



AZIENDA AGRICOLA STELLA DI CAMPALTO Brunello di Montalcino 2008

One of the most respected names in Brunello, Stella di Campalto has in a short time become one of its most sought-after producers. This excellence is accomplished through her minimal interventionist approach and almost magic ability to guide the soul of her vines into each bottle. She tends just 13 acres of Sangiovese vines that she planted in the late 1990s, in the southeast corner of the Montalcino zone near Castelnuovo dell'Abate. The vines, cared for according to organic and biodynamic principles, are surrounded by forest and groves of 100-year-old olive trees.



WINERY: Azienda Agricola San Giuseppe di Viola di Campalto Stella

WINEMAKER: Stella di Campalto

ESTABLISHED: 1992

REGION: ITALIA • Toscana • Montalcino

APPELLATION: Brunello di Montalcino DOCG

BLEND: 100% Sangiovese

VINEYARDS: The estate's 13 acres of vines make up one contiguous vineyard, running from the top of a hill at 1,100 feet to the bottom at 780 feet. The slope is divided into six unique sections, each with its own character. Soils are a classic Montalcino mix of clay and 'galestro' (marl and limestone). As the farm was abandoned in the early 1940s (and Campalto has only ever farmed organically) no chemical treatments have ever been used on the land.

AGE OF VINES: 20 years

WINEMAKING: Hand-harvested. Fruit from each vineyard section is fermented separately on indigenous yeasts in upright wooden fermentation tanks. Aged in a combination of cask (225L) and tonneaux (900L) for 44 months. Bottled unfiltered and unfiltered, then aged 18 months in bottle.

TASTING IMPRESSIONS: Sangiovese at its most elegant. Bright red berries; tobacco, smoke, orange zest.

PAIRING SUGGESTIONS: Grilled lamb or steak; porcini risotto

NOTES: As of the 2009 vintage, Stella di Campalto will produce only Brunello di Montalcino Riserva wines.



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