

Cascina Baricchi



TECHNICAL INFORMATION

The Simonetta family purchased this Barbaresco micro-domain in 1979, though the first commercial release was only in 1996. Despite its relative youth, the estate is blessed with one of the Langhe's great viticultural treasures, a parcel of the rare Nebbiolo clone, *Nebbiolo Rose*, that was planted in 1913.

Natale Simonetta and his wife, Francesca, are this generation's stewards of Cascina Baricchi. They tend their vineyards with minimal intervention, harvest only by hand, and use only natural yeasts for fermentations. In the cellar, their work is staunchly traditional, with long, gentle fermentations & macerations, and extended aging in old wood. With over five years of aging, both Barbarescos are released as Riservas.

Established: Purchased in 1979. First vintage in 1989.

Proprietors/Winemaker: Natale & Francesca Simonetta

Appellation(s): Barbaresco, Barbera d'Alba, Dolcetto d'Alba

Soils: A mix of marls (lime-rich clays), with occasional intrusions of sand, chalk, and pebbles.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Barbera d'Alba "Riva della Coda"	~1ha of vines planted on steep hillsides around the estate in Neviglie.	Primary fermentation occurs in stainless steel with a post-fermentation maceration of 10+ days. The wine is aged in old 2400l barrels for 2 years before bottling, and another year in bottle.	~500 cases
Barbaresco Riserva "Rose delle Casasse"	1.5ha of vines in Casasse (Neive) of the rare <i>Nebbiolo Rose</i> clone. ~0.45ha was planted in 1913, with the balance planted in 2008 & 2009 from a <i>massale</i> selection.	Primary fermentation lasts 10-15 days in stainless steel, with a <i>cappello sommerso</i> maceration lasting an additional 10+ days. The wine is aged in a mix of used barrels (500l, 800l, & 2500l) for 4 years before bottling, and another 2 years in bottle.	~900 cases
Barbaresco Riserva "Quindicianni"	A blend of <i>Nebbiolo Rose</i> grapes from Casasse (Neive), with another rare clone, <i>Nebbiolo Michet</i> , from 0.5ha of Roncaglie (Barbaresco)	Primary fermentation lasts 10-15 days in stainless steel, with a <i>cappello sommerso</i> maceration lasting an additional 10+ days. The wine is aged in used barrels (400l & 800l) for 5 years before bottling, and an additional <u>10 years</u> in bottle.	~120 cases