



## Arcino Farm

**Grower:** Gilcimar Filete

**Region:** The Mountains of Espirito Santo

**Altitude:** 1,050 MASL

**Packaging:** 30 Kg specialty paper bag with liner

**Variety:** Red Catuai

**Process:** Pulped Natural

**Harvest:** August - December



## Farm Info



Nestled in the hills of Alto Providência, Venda Nova do Imigrante stands as a testament to nature's bounty, offering a tapestry of microclimates perfect for cultivating distinctive coffees. .

Arcino Filete, a scion of the Tapera region in Venda Nova do Imigrante, first set foot on Sitio Arcino in Alto Providência in 1979, newlywed to his beloved Emília. Today, the family's legacy spans three generations of coffee cultivation, primarily overseen by their eldest sons, Fabrício and Gilcimar Filete.

Their journey began with the humble practice of ground-picking common coffee, but a quest for excellence led them to venture into the realm of quality coffee production, albeit with limited resources.

Presenting their pulped coffee, meticulously processed on their uncle's estate, to a discerning buyer, they immediately captivated attention with their unique offering. Sensing the potential, the brothers embraced the challenge of refining their craft.

The brothers Fabrício, Wilsinei, and Gilcimar Filete noticed this discerning interest from buyers. "They had an eye for it, and we realized the coffee was good. So, in the second year, we invested in a pulping machine here," declares Gilcimar, who entered the municipal competition. In their first year, they secured third place, achieving a score of 87 points according to the SCA protocol.





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The transition to producing superior coffee not only brought financial rewards but also heralded new avenues for investment in the estate. Harnessing the power of technology, they harnessed the inherent quality of their coffee cherries.

Innovation in rural production amidst the simplicity of family farming is the Filete family's motto. They have taken basic Sensory Analysis courses and others. Fabrício, for example, has completed a Barista course and, along with his fiancée, runs a small café in another municipality.

"We invested in two machines for coffee processing on the property: one for pulping only the top-quality specialty coffees and another for the rest, which also consistently achieve high scores," Gilcimar explains. "The cooperative ensures that we can continue producing and provides assurance that we can market our products down the line," adds Fabrício.

For the Filete brothers, membership in the cooperative represents more than just a business alliance; it symbolizes the guarantee of sustained production. "It assures us of a market for our produce in the years to come," affirms Fabrício, echoing their unwavering commitment to preserving the legacy of Sitio Arcino for generations to come.



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