



KERMIT LYNCH WINE MERCHANT

BENEVELLI PIERO

Country: **Italy**

Region: **Piedmont**

Appellation(s): **Barolo, Langhe, Dolcetto d'Alba, Barbera d'Alba**

Producer: **Massimo Benevelli**

Founded: **1978**

Annual Production: **3,750 cases**

Farming: **Traditional**

Website: **www.barolobenevelli.com**



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.



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BENEVELLI PIERO (continued)

| <u>Wine</u> | <u>Blend</u> | <u>Vine Age</u> | <u>Soil Type</u> | <u>Vineyard Area</u> |
|------------------------------------|--------------|------------------|--------------------------------|----------------------|
| Langhe Freisa “Alla Mia Gioia” | Freisa | 25 years average | Red sand, blue marl | .6 ha |
| Dolcetto d’Alba “La Costa” | Dolcetto | 1986 | Limestone, grey and white marl | 3 ha |
| Barbera d’Alba “Bricco del Pilone” | Barbera | 25 years old | Grey marl and bluish limestone | 1.5 ha |
| Langhe Nebbiolo | Nebbiolo | 7 – 10 years | Dark brown marl, red marl | 1.5 ha |
| Barolo “Le Coste di Monforte” | Nebbiolo | 22 years average | Blue, gray marl | 2.5 ha |
| Barolo “Mosconi” | Nebbiolo | 15 years old | Grey and white marl | .61 ha |
| Barolo “Ravera” | Nebbiolo | 1960 | Grey and white marl | 2 ha |

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- All vineyards are in the commune of Monforte
- Hand harvested
- Wines are fermented in 50 hl stainless steel tanks with temperature controls
- During fermentation the wines are pumped over 3 times a day

Langhe Freisa “Alla Mia Gioia”:

- A slightly sparkling red wine
- Cold maceration for 24 hours
- During first 7-8 days of fermentation, pump-overs 2 times a day
- Fermentation in temperature-controlled stainless steel tank
- Aged 3 months in stainless steel tank
- Brief fermentation in bottle for 3 months

Dolcetto d’Alba “La Costa”:

- 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

Barbera d’Alba “Bricco del Pilone”:

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



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BENEVELLI PIERO (continued)

Langhe Nebbiolo:

- Cold maceration for 24 – 36 hours
- During first 7 – 8 days of fermentation, pump-overs at least 3 times a day
- Elevage in stainless steel tanks for 5 - 6 months
- Aged 3 months in bottle before release

Barolo “Le Coste di Monforte”:

- 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

Barolo “Mosconi”:

- 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

Barolo “Ravera di Monforte”:

- Delestage every other day during alcoholic fermentation
- Submerged-cap maceration lasts 20-25 days, depending on the vintage
- Aged in second-passage *barriques* for one year, then in 10-year-old oak *botti* (40 hL, 20 hL, and 15 hL) for 15 months
- Aged 8-10 months in bottle before release