

Cascina Baricchi

Italy - Piedmont - Neviglie (CN)



Ownership/Founders Natale Simonetta / Giovanni Simonetta

Start of Activity 1979

Vitiviniculture Traditional

Hectares 7

Bottles produced 25.000

BARBERA D'ALBA

100% Barbera

Production area: Neviglie

Terrain: argillo-calcareo, con delle percentuali di gesso e sabbia, esposto a sud e sud-est

Harvest: manual

Vinification: destemming and crushing, traditional fermentation in stainless steel tanks, maceration for about ten days using the following technique: pumping over is alternated with délestage the following day, i.e. complete racking is carried out using a support tank and then the cap that has settled on the bottom is covered by flooding

Refinement: After racking, the wine remains in stainless steel tanks throughout the winter and at the beginning of summer it is transferred to 25-hectolitre oak barrels where it remains to age for 24 months. The wine is then bottled and remains in the bottle for 12 months before being released onto the market

Color: rosso rubino intenso e cupo

Fragrance: Floral notes, at times still vinous and with hints of fresh fruit such as plum, cherry and raspberry, herbaceous and slightly spicy, all well harmonised with the woodiness given by ageing in wood

Flavor: elegant and harmonious, with good persistence, enveloping and pleasant in its freshness



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.