



IPO WINES

2021 Benevelli Barolo "Le Coste di Monforte"

IMPORTED BY Kermit Lynch

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Barolo

SOIL TYPE

Blue, grey marl

VARIETAL(S)

100% Nebbiolo

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 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

Vines 22 year old average. Daily pumpovers, submerged-cap maceration lasts 20-25 days, depending on the vintage. Aged 1 year in 8-year-old 225-L barrels, then a second year in 10-year-old 40-HL Slavonian oak botti. After two years of aging, racked to stainless steel for 1-2 months before bottling. Aged 4 months in bottle before release.

"Le Coste is a relatively new Barolo that Massimo Benevelli crafts from a little parcel a stone's throw from his winery, the family home, and the adjacent trattoria where his sister concocts authentic renditions of local dishes. A charming contrast to the big, dense, tannic Barolos Monforte d'Alba is best known for, Le Coste is all about delicacy, finesse, and high-toned Nebbiolo fruit accented by perfumy floral notes. While Massimo's Ravera and Mosconi bottlings strike a deeper register and should be cellared, this cru serves up all its nuances for our enjoyment right now and over the next several years. It would be perfectly at home next to a plate of his sister's agnolotti, or perhaps a hearty braise at casa tua." - Kermit Lynch Wine Merchant