>9.2</b>	The winery takes measures to recycle reusable materials and ensures the implementation of these measures in its operations.
<b>9.3</b>	The winery pursues a clear regulation on the handling of hazardous waste (either collection by a disposal company or own delivery to the recycling yard).

## Sustainable Society

The Sustainable Society section covers the social aspects of the winery, both in-house and with view to the social environment. The aim is to integrate the winery into its social environment as good as possible. It also aims to create the best possible social climate within the company. The members also understand their wineries and vineyards as an integral part of the region-specific cultural landscape and contribute to the preservation of this landscape.

<b>10</b>	<b>Employees</b>
<b>10.1</b>	The winery promotes a positive working climate (respect for the employees) and places emphasis on low employee fluctuation.
<b>10.2</b>	The winery allows flexible working hours for its employees to promote reconciliation of family and work. The statutory minimum wage of the country concerned does apply.
<b>10.3</b>	The winery regularly involves the permanent employees in company decisions.
<b>10.4</b>	The winery actively encourages its employees to point out grievances or propose improvements.
<b>10.5</b>	The winery lets the employees participate in the company's results.
<b>10.6</b>	The winery takes measures to combat (internal) discrimination in the workplace.

<b>11</b>	<b>Training and education</b>
<b>11.1</b>	The winery regularly encourages and enables employees to take part in training courses and further education.
<b>11.2</b>	The winery regularly offers trainings and internships.
<b>11.3</b>	The winery regularly trains its employees in first aid and/or takes measures to ensure first aid care.
<b>12</b>	<b>Seasonal workers</b>
<b>12.1</b>	The winery concludes written employment contracts with seasonal workers and pays work by the hour.
<b>12.2</b>	The winery concludes contracts of employment in the desired language of the employee, in case of a lack of knowledge of the country's national language.
<b>12.3</b>	The winery regularly renovates the accommodation provided for the staff or keeps it in a good, habitable state.
<b>12.4</b>	The winery ensures the traceability of wage deductions for accommodation and food.
<b>12.5</b>	The winery seeks to employ the same seasonal workers every year, if possible.
<b>12.6</b>	The winery does categorically not employ leased labourers.
<b>13</b>	<b>Cooperation with the social environment</b>
<b>13.1</b>	The winery offers interested parties the opportunity to get to know the winery.
<b>13.2</b>	The winery or its representatives are active in honorary positions within the scope of the respective possibilities.
<b>13.3</b>	The winery or its representatives are socially involved and are committed to social, cultural or environmental goals or projects.
<b>14</b>	<b>Preservation of cultural landscape</b>
<b>14.1</b>	The winery takes measures to preserve the cultural landscape and pursues these measures permanently. This engagement for example includes commitment to the protection and preservation of historical buildings.
<b>14.2</b>	The winery takes the historical documentation of location and vineyards into account, when purchasing or leasing new vineyards.

## Sustainable value chain

The sustainable value chain section covers cultivation, cellar management and sales. The goal is to ensure, that the entire value added „from the grape to the final consumer or dealer“ is based on sustainability criteria.

<b>15</b>	<b>Nutrient input</b>
<b>15.1</b>	The winery does not use synthetic nitrogen fertilizer.
<b>15.2</b>	The winery produces its own organic fertilizer or obtains it from the region.
<b>15.3</b>	The winery documents the amount of nutrients introduced and thus ensures a demand-oriented nutrient supply.
<b>15.4</b>	The winery takes measures to counteract soil consolidation (e.g. by sowing in mitigation plants).
<b>15.5</b>	The winery regularly and permanently carries out measures to improve the quality of its soil.
<b>15.6</b>	The winery composts the whole pomace.
<b>15.7</b>	The winery usually leaves the entire pruning remains in the vineyard.
<b>16</b>	<b>Plant protection</b>
<b>16.1</b>	The winery only uses predatory mite-friendly plant protection products and spraying sequences.
<b>16.2</b>	The winery uses only the confusion method for the control of the grape winder for a coherent vineyard of at least two hectares.
<b>16.3</b>	The winery does not use pre-emergence means for combating weed.
<b>16.4</b>	The winery abdicates synthetic weed control agents in mechanically workable vineyards within one year of membership.
<b>16.5</b>	The winery minimizes all other negative environmental impacts resulting from the use of plant protection products by applying an environmental toxicological assessment of plant protection measures by an independent expert. The caution principle applies.
<b>16.6</b>	The winery abdicates those plant protection products, which are particularly harmful for humans and the environment according to independent experts.

<b>17</b>	<b>Promotion of biodiversity</b>
<b>17.1</b>	The winery takes measures to promote beneficial organisms in the vineyard and maintains them permanently.
<b>17.2</b>	The winery takes various measures to promote biodiversity in the vineyard and operates them permanently.
<b>17.3</b>	The winery abdicates the use of genetically modified organisms at any time of the production process.
<b>18</b>	<b>Cellar management</b>
<b>18.1</b>	The winery keeps record of all oenological processes applied.
<b>18.2</b>	The winery abdicates the use of aroma yeast (The „GEISENHEIMER HEFEFINDER“ is the decisive factor for the classification).
<b>18.3</b>	The winery does not use so called „flavour enzymes“ (secondary activity glucosidase) to affect the flavour of the product.
<b>18.4</b>	The winery abdicates the use of wood staves, chips or powders.
<b>18.5</b>	The winery abdicates the use of so called „new oenological processes“, e.g. cyro-extraction, reverse osmosis etc.
<b>18.6</b>	The winery solely works with biodegradable cleaning agents.
<b>19</b>	<b>Sales</b>
<b>19.1</b>	The winery promotes wine as a good intended to be savoured and therefore its moderate consumption.
<b>19.2</b>	The winery reduces the greenhouse gas emissions that are generated during transporting of goods. The aim is a climate-neutral transportation.
<b>19.3</b>	The winery reduces the carbon footprint of wine production and sales by different measures, e.g. by using lighter bottles or increasing the energy efficiency.
<b>19.4</b>	In the selection of sales partners, the winery implements measures for the protection of competition laws and the reduction of corruption.