

Benevelli has been one of my favorite under the radar growers for a number of years. These new releases are off the charts. Readers will find rigorous, classically built wines that express the essence of several of Monforte's top sites. The Barolos are done in steel, with native fermentations. They see three pumpovers a day and two delestages during fermentation, followed by two weeks of submerged cap maceration. The wines are aged in various combinations of medium and large format oak as described in the tasting notes. I am often asked who the up and coming stars are in Piedmont. Massimo Benevelli is surely one of them. --  
 Antonio Galloni, October 2020

<input type="checkbox"/> ☆ <a href="#">Find it Online</a>	2015    Benevelli	<a href="#">Barolo Le Coste di Monforte</a>	The 2015 Barolo Le Coste di Monforte is dazzling. Wow. A wine of depth, richness and sensuality, the 2015 will stop you in its tracks. It is more obvious than most Barolos here have been in recent years, but when we are talking about the top sites in Monforte, where the wines can be hard young, a bit more flesh on the bones is not at all a bad thing. Sweet red cherry, rose petal, cinnamon, blood orange and mint build as the 2015 gains volume and resonance in the glass. Rich, pliant fruit fills out the classically built frame effortlessly. The 2015 is such a seductive wine. Readers will have a hard time keeping their hands off this gem. The Le Coste spent 25 months in 40HL cask.	95	Antonio Galloni
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-- Antonio Galloni

<input type="checkbox"/> ☆ <a href="#">Find it Online</a>	2016    Benevelli	<a href="#">Barolo Le Coste di Monforte</a>	The 2016 Barolo Le Coste di Monforte is gorgeous. Dried herbs, crushed flowers, mint, licorice, cedar and sweet pipe tobacco give the 2016 striking aromatic nuance to match its mid-weight personality. There is a sense of translucence in the 2016 that is just compelling. Deceptive in its mid-weight structure, the 2016 has a ton of richness that emerges over time. The Le Coste spent 25 months in 40HL cask. I loved it.	95	Antonio Galloni
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-- Antonio Galloni

2016 Benevelli Barolo  
Ravera di  
Monforte Benevelli's 2016 Barolo Ravera di Monforte is gracious, 95 Antonio  
☆ Galloni  
[Find it Online](#) Crushed flowers, mint, white pepper, blood  
orange and bright red berry fruit all lift from the glass as  
this weightless, classically austere Barolo shows off its  
personality. Bright acids and prominent tannins give the  
2016 a good deal of bite and nery energy vis-à-vis the  
other Barolos in the range. I wouldn't feel in any rush  
here. Aging for the Ravera is ten months in 500-liter  
tonneaux (with about 10% new wood) followed by 13  
months in 35HL cask.  
– Antonio Galloni

2016 Benevelli Barolo  
Mosconi The 2016 Barolo Mosconi shows all the attributes of this 94 Antonio  
☆ Galloni  
[Find it Online](#) site to great effect, specifically a feeling of volume that is  
not found in the other Barolos. Dark red fruit, cedar, iron  
and scorched earth add layers of nuance. Mosconi  
Barolos almost always have a chunky, four-square-ish  
feel, which is very much the case here, the wine's  
considerable charms notwithstanding. The Mosconi  
spent 22 months in used 500-liter tonneaux.  
– Antonio Galloni