



AZIENDA AGRICOLA STELLA DI CAMPALTO

Toscana Rosso 'Choltempo Fiorello'

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: ITALY • Tuscany • Montalcino

APPELLATION: Toscana Rosso IGT

BLEND: Sangiovese and Merlot; other red grapes

VINEYARDS: The estate maintains 13 acres of vines in one contiguous vineyard grade, from 1,100 feet to 780 feet. The 'Vigna all'Ulivo' is where Stella experiments with grape varieties other than Sangiovese. Soils mix clay and 'galestro' (marl and limestone).

AGE OF VINES: 20 years, on average

WINEMAKING: Hand-harvested. Grapes fermented on indigenous yeasts in 14HL cement tanks. Aged in French barrique and tonneaux (900L) for approx. three years. Bottled unfiltered and unfiltered. 'Choltempo' is a declassified blend from primarily 2016; also added 2012, 2013 and 2014.

TASTING IMPRESSIONS: Aromas of red berries, roses, light tea and spice. Suave and medium-bodied, fresh and long.

PAIRING SUGGESTIONS: Grilled lamb or steak; porcini risotto; aged cheese

NOTES: 'Choltempo' is a word in dialect that describes the deeper understanding of events one achieves with the passing of time. 'Fiorello' is the name of Stella's beloved dog, since passed away. The exact blend for 'Choltempo' Stella prefers not to identify.



NORTH BERKELEY IMPORTS

northberkeleyimports.com