



*Brazzale*

*dal 1784*



**A FAMILY TRADITION...**



**8 GENERATIONS** OF CHEESE AND BUTTER CRAFTING:

AN UNINTERRUPTED FAMILY TRADITION **SINCE 1784**

**BRAZZALE IS THE OLDEST ITALIAN  
DAIRY COMPANY**



# BRAZZALE FAMILY'S OLDEST ITALIAN TRADITION



Since 1784: Producing and trading  
cheeses and butter between  
Asiago Plateau and the Po' Valley.



1920: built the first industrial plant  
for butter production in Italy



1945: started Grana Padano  
production



1954: Founding members of  
Grana Padano Consorziun





ORIGINALLY FROM ASIAGO PLATEAU..

...A FAMILY BUSINESS...



# Facilities:



## Brazzale spa, zane', Italy

- Group Headquarters
- Logistic center
- Butter production
- Cheese ageing
- Cheese packaging dept.



## Brazzale spa, monte di malo, Italy

- Stretched curd cheeses production (provolone, pasta filata, mozzarella, scamorza)
- Asiago P.D.O. production



## silvi pastoril, Ouro branco, brasil

- Cows' breeding with innovative "Silvi Pastoril" method.
- Planting of 1,5 million Eucalyptus



## Brazzale spa, campodoro, Italy

- Pigs breeding
- Biogas plant



## Brazzale u.s. inc., New york, USA

- Commercial subsidiary



## Sant'agata WAREHOUSE COGOLLO DEL CENGIO, ITALY

- NEW innovative fully automated warehouse for cheese maturation 200.000 wheels



## Brazzale Quingdao, china

- Production facility: mozzarella, ricotta, specialties

ONLY FOR CHINESE MARKET



## Monte cengio FACILITY COGOLLO Del CENGIO, ITALY

- Burro superiore Fratelli Brazzale Extra-premium butter
- warehouse



## Brazzale shanghai, china

- Commercial subsidiary: importation of cheeses.
- La Formaggeria Gran Moravia Shanghai: cheese and specialty shop





# ...WITH A GLOBAL REACH

OPTIMAL GEOGRAPHIC LOCATION IS THE KEY TO ACHIEVE QUALITY, EFFICIENCY, COST-EFFECTIVENESS AND ENVIRONMENTAL SUSTAINABILITY IN PRODUCTION PROCESSES.

THE **FREEDOM**  
**TO DO** EVERYTHING  
 WHERE IT CAN BE DONE BEST,  
 ANYWHERE IN THE WORLD,  
 IT'S THE **GREATEST**  
**ACHIEVEMENT** OF OUR TIME.



# QUALITY, EFFICIENCY, AFFORDABILITY AND ENVIRONMENTAL SUSTAINABILITY



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# PRODUCTION AND SALES FIGURES (2023):



## sales

Brazzale Group turnover: 325 million €  
Exports to 70+ Countries  
Retail, Foodservice, Industrial channels

## Raw Material's Collection

Raw milk: 302 mln/lt.  
Cream: 7,6 mln/lt.  
Butter: 3.400 tons

## Dairy production

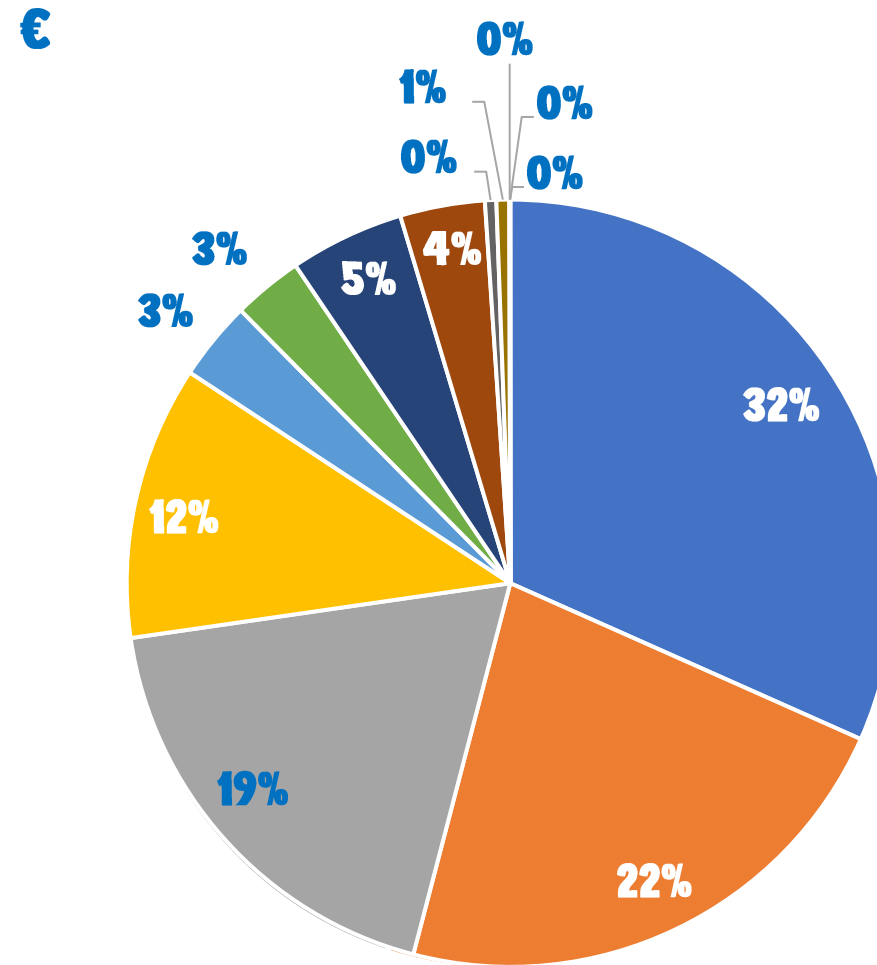
Butter: 6.500 tons  
Hard cheese: 13.000 tons  
Stretched curd cheese: 14.000 tons  
Pressed curd cheese: 1.000 tons  
Concentrated whey: 15.000 tons

## Other productions

Pork meat for P.D.O "San Daniele" and "Parma" ham: 4.000 tons  
Meat for the chain "Early Novilho": ab. 650.000 kg.  
Eucalyptus wood – "Silvi Pastoril": 45.000 mst

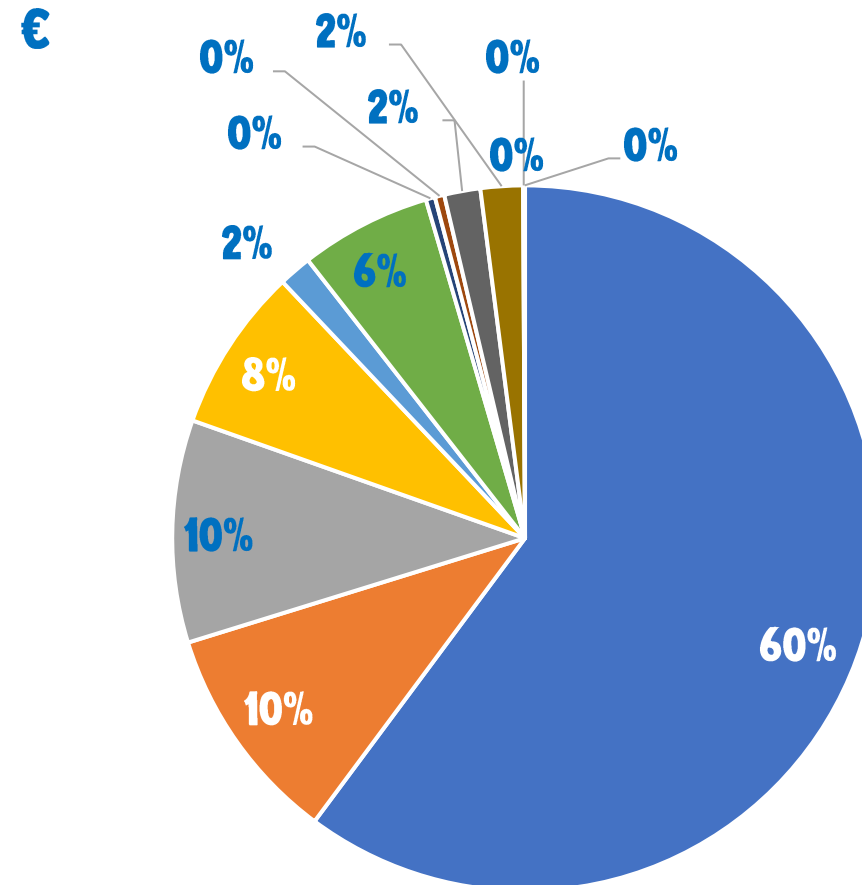
# 2022 TOTAL SALES

- GRAN MORAVIA
- PASTA FILATA
- BURRO
- PROVOLONE
- MIX GRATTUGIATO
- PASTA PRESSATA
- GRANA PADANO
- COMMERCIALIZZATI
- Qv REIBEKASE
- Qv PARMIGIANO REGGIANO



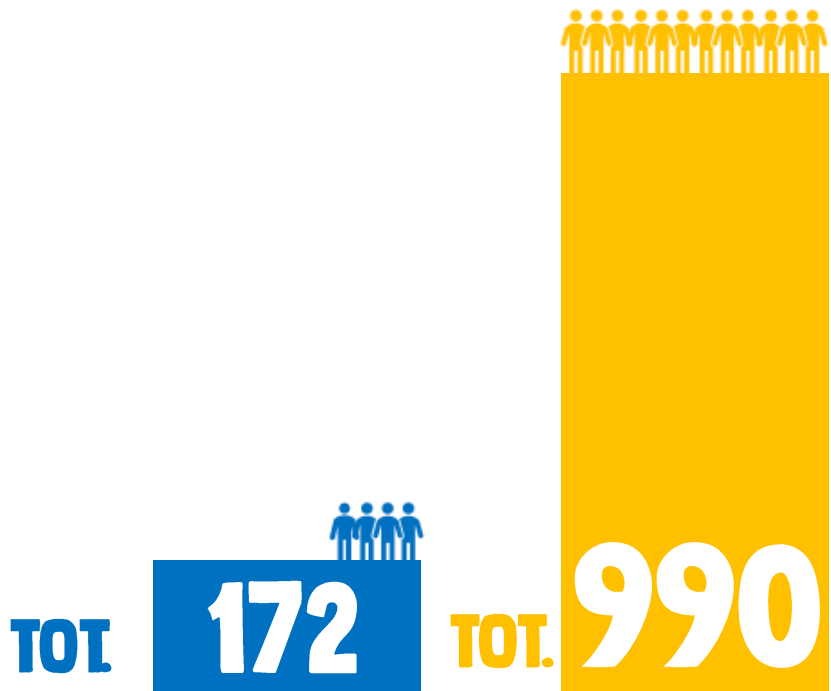
# 2022 Export

- GRAN MORAVIA
- PASTA FILATA
- BURRO
- PROVOLONE
- GRANA PADANO
- COMMERCIALIZZATI
- MIX GRATTUGIATO
- Qv REIBEKASE
- Qv PARMIGIANO REGGIANO
- PASTA PRESSATA



# TOTAL BRAZZALE GROUP EMPLOYEES

**2000**      **2023**



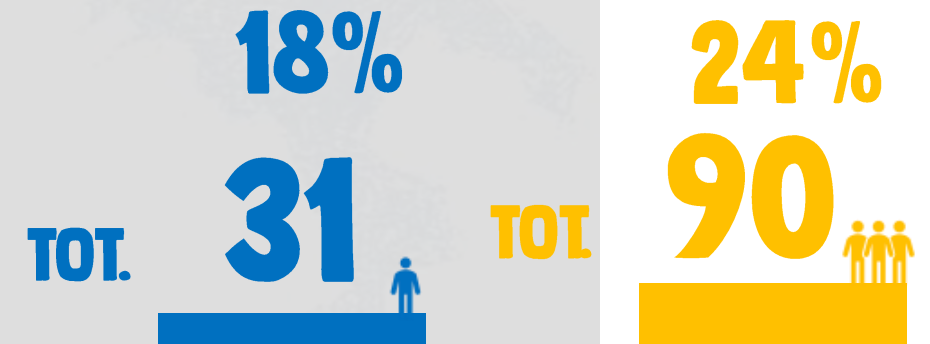
# BRAZZALE ITALY EMPLOYEES

**2023**



# OFFICE EMPLOYEES IN ITALY

**2000**      **2023**



# OUR STORES:

LA FORMAGGERIA  
GRAN MORAVIA

24 STORES IN CZECH REP.  
1 STORE IN SHANGHAI  
1,5 MILLION CUSTOMERS  
110 EMPLOYEES

BRINGING THE BEST OF ITALIAN  
TRADITION TO CZECH CONSUMERS



A BUTTER PLACE:  
TEMPORARY SHOP IN ASIAGO

THE FIRST ITALIAN STORE  
SELLING BUTTER  
..AND OTHER DELICACIES  
MADE WITH BUTTER

# BRAZZALE SCIENCE CENTER

thanks to the scientific collaboration with the  
University of Milan,  
Brazzale introduces an academic scientific  
research center inside the company



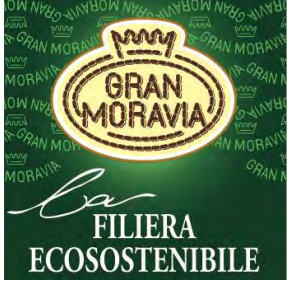
*Brazzale* SCIENCE  
NUTRITION & FOOD RESEARCH  
CENTER



*Food and Environment  
Research Laboratories  
D.S.A.A. UniMi*

PURPOSE: TO CONDUCT analyses and researchES  
on the world of food and nutrition,  
with A particular REGARD TO the dairy sector

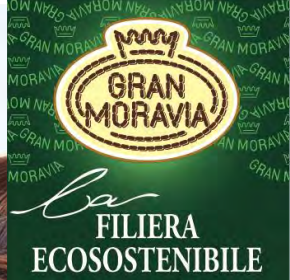




# THE COMPANY AS A COMMUNITY OF PEOPLE



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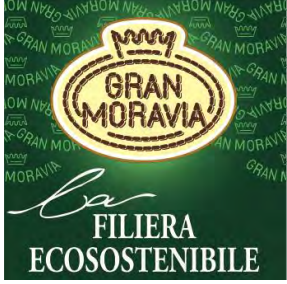


# BABY BONUS



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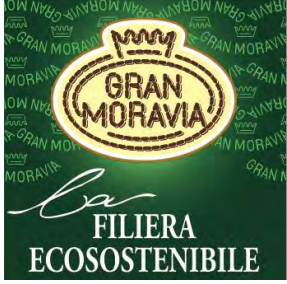


# BABY BONUS

**FROM 2017 EACH EMPLOYEE  
DAD OR MOM GETS A 1,500 EUROS  
EXTRAORDINARY BONUS AT THE BIRTH  
OR ADOPTION OF EACH CHILD**



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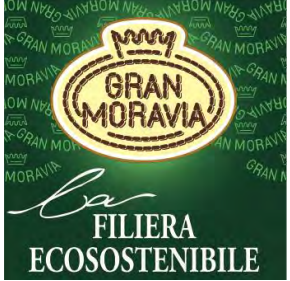


# EXTENSION UP TO 1 YEAR OF PARENTAL LEAVE.

FROM 2020 EACH EMPLOYEE DAD OR MOM  
Has the OPPORTUNITY TO EXTEND UP TO ONE YEAR  
the PARENTAL LEAVE, BEYOND THE MANDATORY.



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# Brazzale Range of products



# Brazzale Brands Portfolio



# Brazzale P.D.O. Products

Provolone Valpadana



Asiago



Pigs for Prosciutto di Parma



Pigs for Prosciutto San Daniele



# Gran Moravia

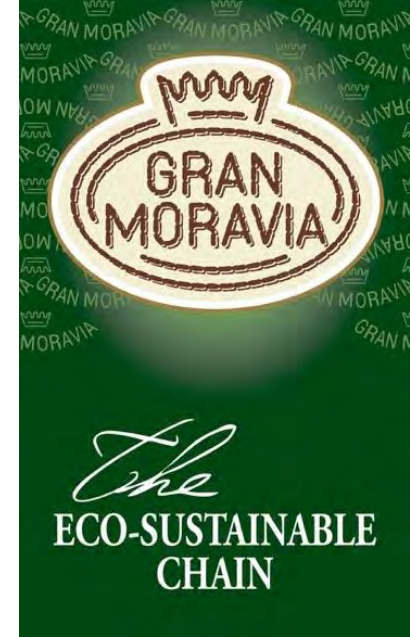
A TRADITIONAL **LONG-AGED HARD CHEESE**,  
CRAFTED IN TRADITIONAL COPPER VATS  
AGED TO PERFECTION ON WOODEN RACKS  
WITH A **UNIQUE ECO-SUSTAINABLE CHAIN**

- ✓ **SUITABLE FOR VEGETARIANS**
- ✓ **NATURALLY LACTOSE FREE**
- ✓ **HALAL CERTIFIED**

Gran moravia product certifications:



Water Footprint





# Provolone and pasta filata

## Traditional PRODUCTS

A FAMILY TRADITION SINCE MORE THAN 60 YEARS,



- P.D.O. Provolone Valpadana (sharp, mild, smoked)
- Generic Provolone (sharp, mild, smoked)



- Mozzarella
- Scamorza (white, smoked)
- Pasta filata - Stretched Curd Cheese (white, smoked)



# Provolone and pasta filata

## SLICES



ALL SLICES ITEMS ARE ALSO AVAILABLE FROZEN



# Provolone and pasta filata



Scamorza white and smoked  
LACTOSE-FREE slices



Scamorza white and smoked  
Small piece 125 g



Scamorza bianca e affumicata  
Flexo 250 g



Mix of hard grating cheeses:  
100g, 500 g, 1000 g



# Asiago P.D.O.

- Pressed curd P.D.O. cheese
- Typical cheese from Asiago Plateau, Italy
- Mild taste



Asiago cuts



Asiago 300 g wedge



Asiago slicing loaf



Asiago slices



# OTHER TRADITIONAL ITALIAN CHEESES

MASCARPONE



MOZZARELLA & BUFFALO MOZZARELLA



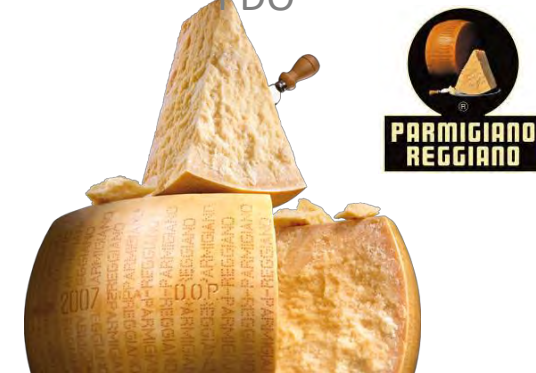
PECORINO ROMANO PDO



GRANA PADANO PDO



PARMIGIANO REGGIANO PDO



AND MANY OTHERS...

# Products for INDUSTRIAL use

## SLICING blocks

FROZEN AVAILABLE

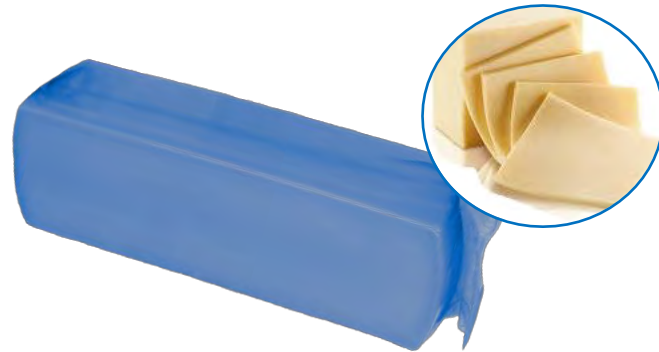


Provolone mild, sharp and smoked  
Scamorza white and smoked  
REGULAR SHAPE, NO RIND

FROZEN AVAILABLE



Pasta filata  
Mozzarella  
Customized length and diameter



Gran Moravia squared slicing loaf  
A HARD GRATING cheese  
that can ALSO be sliced!



# Products for INDUSTRIAL use



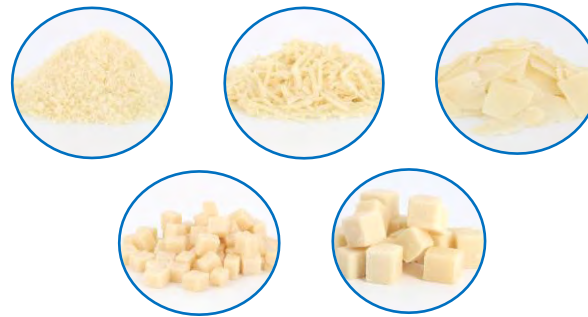
Gran Moravia hard cheese  
Lysozyme free blocks

To produce:

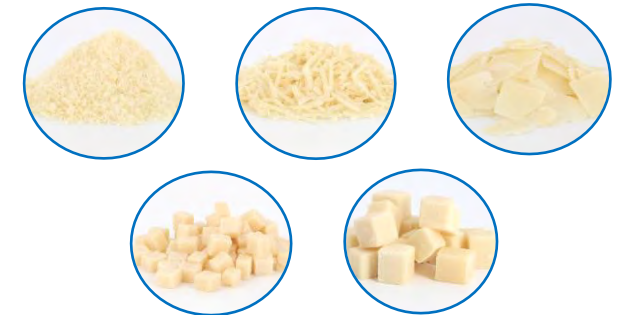


Gran Moravia hard cheese  
Traditional wheels

To produce:



Gran Moravia hard cheese  
BULK BAGS AND TRAYS



**DIFFERENT Packages and Customized solutions:**

Get in touch with our team to learn more at [info@brazzale.com](mailto:info@brazzale.com)



# SUSTAINABILITY

Eco-sustainable chain Gran Moravia



Verena chain of mountain eco-sustainable



Silvopastoril chain: cattle for meat grazing in Eucalyptus forest



Water footprint Gran Moravia





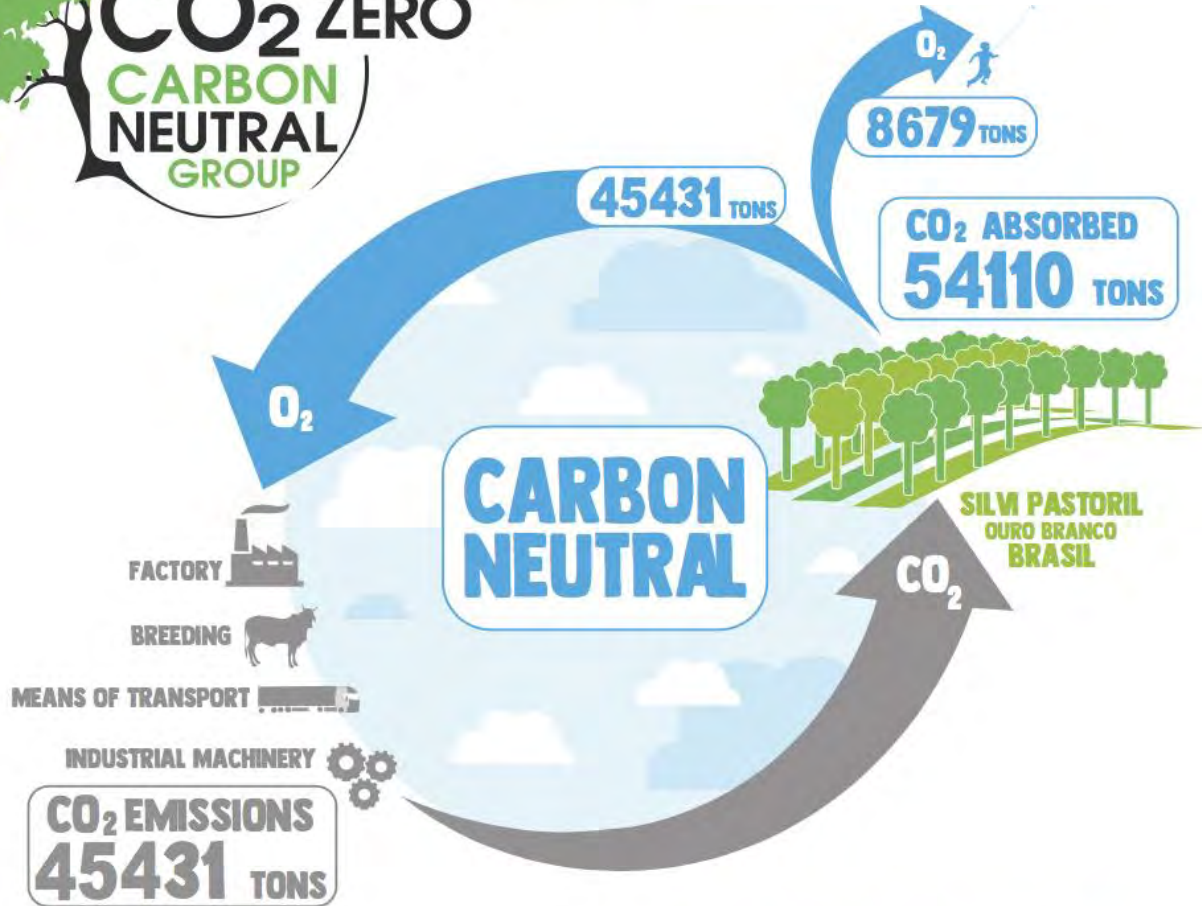
...#GREENSPIRITOFBRAZZALE

**THE GREAT ACHIEVEMENT  
OF A ZERO-CARBON  
PRODUCTION CHAIN  
BY BRAZZALE:**





# #GREEN! #GREENSPIRITOFBRAZZALE



WITH THE CREATION OF THE SILVIPASTORIL BREEDING SYSTEM, WE HAVE ACHIEVED THE OUTSTANDING RESULT OF "CARBON NEUTRALITY" FOR THE WHOLE GROUP.

**BUT EVEN BETTER:**  
THE CARBON BALANCE OF THE BRAZZALE GROUP'S ACTIVITIES IS **LARGELY POSITIVE**.

THANKS TO THE PLANTING OF **1,5 MILLION TREES** WE REACHED A **GREAT RESULT:** THE **OFFSET OF CO<sub>2</sub> EMISSIONS** OF **ALL OUR PRODUCTION SITES** AROUND THE WORLD. **CARBON INVENTORY** HAS BEEN **VERIFIED** BY DNV-GL.





2000



TODAY

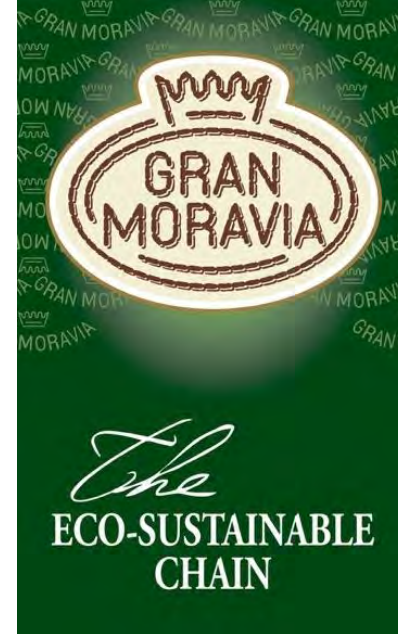


BY ESTABLISHING PRODUCTION LINES IN COOLER, TEMPERATE CLIMATE AREAS AND THROUGH OUR CONTINUOUS TECHNOLOGICAL INNOVATION, WE CAN DRASTICALLY REDUCE OUR WATER CONSUMPTION.

# GRAN MORAVIA

IS THE FIRST CHEESE IN THE WORLD TO DETERMINE ITS WATER FOOTPRINT

Save the water  
GRAN MORAVIA  
Water Footprint



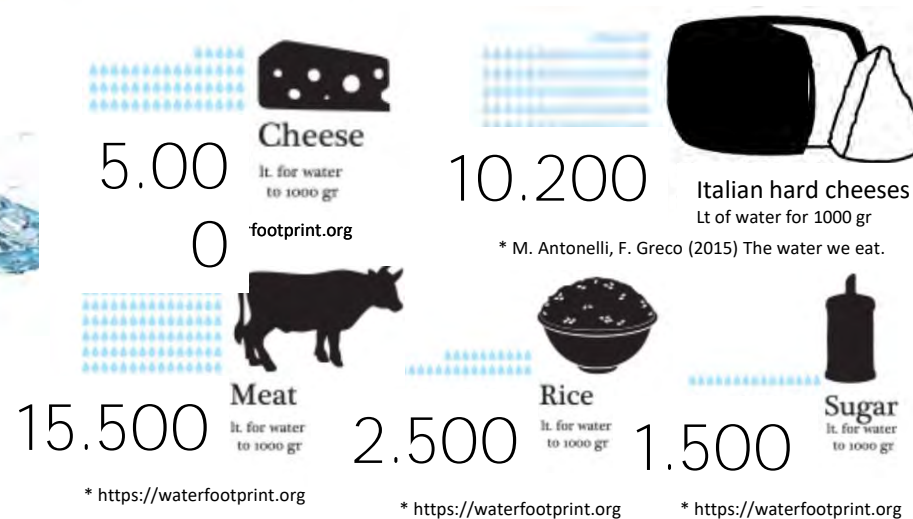
$$\begin{array}{c}
 \text{1944} \\
 \text{Green Water}
 \end{array}
 +
 \begin{array}{c}
 \text{72} \\
 \text{Blue Water}
 \end{array}
 +
 \begin{array}{c}
 \text{78} \\
 \text{Grey Water}
 \end{array}
 =
 \begin{array}{c}
 \text{2.094}
 \end{array}$$

NATURAL CYCLE

WATER CONSUMPTION



Gran Moravia  
litres of water per 1000 gr





TRACEABILITY, TRANSPARENCY,  
NUTRITIONAL INFORMATION: ALL IS  
PROVIDED WITH PRECISION AND  
AN EFFICIENCY THAT WAS UNTHINKABLE  
OF JUST A FEW YEARS AGO  
AND THAT STILL REMAINS UNMATCHED.

# MULTIMEDIA Label of origin **NUTRI CLIP**





# GRAN MORAVIA

## ROBOTIC MATURING WAREHOUSE

### SANT'AGATA



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# NEW FULLY AUTOMATED GRAN MORAVIA WAREHOUSE:

THE innovaTION IN CHEESE  
maTuraTiOn.



a **robotic warehouse** for the MATURATION of HARD cheeses, equipped with the best and most complete **artificial intelligence technologies**, for total control of each operation



An integrated system of capsules and anthropomorphic robots that take care of THE MATURATION OF **250 thousand wheels** of GRAN Moravia in more than 8 thousand square meters.



**Total energy self-sufficiency** thanks to THE photovoltaic panels on the roof



**Ideal climatic and logistical conditions:** located at an altitude of 300 m, at the access point OF the Valdastico VALLEY



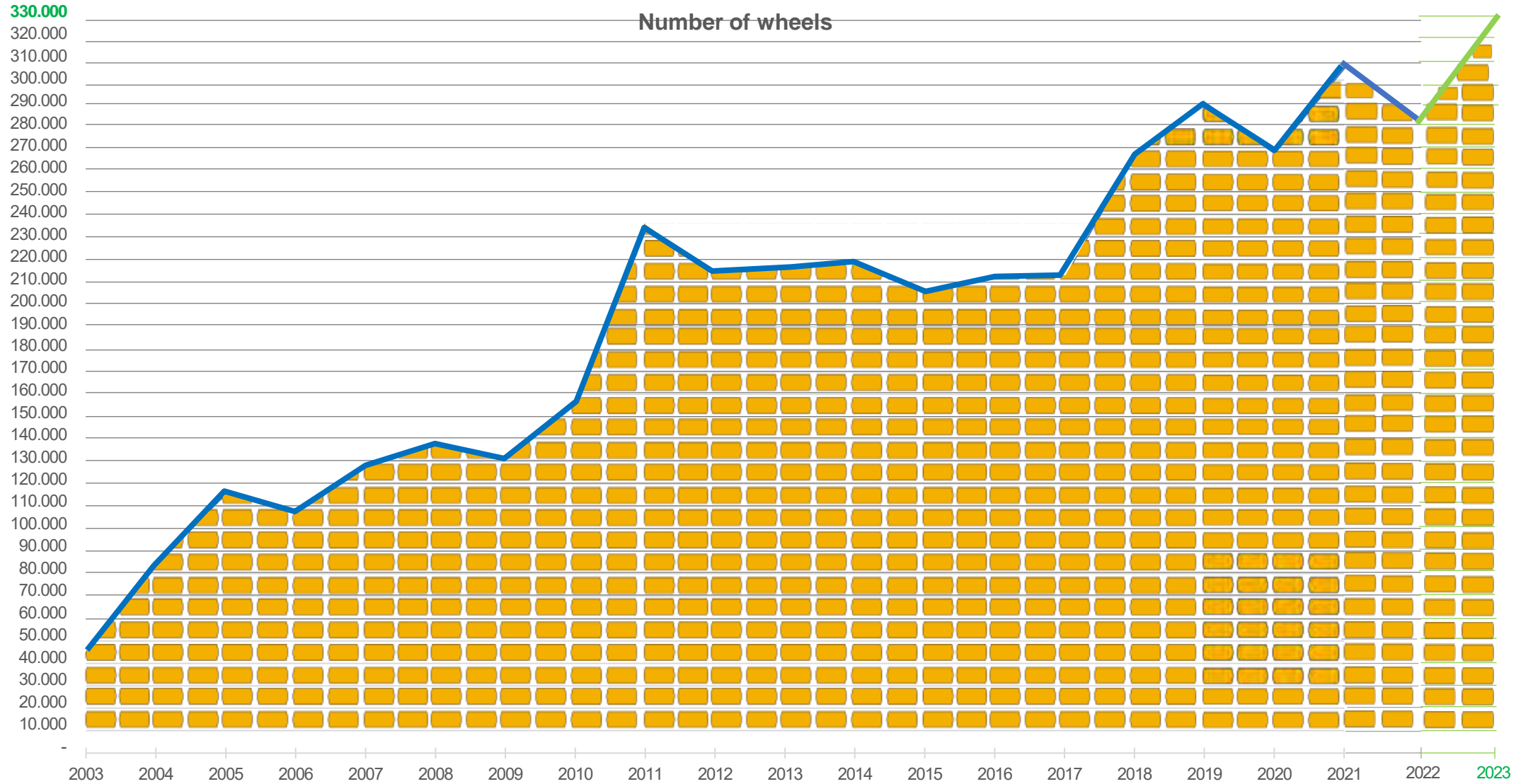
2024

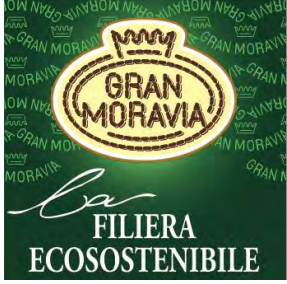


# GRAN MORAVIA PRODUCTION 2003-2023

## VÝROBA GRAN MORAVIA 2003-2023

(Počet bochníků)

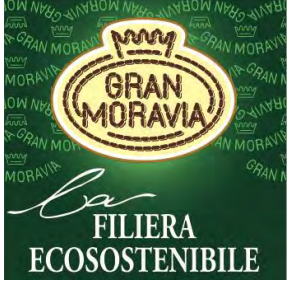




**THE BIG CHANGES  
IN THE WORLD AFTER 1989  
WITH EU ENLARGEMENT AND THE  
OPENING UP OF INTERNATIONAL TRADE**



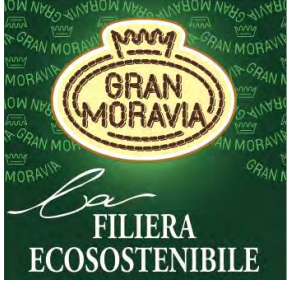
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**HAS ALLOWED US TO DEVELOP NEW  
PRODUCTION CHAINS IN THE WORLD'S  
MOST SUITABLE AREAS  
OVERCOMING THE PHYSICAL LIMITS  
OF OUR TERRITORY**



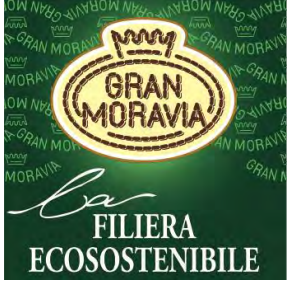
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**DOING EVERYTHING WHERE IT WORKS  
BEST MAKES IT POSSIBLE TO MAINTAIN  
THE COMPETITIVENESS OF OUR  
PRODUCTS AND TO GET MAXIMUM  
SUSTAINABILITY.**



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# WHERE IS THE GRAN MORAVIA AGED?



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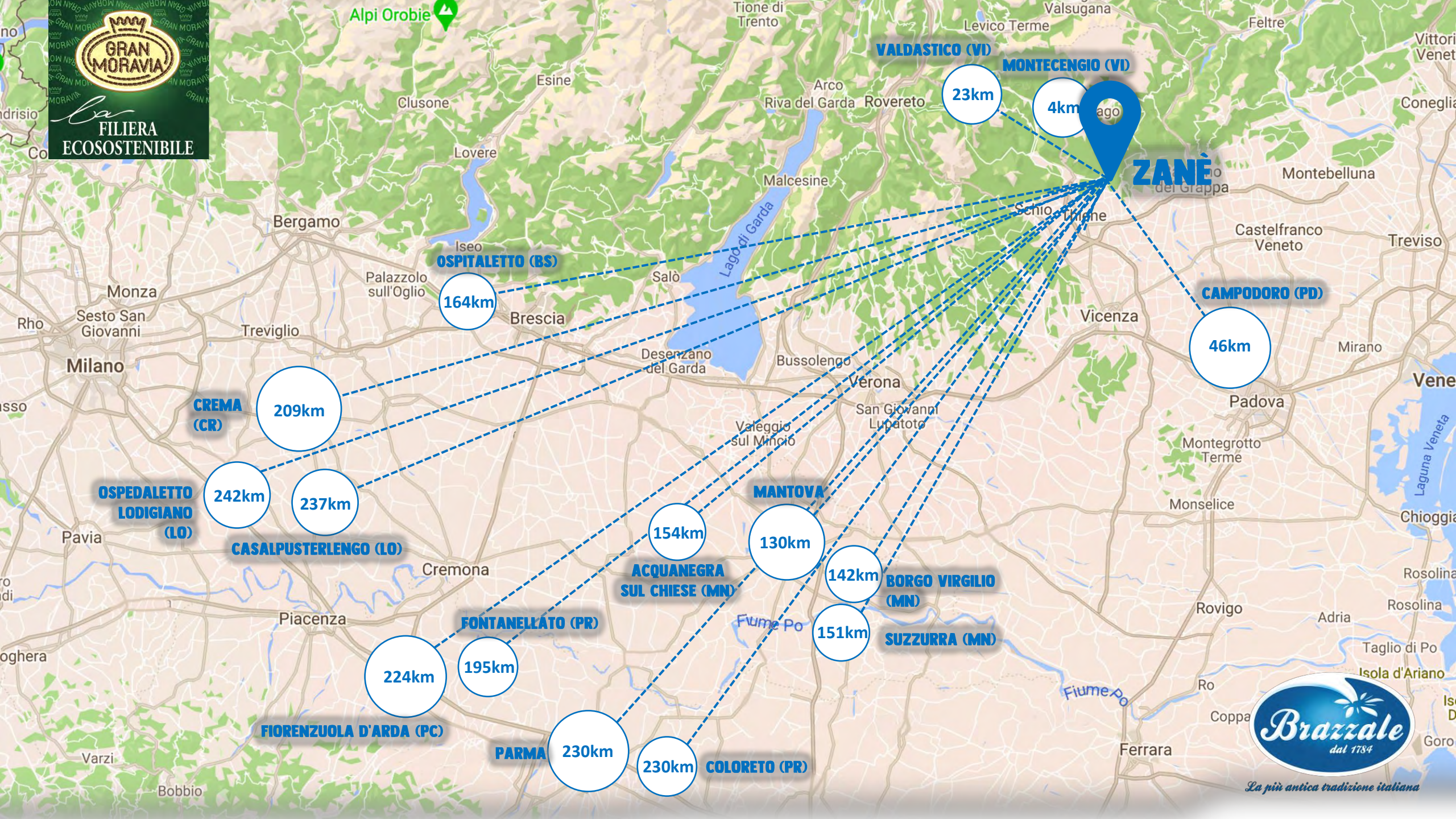
# GRAN MORAVIA MATURING WAREHOUSES

# 2020

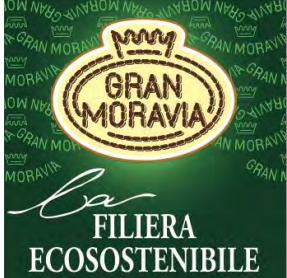
- 1 ZANÈ (VI)
- 2 CAMPODORO (PD)
- 3 FIOREZZUOLA D'ARDA (PC)
- 4 COLORETO (PR)
- 5 PARMA (PR)
- 6 SUZZARA (MN)
- 7 FONTANELLATO (PR)
- 8 ACQUANEGRA SUL CHIESE (MN)
- 9 OSPITALETTO (BS)
- 10 VALDASTICO (VI)
- 11 VALLEGGIO (MN)
- 12 CREMA (CR)
- 13 CASALPUSTERLENGO (LO)
- 14 MONTE CENGIO (VI)



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La più antica tradizione italiana



# 2025

TOTAL = 250.000

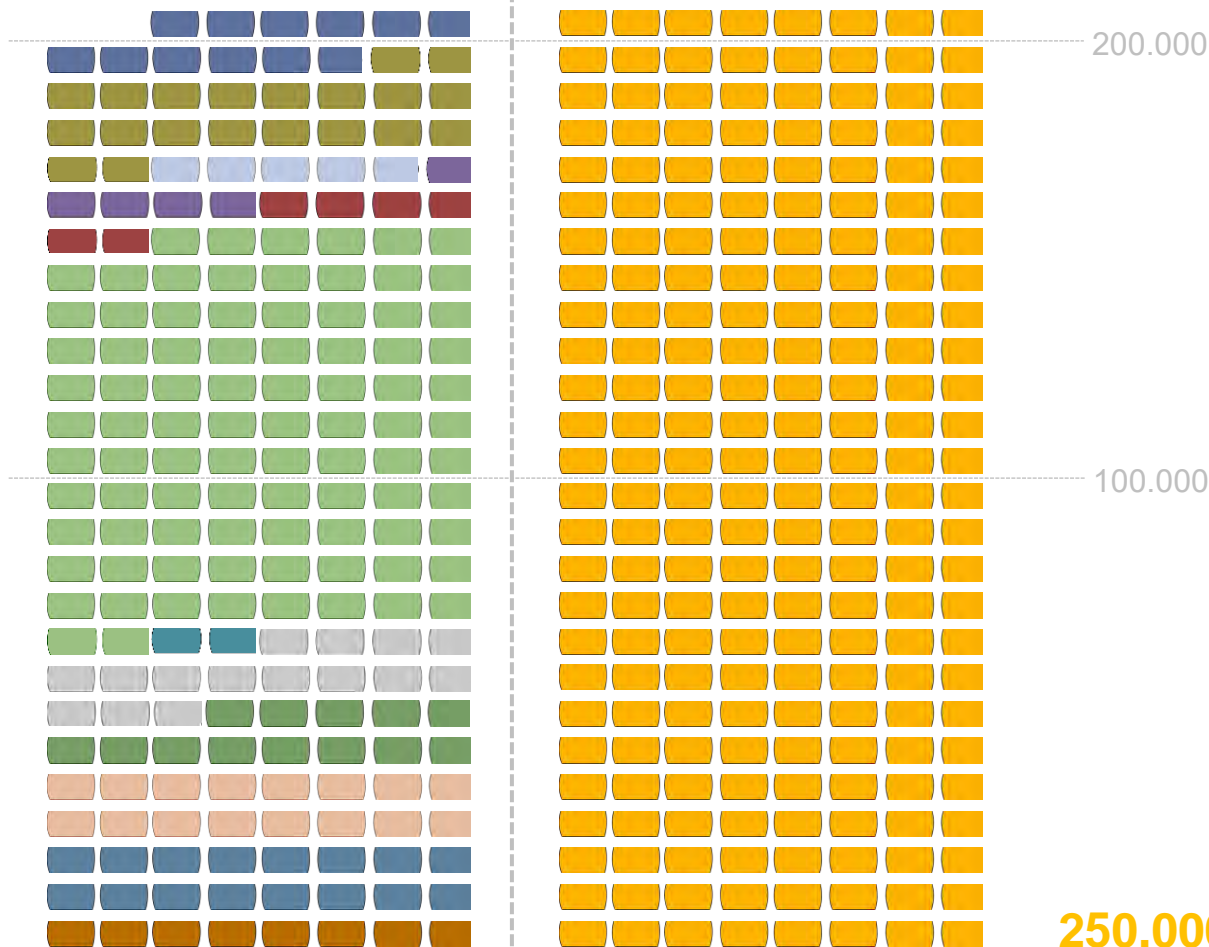


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# 2020

TOTAL = 206.925

<b>CAMPODORO (PD)</b>	<b>8.378 WH</b>
<b>FIorenZUOLA D'ARDA (PC)</b>	<b>16.101 WH</b>
<b>COLORETO (PR)</b>	<b>16.343 WH</b>
<b>PARMA (PR)</b>	<b>13.729 WH</b>
<b>SUZZARA (MN)</b>	<b>15.000 WH</b>
<b>FontANELLATO (PR)</b>	<b>2.000 WH</b>
<b>OSPITALETTO (BS)</b>	<b>87.909 WH</b>
<b>VALDASTICO (VI)</b>	<b>5.280 WH</b>
<b>MANTOVA (MN)</b>	<b>5.795 WH</b>
<b>CREMA</b>	<b>5.401 WH</b>
<b>CASALPUSTERLENGO</b>	<b>20.580 WH</b>
<b>MONTE CENGIO (VI)</b>	<b>10.308 WH</b>



250.000 WH

**SANT'AGATA**

■ = 1.000 forme



# BRAZZALE GRANA WHEELS MATURING

 = our warehouses  = third part warehouses

ZANÈ BARN (VI) 15.000 WH

ZANÈ BARN (VI) 15.000 WH

ZANÈ BUTTER FACTORY (VI) 25.000 WH

ZANÈ PACKAGING (VI) 15.00 WH

CAMPODORO (PD) 8.400 WH

CAMPIGLIA DEI BERICI (VI) 20.000 WH

ZANÈ BARN (VI) 15.000 WH

ZANÈ BUTTER FACTORY (VI) 25.000 WH

ZANÈ PACKAGING (VI) 15.00 WH

CAMPODORO (PD) 8.400 WH

CAMPIGLIA DEI BERICI (VI) 20.000 WH

LITOVEL (CZ) 20.000 WH

CAMPODORO (PD) 8.378 WH

FIORINZUOLA D'ARDA (PC) 16.101 WH

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CASALPUSTERLENGO 20.580 WH

MONTE CENGIO (VI) 10.308 WH

SANT'AGATA 250.000 WH

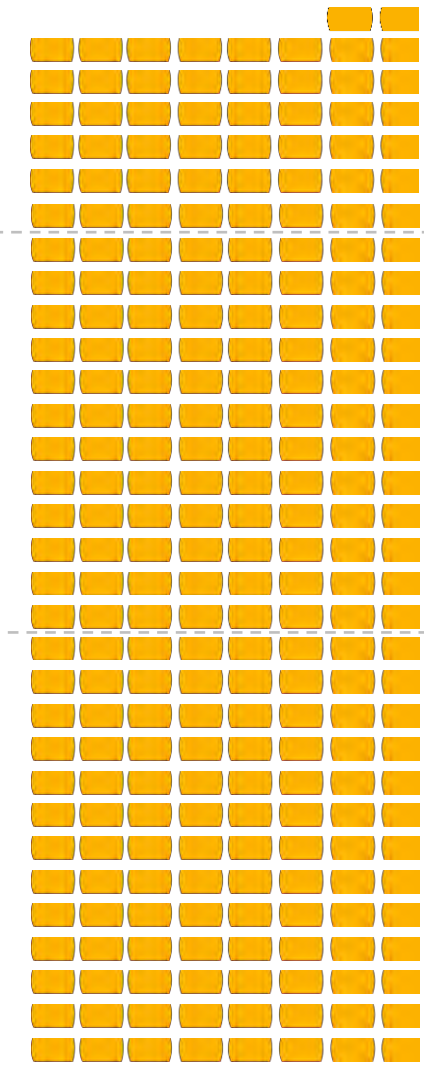
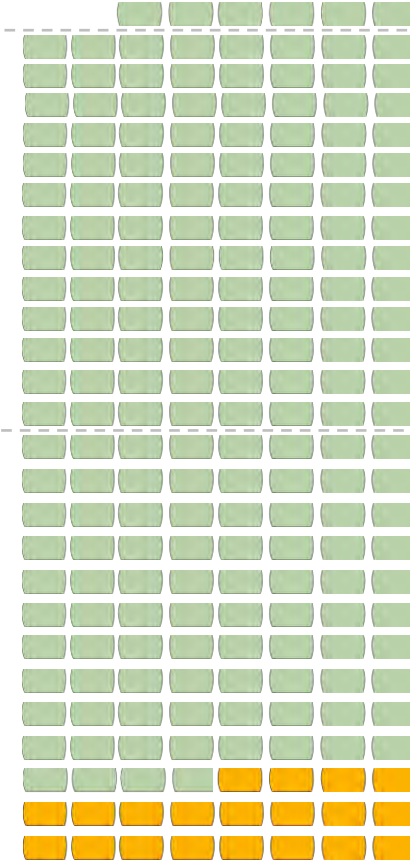
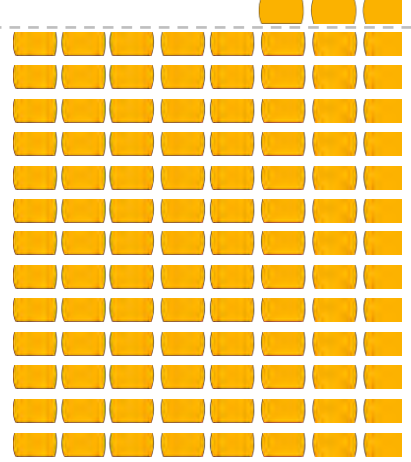
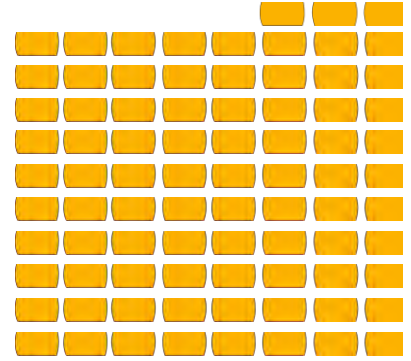
**1940**  
TOTAL = 15.000

**1988**  
TOTAL = 83.400

**2004**  
TOTAL = 103.400

**2020**  
TOTAL = 206.925

**2025**  
TOTAL = 250.000



200.000

100.000

# BRAZZALE GRANA WHEELS MATURING

 = Gran Moravia

 = Parmigiano Reggiano and/or Grana Padano

ZANÈ BARN (VI) 15.000 WH

ZANÈ BARN (VI) 15.000 WH

ZANÈ BUTTER FACTORY (VI) 25.000 WH

ZANÈ PACKAGING (VI) 15.00 WH

CAMPODORO (PD) 8.400 WH

CAMPIGLIA DEI BERICI (VI) 20.000 WH

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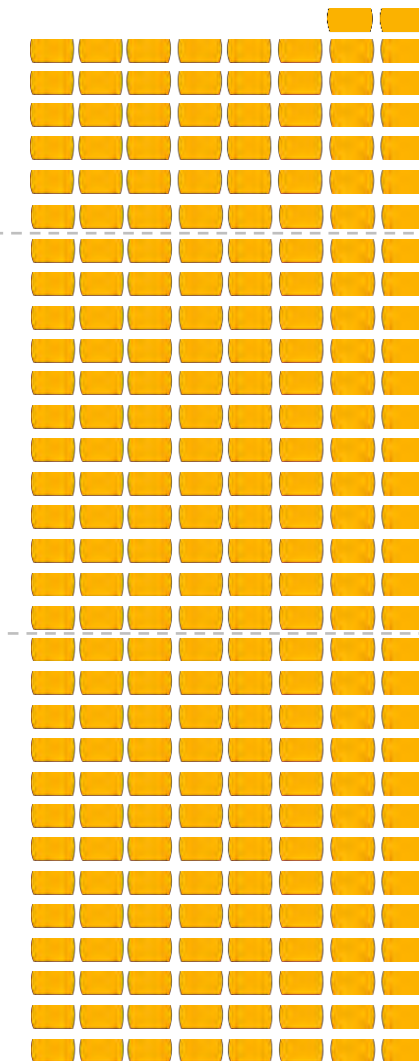
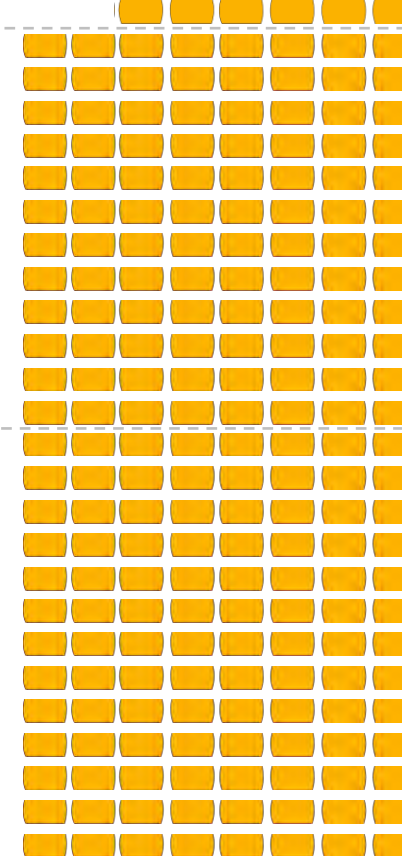
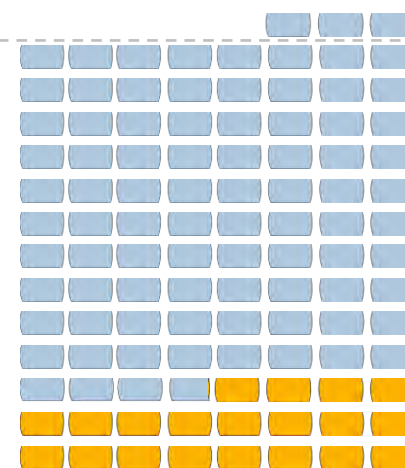
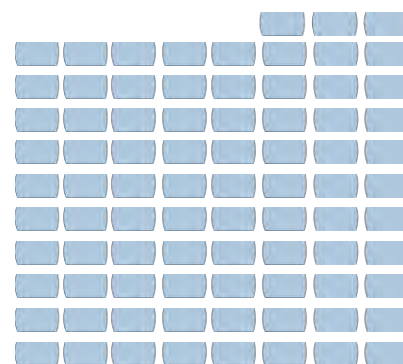
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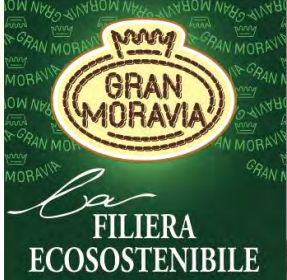
**2020**  
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200.000

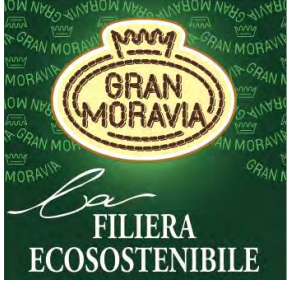
100.000



# ZANE', EARLY 1960S. GRANA CHEESE WAREHOUSE



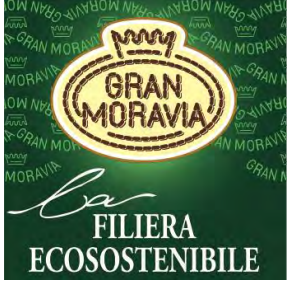
*La più antica tradizione italiana*



**IT WAS THEN OBVIOUS: GRAN  
MORAVIA HAD REACHED THE  
VOLUMES TO HAVE  
A WAREHOUSE OF ITS OWN**



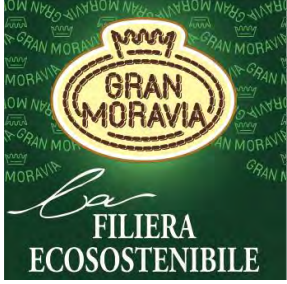
*La più antica tradizione italiana*



**THE NUMERICAL TARGET  
ALLOWED TO DESIGN  
THE MOST ADVANCED PLANT.**



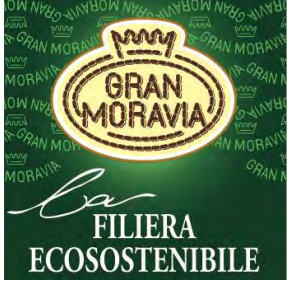
*La più antica tradizione italiana*



**THE COMPANY HAD LONG BEEN  
FOLLOWING THE EVOLUTION OF  
TECHNIQUES THAT PROMISED  
BIG NEWS.**



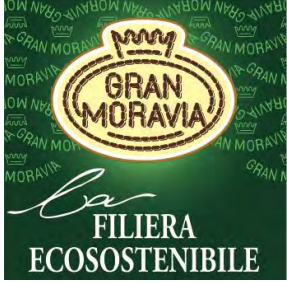
*La più antica tradizione italiana*



**THE PHILOSOPHY THAT INSPIRES  
GRAN MORAVIA  
DEMANDED A CHOICE  
WITHOUT COMPROMISES**



*La più antica tradizione italiana*

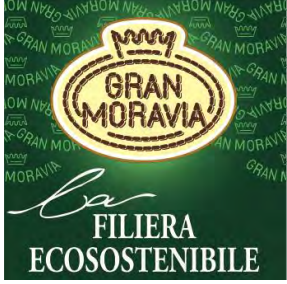


# WHICH WAREHOUSE TO BUILD?



*La più antica tradizione italiana*

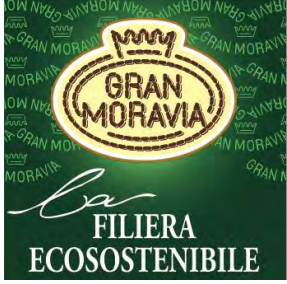




# FIRST OF ALL: WHAT IS GRANA CHEESE MATURING?



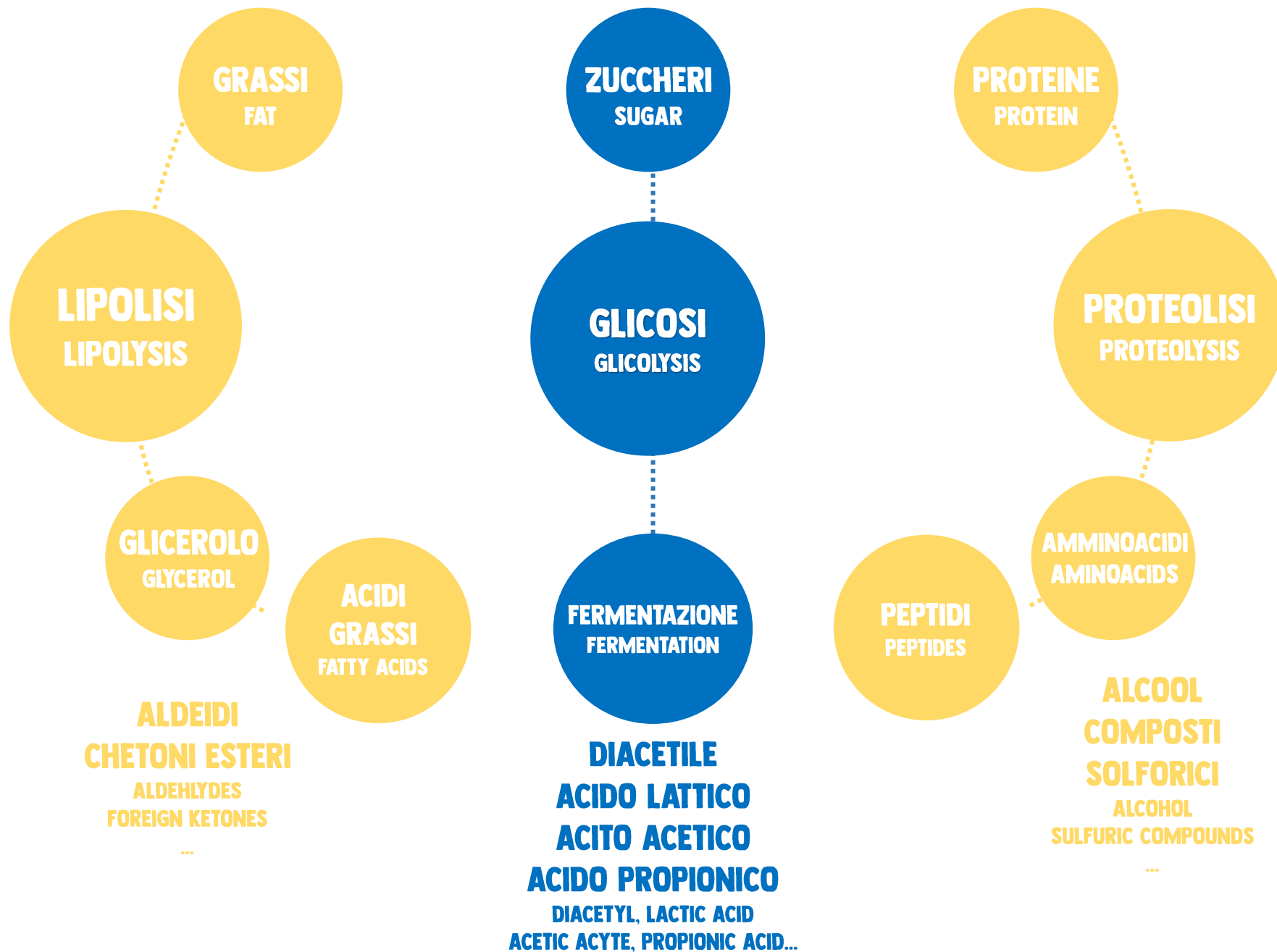
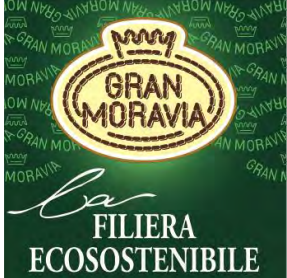
*La più antica tradizione italiana*



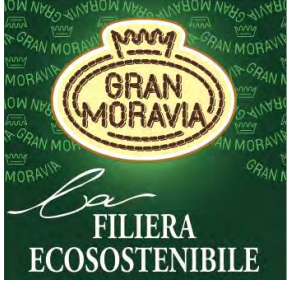
**THE MATURING OF A GRANA CHEESE IS AS  
IMPORTANT A TRANSFORMATION PROCESS  
AS THAT INVOLVED IN  
THE PROCESSING OF MILK**



*La più antica tradizione italiana*



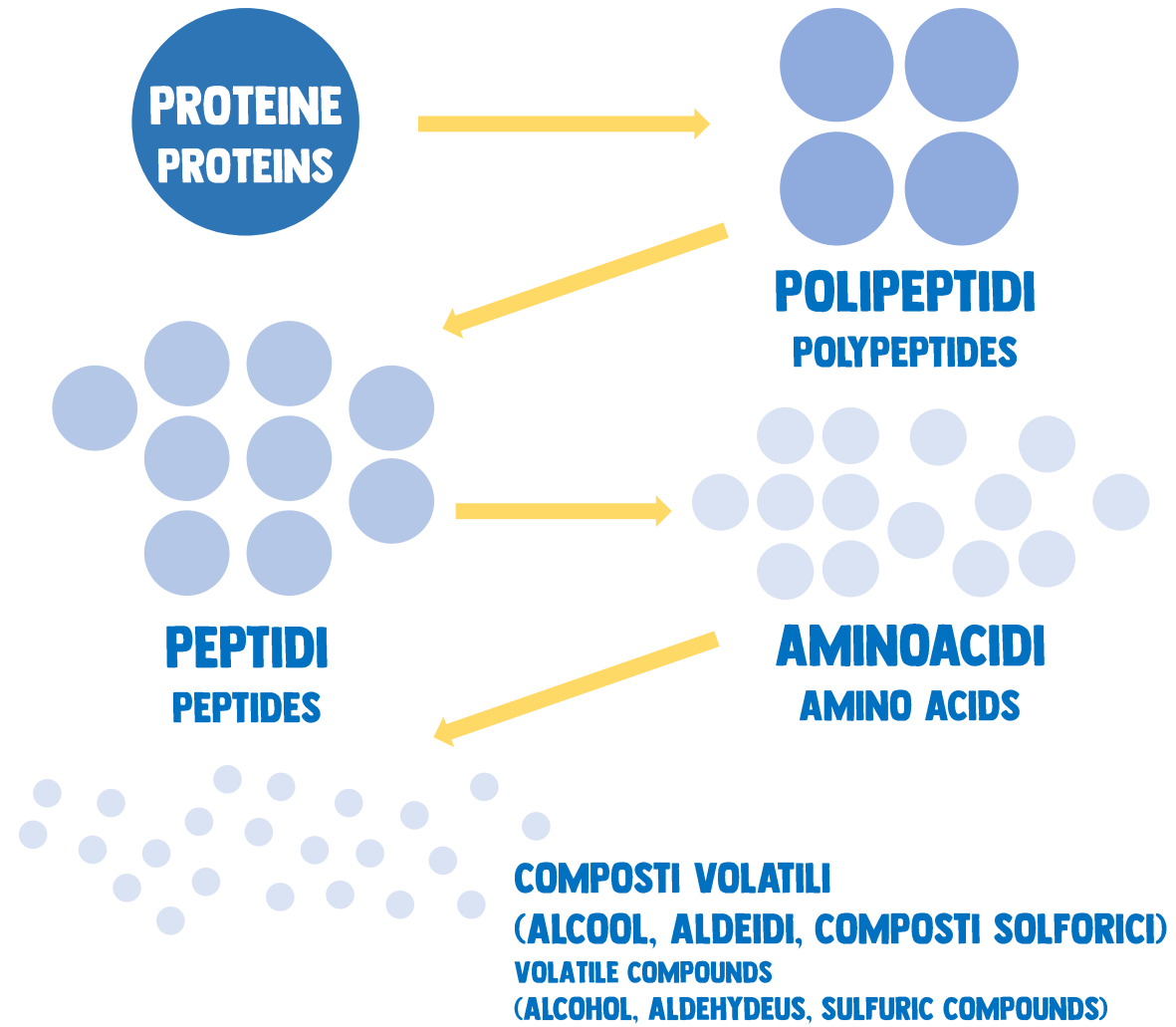
La più antica tradizione italiana



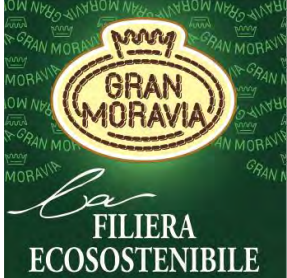
# PROTEOLISI PROTEOLYSIS

## CONTRIBUTES TO:

- THE FORMATION OF FLAVOR AND AROMA COMPOUNDS SUCH AS PEPTIDES AND FREE AMINO ACIDS;
- THE FORMATION OF CHEESE TEXTURES;
- - PROMOTING THE RELEASE OF FLAVOR COMPOUNDS DURING CHEWING (E.G., GLUTAMATES).



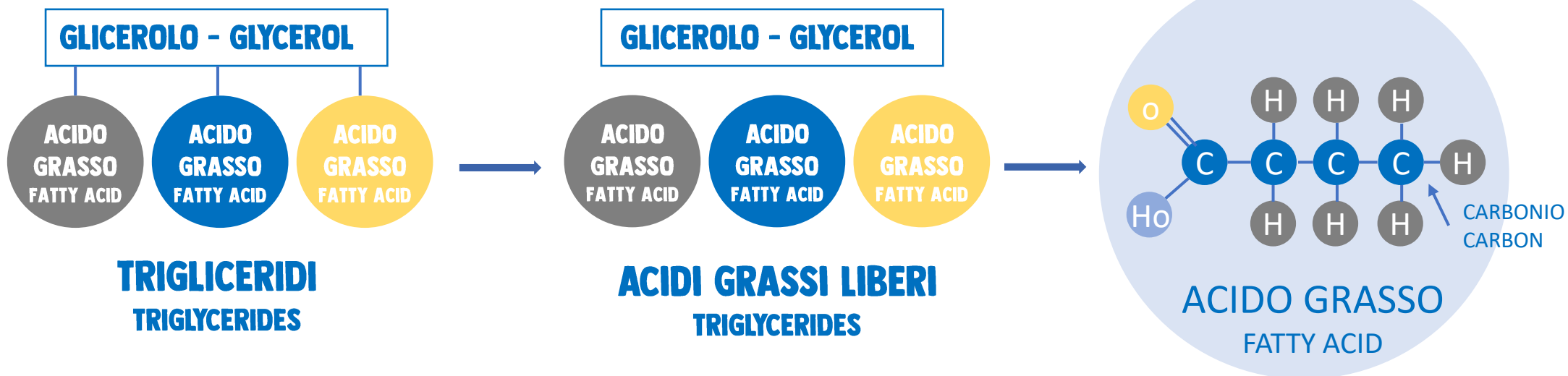
La più antica tradizione italiana



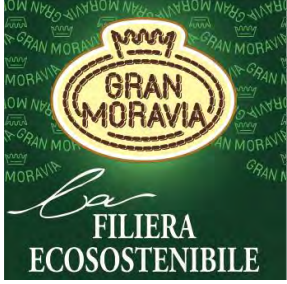
# LIPOLISI LIPOLYSIS

CONTRIBUTES TO:

- AROMA FORMATION



La più antica tradizione italiana



# GLICOLISI GLICOLYSIS

Lactose is transformed by lactic acid bacteria into lactic acid, acetic acid, diacetyl, and propionic acid, mainly in the early fermentative stages of curd evolution (boiler processing, purging, pressing, and salting).

ZUCCHERI  
SUGAR

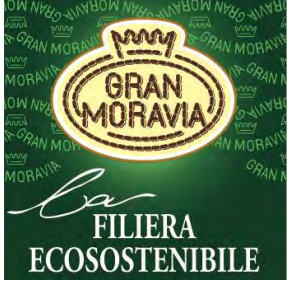
GLICOSI  
GLICOLYSIS

FERMENTAZIONE  
FERMENTATION

**DIACETILE**  
**ACIDO LATTICO**  
**ACIDO ACETICO**  
**ACIDO PROPIONICO**  
DIACETYL, LACTIC ACID  
ACETIC ACID, PROPIONIC ACID...



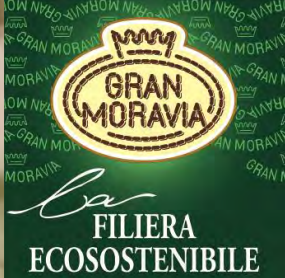
*La più antica tradizione italiana*



# HOW DOES SANT'AGATA NEW WAREHOUSES WORK?



*La più antica tradizione italiana*

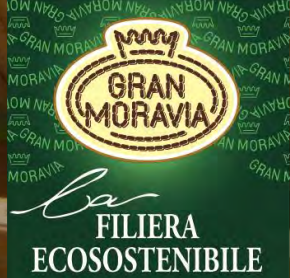


**ZANE', 1980S MATURING WAREHOUSE**



*La più antica tradizione italiana*

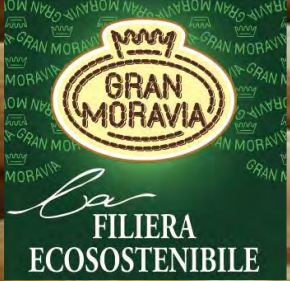




# ZANE', DISMANTLING OF 1960S MATURING WAREHOUSE



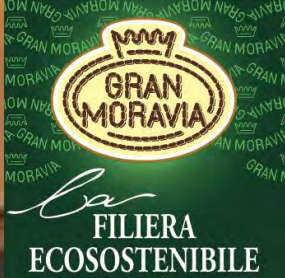
*La più antica tradizione italiana*



**EMPTINESS, FULLNESS, EMPTINESS, FULLNESS. MICROCLIMATE INEFFICIENCY AND INHOMOGENEITY.  
FIXED BOARDS, CHEESE NOT VISIBLE.**



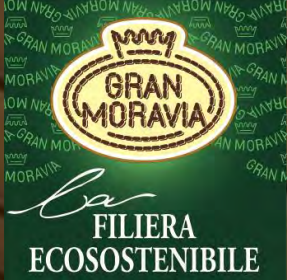
*La più antica tradizione italiana*



# ZANE', 90S DOUBLE MECHANICAL TURNING AND BRUSHING MACHINE



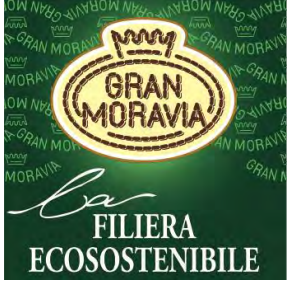
*La più antica tradizione italiana*



**PARMA, NON MECHANICAL MATURING WAREHOUSE**



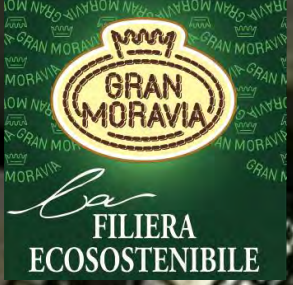
*La più antica tradizione italiana*



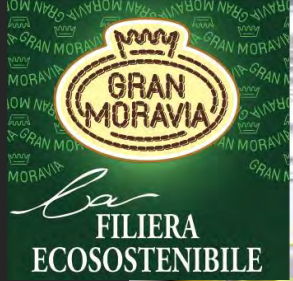
MEANWHILE...



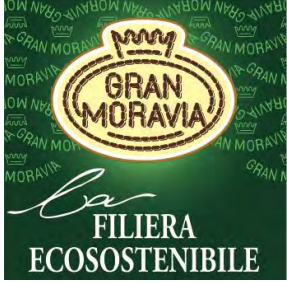
*La più antica tradizione italiana*



*La più antica tradizione italiana*



La più antica tradizione italiana

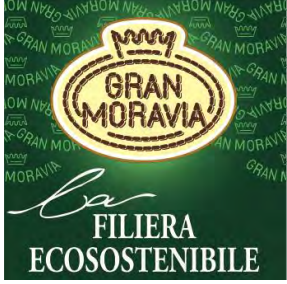


**THE EARTHQUAKE THAT HITS EMILIA  
IN 2012 PROMPTS ENGINEERS  
OF "GRANMAG" TO DESIGN  
A REVOLUTIONARY WAREHOUSE:**



*La più antica tradizione italiana*

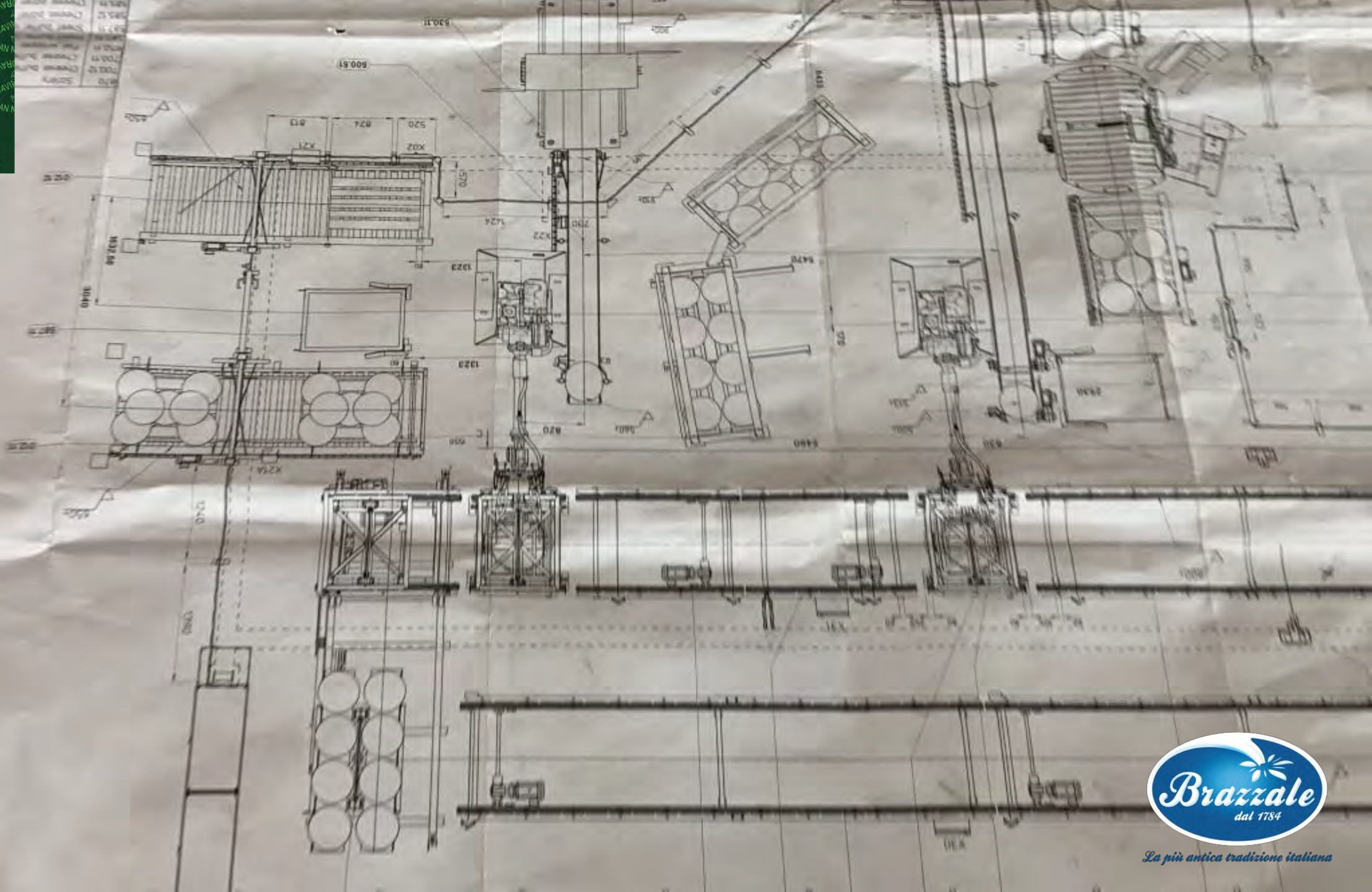
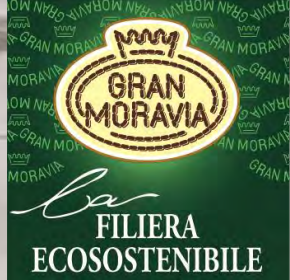




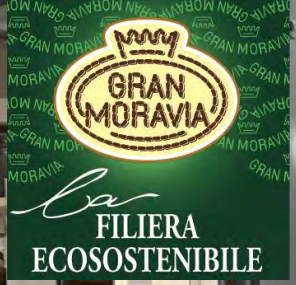
**THE CHEESE WILL AGE  
ON STURDY SHELVES  
AND IT'LL BE THE ONE MOVING  
TO THE MACHINES!**



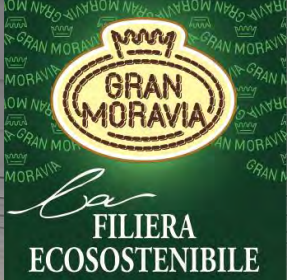
*La più antica tradizione italiana*



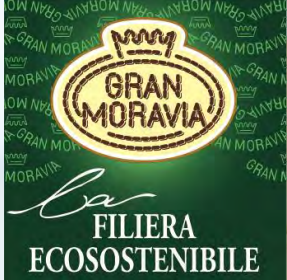
*La più antica tradizione italiana*



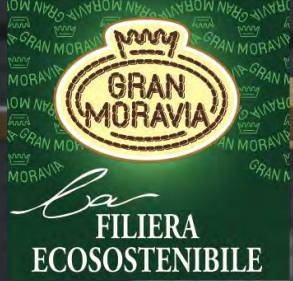
*La più antica tradizione italiana*



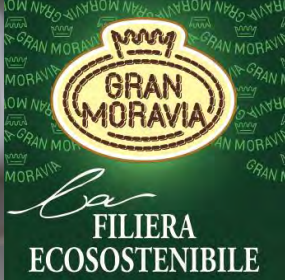
*La più antica tradizione italiana*



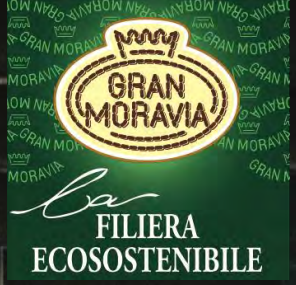
*La più antica tradizione italiana*



*La più antica tradizione italiana*

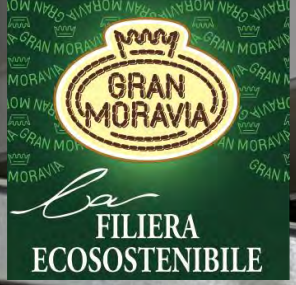


*La più antica tradizione italiana*

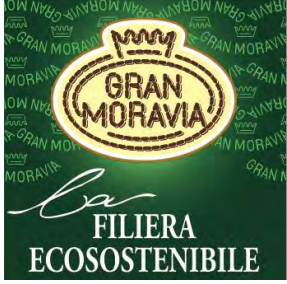


*La più antica tradizione italiana*





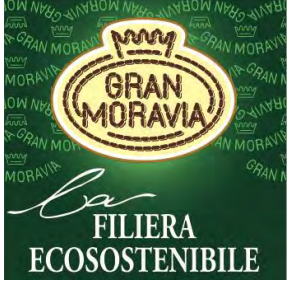
*La più antica tradizione italiana*



**A GREAT ACHIEVEMENT:  
A COMPACT WAREHOUSE WHERE  
IDEAL MICROCLIMATIC CONDITIONS  
CAN BE REALIZED**



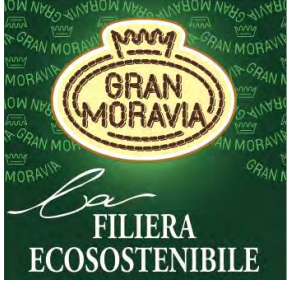
*La più antica tradizione italiana*



**OTHER OPERATIONS SHOULD BE  
MOVED TO ANOTHER HALL,  
SEPARATE AND INDEPENDENT**



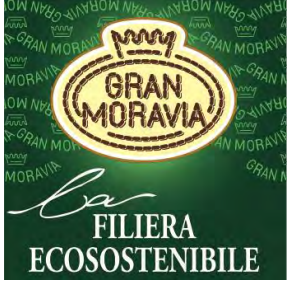
*La più antica tradizione italiana*



# WHERE TO BUILD IT?



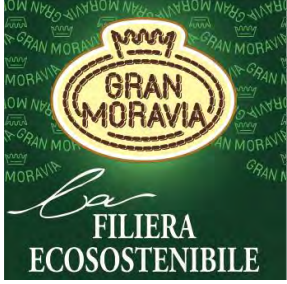
*La più antica tradizione italiana*



**MATURING REQUIRES  
OPTIMAL OUTDOOR ENVIRONMENT,  
PROXIMITY TO THE CUTTING  
AND PACKING FACILITY,  
AS WELL AS OPTIMAL LOGISTICS.**



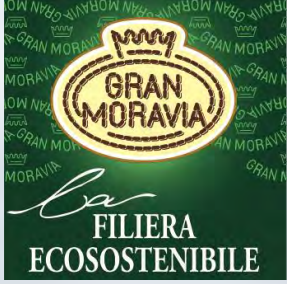
*La più antica tradizione italiana*



**IN THE SUMMER OF 2018,  
ALL REQUISITES TO ACCOMPLISH  
THIS HUGE STEP  
WERE FULFILLED**



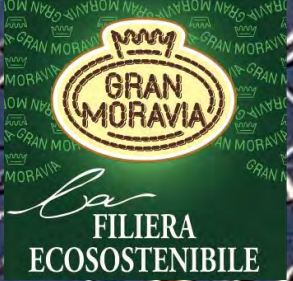
*La più antica tradizione italiana*



**THE NECESSARY PRECONDITION: THE IDEAL BUILDING IN THE IDEAL PLACE. BUT EVERYONE WANTED IT...**

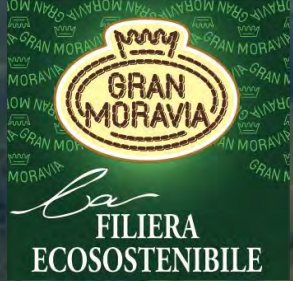


*La più antica tradizione italiana*

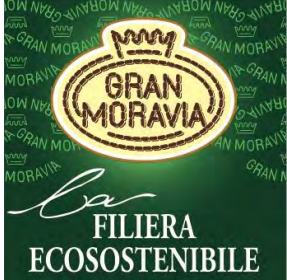


*La più antica tradizione italiana*

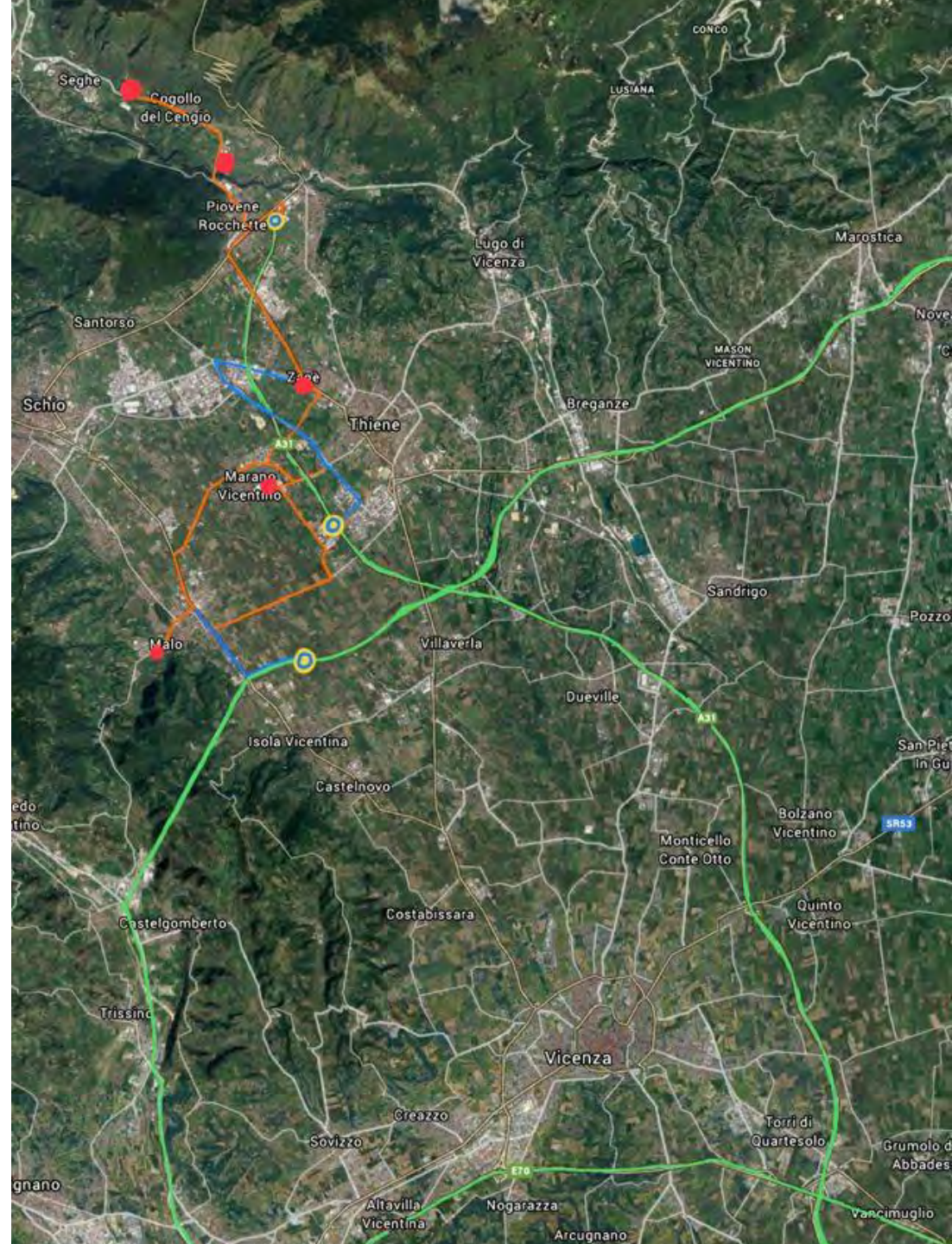
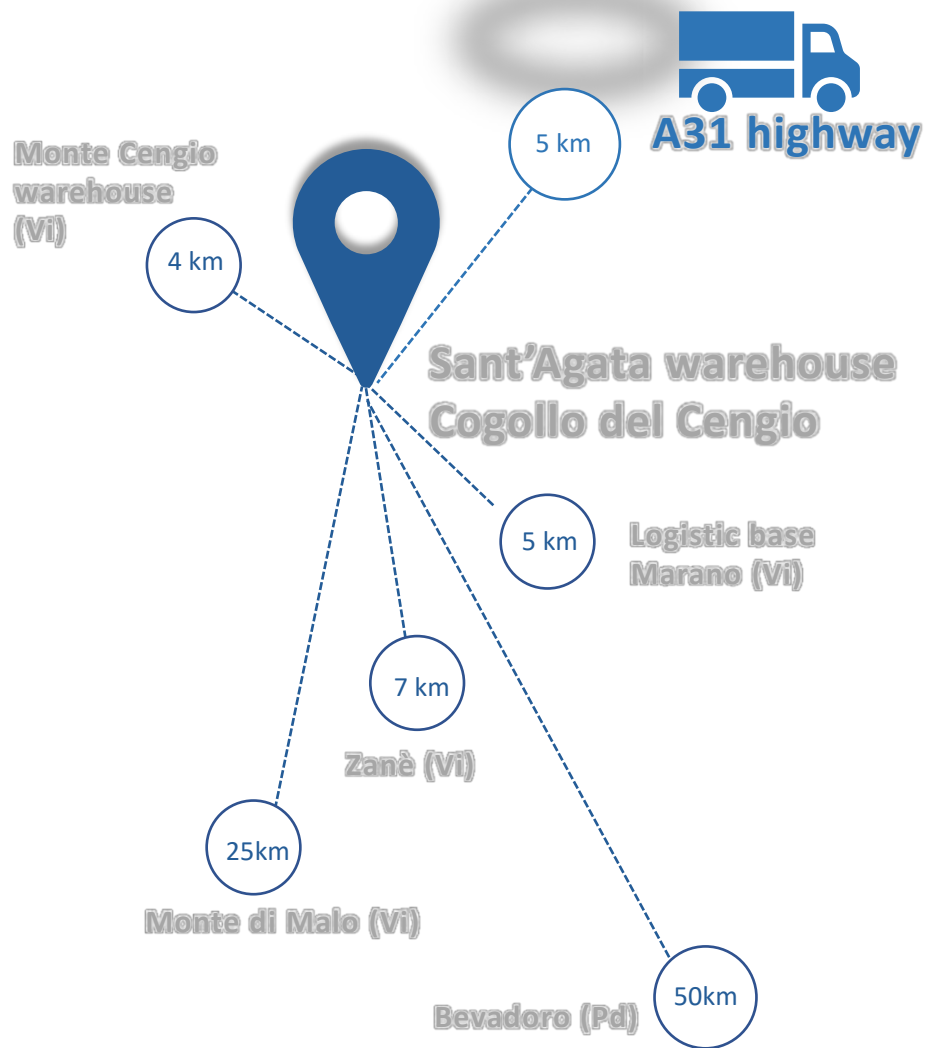


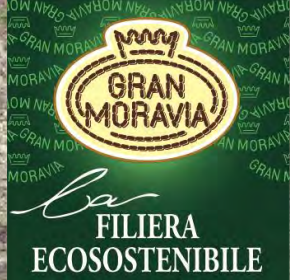


*La più antica tradizione italiana*

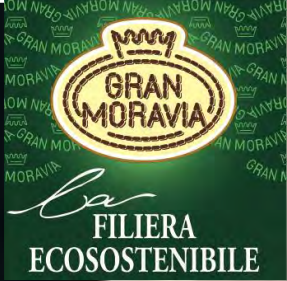


# LOGISTIC EFFICIENCY

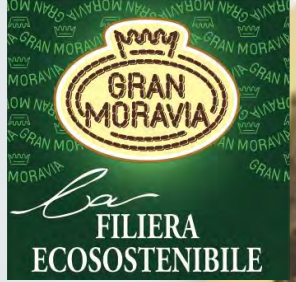




*La più antica tradizione italiana*



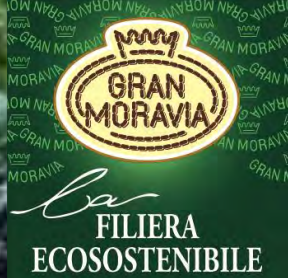
*La più antica tradizione italiana*



*Diovene-Rocchette - Lanificio Rossi e ponte ferroviario sull' Astico*



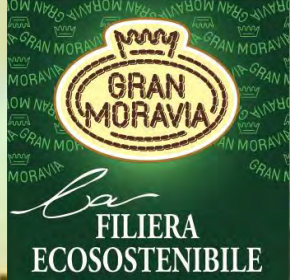
*La più antica tradizione italiana*



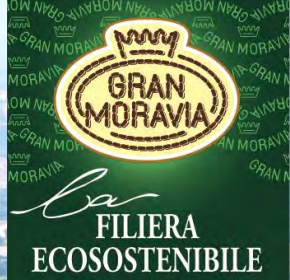
**VILLA LA MONTANINA OWNED BY ANTONIO FOGAZZARO**



*La più antica tradizione italiana*

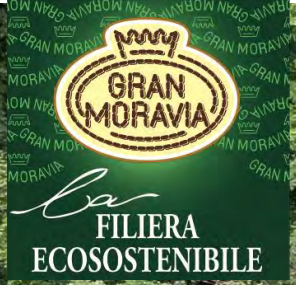


*La più antica tradizione italiana*

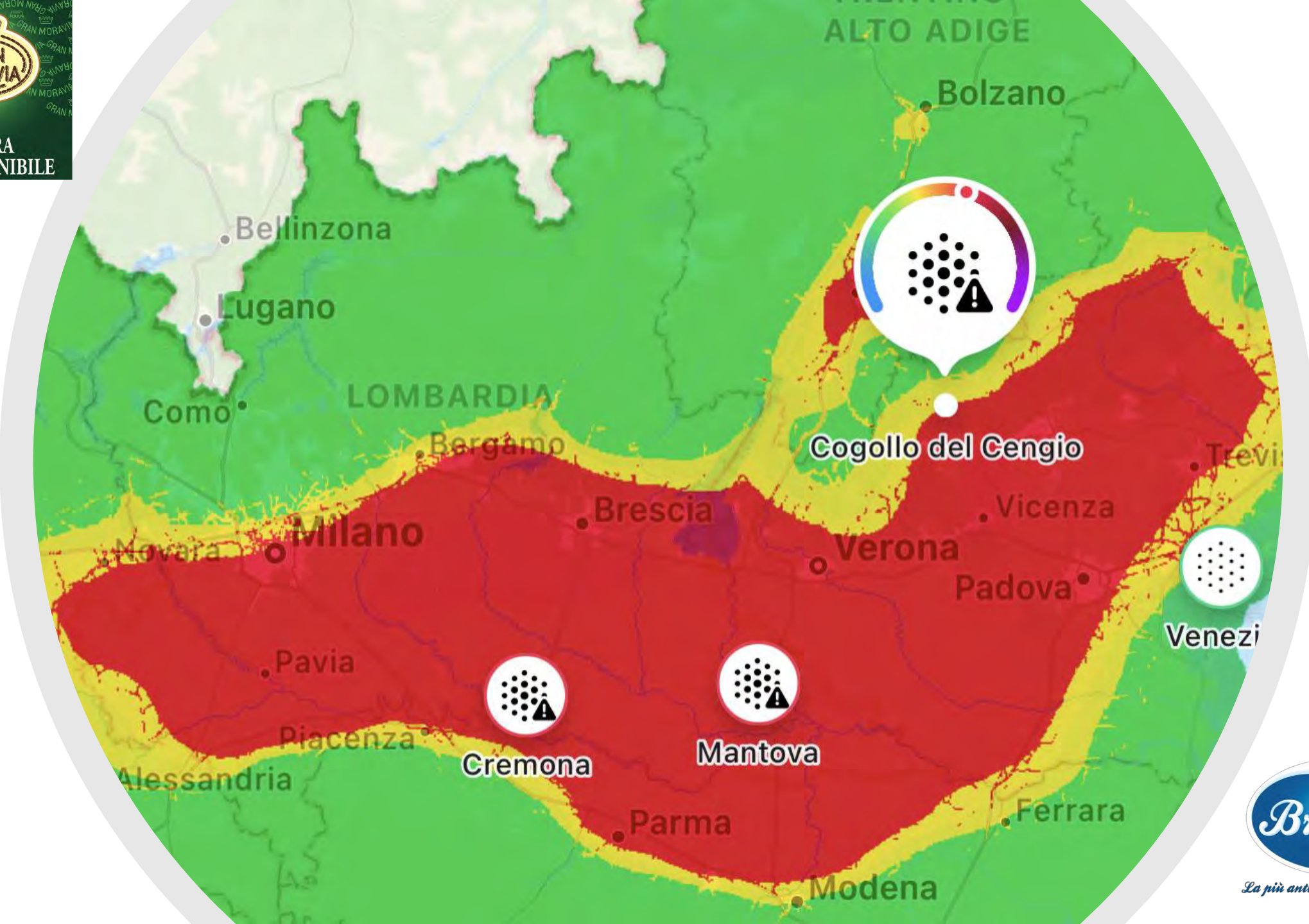
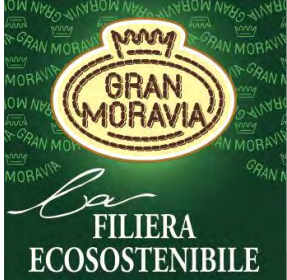


*La più antica tradizione italiana*

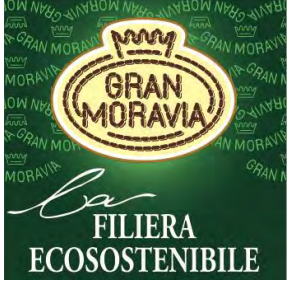




*La più antica tradizione italiana*



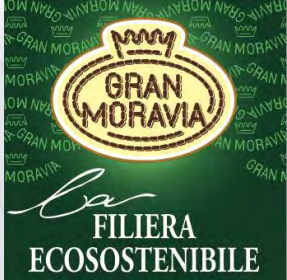
La più antica tradizione italiana



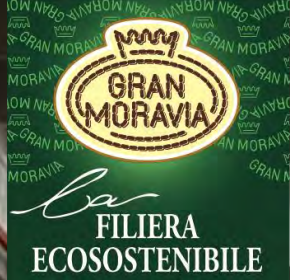
# SANT'AGATA PROJECT BECOMES A REALITY



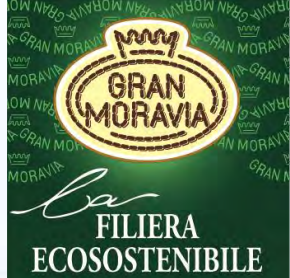
*La più antica tradizione italiana*



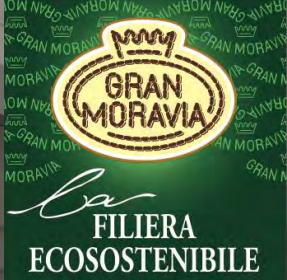
*La più antica tradizione italiana*



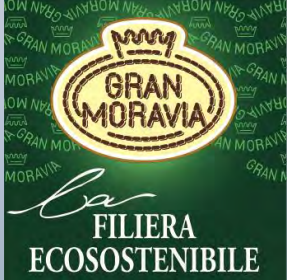
*La più antica tradizione italiana*



*La più antica tradizione italiana*

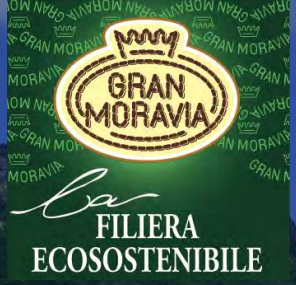


*La più antica tradizione italiana*

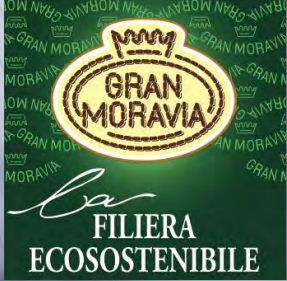


*La più antica tradizione italiana*

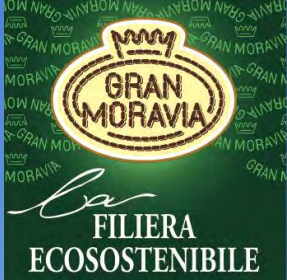




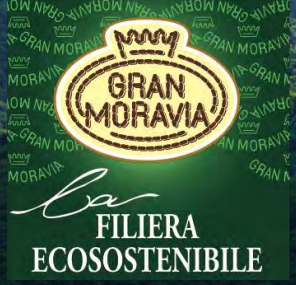
*La più antica tradizione italiana*



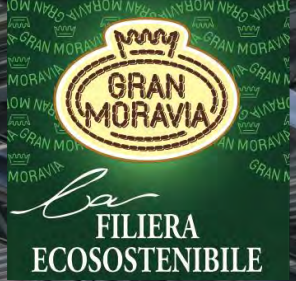
*La più antica tradizione italiana*



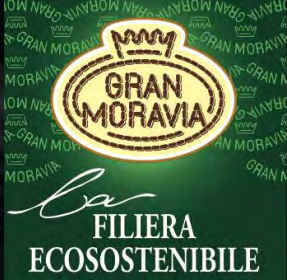
*La più antica tradizione italiana*



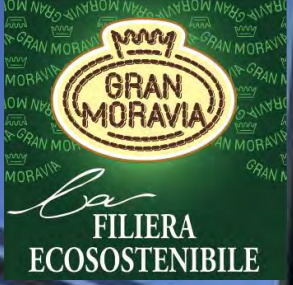
La più antica tradizione italiana



*La più antica tradizione italiana*



*La più antica tradizione italiana*



**THE NEW STEEL HALL COMES INTO SHAPE**



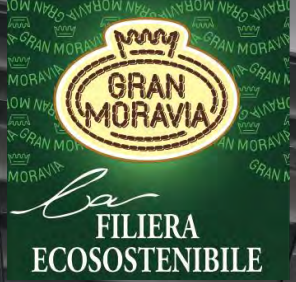
*La più antica tradizione italiana*







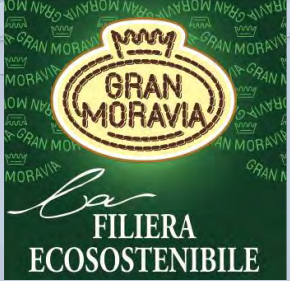
**YOUNG PROGRAMMERS AT WORK**



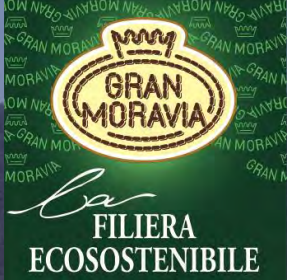
# THE MASSIVE STEEL FRAME



*La più antica tradizione italiana*



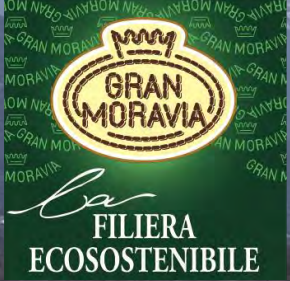
la più antica tradizione italiana



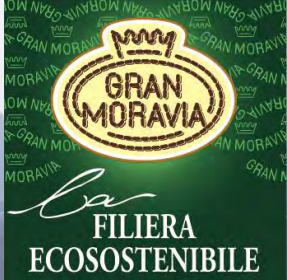
# THE BUILDING GETS BIGGER



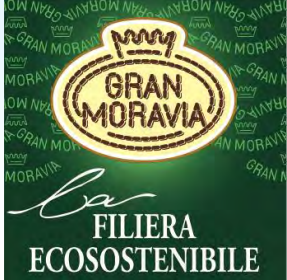
*La più antica tradizione italiana*



*La più antica tradizione italiana*



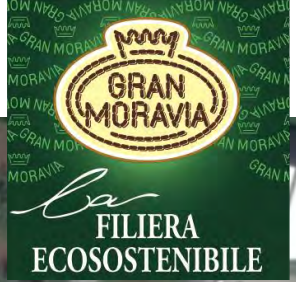
La più antica tradizione italiana



# THE CONCEPT OF LANDSCAPE RESPONSIBILITY



*La più antica tradizione italiana*



2015



NESSUN CONSUMO DI TERRITORIO.  
URBANO.

2021

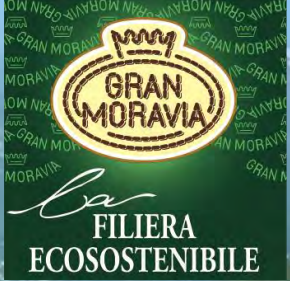


RIQUALIFICAZIONE DEL PAESAGGIO

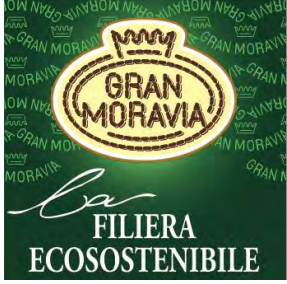


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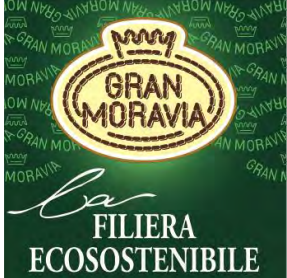
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# THE GOAL OF PERPETUAL MOTION

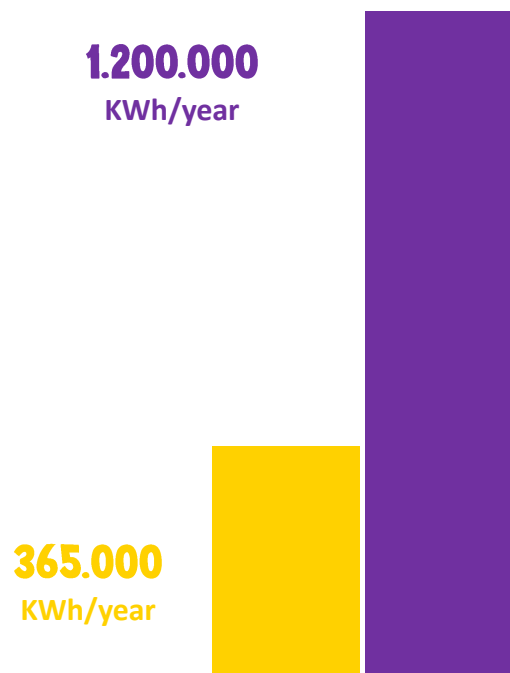


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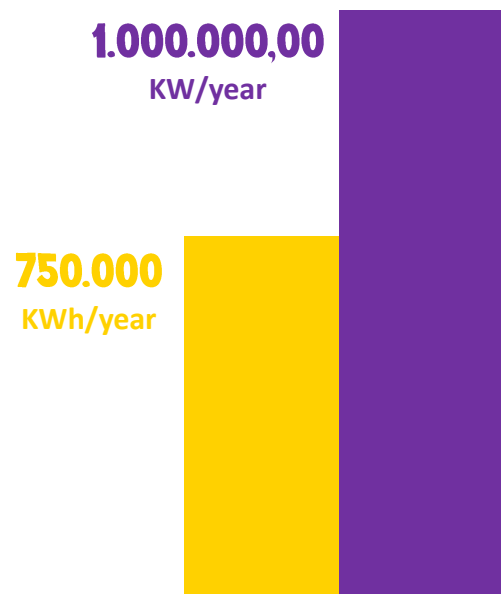


# ENERGY SELF-SUFFICIENCY

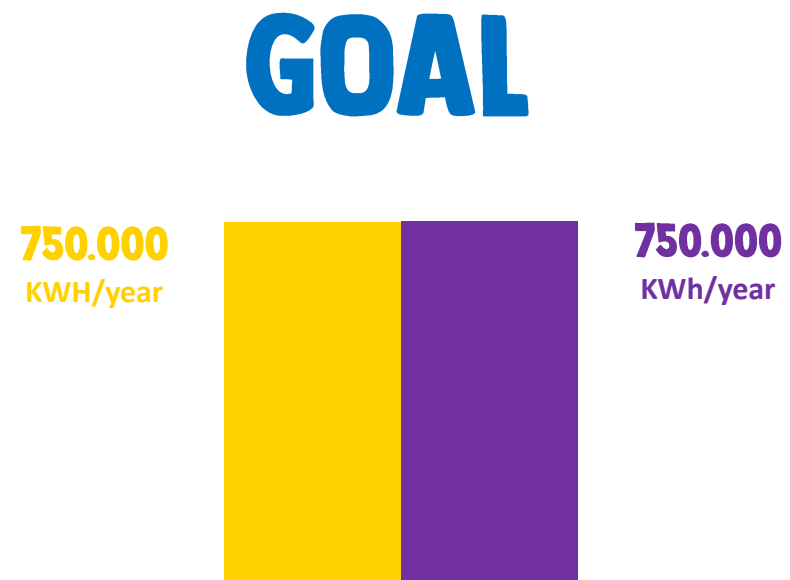
2022-2023



2023-2024



2024-2025

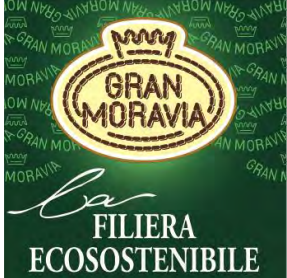


 PHOTOVOLTAIC PRODUCTION

 CONSUMPTION



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# ENERGY PRODUCTION BRAZZALE GROUP

## FROM RENEWABLE SOURCES AND ENERGY-SAVING POWER PLANTS

### PHOTOVOLTAIC POWER PLANT SANT'AGATA WAREHOUSE

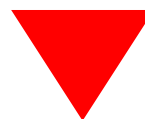
2022

INSTALLED CAPACITY

400 KW

ELECTRICITY PRODUCTION

368.000  
KWh/year



2023

TOTAL OUTPUT

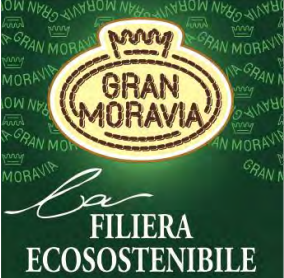
822 KW

ELECTRICITY PRODUCTION

756.500  
KWh/year



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# ENERGY PRODUCTION

FROM RENEWABLE SOURCES AND ENERGY-SAVING POWER PLANTS

## IMPIANTO **FOTOVOLTAICO** SEDE DI ZANÈ

2023

TOTAL FUTURE OUTPUT

181,50 KW

FUTURE ELECTRICITY PRODUCTION

166.980,00  
KW/year

## **PHOTOVOLTAIC** POWER PLANT MONTE DI MALO

2023

TOTAL FUTURE OUTPUT

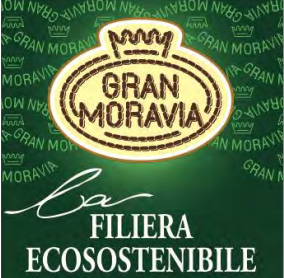
425,00 KW

FUTURE ELECTRICITY PRODUCTION

391.000,00  
KW/year



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# ENERGY PRODUCTION

FROM RENEWABLE SOURCES AND ENERGY-SAVING POWER PLANTS

## COGENERATION POWER PLANT ZANÈ

2023

INSTALLED CAPACITY

406 KW

ELECTRICITY PRODUCTION

2.181.600  
KWh/year

## COGENERATION POWER PLANT MONTE DI MALO

2023

INSTALLED CAPACITY

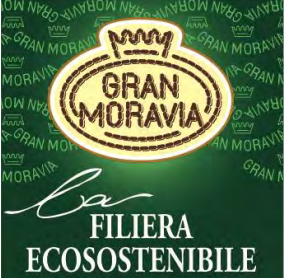
309 KW

ELECTRICITY PRODUCTION

1.723.400  
KWh/year



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# ENERGY PRODUCTION

FROM RENEWABLE SOURCES AND ENERGY-SAVING POWER PLANTS

## BIOGAS POWER PLANT IN CAMPODORO

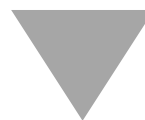
2012

INSTALLED CAPACITY

637 KW

ELECTRICITY PRODUCTION

4.496.533  
KWh/year



2023

INSTALLED CAPACITY

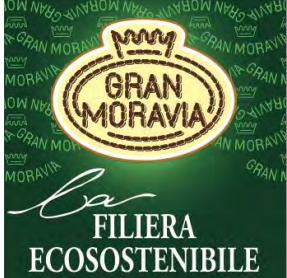
637 KW

FUTURE ELECTRICITY PRODUCTION

4.496.533  
KWh/year

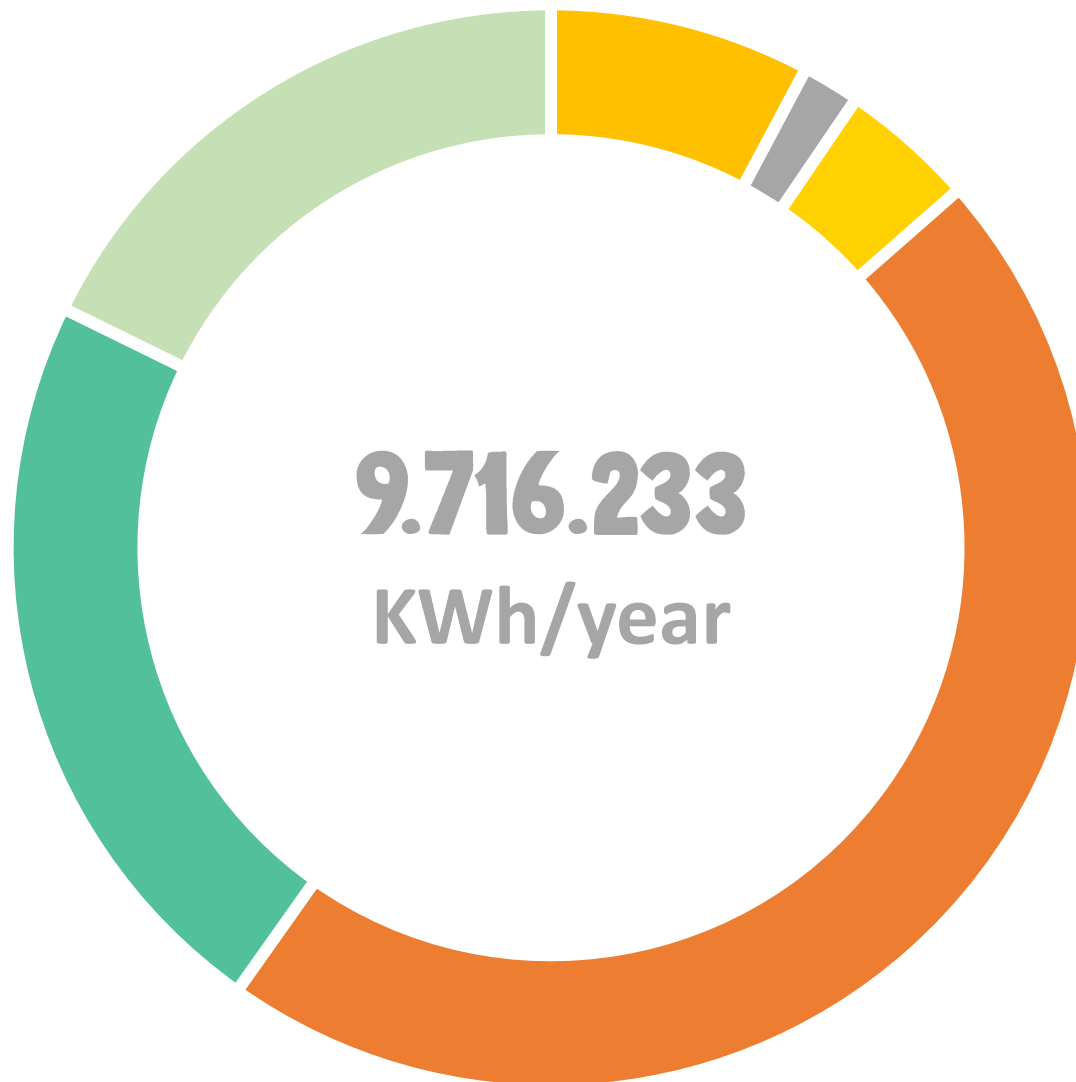


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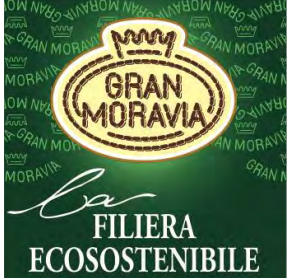
# TOTAL PRODUCTION

2023



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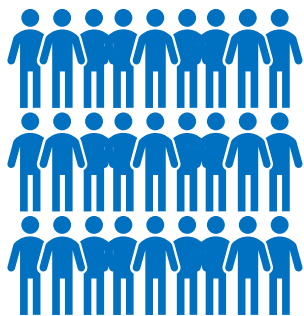
## CONSTRUCTION

**1** PROJECT MANAGER ENGINEER

**10** MECHANICAL DESIGN ENGINEERS

**6** ELECTRONIC/COMPUTER ENGINEERS

**45** SPECIALIZED WORKERS



## MANAGEMENT

**1** ENGINEER MANAGER

**5** SPECIALIZED WORKERS



## INVESTMENT

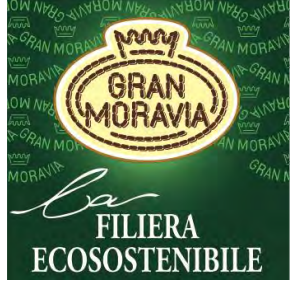
AN INVESTMENT  
ON THE ITALIAN TERRITORY OF ABOUT

**20 MILLIONS**

EUROS

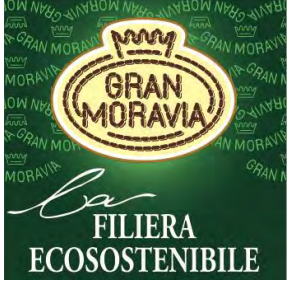


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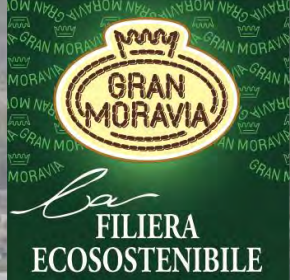
# STATISTICS

<b>GROSS RACKS</b>	<b>8.502</b>
<b>NET RACKS</b>	<b>7.958</b>
<b>TOTAL NET «GRAN MORAVIA» FORMA PLACES</b>	<b>254.656</b>
<b>PLANKS OF SPRUCE GLULAM (MC)</b>	<b>68.016</b>
<b>MONORAIL SHUTTLES</b>	<b>3</b>
<b>SHUTTLE</b>	<b>4</b>
<b>SATELLITES</b>	<b>4</b>
<b>DUCTING SYSTEM FOR AIR CONDITIONING (KM)</b>	<b>140</b>
<b>ELECTRIC CABLE (M)</b>	<b>9.000</b>
<b>SENSORS, PHOTOCELLS AND SAFETY BARRIERS</b>	<b>1.000</b>



# STATISTICS

<b>INSULATED SURFACE (MQ)</b>	<b>10.420</b>
<b>NUMBER OF SCREWS FOR RACK MOUNTING</b>	<b>1.193.700</b>
<b>NUMBER OF SCREWS FOR ASSEMBLING THE RACK</b>	<b>850.200</b>
<b>POSTS</b>	<b>4</b>
<b>ANTHROPOMORPHIC ROBOTS</b>	<b>5.308</b>
<b>RECOVERED COVERED AREA (SQM)</b>	<b>747</b>
<b>PHOTOVOLTAIC SYSTEM (KW)</b>	<b>22.690</b>
<b>TOTAL AREA OF THE LOT (SQM)</b>	<b>8.298</b>
<b>TOTAL NEW COVERED SURFACE (SQM)</b>	<b>4.908</b>
<b>ORIGINAL BUILDING (SQM)</b>	



GRAN MORAVIA  
MAGAZZINO CENTRALE DI FACCIORATURA SANI AGACIA

**THANK YOU FOR YOUR  
ATTENTION**



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