

## 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 (Barbera) up to low (Nebbiolo)

2012 A lot of snow in February and March. Early spring, early buding. The summer was very dry, missing of water. At the beginning of autumn it was quite cold and wet, ripening was slowed down.  
Harvest of Chardonnay: 11.09./12.09.2012  
Harvest of red wines: in the period from 21.09. to 21.10.2012  
reduced quantity, very good quality

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.

## VINEYARDS

Vineyards in property situated in Roddino:

0.60 ha Barbera d'Alba (planted in 2001, 2002, 2007)  
0.50 ha Langhe Nebbiolo (planted in 2001, 2003, 2007)  
0.06 ha Albarossa (planted in 2007)  
0.28 ha Chardonnay (planted in 2012)  
0.10 ha Sauvignon Blanc (planted in 2014)

## CONTACTS

## Italy

Azienda Agricola Cascina Mucci  
Alexander Bion und Carlotta Ineichen  
Località Mucci 2  
IT - 12050 Roddino  
Tel/Fax 0039 0173 79 40 89  
Mobile 0039 335 809 87 21  
E-Mail info@cascinamucci.it  
www.cascinamucci.it

## Switzerland

Mucci Wine GmbH  
Marie-Louise Bion  
Dorfstrasse 27  
CH - 8155 Niederhasli  
Mobile 0041 (0)79 414 89 47  
E-Mail ml.bion@bluewin.ch  
www.cascinamucci.it

## Denmark

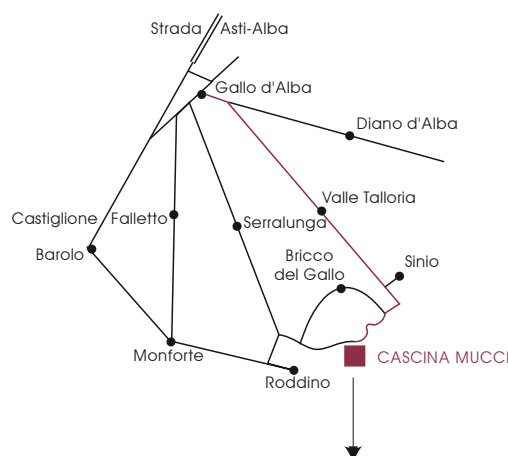
Piemonte Vine & Delikatesser  
Jørgen Hansson  
Mobile 0045 5118 3037  
E-Mail info@piemontevine.dk  
www.piemontevine.dk

## VISIT US

Please contact us to arrange an appointment.

## WHERE WE ARE

Italia - Piemonte - Provincia di Cuneo  
You can find us in the Langhe to the south of Alba.



Longitude: 8° 01' 13" E  
Latitude: 44° 35' 15" N



## OUR WINES

FEBRUARY 2017



## LANGHE DOC CHARDONNAY 2015

Variety:	Chardonnay 100%
Alcohol content:	14%
Ageing:	100% 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:	2112 bottles 75 cl
Price:	Euro 9.00 VAT incl.



Vintage 2016 will be ready april 2017.

## LANGHE DOC DOLCETTO 2013

Variety:	Dolcetto 92%, Barbera 8%
Alcohol content:	14%
Ageing:	in used french oak barrels
Colour:	ruby-red
Bouquet:	fruity sensation of cherries and blackberries
Taste:	elegant, balanced, sour cherries
Pairings:	ideal with rich dishes, pizza
Quantity produced:	859 bottles 75 cl
Price:	Euro 8.50 VAT incl.



## MEROS 2013 BARBERA D'ALBA DOC SUPERIORE

Variety:	Barbera 100%
Alcohol content:	14%
Ageing:	in used french oak barrels
Colour:	intense violet-red
Bouquet:	red berries, coffee
Taste:	fruity, good structure, velvety, still young
Pairings:	ideal with rich dishes, barbecue, medium aged cheeses
Quantity produced:	2050 bottles 75 cl
Price:	Euro 10.00 VAT incl.



## BARBERA D'ALBA DOC SUPERIORE 2012

Variety:	Barbera 90%, Nebbiolo 10%
Alcohol content:	15%
Ageing:	in french oak barrels (a part in new ones)
Colour:	dark ruby-red
Bouquet:	rich, fruity, vanilla, intense
Taste:	aromas of black berries, full bodied, powerfull, intense still young, excellent aging potential
Pairings:	ideal with rich dishes, barbecue
Quantity produced:	1922 bottles 75 cl, 40 magnum

Price:	Euro 12.00 bottle 75 cl VAT incl. Euro 29.00 magnum wooden box 150 cl VAT incl.
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Vintage 2013 and 2014 of this wine have not been produced.

## PERÒ 2013 LANGHE DOC NEBBIOLO

Variety:	Nebbiolo 100%
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 good ageing potential
Pairings:	ideal with red meat dishes
Quantity produced:	952 bottles 75 cl

Price:	Euro 14.50 VAT incl.
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## BARSITO 2011

## VINO OTTENUTO DA UVE APPASSITE

Variety:	Barbera 100%, 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 15.50 VAT incl.



## VINO AROMATIZZATO

Ingredients:	Barbera Mucci 2012 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.



## GRAPPA

Varieties:	Barbera 59% Nebbiolo 35% Albarossa 6%
Alcohol content:	45°
Ageing:	stainless steel tank
Distillery:	Distilleria Beccaris
Quantity produced:	282 bottles 50 cl
Price:	Euro 17.50 VAT incl.



## GRAPPA RISERVA

Varieties:	Barbera 56%, Nebbiolo 27% Dolcetto 10%, Albarossa 5%
Alcohol content:	45°
Ageing:	barrel (cherry wood)
Distillery:	Distilleria Beccaris
Quantity produced:	170 bottles 50 cl
Price:	Euro 21.50 VAT incl.



## LANGHE DOC ROSSO 2013

Varieties:	Nebbiolo 65%, Barbera 35%
Alcohol content:	14,5%
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 tannins, still young
Pairings:	ideal with red meat dishes
Quantity produced:	1648 bottles 75 cl

Price:	Euro 14.50 bottle 75 cl VAT incl.
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Vintage 2012: still some bottles left  
➡ magnum 2012 150 cl (wooden box) Euro 34.00

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