



TASTING NOTES

An exuberant expression of a galloping vintage.

Stella di Campalto Brunello di Montalcino VCLC

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	100% 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.

CULTIVATION

Vineyards are farmed biodynamically using only manure and silice with no irrigation. Grapes are hand-picked in small crates, de-stemmed, and transferred into the 30 quintal wooden vats. Nothing is added before, during, or after the arrival of the bunch, except sulphur dioxide in minimum doses.

VINIFICATION

Fermentation on natural yeast in wooden vats of different sizes: 20,35, and 40 HL

AGING

Aged for 43 months in tonneaux and casks ranging from 15 to 17 hectoliters, then aged in bottle for 32 months.