

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.

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.

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 hale. The grapes were healthy, had excellent aromas and a good sugar content. Harvest from 12.9.16 umn(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.

2019 Similar as 2018: abundant rain in springtime, the soil could accumulae water, compensating for the minimal rainfall during the winter. Summer-time with high temperatures. A classic year gave wines with good structure and excellent ageing potential. A slight drop in quantity compared to 2018. Harvest period: from 13.9.2019 (Sauvignon Blanc) until 26.10.2019 (Nebbiolo).

2020 We had a mild winter with few precipitations, in March and April we had fine weather. At the first it seems to be an early year, but in May and June we had instable weather with many rainy days. But late summer and autumn made sure a very good quality, especially for the medium-long ageing wines. Harvest at Mucci from 9.9.2020 (Sauvignon blanc) until 18.10.2020 (Barbera).

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, 2015)
0.280 ha Chardonnay (planted in 2012)
0.160 ha Sauvignon Blanc (planted in 2014, 2018)

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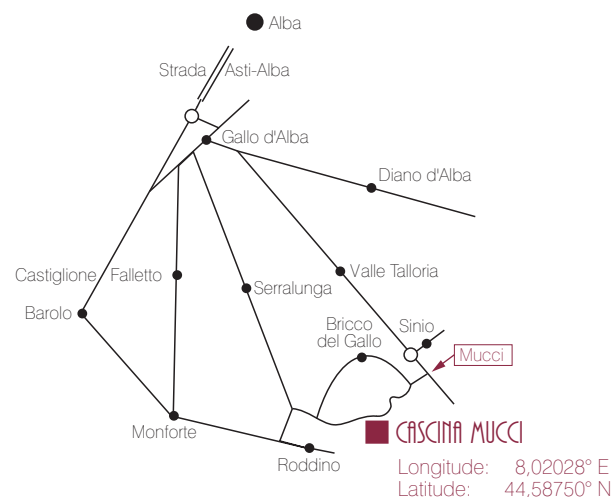
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VISIT US

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 mucci (di Bion Alexander) or
possibly Apple maps: cascina mucci



OUR WINES
JULY 2023



CHARDONNAY 2020 / 2021 LANGHE DOC CHARDONNAY

Variety:	Chardonnay
Alcohol content:	14% / 15,5%
Ageing:	stainless steel tank
Colour:	bright yellow
Bouquet:	notes of citrus fruits, pineapple, aromatic
Taste:	fresh, fruity, well-balanced, persistent
	delicate, elegant
Pairings:	starters; fish, cheese
Quantity produced:	1656 / 1500 bottles 75 cl
Price:	Euro 9,00 VAT incl.



LANGHE ROSSO 2016 LANGHE DOC ROSSO

Varieties:	Nebbiolo 50%, Barbera 50%
Alcohol content:	15,5%
Ageing:	in french oak barrels
Colour:	deep ruby-red
Bouquet:	black fruits, spicy
Taste:	sensations of red berries, persistent
	excellent balance between acidity and the noble tannin,
Pairings:	ideal with red meat dishes
Quantity produced:	1657 bottles 75 cl, 42 Magnum (150cl)



Price: Euro 14,00 VAT incl.

SPECIAL OFFER

Langhe Rosso 2014: Euro 8,00 VAT incl.

BARBERA SUPERIORE 2019 BARBERA D'ALBA DOC SUPERIORE

Varieties:	Barbera 96%, Nebbiolo 4%
Alcohol content:	16,5%
Ageing:	24 months in oak barrels, a part new ones
Colore:	dark purpura
Bouquet:	fresh, intense, fruity aromas of dark berries
Taste:	complex, good structure, fruity aromas of dark berries
Pairings:	ideal with rich dishes, steaks, aged cheeses
Quantity produced:	1692 bottles 75 cl, 42 magnum (150cl)



Price: Euro 15,00 VAT incl.
Euro 32,00 VAT incl. magnum

Barbera 2020 available october 2023

AROSSA 2019 LANGHE DOC ROSSO

Varieties:	Albarossa (82%), Nebbiolo (16%)
Alcohol content:	16%
Ageing:	24 month in two new barriques
Colour:	very dark violet-red
Bouquet:	intense red berries, vanilla, chocolate
Taste:	blackberry, raspberry, good acidity
	full bodied, long finish, still very young
Pairings:	perfect with rich dishes, steaks, aged cheeses
Quantity produced:	599 bottles 75 cl



Price: Euro 18,00 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, cherry wood
Taste:	rich, dark cherries, delicate sweetness, long
Pairings:	blu cheese, fresh cheese, Gruyère
Quantity produced:	1265 bottles 50 cl
Price:	Euro 13,50 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.



SAUVIGNON 2020 LANGHE DOC SAUVIGNON

Varieties:	Sauvignon Blanc (90%), Chardonnay (10%)
Alcohol content:	15%
Ageing:	stainless steel tank
Colour:	bright yellow
Bouquet:	fruity, black currants
Taste:	fresh, intense, complex, passion fruit
	pleasant acidity, long finish
Pairings:	pares with exotic dishes
Quantity produced:	784 bottles 75 cl
Price:	Euro 11,00 IVA VAT incl.



PERÒ 2017 / 2018 LANGHE DOC NEBBIOLO

Variety:	Nebbiolo
Alcohol content:	15 % / 15,5%
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:	1983 / 1184 bottles 75 cl,
Price:	2017 Euro 14,00 VAT incl. 2018 Euro 15,00 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, 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.