

The Icon Wine Guide



STELLA di CAMPALTO

®

Stella di Campalto
Brunello di Montalcino Rosa Amore 2016



The Heart of Stella di Campalto

Stella di Campalto Brunello di Montalcino Rosa Amore 2016 is a wine born from love — for the land, the vines, and the spirit of Montalcino. After reclaiming the abandoned San Giuseppe estate in 1992, Stella dedicated herself to restoring it, transforming it into a biodynamic ICEA estate certified organic in 1995. Today, she is one of the most respected names in Brunello.

Her approach is intuitive and deeply attentive: each vineyard parcel is treated as a living system, expressed through minimal intervention and native fermentation. Sustainability leads every decision, from diverse plantings to reduced copper use, with a focus on long-term balance. The cellar is designed for gentle, gravity-flow winemaking, reflecting a thoughtful, deliberate evolution.

Through co-founding “Sangiovese Per Amico,” a collaborative initiative supporting research and education in organic and biodynamic viticulture, Stella and her team continue to strengthen community and safeguard tradition.

Inside the Bottle

VARIETAL

100% Sangiovese

COUNTRY

Italy

REGION

Tuscany

APPELLATION

Brunello di Montalcino DOCG

ABV

14%

LONGEVITY

A long time... 20+ years if stored correctly

AVAILABLE FORMATS

750ml | 1.5L

TOTAL BOTTLES PRODUCED

12,027 (750ml)

1,060 (1.5L)

FOOD PAIRINGS

Grilled and braised red meats,
or mature cheeses

SERVING TEMPERATURE

62-64°F



Vineyard & Vinification

VINEYARD SIZE

7.7 hectares

VINEYARD PRACTICES

Cover crops are used but neither irrigation nor fertiliser. Organic certification from ICEA since 1995. Biodynamic farming from 2002.

CONDITIONS IN 2016

Nature skipped spring and delivered a hot and relatively dry summer. The grapes ripened in one of two ways; either the seeds were green and the skin was delicate, or the skin was thick and the seeds were mature; white and black alternating in a tumultuous dance.

HARVEST

Only Stella di Campalto's grapes are used, along with 100% of the vintages.

FERMENTATION

Spontaneous fermentation with indigenous yeasts without pied de cuve. Fermentation in wooden barrels from 20 HL to 40 HL.

WOOD AGING

43 months in 15 and 17 HL barrels

BOTTLE AGING

Minimum 64 months



A NOTE FROM STELLA DI CAMPALTO...

2016 was a solid vintage with four well-defined seasons, and we had grapes in great abundance and of incredible variability.

We had to pay attention. This vintage taught us to listen.

Brunello di Montalcino Rosa 2016 is a wine that should be paired with time, a wine that deserves to be sipped slowly. After all, why does wine exist? To warm the heart.