



IPO WINES

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Barolo

SOIL TYPE

Limestone, grey and white marl

VARIETAL(S)

100% Dolcetto

FARMING

Traditional

WINEMAKER

Massimo Benevelli



2024 Benevelli Dolcetto d'Alba "La Costa"

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

Vines planted in 1986. All vineyards are in the commune of Monforte and are hand harvested. During fermentation the wines are pumped over 3 times a day. During alcoholic fermentation the temperature is kept at 26-28°C. Delestage halfway through the alcoholic fermentation. Maceration lasts 7 days.

Elevage in stainless steel tanks for 6-7 months. Aged 3 months in bottle before release.

"Kermit once said, 'I drink about two dozen Dolcetto to one bottle of Barolo.'" That was in 1986, but the statement holds true today, almost forty years later! Call it genetics, but I'm in the same boat. For one, Dolcetto is much cheaper; the price of certain Barolos on the market could buy you a case. Second, Dolcetto is simply more delicious. Barolo may draw oohs and aahs, make your hair stand on end, or even silence your dinner table, but when a Dolcetto is opened, you're bound to hear plenty of clinking glasses, boisterous chatter, and inevitably the sound of more corks being pulled.

It is in this spirit that I give the highest recommendation to this Dolcetto d'Alba. At the head of his family's small azienda, Massimo Benevelli specializes in making honest wines that reflect the rolling hills around Monforte d'Alba. The 2024 edition features a delightful aroma recalling violets, juicy little berries, and a touch of black licorice. It rolls over the palate effortlessly, with a smooth texture and buoyant grapey notes. Hold your Barolos for later; given its excellent value and utter tastiness, we couldn't blame you for going through Massimo's Dolcetto by the case." - Kermit Lynch Wine Merchant

"This a classic Dolcetto fresh, a perfect wine for evry day, easy to frink, fresh..." Massimo Benevelli,

winemaker