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: 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 down to 780 feet. The slope is divided into six unique sections, each with its own character. ‘Beatrice’ is a selection from the ‘Vigna Bassa’ section, at 810 feet, facing full south. While soils are a classic Montalcino mix of clay and ‘galestro’ (marl and limestone), this particular section is more sandy than the rest.
AGE OF VINES: 20 years
WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in upright wooden fermentation tanks. Aged in a combination of cask (225L) and tonneaux (900L) for 57 months. Bottled unfined and unfiltered.
TASTING IMPRESSIONS: Aromas of cherries, raspberries, white pepper, sweet tobacco, forest floor. Lively and profound at once.
PAIRING SUGGESTIONS: Grilled lamb or steak; porcini risotto; aged cheese
NOTES: As her 2011 wines were aging, Stella noticed that two separate lots (she vinifies each vineyard section separately) of wine were distinguishing themselves from others, more so than in past vintages. Because of this, she chose to bottle these separately as Brunello di Montalcino Riserva wines, named after her two daughters: Beatrice and Benedetta.