



STELLA DI CAMPALTO

Brunello di Montalcino 'Sasso' 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 the bottom at 780 feet. The slope is divided into six sections, each with its own soil character. 'Sasso' is a one-acre parcel located mid-slope, facing south, rich in quartz stones. 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: 23 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in an upright wooden fermentation tank. Aged in cask for 42 months. Bottled unfiltered and unfiltered, then aged an additional 27 months in bottle. Only 1,247 bottles produced.

TASTING IMPRESSIONS: Graceful yet profound. Raspberries, white pepper, sweet baking spices.

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



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