



TASTING NOTES

Out of the bottle, the wine shines with earth, leather, crushed berries and savory aromas supported by dried roses and a hint of citrus peel. Rich and complex but absolutely true to old school Sangiovese in color and class.

Stella di Campalto Brunello di Montalcino

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	Sangiovese

APPELLATION
DOCG Brunello di
Montalcino

WINERY

The San Giuseppe Winery takes its name from the sharecropping estate established by Giuseppe Martelli in 1910. Abandoned in 1940, the estate was acquired by the Stella Viola di Campalto in 1992. Stella is deeply devoted to the rhythms, culture, and beauty of Montalcino.

The 13-hectare San Giuseppe estate includes 5.5 hectares of vineyards. A great deal of time and resources are devoted to maintaining the natural ecosystem in and around the vineyards, resulting in wines that are pure, unrepeatable expressions of their terroir and year of origin. Each plot is a small cru with its own distinct character and each wine is vinified separately in wooden vats. The estate has been certified organic since 1996 and employed biodynamic methods since 2002.

AGING

Aged in oak 44 months. Aged in the bottle 18 months.

Note: The last vintage produced of the Riserva was 2014. The regular Stella di Campalto Brunello di Montalcino is aged to the Riserva classification. The DOCG believes that the Riserva classification should only be used for a selection of vineyards, meaning that because Stella produced all her wines as Riserva they do not classify.