

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.

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.

2019 Similar as 2018: abundant rain in springtime, the soil could accumulate 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 13.9.2020 (Sauvignon Blanc) until 26.10.2020 (Nebbiolo).

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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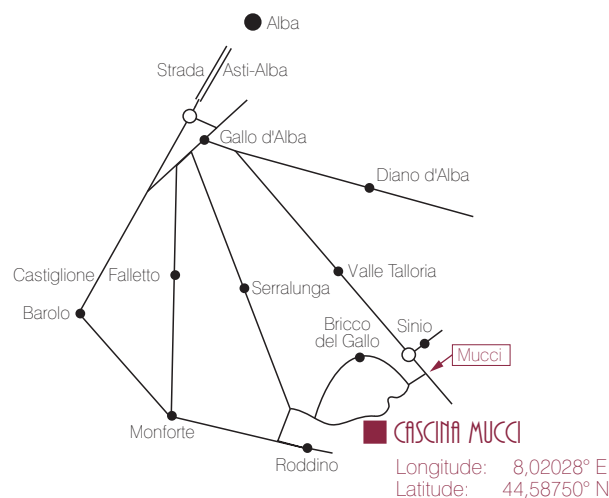
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VISIT US

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



ENGLISH



OUR WINES

DECEMBER 2021



CHARDONNAY 2019 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, persistent delicate
 Pairings: starters; fish, cheese
 Quantity produced: 1330 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.



LANGHE BIANCO 2019 LANGHE DOC BIANCO

Varieties: Sauvignon Blanc (64%), Chardonnay (36%)
 Alcohol content: 15,5%
 Ageing: stainless steel tank
 Colour: bright yellow
 Bouquet: fruchtig, schwarze Johannisbeeren
 Taste: fruchtige Frische, intensiv, komplex schönes Süsse-Säure Spiel, langer Abgang auch zu exotischen Speisen perfekt
 Pairings: auch zu exotischen Speisen perfekt
 Quantity produced: 660 bottles 75 cl

Price: Euro 11,00 IVA VAT incl.



BARBERA SUPERIORE 2018 BARBERA D'ALBA DOC SUPERIORE

Varieties: Barbera 95%, Nebbiolo 5%
 Alcohol content: 16,5%
 Ageing: 20 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: 2099 bottles 75 cl, 36 magnum (150cl)

Price: Euro 14,00 VAT incl.
 Euro 33,00 VAT incl. magnum in wooden box



PERÒ 2017 LANGHE DOC NEBBIOLO

Variety: Nebbiolo
 Alcohol content: 15 %
 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 bottles 75 cl, 13 Magnum (150cl)

Price: Euro 14,00 VAT incl.
 Euro 33,00 VAT incl. Magnum in wooden box



Available also vintage 2016

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, 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.
 Euro 33,00 VAT incl. Magnum in wooden box



AROSSA 2017 VINO ROSSO

Varieties: Albarossa, Nebbiolo
 Alcohol content: 15,5%
 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 perfect with rich dishes, steaks, aged cheeses
 Pairings: perfect with rich dishes, steaks, aged cheeses
 Quantity produced: 597 bottles 75 cl

Price: Euro 17,00 IVA incl.



Sold out

AROSSA 2018: in sale April 2022

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.



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.