

PLANI ARCHE

Agricultural Estate

CANNARA (Perugia) - Umbria

The Plani Arche agricultural estate, established in 2002, extends over twelve acres (five hectares) of hillside land in the township of Bevagna. The specific site, called Piandarca, is located in the **province of Perugia** of the central Italian region of Umbria, and the vineyards are in the prestigious **appellation of Montefalco**. The vineyards are all on well exposed, sunny hillsides and the soils, rich in clay and limestone, are well structured and make an important contribution to the aromatic complexity of the wines. The estate is run by husband and wife **Roberto and Elena Di Filippo**, the second generation of the family to cultivate grapes and make wine. Ever since 1999, the vineyards are officially cultivated according to the rigorous criteria of **biological agricultural**, with excellent results both in the vineyard and in the cellar. Years of experience have taught the couple how to cultivate the vines so as to achieve the maximum harmony and balance between the vine, its soil, and its climate. Yields are kept in check and the vines, strong and healthy, are nearly self-sufficient in their ability to combat plant diseases [4,000-5,000 vines per hectare]. The decisions about the working of the soil, pruning, fertilizers, and spraying for protection against vine diseases are all made on the basis of a full and detailed knowledge of the individual vineyards, very important in the context of a hillside viticulture where soil and microclimate change in the space of very small distances. Changes which affect the way the vines need to be cultivated.

In the cellar, the grapes are worked so as to conserve the quality and characteristics obtained in the vineyard, and it has been equipped with this aim in mind. The white wines are fermented at low temperatures after a static settling to clean the must, while the red wines are given a traditional treatment with temperature-controlled macerations which vary according to the type of grape and type of wine to be produced. Particular attention is given to cask aging, as the soil of Montefalco tends to give wines of a certain rustic character which need a period of oak aging, which varies from one to two years. **Total production: 20,000 bottles.**

The name of the estate - Plani Arche - comes from the Latin name Piandarca [the plain of the castle on the rock], the spot where Saint Francis d'Assis preached to the birds. The episode is well known in Umbria and exists in various versions. The official version describes the saint praising the birds who listen attentively to his words while perched on the branches of a tree. Other sources assert that the saint was returning from a series of meetings with the officials of nearby townships from whom he had requested assistance for the poor. The assistance had been refused and Saint Francis, disappointed and embittered, had made the same request to the birds, declaring that they, though unaware of the problem, would at least have listened to him.



GRECHETTO COLLI MARTANI DOC

The wine is produced 100% from the white grape of the same name, **Grechetto**. The estate works with a clone with a medium-size bunch with ample space between the individual berries, well adapted to biological cultivation methods as the space between the berries assures good ventilation during the growing season and helps prevent attacks of vine and grape diseases.

The grapes ripen during the first ten days of September and often reach elevated levels of potential alcohol; the wines, in fact, often reach 13° when the sugars are fully fermented.

The juice of the soft pressed grapes, after fermenting in stainless steel tank for an initial phase, completes the fermentation on the lees for 6 months in an old 25 hl Slavonian oak cask.

The flavor of the grapes is of fundamental importance in understanding the flavor of the wine: the berries are sweet but also slightly “woody”, perceptibly tannic. Needless to say, the tannic qualities of a white wine is different from that of a red wine, softer, but nonetheless important in giving a sense of texture and structure.

Serve at a temperature of 54° Fahrenheit (12° centigrade) in crystal stemware for white wines of a certain body. **Production: 3,500 bottles.**



MONTEFALCO ROSSO DOC

The blend of the wine consists of **Sangiovese (60%), Barbera (25%) e Sagrantino (15%)**. The Sangiovese adds fruit to the wine and, together with the Barbera, gives much freshness, while the Sagrantino assists in giving a precise character and personality to the wine with its aromas and tannins. The grapes have all been present in Umbria for centuries, and it is for this reason that the estate chose them for this wine. The harvest begins, on average, at the beginning of September, and Sangiovese & Barbera grapes ferment and macerate together for a period of seven to ten days. (Sagrantino grape, as matures later on, ferments separately.) The wine, after blending, ages for eighteen months, twelve of which

(70% of the total production) in cask. (The woods are 37 hl conical shaped aging vats.) A period of bottle aging then precedes commercial release.

The Sangiovese provides this wine with its ripe cherry flavors; the Barbera provides good acidity while the Sagrantino adds color and light spiciness.

Serve at a temperature of 63-65° Fahrenheit (17-18° centigrade) in crystal stemware for full-bodied red wines. **Production: 5,000 bottles.**



SAGRANTINO MONTEFALCO DOCG

The wine is produced 100% from the **Sagrantino** grape, a native variety of Umbria. The vines are of average vigor and productivity and the individual berries and bunches, both small, require much manual work in the vineyard during the growing season, canopy management and leaf removal in particular. The grapes ripen during the first ten days of October and the beginning of the harvest is decided on the basis of chemical analysis of the grapes, but also on the basis of the grapes' flavors, which must be sweet, low in acidity, with slightly jammy notes and with tannins which are intense but soft at the same time.

Characteristics which are maintained in the wine. The grapes macerate for a period which varies from ten to fifteen days on the basis of the character of the individual vintage, and the wine then ages for two years in oak: the first year in 60 gallon barrels and the second year in larger casks (25 hl). . A minimum period of six months in bottle precedes commercial release.

The aromas of cocoa powder, black cherry and tobacco are quite complex and represent both the Sagrantino grape and the calcareous soils of this vineyard.

Serve at a temperature of 65° Fahrenheit (18° centigrade) in crystal stemware for rich and powerful red wines; decanting the wine in advance to let it breathe will add to its drinking pleasure.

Production: 4,000 bottles.