

STELLA DI CAMPALTO Brunello di Montalcino 'Corso' 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. This wine is a selection from 'San Giuseppe,' facing southwest (next to Stella's cellars) and planted in 1993; 'Bassa,' facing southwest and planted in 1998; and 'Leccio,' the highest-altitude, facing south and planted in 1998. 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 33 months. Bottled unfined and unfiltered; aged an additional 18 months in bottle. Only 5,527 bottles produced.

TASTING IMPRESSIONS: From Stella: "Cheerfully fresh and elusive. It's like an ordinary day that has filled itself with pieces of a colorful puzzle." Corso means "course" or "path" in Italian. The other Italian word on the label, Amore, means "love."

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







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