CUZZIOLGRANDIVINI

Cascina Baricchi

Italy - Piedmont - Neviglie (CN)



CASCINA BARICCHI DAL 1989 NEVIGLIE - ITALIA

ET VOILà

100% Pinot Noir

Production area: Neviglie
Terrain: argillo-calcareo, con delle percentuali di gesso e sabbia
Harvest: manual
Vinification: gentle pressing to separate the must from the skins. This is followed by slow fermentation at a controlled temperature of 22°C in stainless steel tanks in order to obtain a high concentration of aromas and flavours
Refinement: in stainless steel tanks for about 6 months, then bottled, where slow refermentation will take place and ageing on the lees will continue for 72 months, after which disgorging will take place
Color: Straw-yellow in colour with golden highlights; the very fine perlage, resulting from its long ageing on the lees, is evident
Fragrance: Intense, immediately reminiscent of mint and sage, gradually giving way to bergamot blossom, candied citrus fruits, licorice and apricots, then moving on to buttery pastry notes and almond paste
Flavor: refined and appealing for its freshness, its full body gives it an unmistakable character



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.