



GLI ARCHI

AZIENDA AGRICOLA





The vineyard in Tuscany has a completely unique charm: the smell of the grass, the warmth of the sun, and the shadows drawn by the grapes provide a truly unique atmosphere.

An aerial photograph of a farm complex. In the center, there is a large, rectangular swimming pool with a light blue interior and a grey deck. To the left of the pool is a large, multi-story stone building with a red-tiled roof. To the right of the pool is a smaller, single-story building. The farm is surrounded by a dense grove of olive trees. In the background, there are large agricultural fields, some of which appear to be corn. The landscape is rolling and hilly, with a clear sky and warm lighting, suggesting late afternoon or early morning.

AGRO-BIOLOGICAL FARM

Gli Archi is a family-run organic farm, located in the rolling hills of Poggio alla Farnia, in the municipality of Fauglia, a few kilometres from Pisa.

This is a land rich in history, nature and charm, a place of great agricultural interest since ancient times and which still maintains this characteristic today.

Our agritourism and farm are located in an area of 15 hectares of nature, with a great variety of flora and fauna.



THE VINEYARD

The wine cellar is constantly being renovated, while maintaining the ancient tradition of working the vineyards with organic systems. In fact, a peculiarity of the farm is the use of Comtois workhorses, in order to carry out a soil improvement project with less soil compaction and better fertility. These efforts not only benefit the environment, but also contribute to the overall quality and authenticity of the wine produced. The commitment to sustainability and the preservation of traditional vineyard work is reflected in the unique flavours and aromas of the wines, which have earned both national and international recognition.





PASSION AND SUSTAINABILITY

Gli Archi produce red and white wines, the result of passion and experience that, combined with the unique characteristics of the Tuscan soil, allows the farm to produce wines of excellent quality.



RICH FLAVOURS OF OUR RED WINES



AMELIA
100% Cabernet Franc



GAIA
100% Merlot



GINEVRA
100% Syrah



GLI ARCHI
100% Sangiovese



POGGIO ALLA FARNIA
80% Sangiovese,
10% Merlot,
10% Bonamico

OUR LIGHT AND REFRESHING WHITE WINES

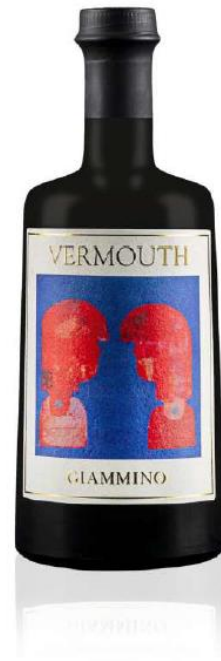


LA MERLA
100% Viognier



URGANIO
Classic Method Sparkling wine
Pas Dosé Organic
100% Viognier

TUSCAN FLAVOURS IN OUR VERMOUTH



GIAMMINO
Red Vermouth
from Sangiovese grapes



OUR OLIVE TREES

OIL EXTRA VIRGIN

The superior category organic extra virgin olive oil.

The fruit of the Tuscan land, full of passion, care and attention to detail.

Following a tradition of authenticity and ancient flavours, we obtain our oil through mechanical processes and cold extraction.



THE AUTHENTIC TUSCAN FLAVOUR IN EVERY DROP



OIL E.V.O.
100% extra virgin oil

ADOPT A VINEYARD

The background image shows two horses, one brown and one white, wearing harnesses and standing behind a wooden fence. The scene is set outdoors, likely in a vineyard or farm, with trees and a clear sky visible in the background.

Silence and quiet dominate the Tuscan countryside where, between an eye to the coast and one to the hills, excellent wines are born. This wine originated in a unique setting is the result of a long process that starts in the vineyard, continues with the harvest, the ageing process and ends with bottling. Azienda Agricola Gli Archi is now offering you the chance to experience all this first hand: by allowing you to adopt a vineyard row. This unforgettable journey, which we will share with you on a monthly basis via photos and numerous emails, is a perfect gift for anyone who has ever wanted to experience the reality of the vineyard.



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