



## STELLA DI CAMPALTO

**'...di Campalto's wines have more in common with Vosne Romanée than super-concentrated and oaked, modernist Brunello.'**

**'However, if there is one estate and winemaker that, stylistically at least, seems heir apparent to the exquisite sangioveses of Soldera, it might be Stella di Campalto... Shining bright, transparent red in the glass and highly perfumed (dried roses, exotic spices and pure red fruits are again the recurring theme).**

*Dan Keeling, Noble Rot.*

**'...this is, hands down, the most promising estate in Montalcino. I'm not sure how she does it.'** *Monica Larner, The Wine Advocate.*

**'...the 2012 Brunello Riserva, promises to be an absolutely knockout.'** Ian d'Agata, *vinous.com*

**'Stella ...crafts deeply personal wines that are unlike any others in Montalcino.'** *Antonio Galloni*

**...for a window on to the sensual side of sangiovese at a more attainable price (than Soldera) these are Montalcinos to seek out.**

## **NEW RELEASES – DUE JULY**

**Stella di Campalto Rosso di Montalcino 2014**  
**Stella di Campalto Brunello di Montalcino Riserva 2012**  
**Stella di Campalto Rosso di Montalcino 2014 MAGNUM**  
**Stella di Campalto Brunello di Montalcino Riserva 2012 MAGNUM**

## **ALSO AVAILABLE (BUT VERY LIMITED)**

**Stella di Campalto Rosso di Montalcino 2013**  
**Stella di Campalto Brunello di Montalcino Beatrice 2011**  
**Stella di Campalto Brunello di Montalcino Benedetta 2011**

## **NOTES ON THE WINES BELOW**

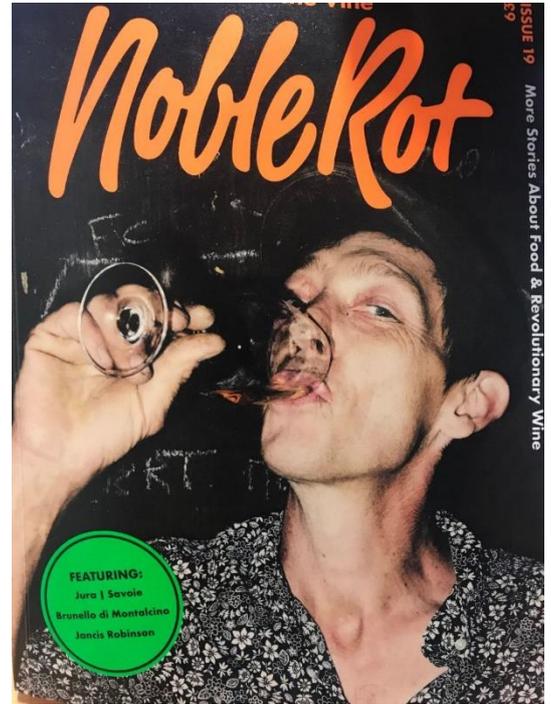
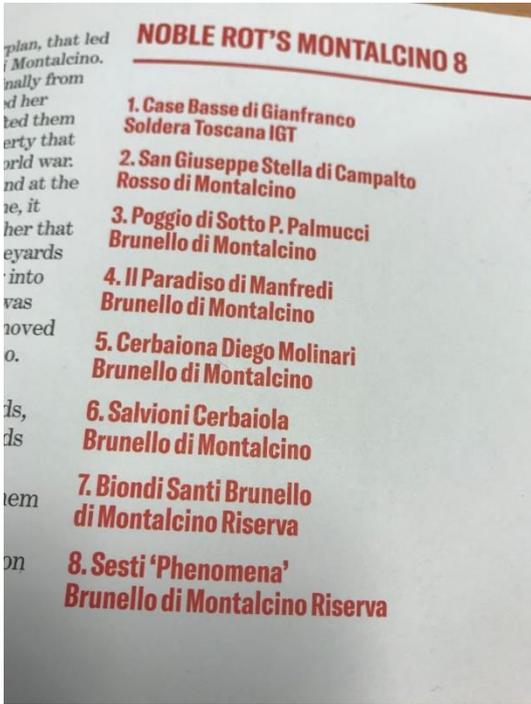
**'When I first heard about Stella's wines, it was from winemaker Jeremy Seysses from **Domaine Dujac** in a long car journey together from Burgundy to the Loire back in 2014. Star-struck, I was asking Jeremy about his favourite wines and Stella's Brunello came up. I have been buying up every bottle I can find since.'** *Michael Sager, Sager & Wilde.*



## AN INTRODUCTION

'Here at the Winery, we work hard to preserve the harmony of the natural environment – we feel fortunate to be guests in a generous land protected by Mount Amiata. We have every intention of continuing to be a small-scale producer with just a few plots – **this way, we can walk around our vineyards personally and get to know them a little better every day.**' *Stella di Campalto.*

- The original estate Podere San Giuseppe, was founded in 1910 and is located in the south-east corner of the appellation.
- Stella's family purchased the estate in 1992. The estate is 13.5 hectares, with 5.5 under vine, the remainder is a natural forest and olive grove.
- Vineyards include Vigna al Lecchio, Vigna Curva, Vigna al Sasso, Vigna Bassa and Vigna All'ulivo which are almost exclusively south facing with high altitude.
- Stella's wines are very fittingly, described as being unique among the wines of Montalcino because they usually have intricate aromatic qualities, complex, detailed flavour and structural elements that are not always associated with Brunello.
  - She was one of the first certified biodynamic producers in the appellation.
    - Everything is handled by gravity in the winery.
  - No additions at all except for minimal sulphur, wines are bottled unfiltered and unfiltered, by hand.
- Wines are bottled when Stella feels they are ready, and then aged further in bottle before release, often two years after other producers.



## THE WINES

- Stella di Campalto Rosso di Montalcino 2014
- Stella di Campalto Rosso di Montalcino 2014 MAGNUM
- Stella di Campalto Brunello di Montalcino Riserva 2012
- Stella di Campalto Brunello di Montalcino Riserva 2012 MAGNUM

### **Stella di Campalto Rosso di Montalcino 2013**

**92 points!** Stella di Campalto only has one new wine to present this year, and that is the 2013 Rosso di Montalcino. This wine is right out of Stella's celebrated Sangiovese playbook. It shows a beautiful sense of crispness and brightness that translates to both the bouquet and the palate. Wild roses and cherries give the wine a sense of warmth and liveliness. Indeed, those delicate floral aromas are very specific to both the vintage and the house style. *Monica Lerner, The Wine Advocate #235.*

**17/20 points!** Mild and refreshing and exciting with real raciness and freshness. Lovely balance, and a dry finish. Lip-smacking; great fruit and purity. *Jancis Robinson.*

### **Stella di Campalto Brunello di Montalcino Beatrice 2011**

**90–91+ points!** Pale red with an amber tinge. Candied red cherry, tobacco and musky herbs on the deep nose. Then urgent flavors of red fruits, botanical herbs and ink show very good cut and thrust. A spicy nuance lingers on the juicy finish. Much more closed and brooding than the 2011 Benedetta Brunello, in keeping with the fact that the Beatrice (unlike the Benedetta) contains roughly 10 percent Brunello from the 2010 vintage, added because di Campalto believed the wine needed more backbone. Stella di Campalto's 2010 Brunello is especially deep, dark, and musky, and those elements are obvious in the Beatrice as well (this is the first time she has bottled a wine not entirely made with the vintage indicated on the label).

### **Stella di Campalto Brunello di Montalcino Benedetta 2011**

**92–93 points!** Bright pale red. More mineral and minty than the 2012 Beatrice Brunello di Montalcino by this estate, displaying a lovely purity to its medicinal red cherry and cough-drop aromas and flavors. The finish is bright, long and airy. Ever the perfectionist, Stella di Campalto hasn't yet decided if this will be sold as a Brunello or a top-of-the-line Rosso, but I think the wine is a potentially outstanding Brunello. It spent an unbelievable 54 months in 17 hL used oak barrels -- unbelievable in the sense that this marvelous wine shows no hint of wood or of tiring fruit whatsoever. It's made mainly from the Il Leccio vineyard, characterized by alberese soil that gives vibrant, more fragrant wines. Benedetta is the name of one of Stella's daughters.

## NEW RELEASE WINES ARRIVING JULY

Contact Gus (0434 730 577) or Randall (0408 432 456) with any queries.



### ABOUT THE ESTATE

This small estate, now with 6.5ha of vines surrounded by olive trees and natural scrub, was first established in 1910 in the only limestone rich (SE) sector of the Montalcino region, near the old abbey of Sant Atimo. After the estate was abandoned in the 40's it was resurrected by the new and enthusiastic owner Stella Viola di Campalto from 1992. The vines sit at an altitude of around 300 metres above sea level, and the hand-tended organic vines (with 5 people working full-time in this small property) produce perfect little berries that are hand-picked and taken to the cool 3-tiered cellar where the wine is fermented in large truncated cone shaped vats and handled only by gravity. The very slow and cool ageing takes place mostly in large oval oak casks of about 1700lt size (completely topped up all the time) for around 2 years for the Rosso and 4 years for the Brunellos. Stella is never in a rush to release her wines. They are all bottled by hand.

With a visit to Stella's cellar, guests can't help but feel a palpable sense of determined perfectionism and the burning desire of Stella and the workers to best transfer the vineyard character to the glass, naturally and gently. Even though the Brunellos are far from youthful fruit bombs upon release, as they have had 6 or so years of cask and bottle ageing, they are deep, resonant, complex and they have cellar potential to burn. When you open even a 2008 or 2009 now, you can expect them to evolve and change for many, many hours in the glass, and it will probably be better the next day.



### 'THE VINEYARD IS EVERYTHING'

'It's like two worlds in Montalcino' she says as Gregorian chants play on loop in her barrel cellar. 'One is like modern Bordeaux - opulent and structured - the other more like pinot noir.' (Before the harvest of her first biodynamic crop), 'I bought the most celebrated 100-point Wine Spectator Brunello I could find, and drank it with friends alongside bottles from Poggio di Sotto and Soldera over lunch," says di Campalto. "Everyone was really excited about the 100-point wine, but, but after the lunch that bottle was still full while the other bottles were finished. So I went to see Poggio di Sotto and Soldera, and saw how much importance they put on working the vineyards. For me, the vineyard is everything.'

*An extract from 'No Compromises' Dan Keeling. Noble Rot Magazine.*

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