



Brunello di Montalcino with a respekt-BIODYN certificate

Sabine and Felix Eichbauer took over Podere Salicutti in Montalcino ten years ago, and have been members of the respekt-BIODYN European winemakers' association since 2024. The first vintage that will be certified according to the association's strict guidelines is now ripening in their vineyards.

Vienna, 8 July 2025

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When Sabine and Felix Eichbauer acquired this “diamond in the rough” southeast of Montalcino, Tuscany in 2015, they had no idea that it would become their principle residence just a few years later. Their home was in Munich, Germany where they ran their Michelin-starred restaurant Tantris. But life had other plans for them. Architect Sabine Eichbauer redesigned the winery from the ground up in 2018, transforming it into a modern business and creating a home for her family at the same time. Until that point, they ran the estate with the support of the previous owner, who had founded it as the first organic winery in Montalcino in 1995. When they took over, they began converting it to biodynamic farming.

Today they tend their 4.5 hectares of vineyards together with cellar master Gianni Fabbri, from which they produce around 20,000 bottles of Rosso and Brunello di Montalcino each year. The first respekt-certified Brunello and Rosso di Montalcino are now growing with the 2025 vintage – a perfect occasion for the Eichbauers to invite their vintners' association to a celebration with wines from all the members, pizza, porchetta and dancing at the winery.

Fritz Wieninger, Viennese winemaker and the new chairman of respekt-BIODYN: "What Sabine and Felix have created in Montalcino is simply magnificent – a wonderful winery, a great team and fantastic wines. And they have just proved once again that they are also excellent hosts. We are delighted to have them in our association!"

We will still have to wait a bit longer for the first respekt-certified wines: The 2025 Rosso di Montalcino will be on the market in 2027, the Brunello in 2029. Sabine Eichbauer: "Our wines need just a little more time than others, but biodynamics teaches us patience in any case. It's definitely a great pleasure for us to be part of



respekt-BIODYN. Sharing ideas and celebrating together are very important to us." Salicutti wines are available in Germany, Austria, Switzerland, the Netherlands, Scandinavia, Asia and North America.

The Podere Salicutti is located southeast of Montalcino in Tuscany, Italy on 11 hectares: 4.5 hectares of vineyards, an olive grove, forest, orchards and vegetable garden. Bees, chickens, two monkeys, three pigs and two large sheepdogs contribute to more life in and around the vineyards. Only Sangiovese grapes are cultivated – for a Rosso di Montalcino, three single-site Brunellos (Teatro, Piaggione, Sorgente), a Riserva and a Brunello cuvée. The soil of sandy loam and clayey limestone with fossil inclusions is known locally as "Galestro".

Salicutti was founded by Francesco Leanza in 1995 as the first organic-certified winery in Montalcino. Sabine and Felix Eichbauer took over in 2015 and converted it to biodynamic farming. The first respekt-certified vintage will be harvested in 2025.

respekt-BIODYN. The association is based in Austria, and has 36 members with 39 wineries in Germany, Italy, Austria, Slovenia and Hungary. respekt-BIODYN was founded in 2007 with the aim of striving collectively for the highest quality and greatest possible individuality in wine. The current chairman is Viennese winemaker Fritz Wieninger, and his deputy is Rainer Schnaitmann from Württemberg. respekt-BIODYN is regarded internationally – alongside Demeter and Biodyvin – as a formative force in biodynamic viticulture. The respekt members together cultivate a total of 1,158 hectares of vineyards. respekt-biodyn.bio

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SYNOPSIS

Brunello di Montalcino with a future respekt–BIODYN certificate

The Podere Salicutti winery in Montalcino has been a member of respekt–BIODYN since 2024. Sabine and Felix Eichbauer, the owners of Michelin–starred restaurant Tantris in Munich, took over the winery in 2015 and converted it to biodynamic cultivation. The first vintages of Rosso and Brunello di Montalcino with a respekt certification are currently growing.

Fritz Wieninger, Chairman of respekt–BIODYN: “What Sabine and Felix have created in Montalcino is simply magnificent – a beautiful winery, a great team and fantastic wines.”

Salicutti was the first organic–certified winery in Montalcino in 1995. Today, the estate covers 11 hectares: 4.5 hectares of vineyards, an olive grove, forest, orchards and vegetable garden. Only Sangiovese grapes are cultivated – for a Rosso di Montalcino, three single–site Brunellos, a Brunello Riserva and a Brunello cuvée. The first respekt–certified wines will be marketed in 2027 (Rosso) and 2029 (Brunello).

Their wines are available in Germany, Austria, Switzerland, the Netherlands, Scandinavia, Asia and North America.

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