CUZZIOLGRANDIVINI

Cascina Baricchi

Italy - Piedmont - Neviglie (CN)



CASCINA
BARICCHI
DAL 1989
NEVIGLIE - ITALIA

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

CA VA SANS DIRE

100% Timorasso

Production area: Casasco (AL)
Harvest: manual
Vinification: The grapes are stored in a cold room at 0°C for 5 days so that they can be pressed at the optimum temperature. They are then destemmed and immediately soft pressed to obtain the free-run juice, which corresponds to 45% of the liquid content. The juice obtained is then left to ferment in stainless steel tanks, ensuring that the temperature does not exceed 22°C for a period of about 20 days. The new wine is transferred to a clean tank to allow the heavier particles to settle naturally
Refinement: in old French Allier oak barrels for about 9 years before being bottled
Color: giallo paglierino carico e brillante
Fragrance: Mineral and resinous with hints of rocky stones and pine nuts. Distinctive vegetal notes of tomato leaf blend well with citrus notes of zest and cedar wood, pineapple and peaches in syrup, giving way to balsamic and mentholated notes of aromatic herbs
Flavor: high drinkability given by its smooth, vegetal flavour, which contrasts pleasantly with its savouriness and sharp 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.