



IPO WINES

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barolo

SOIL TYPE
Grey and white marl

VARIETAL(S)
100% Nebbiolo

FARMING
Traditional

WINEMAKER
Massimo Benevelli



2020 Benevelli Barolo "Mosconi"

IMPORTED BY Kermit Lynch

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 unfinned 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

Vinified in stainless steel tanks, macerated for 30 days. Aged 20 months in 500-L tonneaux. The highest-elevation vines of the domaine's holdings at 400-420 meters above sea level

"The newest addition to Benevelli's Barolo repertoire, Mosconi is one of the southernmost vineyards of the Barolo zone in Monforte d'Alba, surrounded by Ginestra, Le Coste, and Ravera di Monforte. Massimo crafts his most tender Barolo here, which to my palate recalls the cru of Bussia to the northwest. It is a pleasant reminder that there are many sides to the kaleidoscopic Nebbiolo grape, even within one small subzone and one cellar—the differences lie hidden underground and only reveal themselves through wine!" - Kermit Lynch Wine Merchant