



CAVIRO

Here, where it all comes back.

THE ITALIAN MICROBIOME INITIATIVE

The background of the slide is a solid blue color, decorated with numerous small, stylized icons of various microorganisms. These include bacteria with flagella, viruses, and other cellular structures, scattered across the entire area.

# PRESENTATION OF THE INDUSTRIAL IMPLEMENTATION ACTION PLAN OF THE "ITALIAN MICROBIOME INITIATIVE FOR IMPROVED HUMAN HEALTH AND AGRO-FOOD PRODUCTION"

NOVEMBER 26, 2020

10.30-13.00



# Our mission

**Caviro** was founded in 1966 in Faenza, in the heart of Emilia-Romagna – a land with a rich identity and high wine vocation – to enhance the members' grapes. Today, 50 years after the first contributions of grapes, the Group exports to over **70 countries** and represents, with Caviro Sca, **the largest winery in Italy** and the number one company for wine produced in our country.

The Group is engaged in the **recovery of by-products derived from the wine and agri-food chain** which are transformed into biomethane and noble products for the food, pharmaceutical, and agriculture sectors.

Furthermore, with the **Enomondo** partnership, whatever remains is transformed into renewable energy sources.

# Caviro Group

560 employees - 6 production sites - 329 MIO € revenues



## Caviro Sca

Caviro Sca produces and markets Italian wines, IGT, DOC and DOCG, for mass consumption and catering. The group also includes:

- **Gerardo Cesari Spa**, synonymous with excellent Veronese wines
- **Leonardo da Vinci Spa** of Tuscan origin.



## Caviro Extra

Caviro Extra leads innovation in the research and development of quality ingredients and high added value products obtained from the enhancement of waste derived from the agro-industrial world.



## Enomondo

Enomondo is the company that manages the innovative biomass combustion plant and the production of thermal, electric and fertilizer energy through the recovery of waste from the agro-industrial sector.



OECDpublishing

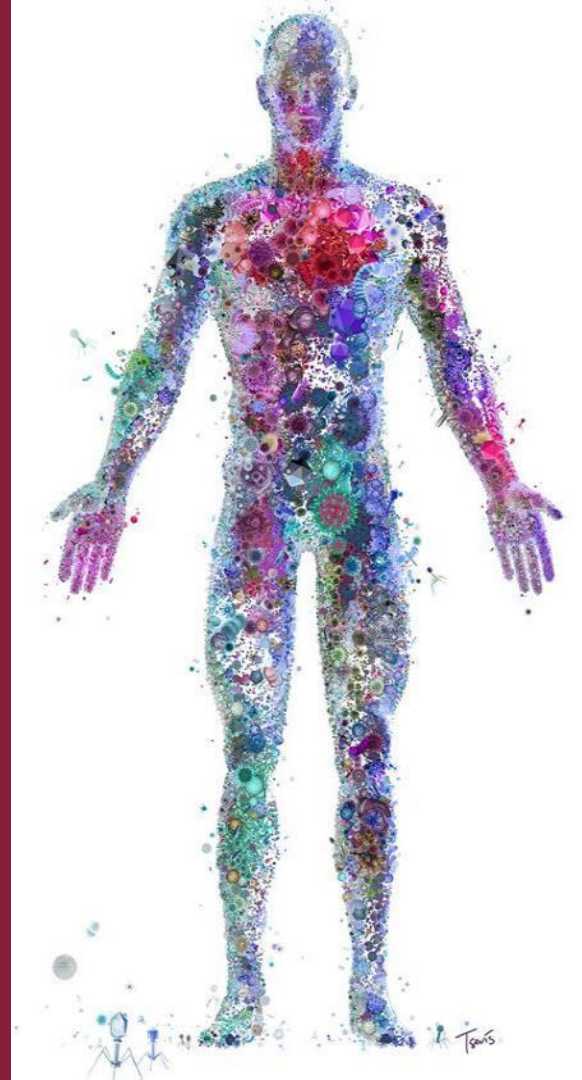
# REALISING THE CIRCULAR BIOECONOMY

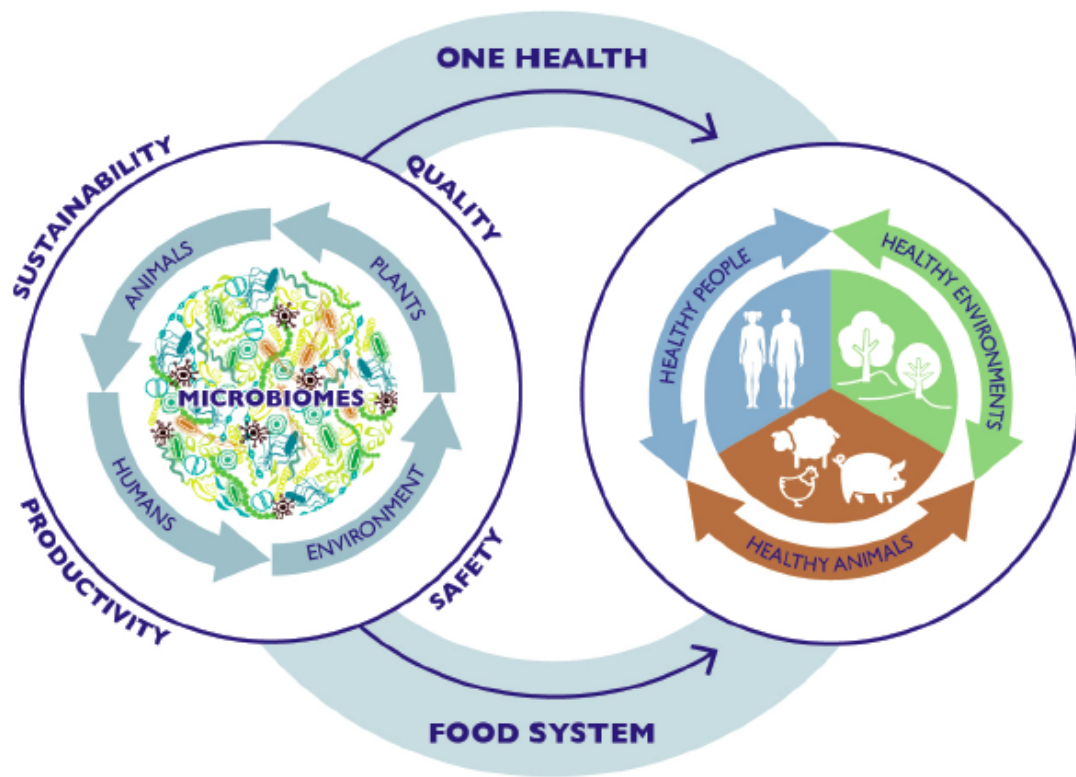


Philp, J. and D. Winickoff (2018), "Realising the circular bioeconomy", *OECD Science, Technology and Industry Policy Papers*, No. 60, OECD Publishing, Paris, <https://doi.org/10.1787/31bb2345-en>.

# Italian microbiome initiative for improved human health and agro-food production

2020 – 2025

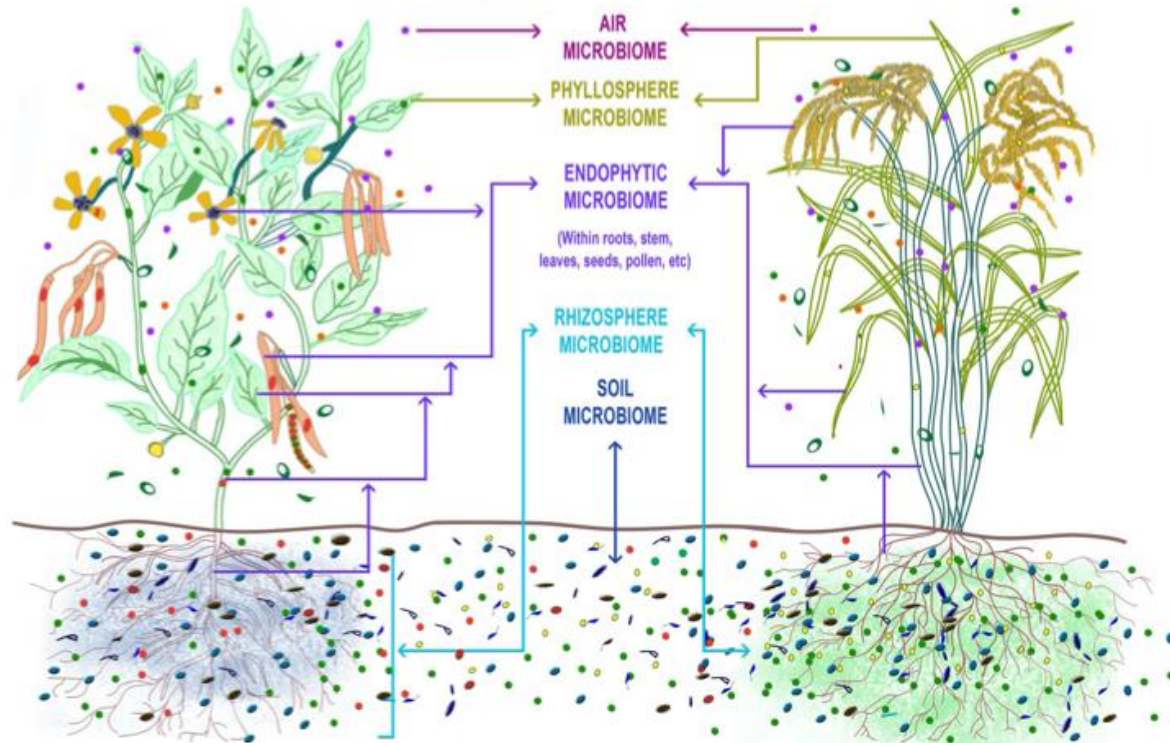




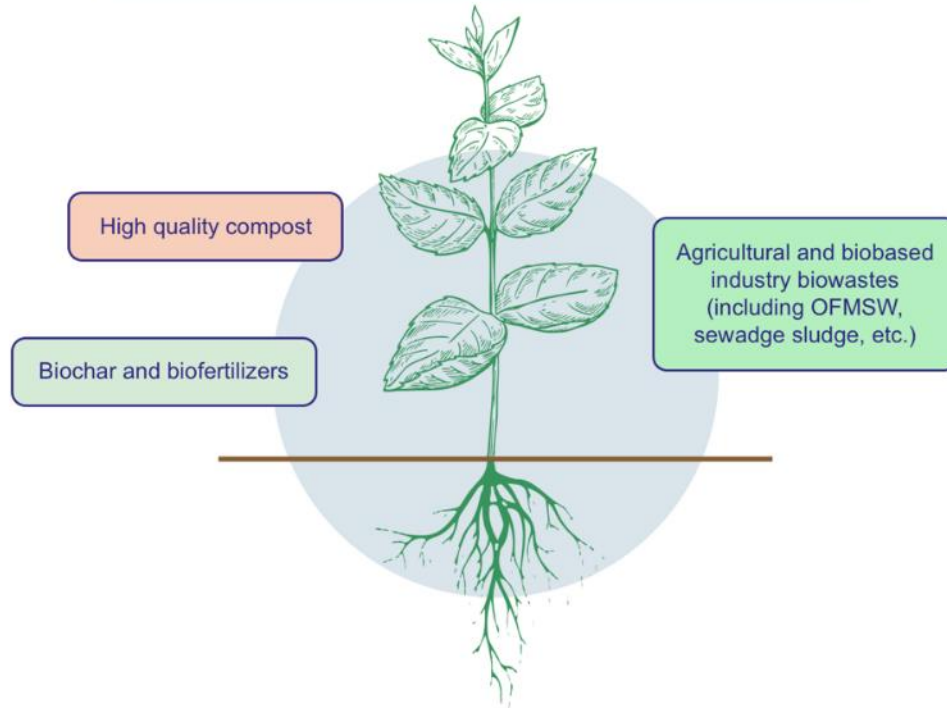




## Microbiome roles in plants



**Contribution to the restoration of fertility and productivity  
of terrestrial ecosystems**



Also remembering that change comes through awareness, education, training and skills in the domains related to the microbiome.



**Actions:**

- Learn about the microbiomes of our vineyards and their influence on the quality of the grapes
- Check how the intervention of a careful fertilization can interfere on the microbiome with specific tests with compost + char
- By increasing the interest in organic wines, studying defense systems that can exploit the plant soil microbiome in a green way
- Carrying active ingredients of health interest through agricultural production
- Safety evaluation of these microbes and their manage



Our business model generates real and shared value: for people, for the territory, for the environment. Not only in the wine sector with Caviro Sca: today with the subsidiaries Caviro Extra and Enomondo, we work to transform waste into precious resources, through a virtuous cycle that unites the present with the future.



UNIONE EUROPEA  
Fondo Europeo Agricolo  
per lo Sviluppo Rurale



Regione Emilia-Romagna

L'Europa investe nelle zone rurali

## Contatti

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