IPO WINES

2018 Benevelli Barbera d'Alba "Bricco del Pilone"

IMPORTED BY Kermit Lynch

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barolo

SOIL TYPE
Gray Marl, Blueish Limestone

VARIETAL(S)
100% Barbera

FARMING
Traditional

WINEMAKER
Massimo Benevelli



ABOUT THE PRODUCER

It was in 1978 that Piero Benevelli started out with five hectares of vines in Monforte d'Alba and focused on the traditional grapes of Piedmont: Nebbiolo, Dolcetto, and Barbera. His son, Massimo, started his training in the vineyard at age 14 and quickly learned the core principle that still guides him today—to make great wine, you must first have great grapes.

The young Massimo Benevelli has developed into an extremely talented Piemontese grower. He exhibits a total command of the production process, from vine to bottle. When tasting his production during various stages of aging—in barrel, tank, and bottle—there is a consistency, a touch, an intangible quality that is the mark of something great. His wines show character, soul, and originality.

The Benevelli holdings are mostly concentrated in the southeastern-facing hillside cru of "Ravera" in the deep southeast of the Barolo zone. The wines from Ravera have the distinction of combining the structural strength of neighboring Serralunga d'Alba with the concentration and richness of Bussia and the other crus further north. Massimo's Baroli are approachable young but like any great Barolo, reveal their true potential after at least five years or more in bottle. His Dolcetto and Langhe Nebbiolo are true Piemontese delights as well—classic and full of pleasure.

The estate follows organic principles without certification, and all the grapes are hand-harvested and fermented in stainless steel tank with temperature control. Only indigenous yeasts are used, and fermentations are started spontaneously. The Barolos spend around 20 days in fermentation with daily pump overs, followed by extensive (20-30 days) submerged cap maceration, and aged typically in the first year in tonneau, and then old botti for another year. A judicious amount of sulphur is used during vinification and before bottling. Wines are bottled unfined and unfiltered.

“I am often asked who the up and coming stars are in Piedmont. Massimo Benevelli is surely one of them.” Antonio Galloni, Vinous.com

WINE NOTES

Indigenous yeasts only. Initial fermentation lasts 8-10 days. Before bottling wine ages for 6 months in old barrels, then 6 more months in large Slovenian oak barrels. Aged in bottle for 3 months. Neither fined nor filtered.

"Tonight, I marveled at the amazing color of Massimo Benevelli’s Barbera—a vivid, regal, dark purple. His wines often have an opacity uncommon in Piedmont that hints at the unique nature of the vineyard’s marl and limestone slopes, as well as Massimo’s light touch in the cellar. This Barbera tastes as good as it looks, too, with a mouthful of dark, balsamic-drizzled, berry fruit. The bottling has a bit of Barolo-like structure and grip, but there’s nothing Barolo-like about the price, so stock up." - Kermit Lynch Wine Merchant