





*Honouring the Past. Protecting the Present. Regenerating the Future.*

# A Promise Rooted in the Tuscan Soil

There is a moment, just before sunrise, when Borgo Pignano breathes in silence. The hills roll out in soft shadows, the scent of wild herbs rises from the earth, and the first birdsong ripples through the stillness. It is in this moment, before the rhythms of the day begin, that the essence of Borgo Pignano reveals itself: a place where nature, culture, and human intention coexist in quiet harmony.

For generations, the Borgo Pignano estate has stood as a testament to Tuscany's enduring beauty. Its stones have witnessed centuries of stories, harvests, craftsmanship, and communal life. When we became custodians of this land, we understood that our responsibility extends far beyond providing hospitality. Our role is to **preserve, restore, and regenerate**. Sustainability is not a feature of our operations; it is the very foundation on which Borgo Pignano stands, and this is how it started, long before sustainability became a trend.

This manifesto marks our long-term commitment to safeguarding the soul of the estate and the same spirit that will guide our future property in Florence - honouring its landscapes, its people, and its traditions, and ensuring that future generations inherit a Tuscany as vibrant as the one we cherish today



# Pillar 1: Stewardship of the Land & Environment

*Protecting the landscapes that sustains us*



The land is our greatest teacher, reminding us daily that luxury cannot exist without ecological balance. Circularity is the core of our operational philosophy. Regenerative systems shape the way we cook, build, heat, irrigate, and consume, from farm to table, from guest room to garden.

## What We Do

### Water Conservation

Water is one of our most precious resources and we work with Tuscany's water cycles to enhance efficiency and reduce wastage.

- Our rooms are fitted with water-saving infrastructures such as low-flow faucets
- At Borgo Pignano Volterra, we use rainwater harvesting and natural irrigation systems, including swales that slow, capture, and return rainwater to the soil. We were the first to introduce this approach in Tuscany.
- Phytoremediation beds purify greywater for garden reuse and removing pollutants from the soil
- Extensive recycling and composting systems returning nutrients to the soil.

### Waste Reduction

Our gardens thrive on the nutrients produced by on-site composting. We recycle extensively and continuously enhance our systems to minimise landfill contributions.

- Minimising waste through whole-ingredient cooking and on-site composting
- Biodegradable, recyclable, or reusable packaging across operations
- Annual sustainability audits to identify improvements.
- Water- and energy-saving technologies embedded in infrastructure upgrades.
- EV charging stations and low-emission mobility options.





## Energy

We use energy thoughtfully across the estate for heating, cooling, lighting, and low-emission mobility.

- 90% of our energy comes from renewable sources, including solar panels and wood from our own estate.
- Woodchip-fired boilers and eco-heating systems further reduce non-renewable energy use
- Energy-efficient appliances and LED lighting across the properties

# Emissions

From electric car charging points for guests to reforestation projects on the estate, every step moves us closer to our goal of reaching carbon neutrality by 2030, prioritising reductions in all three scopes and offsetting unavoidable emissions through reforestation and verified carbon credits.

Borgo Pignano is committed to understanding, reducing, and transparently reporting its greenhouse gas emissions across all operational areas. We follow international best practices by measuring emissions in three categories in line with the GHG Protocol:

- **Scope 1 (Direct Emissions)**  
These are emissions from sources owned or controlled by Borgo Pignano, such as heating systems (woodchip boilers), estate vehicles, and on-site fuel use. We monitor fuel consumption and energy use annually to quantify direct emissions.
- **Scope 2 (Indirect Emissions from Purchased Energy)**  
These emissions result from the generation of purchased electricity and heating. Borgo Pignano sources 60% of its energy from renewables such as solar panels with goals to reduce consumption of purchased energy to reach carbon neutrality by 2030.
- **Scope 3 (Other Indirect Emissions)**  
Scope 3 covers emissions from activities not directly controlled by Borgo Pignano, including our supply chain, waste disposal, staff and guest travel, and procurement of goods and services. We work with suppliers to gather data on transport, packaging, and production, and estimate emissions from guest travel and outsourced activities. Our Scope 3 emissions make up over 90% of our total emissions and mostly come from guest travel.

Annual sustainability audits include a full review of energy, fuel, and resource consumption. Emissions data is compiled and reported in our annual sustainability report, with targets set for reduction in each scope in line with the GHG Protocol. In 2026, we will publish our first comprehensive Sustainability Report which will include details of our sustainability performance.



## Biodiversity

Borgo Pignano is privileged to be located within at the crossroads of two natural reserves, Berignone and Castelvecchio.

- **Bee Colonies:** Borgo Pignano maintains thriving bee colonies, recognising their vital role in pollinating fruit trees, vegetables, and wildflowers, and producing Millefiori honey for our guests. Healthy bees are essential for the wellbeing of our gardens and local agriculture. Guests are invited to join our beekeepers to learn about traditional beekeeping, honey extraction, and the social structure of bee colonies
- **Wildlife:** the estate at Borgo Pignano Volterra is home to a rich array of wildlife including partridge, pheasants, ducks, geese, cranes, storks, kestrels, ospreys, swifts, swallows, owls, doves, wild boar, roe deer, hare, badgers, foxes, and porcupines
- Our low low-impact outdoor lighting reduces light pollution
- The herbs grown on the grounds of Borgo Pignano Volterra are cultivated by the full -time herbalist to make organic soaps, perfumes and scented oils which can be found in the rooms. Guests are invited to participate in workshops to learn from the herbalist
- We prioritise growing heritage and native Tuscan varieties of fruits and vegetables, preserving genetic diversity and offering guests the freshest seasonal produce.





## Targets

### Water

- 10% reduction in water consumption by 2030

### Waste

- 20% reduction in food waste by 2030
- Complete elimination of single-use plastics by 2030

### Energy & Emissions

- Carbon neutrality by 2030
- Reduce energy consumption by 15% by 2030

## Pillar 2: Culture, Heritage & Community

*Preserving identity, empowering community*



The walls of Borgo Pignano whisper centuries of stories, of artisans shaping stone, of farmers harvesting olives, of artists capturing the Tuscan light. Preserving culture is not an act of nostalgia; it is an investment in community resilience and identity.

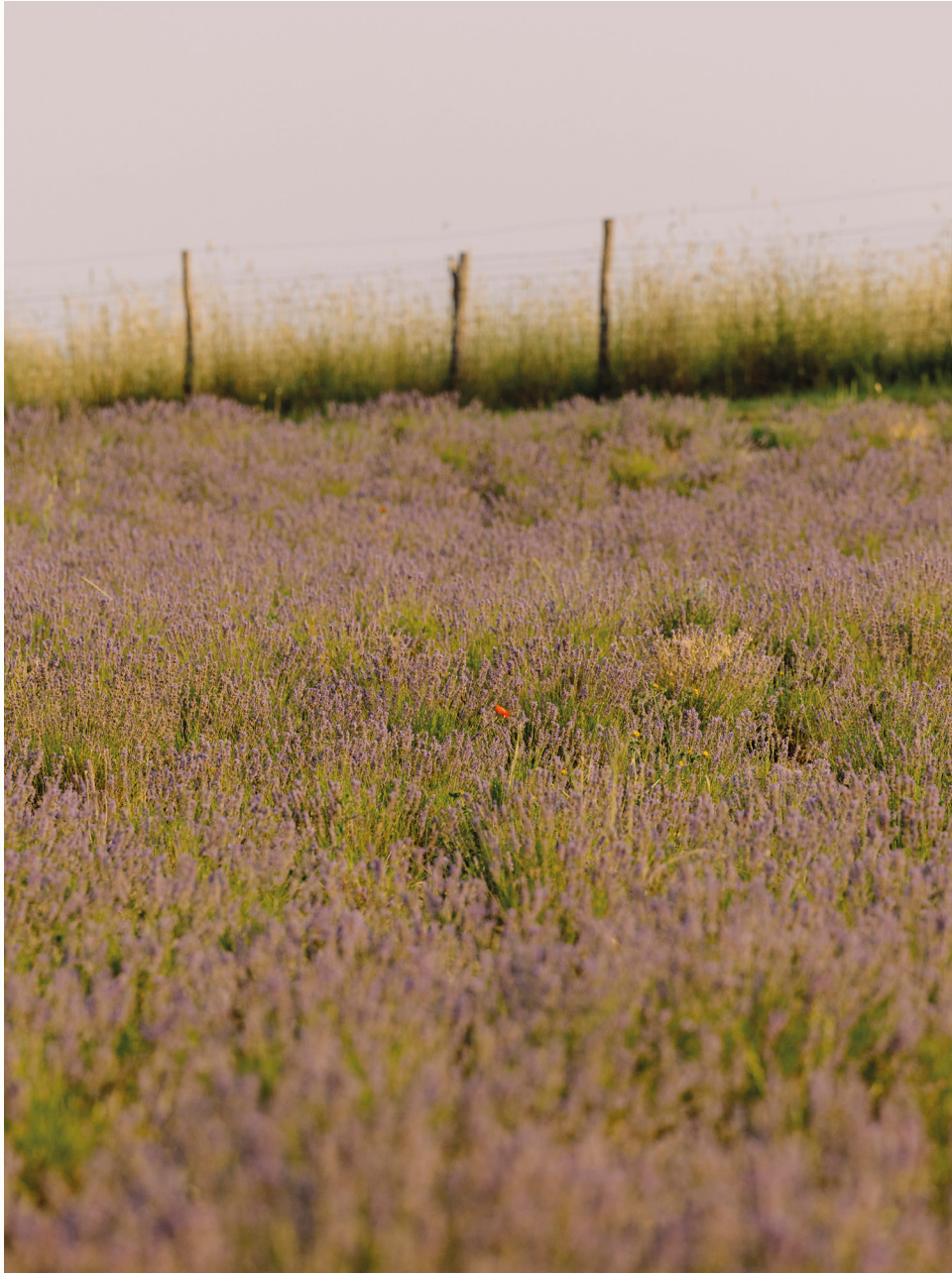
## What We Do

### Local sourcing

Sustainability begins on our doorstep. We aim to source most of our food and drinks locally with goals to reach 90% by 2030 (currently 80%), strengthening ties with Tuscan farmers, winemakers, and artisans while preserving culinary traditions. Our farm-to-table philosophy ensures that seasonal produce from our own organic gardens features in every dish. Guests are invited to explore the estate's gardens and discover the ingredients that inspire our menus, creating a deeper connection between the land and the plate.

Our **Purchasing and Supply Chain Policy** prioritises suppliers that demonstrate a commitment to sustainable practices, such as using eco-friendly materials, reducing carbon footprints, and employing ethical labor practices.





## Reviving Ancient Grains

The estate cultivates grains from ancient seeds, producing stone-ground flours that are used in our artisanal breads, pasta, and pastries.

By reviving traditional Tuscan grains, we contribute to agricultural biodiversity and support local food heritage. All flours and grains not grown on-site are sourced locally, reducing food miles and supporting regional farmers.

## Cultural Preservation

Cultural preservation lies at the heart of the future of travel and forms the foundation of Borgo Pignano. The estate in its current form was a 17th-century noble estate that fell into disrepair during the Second World War, though records show the village of Pignano itself dates back to 1139, with roots in Etruscan settlements.

Over time, the main villa and surrounding outbuildings have been carefully restored using traditional materials and the expertise of local stonemasons. Historic farming practices have been revived, and ongoing collaborations with local artisans - including ceramicists, woodworkers, and food producers - support both the maintenance and continued restoration of the estate in Volterra and the villa in Tuscany.

Art has long been central to Tuscany's cultural identity, from the great masters of the past to contemporary creators. Borgo Pignano continues this tradition by hosting artist residencies in partnership with the Royal Drawing School of London, fostering creativity and cultural exchange within the region.





## Targets

- Ensure 90%+ of suppliers are from Tuscany by 2030
- Expand Borgo Pignano's cultural offering to the new property in Florence, engaging more community members and local organisations
- Encourage our guests to engage in nature-based and culturally relevant activities

## Pillar 3: People & Responsible Hospitality

*Empowering those who bring Borgo Pignano to life*



The people of Borgo Pignano, gardeners, chefs, housekeepers, managers, form the living spirit of the estate. Responsible hospitality means creating a thriving, safe, and inspiring workplace, within our properties as well as with our partners.

#### Local Employment

With over **50%** of staff hired locally, Borgo Pignano is a major contributor to the regional economy. We offer fair wages, career development programs, and long-term growth opportunities.

#### Community Development

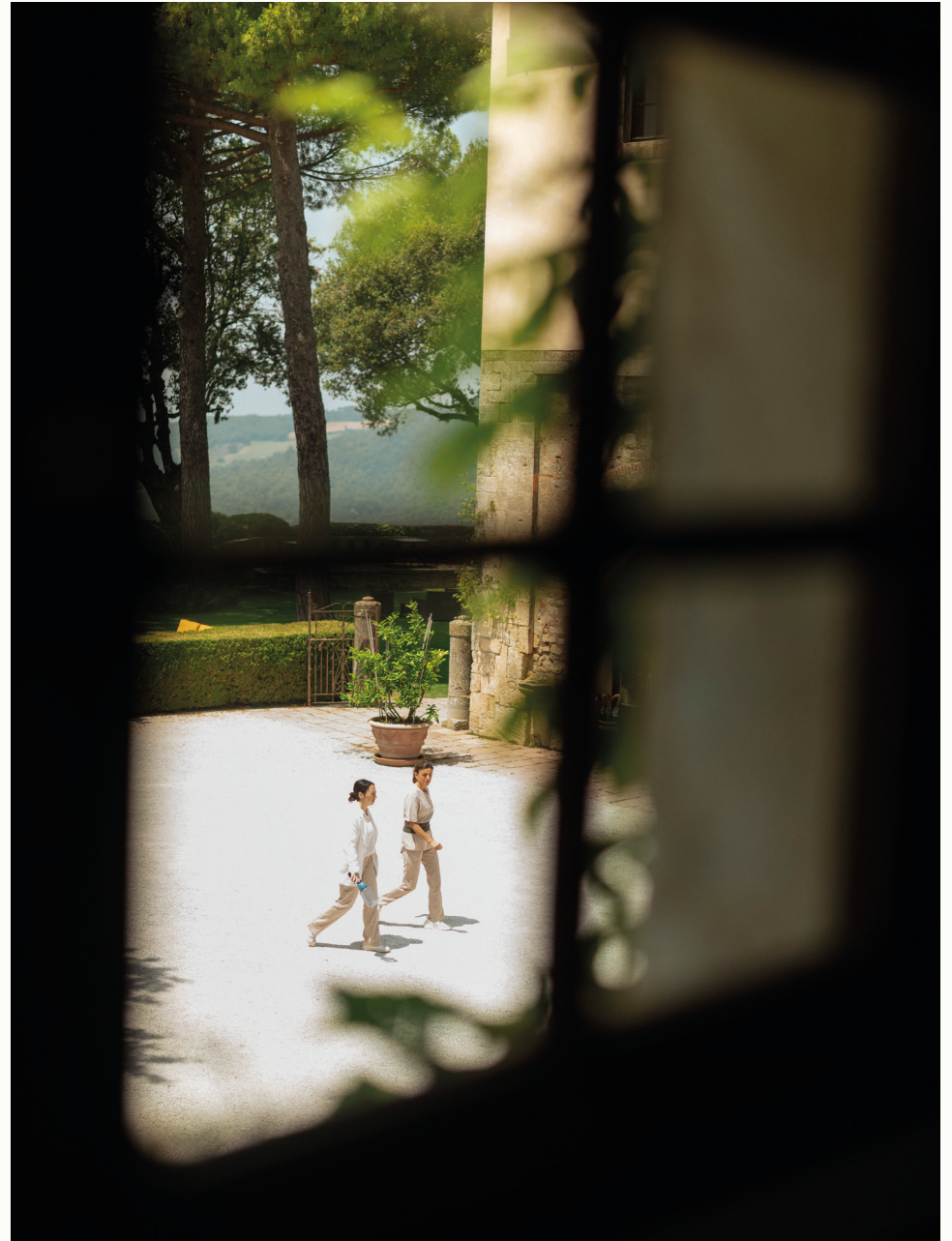
We invest in regional wellbeing by supporting micro-enterprises and charities.

## What We Do

- Comprehensive sustainability training for team members
- Workshops and learning sessions for guests on organic farming, local customs, wilding and nature conservation
- Encourage employees to volunteer in community projects that align with our sustainability goals

## Targets

- Achieve 70%+ local staff employment
- Further enhance sustainability awareness among employees and local communities
- Actively seek guest feedback on sustainability practices, integrating suggestions into ongoing projects



# Governance, Accountability & Continuous Improvement

*Sustainability as a living promise*



At Borgo Pignano, sustainability is guided by transparency, collaboration, and measurable impact. It is also deeply rooted in the rhythms of the land and the changing seasons. Our approach responds to the natural cycles that govern farming, energy use, and resource management, ensuring that every action respects the environment and local ecology.

Strong governance ensures that sustainability is not merely a philosophy but a disciplined practice: our owners and management team are actively involved, engaging with staff, local communities, and auditors to align efforts with both the estate's heritage and the natural world. All team members are progressively engaged in sustainability training as part of an ongoing programme.

Transparency and accountability are central: annual sustainability reports, shared openly, challenges, and objectives. Guests, neighbours, artisans, and partners are invited to collaborate, fostering a shared commitment to positive impact.

Our Sustainability Management System is designed to meet - and exceed - the Green Globe criteria, integrating environmental, socio-cultural, quality, health, and safety considerations into all operations. Our sustainability policies are reviewed every two years in order to remain responsive to emerging challenges, while measurable objectives guide our progress:

- Achieve carbon neutrality by 2030
- Reduce energy consumption by 15%
- Cut food waste by 20%
- Eliminate all single-use plastics by 2030
- Reduce water consumption by 10%

As active members of **Relais & Châteaux**, we embrace the collection's **12 commitments** to protect the world's culinary heritage, biodiversity, and human dignity. We celebrate regional cuisine, architecture, agriculture, and craft, with our chefs championing local producers to ensure every dish has a traceable, ethical origin.

Biodiversity is advanced on our estate and throughout our supply chain through regenerative agriculture and responsible animal care. Daily, we strive to reduce inequalities, support education, and provide meaningful, dignified work for all employees.

Collaboration and innovation are central to our approach. Through the Relais & Châteaux network, we exchange insights and initiatives that strengthen our collective sustainability impact, ensuring that our practices benefit both people and the planet.





## Targets

- Maintain annual Green Globe certification
- Publish a full annual sustainability impact report
- Complete quarterly cross-departmental sustainability reviews
- Demonstrate measurable progress toward 2030 targets each year
- Participate in at least three sustainability collaborations with Relais & Châteaux annually

## A Future Enriched by Meaningful Travel

*Borgo Pignano's properties are more than destinations,  
they are vibrant ecosystems where people, landscapes,  
and culture thrive together.*



We believe that travel, when approached with intention, has the power to deepen understanding, spark connection, and inspire stewardship.

Guided by the wisdom of the past and the urgency of the present, we will continue to invite every guest to become part of a shared commitment to the land we call home.

As the sun sets each evening over our Tuscan hills, we renew our pledge:

**To honour what we have inherited.**

**To protect what we cherish.**

**And to ensure that every journey leaves the world a little better than we found it.**