

Wine tasting under the stars



Description

A cup of poetry...under the stars.

In the heart of Montalcino countryside, among the rolling Tuscan hills, crowned with a thousand fine grape vineyards of Sangiovese, a unique and magical evening awaits you.

The best way to immerse yourselves in the complexity of the soil and the production process in accordance with the values of the land pampered by the warm light of lanterns.

The tour includes a visit of the ancient olive trees and vineyards, with the only guide of the torches.

An intimate and refined atmosphere can be found in the cellar, with soft lights while you wait for the wine tell its secrets.

Savor under the stars the fine wines produced on the farm, immersed in a truly charming atmosphere

Itinerary

9.30pm Departure time from Montalcino – Viale della libertà 12

9.50pm **PODERE LE RIPI**

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.

DURATION 3 hours

Includes

- picked up and taken back/at your hotel (if located within 5 Km from Montalcino) or meeting point at VialledellaLibertà n. 12 in Montalcino (ARTEMISIA VIAGGI's office) on the date and the time specified
- Transportation in Minivan (seating 8)
- driver and multilingual guide (English-Italian-Spanish)
- Guided tour by night night around the vineyard and olive grove
- Guided tour of the golden cellar.
- Guided tasting of three wines, including a Brunello di Montalcino Riserva D.O.C.G. and some carefully selected local products.

Cellars

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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.

Price

Price per person: € 75,00

Minimum 4, maximum 8 people

When

Every Wednesday from April to October