CUZZIOLGRANDIVINI

Cascina Baricchi

Italy - Piedmont - Neviglie (CN)



CASCINA
BARICCHI
DAL 1989
NEVIGLIE - ITALIA

BARBARESCO RISERVA ROSE DELLE CASASSE

100% Nebbiolo Rosè

Production area: Neive - Casasse, Treiso - Bricco di Treiso
Terrain: argillo-calcareo, con delle percentuali di gesso e sabbia
Harvest: manual
Vinification: Destemming, crushing and fermentation in stainless steel tanks with submerged cap maceration for approximately 21 days. After fermentation, the tank is closed and the skins remain submerged in the wine until December, when total racking takes place. In February, the wines vinified in the various containers are then combined and transferred to a single barrel in order to obtain a complex homogeneity of aromas
Refinement: in two un-toasted oak barrels from the Swiss Jura Mountains, one with a capacity of 5,000 litres and the other 2,500 litres, for four years. It was bottled in July 2024. It then rested in the bottle for 15 months before being released for sale in October



Ownership/Founders Natale Simonetta / Giovanni Simonetta
Start of Activity 1979
Vitiviniculture Traditional
Hectares 7
Bottles produced 25.000

Cascina Baricchi was founded in the hills of Neviglie, in the Langhe area near Barbaresco, a territory naturally suited to viticulture thanks to its marl, limestone and sandy soils, which give the wines structure, finesse and elegant minerality. The property was acquired in 1979 by Giovanni Simonetta, but it was his son Natale who really shaped the company: since 1996, he has been running the winery with passion and vision, interpreting the territory with respect and consistency. The production philosophy is based on the enhancement of native varieties — Nebbiolo, Barbera and Dolcetto — and the rediscovery of a rare ampelographic heritage: Nebbiolo Rosé, a historic clone that had almost disappeared and finds its maximum expression here. This gives rise to the winery's most representative Barbaresco wines, such as Rosé delle Casasse Riserva and Quindicianni, wines of great depth and longevity. In the winery, tradition and elegance come together through manual harvesting, fermentation with indigenous yeasts, prolonged maceration and ageing in neutral barrels, respecting the identity of the variety. The result is wines of character, defined by aromatic intensity, vibrant tannins and a precise mineral tension. Alongside Barbaresco, the range is completed by Barbera, interpreted with the same authentic and territorial approach that characterises the entire production.