

# Cascina Baricchi

Italy - Piedmont - Neviglie (CN)



**Ownership/Founders** Natale Simonetta / Giovanni Simonetta

**Start of Activity** 1979

**Vitiviniculture** Traditional

**Hectares** 7

**Bottles produced** 25.000

## REGINA DI FELICITÀ

100% Moscato Bianco

**Production area:** Neviglie

**Terrain:** argillo-calcareo, con delle percentuali di gesso e sabbia

**Harvest:** manual

**Vinification:** Pressing of the still-frozen grapes with a small vertical hydraulic press, with indicative yields of 3-5%; followed by fermentation of the must alone in new Allier barriques. Spontaneous cold stabilisation

**Refinement:** A blend of ice wines from different vintages with the addition of fresh Muscat must to aid the process. Fermentation takes place in autoclaves using the Charmat method, with the wine remaining on the lees for around 18 months

**Color:** giallo paglierino con riflessi dorati, brillante grazie alla sua buona componente acida

**Fragrance:** Rich in aromas reminiscent of tropical fruit, passion fruit, mango, papaya and apricot. Intense bouquet of the original grape variety, Muscat, and a fresh scent of overripe grapes

**Flavor:** The pleasant sensation of 'Muscat foam', the great freshness and the fine perlage given by the long Charmat method give this sweet wine a sensation of great balance



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.