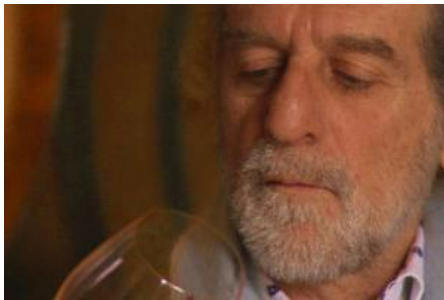
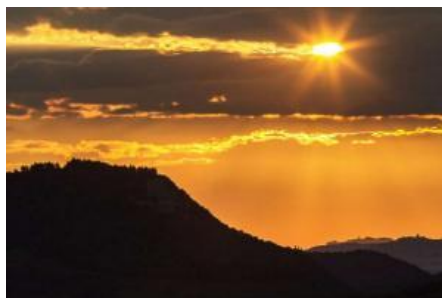


Podere Le Ripi





The estate

Podere Le Ripi is a small biodynamic winery located in Montalcino (SI) and owned by **Francesco Illy**.

12 hectares of vineyards divided among Merlot, Syrah and the Sangiovese Grosso for the production of the famous wine Brunello di Montalcino. Francesco's aims are: quality and the respect of an uncontaminated nature. Biodynamic was a inevitable choice to encourage life in the soil, allowing micro-organisms to multiply and creating a rich, nutritious materials for the grapes. The wines become more complex as a result and the plants stay healthy exuding the joy of living.

To build the **“Golden Cellar”** more than 750.000 bricks have been manually laid down during a period of 4 years. In the centre the Dome, resembling the Pantheon of Rome and all around a vaulted tunnel enveloping the Dome for circa 2 turns.

The cellar is in a continue slope. Fermentation in the highest part, the bottling line as well as the ageing in the lowest one in order to allow us to do all the pourings by gravity, comfortably moving the tanks up and down with a fork lift.

In Podere Le Ripi you can visit the unique Bonsai Vineyards: the densest in the world. The vines are planted with only 40 centimeters distance from one another resulting in a density of 62.500 plants per hectare. This system force the plants to go through many different geological layers in a short time span, in fact the root competition of the Bonsai plantatations is made in such a way to result in a lack of nutrients created by such a throng of roots, especially in the first layer of the soil.

All this results in a great concentration in the grapes to end up into the wine.

Products

I.G.T. Toscana "Amore & Follia"

70% Sangiovese, 25% Syrah e 5% Merlot: these are the varieties used to produce this wine of great body, made up of all the grapes representing the estate.

More than 15 days of fermentation with maceration on the skins and 34 months in tonneaux and barriques. To finish a year of rest in the bottle donate to this wine elegance. A deep ruby red with purple shadows, in the nose it express mature cherry and blackberry together with liquorice, black pepper, tobacco and noisette. While drinking it is chewy with a wide soft structure. The finishing is long and mellow.

Good pairings are red meat dishes or seasoned cheeses, it does not bad with pecorino and lard bruschettas or a hot lentil soup.

Rosso di Montalcino D.O.C. "Amore & Magia"

A red with character. The color is ruby but from the first olfaction it is full, intense, exuberant.

It is aged longer than necessary. About 25 days of maceration in wooden vats and then aging in large wooden casks for 36 months, 12 months in cement and finishing for 12 months in bottle. The result is a wine with great body. Powerful, warm, soft, and yet not lacking in crispness, thanks to a fine and balanced acidity and silky tannins.

It goes well with traditional Tuscan dishes, from the grilled T-bone steak, passing through the pan dishes, roasts and stews.

Brunello di Montalcino Riserva D.O.C.G. "Lupi & Sirene"

Characterized by a long aging in wood, just opened this wine is extremely balsamic.

After a while it also reveals its notes of ripe cherries, a toasted almond notes and a vanilla trace without losing the typical hints of underbrush and pine wood of the bouquet.

The taste is very balanced with fine tannins but dense, well integrated with an exuberant acidity.

It can age even 25 years if stored in a dark place away from light.

It goes well with a great structure dishes like pappardelle with ragu of wild boar and cacciatore stew.

Rosso di Montalcino D.O.C. "Bonsai"

Coming only from Sangiovese grapes cultivated in the vineyard Bonsai, the densest in the world born from the intuition of Francesco Illy.

Very high in concentration, due to the vine farming method.

A wine that speaks for itself, elegant, silky and refined but extremely complex and capable of long aging.

It goes well with important dishes such as wild boar with chocolate or well-aged cheeses.

Wine tasting

Wolves & Mermaids

The best way to immerse yourself in the complexity of the soil and in the productive process in observance of nature.

The tour includes the visit of the centenary olive trees and of the vineyards that grow on our soil, apt to the production of great intensity wines. Following a tour of the Golden Cellar, a project of great innovation in the Montalcino area, with a general explanation of the biodynamic productive process

Tasting of:

- **3 wines, including a Brunello di Montalcino Riserva DCG, best expression of the values of this land**

*Upon request all day

Bonsai

The best way to immerse yourself in the complexity of the soil and in the productive process in observance of nature.

The tour includes the visit of the centenary olive trees and of the vineyards that grow on our soil, apt to the production of great intensity wines. Following a tour of the Golden Cellar, a project of great innovation in the Montalcino area, with a general explanation of the biodynamic productive process

Tasting of:

- **3 wines, including the limited production Rosso di Montalcino Bonsai DOC, the elegant bond between our terroir and the work of men**

*Upon request all day

Wine tasting under the stars

The best way to immerse yourself in the complexity of the soil and in the productive process in observance of nature.

The tour includes the visit of the centenary olive trees and of the vineyards that grow on our soil at the sunset. Following a tour of the Golden Cellar in the unique atmosphere created by the torches, with a general explanation of the biodynamic productive processes

Tasting of:

- **3 wines, including a Brunello di Montalcino Riserva DCG and typical products**

*Upon request all Wednesdays from April to October at 9.30 PM

Calendar

Visits and tastings are available through all the year for whom that wish to touch in a real way the wonderful wine world.

Visits are done in italian and english language

Minimum 2, maximum 40 people