

Ebbio

# Community Lies at the Heart of This Italian Agro Retreat

110

MONTERIGGIONI  
(SIENA)  
|  
TUSCANY  
|  
ITALY

“My mother had this huge dream,” says Sibilla de Vuono, “and along the way, her dream also became mine.” Nestled in the heart of Tuscany, Ebbio is the story of a mother and a daughter, Frances Bevilacqua and Sibilla de Vuono, who turned the ruins of a 13th-century farmhouse into an organic and sustainable destination with ten bedrooms surrounded by 7 hectares (17 acres) of countryside.

“When my mother bought the place in 1989, she was fleeing Naples and urban life,” explains Sibilla. “She wanted to live in harmony with nature, respect the seasons, and live sustainably—surrounded by people who felt the same.” Sibilla remembers her mother being “different.” Different she was, for she was a true visionary: she imagined Ebbio as a place to heal and gather, reconnect and disconnect. Over the years, Ebbio became a place of retreat, and more.

Following a career in fashion, Sibilla took over in 2016. At first, she feared she would miss the vibrancy of city life. The opposite happened. She accepted all the imperfections of a working farm and finally felt anchored.

Nourished by a deeper connection to nature, she learned to let go. Sibilla reworked the 100-square-meter (1,076-square-foot) old stables as accommodations, using only organic materials and a natural color palette; she collected old furnishings and started placing family heirlooms in individual rooms. She even decided to serve meals on her own collection of Ginori plates: “You put your best things out to celebrate your guests. This is the Italian way of life!”

Thirty years in the making, Ebbio lives by the moto “ripe, fresh, in season, straight from the tree.” If the retreat produces all the fruits and vegetables used

OPPOSITE Set within miles of unspoiled Tuscan countryside, this agro retreat offers a calm and tranquil space in which to experience traditional farming life.





ABOVE There is an emphasis on being outside at Ebbio, whether working the land, taking part in a yoga class, or enjoying an al fresco meal.



ABOVE Served according to the maxim that "food is medicine," all meals at Ebbio are organic, vegetarian, and made with homegrown and locally sourced foods.

in the kitchen, foraging brings additional surprises, such as porcini mushrooms, chanterelles, asparagus, or stinging nettles in season. Recipes are creative and traditions honored; from cooking workshops to food preservation, nothing goes to waste. Whether it is health, architecture, food, vegetable gardens, or simply nature, Ebbio brings everything full cycle, uplifting soul and spirit in the making.

With returning visitors who have since become house friends, life at Ebbio feels more like visiting an extended family than staying in a hotel. "Here, there is no branding, sometimes we give more than we earn, but we wouldn't do it any other way," says Sibilla.



ABOVE AND PREVIOUS PAGE Inside the villa are 10 simply furnished bedrooms. Communal spaces include a sitting room with a traditional fireplace and a yoga hall.



ABOVE Rooms have a rustic vibe, with exposed beams, worn tiled floors, woven textiles, and windows that look out across the rolling Tuscan hills.