

STELLA DI CAMPALTO Brunello di Montalcino 'Bosco' 2018

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.

This wine is a single-vineyard selection from 'Bosco,' a plot at the lower end Stella di Campalto of the grand slope at 630 feet and facing south. 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: 20 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 unfined and unfiltered; aged an additional 30 months in bottle. Only 6,321 bottles produced.

TASTING IMPRESSIONS: From Stella: "It's like taking a stroll through a forest at the base of a mountain. A faint memory of boots sinking into the earth, where the scents of damp and savory soil linger, as if feeling the sun filtering through the trees." Bosco means "forest" in Italian. The other Italian word on the label, Gioia, means "joy."

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

