

# L'AZIENDA CASCINA MUCCI - L'AZIENDA CASCINA MUCCI

**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.

**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 accumulate water, compensating the minimal rainfall during the winter. Summer-time with high temperatures. This 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).

**2021** A mild winter with plenty of rain and some snow ensured an excellent supply of water, witch was important, the rainfall 2021 was at its lowest level in recent years. A long period of fine weather began with spring and lasted throughout the summer. Heavy storms in July made no damage. A warm autumn contributed to an excellent plant health with high sugar content. Yields were low, the wines are structured intended for lengthy ageing. Vintage at Mucci: 12.9.2021 (Chardonnay) until 16.10.2021 (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)

# L'AZIENDA CASCINA MUCCI - L'AZIENDA CASCINA MUCCI

## CONTACTS

Italy  
Azienda Agricola Cascina Mucci  
Alexander Bion und Carlotta Ineichen  
Località Mucci 2  
IT - 12050 Roddino  
Mobile 0039 335 809 87 21  
Mobile 0039 349 620 19 20  
E-Mail info@cascinamucci.it  
www.cascinamucci.it

Switzerland  
Mucci Weine 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

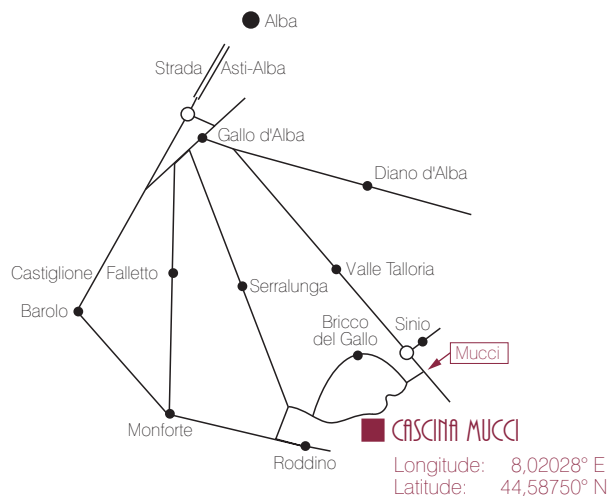
Denmark  
Piemonte Vine & Delikatesser  
Jørgen and Bella  
Mobile Jørgen 0045 5118 3037  
Mobile Bella 0045 2577 7416  
E-Mail info@piemontevine.dk  
www.piemontevine.dk

## 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



WWW.CASCINAMUCCI.IT

ENGLISH



OUR WINES  
APRIL 2024



## CHARDONNAY 2021 / 2022 LANGHE DOC CHARDONNAY

Variety: Chardonnay  
 Alcohol content: 15,5% / 15,5%  
 Ageing: stainless steel tank  
 Colour: bright yellow  
 Bouquet: notes of citrus fruits, pineapple, aromatic  
 Taste: fresh, fruity, well-balanced, persistent delicate, elegant, full body starters; fish, cheese  
 Pairings: starters; fish, cheese  
 Quantity produced: 1500 / 1602 bottles 75 cl

Price: Euro 9,00 VAT incl.



## LANGHE BIANCO 2018 LANGHE DOC CHARDONNAY

Varieties: Sauvignon Blanc (50%), Chardonnay (50%)  
 Alcohol content: 14,5%  
 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: 1109 bottles 75 cl

Price: Euro 11,00 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 good acidity, long finish pares with exotic dishes  
 Pairings: pares with exotic dishes  
 Quantity produced: 784 bottles 75 cl

Price: Euro 11.00 IVA VAT incl.



## LANGHE SAUVIGNON 2022 LANGHE DOC SAUVIGNON

Varieties: Sauvignon Blanc 90%, Chardonnay 10%  
 Alcohol content: 15,5%  
 Ageing: stainless steel tank  
 Colour: bright yellow  
 Bouquet: fruity, black currants  
 Taste: fresh, powerfull, complex, gooseberry pleasant acidity, long finish pares with exotic dishes for main courses  
 Pairings: pares with exotic dishes for main courses  
 Quantity produced: 876 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.



## 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, ripe excellent balance between acidity and the noble tannin, ideal with red meat dishes  
 Pairings: ideal with red meat dishes  
 Quantity produced: 1657 bottles 75 cl, 42 Magnum (150cl)

Price: Euro 14,00 VAT incl.



## BARBERA SUPERIORE 2020 BARBERA D'ALBA DOC SUPERIORE

Variety: Barbera  
 Alcohol content: 16,5%  
 Ageing: 24 months in oak barrels, more then 50% 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: 2683 bottles 75 cl, 26 magnum (150cl)

Price: Euro 15,50 VAT incl.  
 Euro 33,00 VAT incl. magnum



## AROSSA 2019 LANGHE DOC ROSSO

Varieties: Albarossa (82%), Nebbiolo (16%)  
 Alcohol content: 16%  
 Ageing: 24 months 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 perfect with rich dishes, steaks, aged cheeses  
 Pairings: perfect with rich dishes, steaks, aged cheeses  
 Quantity produced: 599 bottles 75 cl

Price: Euro 18,00 VAT incl.



**sold out**

## 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 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.



## GRAPPA

Varieties: Barbera, Nebbiolo, Albarossa  
 Alcohol content: 45°  
 Ageing: stainless steel tank  
 Quantity produced: 60 bottles 50 cl  
 Price: Euro 17,50 VAT incl.



## GRAPPA RISERVA

Varieties: Barbera, Nebbiolo, Albarossa  
 Alcohol content: 45°  
 Ageing: 18 months in a cherry wood barrel  
 Distillery: Distilleria Beccaris  
 Quantity produced: 140 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.

## BRANDY

The brandy arises from the distillation of our wine.  
 Alcohol content: 45°  
 Ageing: 56 months in a cherry wood barrel  
 Quantity produced: 200 bottles 50 cl

Price: Euro 18,00 IVA incl.