

OFF-GRID WILL BE OUR FUTURE

Sustainability Report
2022





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Introduction



Travel revolves around the planet and people. It connects strangers and creates communities.

Now more than ever, the concept of travel must be a positive force.

We all have a responsibility to safeguard the communities and ecosystems we live in and explore.



That's why at Casa Bellavista, we strive to be that "positive force" capable of making a positive impact on the planet, people, and communities. We want to leave a better world for our children and grandchildren.

By taking small steps, we can make a big difference.

But we can't do it alone.

Together, we can do good, feel good, so that future generations can fully enjoy the wonders and beauty of our territories, just as we do today.

This our first Sustainability Report has been prepared to share the results of our ongoing commitment to promoting sustainable tourism that respects the environment, resources, and our territories.





Who we are

Casa Bellavista was founded in 2001 when Simonetta, a hotel manager and mother of Carolina and Filippo, aged 6 and 5 respectively, made the choice to dedicate herself to her children while still pursuing her career.

Easier said than done.

Transforming the residential house into an exclusive B&B was the design vision to align the two needs: children and profession.

The first step was to restore the portion of the estate located next to the main house, which was called “Casa Bellavista” and had previously been a tobacco drying stove used for the production of the famous “Tuscan” cigars in the Valdichiana region. After completing the restoration of the stove, which allowed our family to move in, we created the garden that now surrounds the property, along with a swimming pool, a football field, and a bocce court. Casa Bellavista B&B was then ready to enter the market.

From the very beginning, our intention was to offer a lifestyle, not just open a hotel. We opened our home, with its daily rhythms, to guests. Living in nature and in harmony with it, inspired by the principles of sustainability.

The cuisine we offer is strictly local, strongly tied to seasonal ingredients, and made with local and genuine products. We practice total and mindful recycling of everything generated by our activities, including creating compost from gardening



and kitchen waste. We use certified vegan cleaning products and have eliminated all single-use plastics.

After the initial years of operation, specifically in 2009, we began the construction of a significant photovoltaic system that marked a definitive shift towards sustainability in our offering. Since the installation of the new system in 2010, over 40% of the energy we consume annually comes from renewable sources.

Even our latest addition, “The Nest,” our Salus per Aquam health through water facility, provides a wellness experience that fully respects the environment. The primary source of energy used there is solar power.

The story of *a magical* territory



The earliest historical information regarding Casa Bellavista dates back to the Roman era, documented by maps preserved at the Museum of the Etruscan Academy and the City of Cortona, MAEC. These maps provide valuable insights into the ancient roots of the area and its significance during that time.

The first confirmed records of Casa Bellavista, on the other hand, date back to the second half of the 18th century. Casa Bellavista was a farmhouse that extended its lands and agricultural production over a significant portion of the fertile surrounding territories. It remained active until the 1960s.

The agricultural production of that time ranged from wine to extra virgin olive oil, cereals, and tobacco, which was cultivated here in the Val di Chiana region for the production of the famous Tuscan cigars. The small outbuilding of Casa Bellavista was indeed used as a “stufa” (drying room) for the initial drying of tobacco leaves before they were sent to manufacturing facilities. The ground floor rooms were instead used as shelter for the renowned Chianina cattle, a beautiful and distinct breed of cattle mostly raised in Valdichiana.



Today, only the exterior walls and some interior sections of the original house remain, as various restoration projects were carried out in the 1970s and 1980s.



The farmhouse was a rural dwelling, built in the open countryside, which was made available to groups of people, usually with family ties, known as “coloni” (sharecroppers), who used it as a permanent residence while working the adjacent lands. The coloni were not owners but occupants of the house, which they maintained while dedicating themselves full-time to cultivating the surrounding land under a sharecropping arrangement. The houses were generally two-story structures. The ground floor housed the stables and sometimes the hayloft, which also served as a storage space for tools and various services. The upper floor was the living area for the coloni, with the kitchen being the most important room, incorporating the living area. In the kitchen, there was a large hearth used for both cooking and heating the entire house, where all the occupants slept.

Our *concept* of hospitality



Casa Bellavista is a country house composed of two separate blocks, offering a total of over 600 square meters of space for guests. In the main house, there are two classic double bedrooms and one superior double bedroom. In the other building, called the “stufa” (drying stove), on the first floor, there is a suite with a private terrace and a beautiful view.

We have made all the common spaces of our family available to our guests, including the library-study, the living rooms, and the dining room where, upon request, we can also serve dinners with vegetarian and vegan dishes.

Outside, there is a 15,000 square meter garden that features a swimming pool, a bocce court, a football field, a large pine grove, a natural garden, and an English-style grassy lawn.

Casa Bellavista is located on one of the highest hills in the Val di Chiana, at an elevation of 318 meters above sea level, offering an excellent position with a 360-degree view. To the south, you can admire the Abbey of Farneta, to the southwest, Mount Amiata, and within the same panorama, also Montepulciano. To the west, there is Foiano della Chiana, to the northwest, the valley of Arezzo, to the north, Mount Egidio, and finally, to the northeast, a splendid view of the city of Cortona. The surrounding area is predominantly agricultural, known for the production of sunflowers, wheat, and other cereals.



*“Off grid will
be our future”*





Our sustainability PHILOSOPHY

Sustainability for us means respecting nature, preserving the environment, and showing respect for all the animals around us.

Sustainability also involves adhering to all the regulations concerning work, as well as striving to create the most welcoming workplace possible.

Sustainability means purchasing fruits and vegetables directly from local farmers and occasionally taking our guests there, reinforcing mutual trust and highlighting the uniqueness of our territory.

*Our sustainability philosophy is
built upon three fundamental pillars:
Planet, People, and Community.*

Each pillar is supported by different activities and future objectives, developed with a focus on how our efforts will contribute to achieving the United Nations Sustainable Development Goals (SDGs).

Furthermore, in the course of 2023, **we have become part of the Traveleco network of sustainable accommodations, obtaining a Traveleco Score of 78 out of 100.** For more details on the areas investigated by the evaluation questionnaire and the calculation of the obtained score, please refer to Chapter 3.



Our impact on the SDGs



The Sustainable Development Goals (SDGs) were adopted by the United Nations in 2015 and represent a universal call to action to end poverty, protect the planet, and ensure prosperity for all. These goals were agreed upon by world leaders as an effort to build a sustainable, equitable, and better world by 2030.

Among the 17 Sustainable Development Goals, 7 directly relate to our activities. Traveleco's team of consultants has helped us identify and monitor our contribution to each of these SDGs.

SDG 2: ZERO HUNGER



End hunger, achieve food security and improved nutrition, and promote sustainable agriculture.

We support local products and those sourced from eco-sustainable and ethically sustainable agriculture, encouraging our guests to consume environmentally conscious products.

SDG 5: GENDER EQUALITY



Achieve gender equality and empower all women and girls.

We promote the principle of gender equality towards our staff, as well as in the way we offer services and products, and in the communication methods we use.





SDG 6: CLEAN WATER AND SANITATION



Ensure availability and sustainable management of water and sanitation for all.

We have started monitoring our water consumption and strive to reduce it year by year, installing water-saving devices and encouraging our guests to be mindful of their water usage.

SDG 7: AFFORDABLE AND CLEAN ENERGY



Ensure access to affordable, reliable, sustainable, and modern energy for all.

We prioritize the use of clean energy sources through our technological solutions. With the photovoltaic system installed in our garden, we self-generate a portion of the electricity for ourselves and our guests.

SDG 12: RESPONSIBLE CONSUMPTION AND PRODUCTION



Ensure sustainable consumption and production patterns.

In our restaurant, we have a strong focus on local, organic, and seasonal products. Local vegetables represent the majority as our cuisine is exclusively vegetarian and vegan. We select suppliers who adopt sustainable practices and promote responsible consumption.

SDG 13: CLIMATE ACTION



Take urgent action to combat climate change and its impacts.

We are committed to reducing greenhouse gas emissions resulting from our activities and aim to offset a portion of the emissions that we are unable to reduce in the future.

SDG 15: LIFE ON LAND



Protect, restore, and promote sustainable use of terrestrial ecosystems, sustainably manage forests, combat desertification, halt and reverse land degradation, and halt biodiversity loss.

Safeguarding natural heritage and landscapes is of vital importance to us. We place great importance on animal welfare and cultivate long-term relationships with trusted local suppliers within the principles of “sustainable cuisine,” prioritizing local, organic, and seasonal vegetables.





PLANET

*“ We are
guardian
of our ecosystem ”*

The global warming, depletion of water resources, pollution, and other factors are worsening, as strongly demonstrated by the summer of 2022 and much of the winter of 2023, with heatwaves, wildfires, and water stress multiplying across the Italian territory, as well as large parts of the world, resulting in a severe loss of biodiversity.

We are committed to integrating the best environmental sustainability practices into all our activities, for ourselves and for our guests.



Reducing energy consumption and emissions.

Climate change poses a critical threat to our planet and its inhabitants. We want to do everything possible to accelerate the energy transition, moving away from fossil fuel-based energy towards renewable sources, thereby reducing the greenhouse gas emissions generated by our operations.

WHAT HAVE WE DONE?

One of the first steps we took was to replace all the light bulbs and lighting fixtures in the House with energy-efficient and long-lasting LED lighting systems.

To provide clean energy to ourselves and our guests, we installed a significant photovoltaic system in 2010. This system is located in an unused and non-impactful area of the landscape and is capable of partially powering the House, including the kitchen, guest rooms, and SPA. By installing photovoltaic panels, we are able to significantly reduce our CO₂ emissions.

In 2022, the system generated a total of 27,547 kWh of electricity. Of this, 47% was consumed on-site, while the remaining 53% was fed back into the grid.

Currently, we consider ourselves 41% energy self-sufficient ⁽¹⁾. If we were able to utilize all the energy we produce on-site through our photovoltaic system (for ex-

7/10

Traveleco Score

6 ton.

of CO₂^e emissions
avoided thanks to our
photovoltaic system

10,74 kg

of CO₂^e per occupied
room per night

ample, by installing energy storage batteries), we could cover approximately 90% of our total energy needs.

Thanks to the self-production of electricity, we avoid emitting over 6 tonnes of CO₂e ⁽²⁾ that would be emitted to produce the same amount of energy using non-renewable energy sources.

Additionally, we have installed a heat pump for the sustainable production of hot water, which significantly reduces our emissions.

For nighttime illumination of our garden, we use self-powered solar lamps that store energy from the sun during the day.

In the early months of 2023, in collaboration with Traveleco, we initiated the calculation of our carbon footprint to estimate the greenhouse gas emissions resulting from our activities.

The total emissions generated in 2022, using the location-based calculation method, amount to 5.70 tonnes of CO₂e ⁽³⁾.

Each occupied room in our facility emits 10.74 kg of CO₂e per night.

This project will be repeated in the coming years, continuously refining the database for calculation purposes, in order to define our carbon footprint with increasing accuracy.

NEXT STEPS

Our next step, in order to maximize the potential of our photovoltaic system and become completely self-sufficient in terms of electricity, is to install solar energy storage batteries.

⁽¹⁾ Thanks to our photovoltaic system, we are able to self-generate over 40% of the total energy we need.

⁽²⁾ Calculated using the following market-based emission factor: 456.57 gCO₂/kWh (Source: AIB - European Residual Mixes 2021).

⁽³⁾ The data was calculated considering only indirect Scope 2 emissions resulting from electricity consumption, estimating the energy consumption of our external laundry service provider and applying the respective location-based emission factors. This calculation methodology involves accounting for emissions from electricity consumption by applying national average emission factors for the country of purchase. The consumption of LPG for heating was not taken into account as the facility remains closed during the winter months, and therefore the consumption is deemed insignificant for monitoring purposes. Our goal for the next reporting year is to calculate our emissions using the market-based methodology as well.



Minimizing water consumption

We are aware of the critical relationship between climate change and water, and the fact that the availability, quality, and quantity of this resource depend heavily on the location and context in which it is consumed. We are committed to reducing water consumption within our facility on a daily basis, and we constantly raise awareness among our guests to help them understand the importance of this essential resource.

WHAT HAVE WE DONE?

Our water consumption mainly comes from our guests' use in the rooms, kitchen activities, pool use, and garden irrigation.

One of the initial initiatives we took to minimize water consumption in our guest rooms was the installation of flow restrictors on every faucet. This has significantly reduced our overall water consumption.

To reduce the number of laundry washes and consequently the water usage, we have a linen change policy that ensures linen is changed at least every 3 days unless it is strictly necessary. Our courtesy products are also environmentally friendly, as we always choose "refillable" containers with OK, AIAB, and vegan certifications.

7/10

Traveleco Score



2200 m³

Total water
consumption in 2022



Certifications
OK, AIAB e vegan



In addition, we have implemented a reverse osmosis system to make well water drinkable, allowing our guests to safely drink and refill their water bottles directly from the tap. This way, we have discouraged the use of plastic bottles.

For the irrigation of our garden, we have also installed underground drip irrigation systems to minimize water evaporation.

In 2022, the total water consumption was approximately 2200 m³. ⁽⁴⁾

NEXT STEPS

Water is a vital resource, and tourism cannot survive without it. Especially in recent years, characterized by prolonged periods of drought and water crises. Therefore, we intend to optimize water consumption in every possible way. We plan to install a properly filtered wastewater collection tank in our outdoor green area, which will be used for irrigating our garden, thus minimizing the use of potable water.

⁽⁴⁾ The data is an estimate. Starting from this year, we will begin the process of monitoring water consumption to have a more accurate figure for the next reporting period.



Circularity and waste reduction

We prefer to use local products and support the short supply chain. The organic waste from our kitchen is reused to produce compost for our garden. We make every effort to separate and recycle our waste on a daily basis.

WHAT HAVE WE DONE?

When it comes to waste management, we fully comply with legal regulations and follow the best environmental practices. Considering the amount of waste generated from our kitchen and garden, a few years ago we decided to create composting bins for these scraps, which naturally transform into garden compost over time.

To optimize waste sorting, we have dedicated a room solely to the sorting and categorization of all waste, including plastic, glass, metal, paper, used oils, batteries, medications, printer cartridges, light bulbs, and a very small portion of non-recyclable waste.

In general, we encourage our guests to minimize waste production. For items they are unable to avoid, we provide different bins in their rooms for recycling. Additionally, when purchasing vegetables and other products for ourselves and our guests, we never use disposable bags, but instead use reusable ones. Finally, we have eliminated and replaced plastic disposable products with reusable alternatives.

10/10

Traveleco Score



Total reduction of non-recyclable waste.



Use of composting bins.

Responsible cooking and eliminating food waste



9/10

Traveleco Score

Globally, up to 40% of food is wasted, while over 800 million people suffer from hunger. We believe that the hospitality industry has a significant role in reducing food waste, and that's why we at Casa Bellavista are committed to addressing this major issue by cooking responsibly.



Organic and locally
sourced cuisine.

WHAT HAVE WE DONE?

Simonetta is the creative chef of Casa Bellavista. The cuisine we offer strictly adheres to seasonality and, above all, is organic. We primarily use local, organic, biodynamic, and integrated farming products to create dishes from the Tuscan and Italian culinary traditions.

Our kitchen fully embodies the concept of sustainable cooking by exclusively offering vegetarian and vegan dishes. We also promote cooking courses for our guests that contribute to the well-being of the planet and people.

According to the special report by the Intergovernmental Panel on Climate Change (IPCC), a plant-based diet represents a significant opportunity to mitigate and adapt to climate change.



Vegetarian and
vegan dishes.

"EAT WITH SIMONETTA"

"Eat with Simonetta" is my sustainable cooking project.

I organize cooking classes for my guests to promote vegetarian and vegan cuisine, considering it a fundamental aspect in reducing greenhouse gas emissions that contribute to climate change. I offer vegetarian and vegan recipes that still capture the ancient flavors of Tuscan cuisine, which traditionally featured a wide variety of vegetarian dishes tied to tradition and seasonality, such as ribollita, farro soup, cecina, panzanella, pappa al pomodoro, and many others.



“ I want to convey to my guests the awareness of how delicious and fulfilling a vegetarian diet can be, and I hope that after staying with us, they can replicate my recipes and try new ones.

The choice of vegetarian and vegan options is not only driven by reducing environmental impact but also by ethical considerations and animal welfare.

”





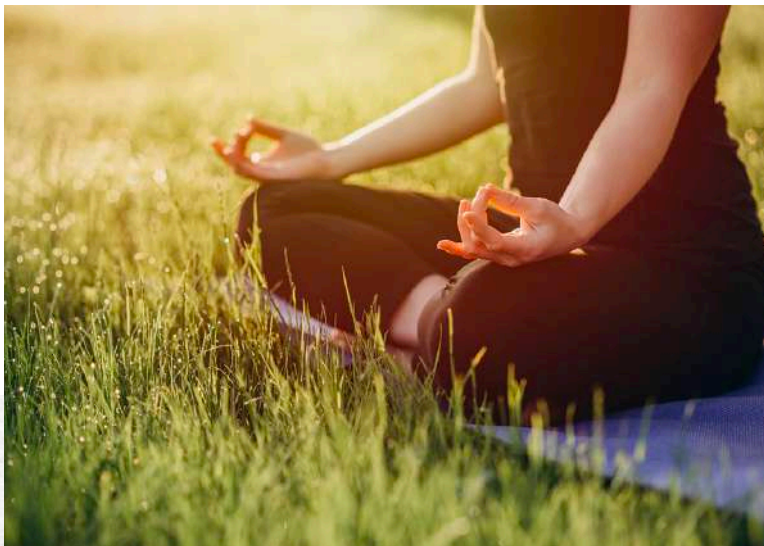


PEOPLE

*“Every encounter
we have serves to
discover a new,
unexplored part of
the world.”*

After over 20 years of activity, all the people we have had the pleasure of meeting, training, and hosting are like little drops of water that have mixed together, influencing each other and grafting what has now become our philosophy of life.

We firmly believe that valuing people contributes to creating positive development in our communities.



Empowering people

People are our most valuable resource. Without our people, we wouldn't be able to provide the service we aim to offer our guests. At the same time, without our guests, we wouldn't be able to evolve and contribute to the development of our community.

WHAT HAVE WE DONE?

At the core of all our work relationships is respect, appreciation, and the well-being of our staff. We actively contribute to the economic development of our community by hiring local personnel.

In 2022, the percentage of “local” staff was 100%. We have 3 employees, all female and from the Province of Arezzo.

We constantly promote an informal relationship with our guests. We want them to feel at home throughout their stay and involve them in tourism experiences that respect the environment, celebrate diversity, and raise awareness about the importance of adopting sustainable behaviors.



10/10

Traveleco Score



100%

Local staff



100%

Female staff





COMMUNITY

“ We are committed to building a better tomorrow by working harmoniously with the environment, communities, and our people every day. ”

We are dedicated every day to supporting local communities, fostering relationships with local suppliers, from farmers and growers to artisans, and promoting the region and its attractions.

In doing so, we not only contribute to the local economy, but also ensure the preservation and dissemination of local culture, customs, and heritage associated with our beautiful region of Tuscany.



Local supply chain



7/10

Traveleco Score

We strive to select and purchase products from local suppliers and small farmers in the area as much as possible, aiming to minimize our environmental footprint and maximize our positive social impact.

WHAT HAVE WE DONE?

Over the years, we have established a relationship of trust and mutual respect with several local producers, from whom we source a significant portion of the products we need, including nearly all of our food products. The primary criterion for selecting our suppliers, in addition to quality, is proximity. The closer they are, the better suited they are for us.



Products from local suppliers.

NEXT STEPS

Often, due to their local nature, small producers struggle to make themselves known to potential buyers. To overcome this problem and have an even greater positive impact on our communities, we would very much like to organize moments of interaction between producers and consumers/hoteliars, in order to facilitate better matching of supply and demand.



Support for small farmers.

Valuing our community and territory

Casa Bellavista is a facility nestled in the greenery of the Val di Chiana and has become an integral part of its territory. We have always maintained relationships with both local institutions and the numerous associations in the area through participation in community events.

WHAT HAVE WE DONE?

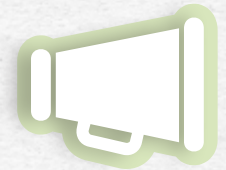
Together with Legambiente, one of the most important environmental associations in Italy, we organized a meeting in 2022 to raise awareness among local operators and administrations about the importance of developing sustainable tourism offerings that involve the local community and create a cutting-edge destination in terms of hospitality and the ability to fully engage tourists.

NEXT STEPS

We want to be the advocates of sustainability in our territory. We want to organize events, training sessions, and participate as ambassadors of sustainable tourism. These are all actions that we believe are essential to foster a healthy growth of the territory, promoting responsible tourism that respects the environment and its resources, as well as enhancing our community.

10/10

Traveleco Score



Sustainability
ambassadors



Membership in
territorial
association



0

100

Since February 2023, Casa Bellavista has officially become part of the network of sustainable accommodations of Traveleco. Traveleco is an organization that operates in the tourism sector and supports hospitality establishments in their transition towards sustainability.

Casa Bellavista, by completing Traveleco's sustainability questionnaire, has obtained a rating of 78/100, confirming its commitment and sensitivity to these issues. Below is the detailed breakdown of the score achieved, divided into each individual area of the questionnaire:

ENERGY	7/10
WATER	7/10
FOOD	9/10
MOBILITY AND SUPPLIERS	7/10
WASTE	10/10
EMISSIONS	7/10
SOCIAL INCLUSION	0/10
COMMUNITY	10/10
STAFF	10/10



METHODOLOGICAL NOTE

This document, voluntarily prepared, represents the first Sustainability Report of Casa Bellavista snc.

The Report refers to the year 2022 (from January 1st to December 31st) and aims to share with all stakeholders the activities, initiatives, and key results achieved by the Company in terms of economic, environmental, and social aspects.

This Sustainability Report has been prepared in accordance with a selection of the “GRI Sustainability Reporting Standards” published by the Global Reporting Initiative (GRI).

For information related to this document, please contact: info@casabellavista.it



SUSTAINABILITY REPORT

2022

