



“Cheerfully fresh and elusive. It’s like an ordinary day that has filled itself with pieces of a colorful puzzle.”

Stella’s sensation on Brunello di Montalcino Corso D.O.C.G. – 2019

Stella di Campalto

Brunello di Montalcino Corso 2019

COUNTRY

Italy

ABV

15%

REGION

Tuscany

VARIETALS

100% Sangiovese

APPELLATION

Brunello di Montalcino DOCG

WINERY

Stella di Campalto has become synonymous with a commitment to nature's rhythms, crafting exceptional wines that reflect the unique personality of each vineyard. Certified biodynamic since 2005, Stella di Campalto comprises nine vineyards, covering a total of 7 hectares in the South-East part of Montalcino near Castelnuovo dell'Abate. Each of these nine vineyards is treated as a small Cru, showcasing its own distinct personality and character as a testament to the diversity of terroir. They are planted on an array of different soils including clay, limestone, quarts, sand, and volcanic matter. As Stella explains, soil influences grape ripening more than altitude. Each vineyard is harvested individually and vinified separately. Stella's wines age for significantly longer than the minimum requirement (24 months), sometimes reaching over 45 months of aging. Wines are only released when Stella deems them ready, without being pressured by calendars or external constraints.

CULTIVATION

Certified biodynamic since 2005. Brunello Corso is born from grapes grown on different vineyards facing South and South-West, with altitudes ranging from 210 to 290 meters on different types of soils.

VINIFICATION

Each vineyard is harvested individually and vinified separately. Fermentation takes place in small wooden vats with native yeast.

AGING

Aged in 15 and 17 HL oak barrels for 33 months, followed by 18 months of bottle ageing.