Stella di Campalto
Brunello di Montalcino Bacia 2019

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

Antonio Galloni
97-99PTS

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.