

WINERY CASCINA MUCCI is a small winery located in the township of Roddino, situated 450 meters above sea level, in the hills of the Langhe near Alba. The Azienda CASCINA MUCCI started in 2000 and has currently about 1.5 hectares of vines from which it produces approximately 8000 bottles per year.

The owners, Alexander Bion and his wife Charlotte Ineichen, have always been enthusiastic about wine and wine making, so in 2000 they immigrated from Switzerland to Roddino to take up their passion. They built a new cellar with modern equipment and planted new vineyards using only estate grown grapes from the following varieties: Chardonnay, Dolcetto, Barbera, Nebbiolo and Albarossa.

Their objective is to offer high quality wines by working precisely and passionately throughout the year in the vineyards. Low yield and a scrupulous selection of the grapes during harvest is the basis of their wines. Also gently destemming, crushing, pressing and not filtering allows them to bring the grapes full quality into the bottle.

2011 a very early year, but hail in July slowed down the ripening. Summary: quality excellent, quantity normal for Barbera.

2013 Cool spring with much rain. Summer was rather good and warm. But it was not enough to catch up the delay of spring. Very late harvest. For Chardonnay, Dolcetto and Nebbiolo good to very good results. The Barbera has suffered most: low yield in favor of quality.

2014 Early bud burst in spring, followed by rather cool weather with plenty of rain. Hailstorm in June caused little damage and a lot of work. The beautiful late autumn came too late for the early red varieties: We have harvested no Dolcetto and a very small quantity of Barbera. The quality of the Chardonnay, the Nebbiolo and the Albarossa is good to very good, with reduced yields.

2015 Very early sprouting, then rain in early June followed by a long dry period. Thanks to the good water resources, the vines came not in stress, actually a perfect year. Unfortunately we had twice hail, the second time in early August. Therefore very reduced production of red grape varieties.

2016 Winter with mild temperatures and low rainfall, in March the temperatures dropped and there was plenty of rain. So we had good reserves of water but a delay in the vegetative cycle. Very good weather end of summer and autumn without hail. The grapes were healthy, had excellent aromas and a good sugar content. Harvest from 12.9.16 (Sauvignon Blanc) until 22.10.16. Well-balanced wines with very good structure. In a nutshell: an year with optimal quantity and excellent quality.

2017 The winter was mild with only a few snowfalls. The summer was very hot and in particular we had sparse rainfall. The vintage was quite early. The yields were lower than the last two years but the quality was very good. The 2017 vintage has given us wines showing great promise.

2018: Winter season extended until beginning of March, temperatures lower than in recent years. Bud break regular, frequent rainfall and lower temperatures. End of springtime temperatures were rising, then a long period of good weather. Nice weather in autumn helps the grape to ripen, good weather for harvesting. Rather late harvest for the red wines (5.9.-19.10.2018). Barbera and above all Nebbiolo had a low yield. Traditional vintage, well-balanced wines with a good aging potential.

VINEYARDS Vineyards in property situated in Roddino:

0.820 ha Barbera d'Alba (planted in 2002, 2007, 2017, 2018)
0.500 ha Langhe Nebbiolo (planted in 2001, 2003, 2007)
0.085 ha Albarossa (planted in 2007, 2014)
0.280 ha Chardonnay (planted in 2012)
0.160 ha Sauvignon Blanc (planted in 2014, 2018)

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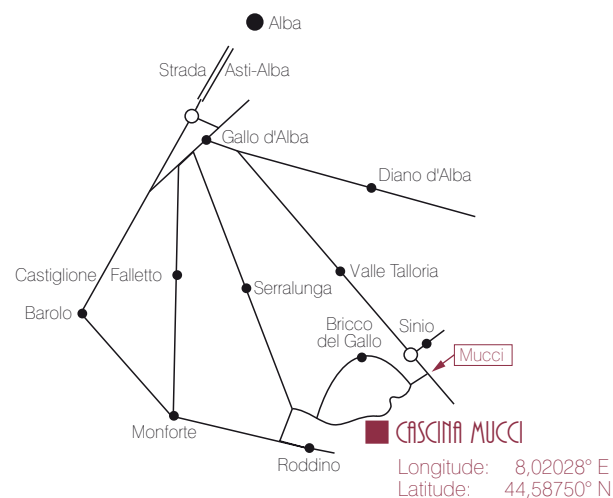
Tasting in Hillerød: 12./13.april 2019

VISIT US

Please contact us to arrange an appointment.

WHERE WE ARE

Italia - Piemonte - Provincia di Cueno
You can find us in the Langhe to the south of Alba
Google maps: cascina mucchi roddino



ENGLISH



OUR WINES

APRIL 2019



CHARDONNAY 2016/2018 LANGHE DOC CHARDONNAY

Variety: Chardonnay
 Alcohol content: 14%
 Ageing: stainless steel tank
 Colour: bright yellow
 Bouquet: notes of citrus fruits, pineapple, aromatic
 Taste: fresh, fruity, well-balanced, delicate
 Pairings: starters; fish, cheese
 Quantity produced: 2439/1136 bottles 75 cl
 Price: Euro 9.00 VAT incl.



LANGHE BIANCO 2017 LANGHE DOC CHARDONNAY

Varieties: Chardonnay (87%), Sauvignon Blanc (13%)
 Alcohol content: 15,5%
 Ageing: stainless steel tank
 Colour: bright yellow
 Bouquet: distinctive Sauvignon Blanc flavour
 Taste: fresh, fruity, persistent, well balanced long finish
 Pairings: fitting also with exotic dishes
 Quantity produced: 985 bottles 75 cl
 Price: Euro 11.00 VAT incl.



sold out

The new vintage will be ready in september 2019.

MEROS 2013 BARBERA D'ALBA DOC SUPERIORE

Variety: Barbera
 Alcohol content: 14%
 Ageing: in used french oak barrels
 Colour: intense violet-red
 Bouquet: red berries, coffee
 Taste: fruity, good structure, velvety
 Pairings: ideal with rich dishes, barbecue, medium aged cheeses
 Quantity produced: 2050 bottles 75 cl
 Price: Euro 7.00 instead of euro 10.00 VAT incl.



last bottles

MEROS 2016 BARBERA D'ALBA DOC SUPERIORE

Variety: Barbera
 Alcohol content: 15,5%
 Ageing: 10 month in french oak
 Color: purpura
 Bouquet: intense, red dark berries
 Taste: good structure, elegant, still very jung
 Pairings: ideal with rich dishes, barbecue, medium aged cheeses
 Quantity produced: 971 bottiglie 75 cl
 Price: Euro 11.00 IVAT incl.



BARBERA SUPERIORE 2016 BARBERA D'ALBA DOC SUPERIORE

Varieties: Barbera 95%, Nebbiolo 5%
 Alcohol content: 15,5%
 Ageing: 10-17 mesi in oak barrels, a part new ones
 Colore: dark purpura
 Bouquet: fresh, intense, fruity aromas of dark berries
 Sapore: complex, good structure, fruity aromas of dark berries
 Gastronomia: ideal with rich dishes, steaks, aged cheeses
 Produzione: 2307 bottles 75 cl, 40 magnum (150cl)
 Prezzo cantina: Euro 13.00 VAT incl.
 Magnum: wooden box Euro 31.00
 box Euro 27.00 VAT incl.



PERÒ 2014 LANGHE DOC NEBBIOLO

Variety: Nebbiolo
 Alcohol content: 14,5%
 Ageing: in french oak barrels, a part in new ones
 Colour: ruby-red
 Bouquet: spicy, fruity sensation, elegant
 Taste: harmonious, very fine and elegant with smooth tannins
 Pairings: ideal with red meat dishes
 Quantity produced: 1015 bottles 75 cl
 Price: Euro 13.00 VAT incl.



LANGHE ROSSO 2013 LANGHE DOC ROSSO

Varieties: Nebbiolo 70%, Barbera 30%
 Alcohol content: 14,5%
 Ageing: in french oak barrels
 Colour: deep ruby-red
 Bouquet: black fruits, spicy
 Taste: sensations of red berries, persistent
 Pairings: excellent balance between acidity and the noble tannins, ideal with red meat dishes
 Quantity produced: 1648 bottles 75 cl
 Price: 2013/2015 Euro 14.50 VAT inkl.
 2014 Euro 13.00 (N 62%, B 38%)



PER CARLOTTA 2016 BARBERA D'ALBA DOC SUPERIORE

Variety: Barbera
 Alcohol content: 16,5%
 Ageing: in two new french oak barrels for 20 months
 Colour: dark purpura
 Bouquet: dark berries, chocolate, very intense, still young
 Taste: well-bodied, well balanced acidity, persistent finish
 Pairings: ideal with red meat dishes
 Produktion: 605 bottles 75 cl
 Price: Euro 17.00 VAT incl.



BARBITO 2011 VINO OTTENUTO DA UVE APPASSITE

Variety: Barbera, from semi-dried grapes
 Alcohol content: 17,5%
 Reducing sugars: ca. 20 g/l
 Ageing: in french oak barrels (2/3 new ones)
 Colour: dark ruby-red
 Bouquet: intense, chery wood
 Taste: rich, dark cherries, delicate sweetness, long
 Pairings: blu cheese, fresh cheese, Gruyère
 Quantity produced: 1265 bottles 50 cl
 Price: Euro 15.00 VAT incl.



VINO AROMATIZZATO

Ingredients: Nebbiolo and Barbera Mucci, flavoured with numerous herbs and spices including the China Calissaia (Chinchona bark) plant, sugar
 Alcohol content: 18%
 Ageing: in oak barrels
 Bouquet: spicy, intense
 Taste: persistent, bittersweet taste
 Pairings: a perfect digestive and dessert wine pairs excellent with dark chocolate
 Quantity produced: 460 bottles 50 cl
 Price: Euro 17.00 VAT incl.
 gift box: with sweet black truffels Euro 24.00 VAT incl.



GRAPPA

Varieties: Barbera
 Nebbiolo
 Albarossa
 Alcohol content: 45°
 Ageing: stainless steel tank
 Distillery: Distilleria Beccaris
 Quantity produced: 234 bottles 50 cl
 Price: Euro 17.50 VAT incl.



GRAPPA RISERVA

Varieties: Barbera, Nebbiolo
 Dolcetto, Albarossa
 Alcohol content: 45°
 Ageing: 18 month in a cherry wood barrel
 Distillery: Distilleria Beccaris
 Quantity produced: 198 bottles 50 cl
 Price: Euro 21.50 VAT incl.



Our grappas arises from discontinuous distillation in a water bath.
 Produced exclusively with pomace from our own grapes.