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: Rosso di Montalcino DOC
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 is fermented
separately on indigenous yeasts in upright wooden fermentation tanks.
Aged in a combination of cask (225L) and tonneaux (900L) for 19 months.
Bottled unfined and unfiltered, then aged an additional 21 months in bottle.

TASTING IMPRESSIONS: Aromas of raspberries, white pepper, sweet
baking spices, red roses. Lively and juicy, with extraordinary potential.

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