



FARMING

Certified Organic

VARIETALS

Grechetto

FEATURES

Bottle, Cork, Vegan, Wax Closure

ABV

13%

AVAILABLE SIZES (L)

0.750



Plani Arche

Grechetto 'Gordito Orange'

ITALY, UMBRIA



WINERY OVERVIEW

Plani Arche are certified organic wines from a small artisan winery in Umbria by Roberto Di Filippo and his wife Elena Pompeii. Roberto and Elena run their winery business in Colli Martani and grow grapes there and in Montefalco, two of the central DOCs of Umbria, the “green heart of Italy.”

Their wines are of a strong and sometimes difficult nature, such as Sagrantino, or complex and earthy like Grechetto. From the very beginning, the vines have been cultivated organically. “...we have been cultivating the vines for two generations. We sell the wines we produce and live from those alone, devoting ourselves to this and no other work. We are true vintners.”

Roberto use workhorses to plough the fields and avoid the soil compression that results from 2+ ton tractors, but the sacrifice, for Roberto, has been more than in speed of farming...his leg has been broken not once but TWICE by a horse kick. It tells you how devoted he is to his horses and how close to the action he is.

To understand the wines, imagine attending one of Roberto’s famous pig roasts and washing down some pulled pork with the full- bodied, slightly nutty and tannic Grechetto or the supple and spicy Montefalco Rosso. To understand Roberto, you must simply see the love, affection, and pride he and his family share. His father Italo purchased the land for their vineyards in 1970, planted vines in 1971 and his first vintage was in 1974.

The name of the winery, “Plani Arche,” is the Latin name of a local shrine (“Pian d’Arca”) which is considered the spot where St Francis of Assisi gave his famous “Sermon to the Birds.” That outreach beyond humans aligns perfectly with Roberto’s holistic approach to farming and to life.

These are wines of the Umbrian land and Elena and Roberto's souls. Their purity, complexity and unique character are an inspiration.

VINEYARD

100% Grechetto

TERROIR

Clayey, calcareous hillside

VITICULTURE

Spur cordon, 5,000 plants per hectare

VINIFICATION

Fermentation with skin contact

TASTING NOTES

Delightfully yellow fruity and spicy. Full body, with pleasant bitterish aftertaste. Pair with spicy fish and cured meats.

