



## IPO WINES

**COUNTRY**  
Italy

**REGION**  
Piedmont

**APPELLATION**  
Barolo

**SOIL TYPE**  
Grey and white marl

**VARIETAL(S)**  
100% Nebbiolo

**FARMING**  
Traditional

**WINEMAKER**  
Massimo Benevelli



# 2014 Benevelli Barolo "Ravera Di Monforte"

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 1960. 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.

"Broadly speaking, a rule of thumb in Piedmont is that a vintage that is good for wine producers isn't great for truffle hunters, and vice versa. Vintage 2014—wet and temperate—was an excellent one for truffles in these hills, but happily, it also turned out to be an impressive year for Massimo Benevelli. Because it was a cool summer and Massimo's parcels in Ravera face southeast instead of due south, there is a generous amount of acidity here that will play well on your table and in your cellar. Floral, with notes of cherries, leather, and orange zest, this Barolo is beautiful now and will be glorious in five to ten years." - Kermit Lynch Wine Merchant