



STELLA DI CAMPALTO

Brunello di Montalcino 'Bacia' 2019

One of the most respected names in Brunello, Stella di Campalto has 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 17 acres of Sangiovese vines, most of which 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 17 acres of vines make up one contiguous hillside vineyard. The slope is divided into sections, each with its own soil character. As the farm was abandoned in the 1940s (and Stella has only ever farmed organically) no chemical treatments have ever been used on the land.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in upright wooden fermentation tanks from 20HL to 40HL. Aged in 15HL and 17HL barrels for 34 months. Bottled unfinned and unfiltered; aged an additional 29 months in bottle. Only 8,537 (750ml) bottles produced.

TASTING IMPRESSIONS: Bacia means "kiss" in Italian. The other Italian word on the label, Felicità, means "joy." A more concentrated expression of a bold year; Stella describes it as "invigorating, like a good kiss" with much energy and tension.

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



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