



## STELLA DI CAMPALTO

### Brunello di Montalcino 'VCLC' 2016

*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 hillside vineyard, running from 1,100 feet to 780 feet. The slope is divided into sections, each with its own soil character. The section, 'Vigna Curva,' (Lato Cantina, or the part near the cellar; VCLC) faces south on a gentle slope; this 2016 release is the first time VCLC has been made as a single-vineyard Brunello. As the farm was abandoned in the 1940s (and Campalto has only ever farmed organically) no chemical treatments have ever been used on the land.

**AGE OF VINES:** 25 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in an upright wooden fermentation tank. Aged in cask for 43 months. Bottled unfiltered and unfiltered, then aged an additional 32 months in bottle. Only 6,447 bottles produced.

**TASTING IMPRESSIONS:** From Stella: opulent and generous; medium-bodied and very silky on the palate, rich in summer berry fruit

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



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