

**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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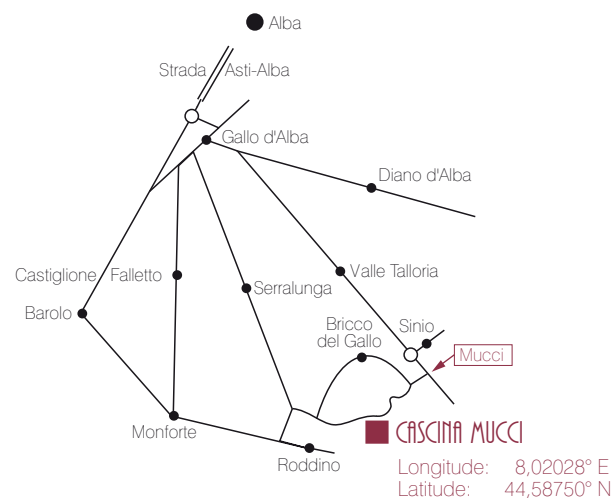
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**VISIT US**

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 2020



## 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.



## BARBERA SUPERIORE 2017 BARBERA D'ALBA DOC SUPERIORE

Varieties: Barbera 96%, Nebbiolo 4%  
 Alcohol content: 15,5%  
 Ageing: 10-24 months in oak barrels, a part new ones  
 Colour: 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: 1948 bottles 75 cl, 42 magnum (150cl)  
 Price: Euro 13,50 VAT incl.



## PERÒ 2016 LANGHE DOC NEBBIOLO

Variety: Nebbiolo  
 Alcohol content: 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: 1168 bottles 75 cl  
 Price: Euro 13,50 VAT incl.  
 OFFER: PERÒ 2014 Euro 8,00 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 sensations of red berries, persistent  
 Taste: 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  
 Price: Euro 13,50 VAT incl.  
 OFFER: Langhe Rosso 2014 Euro 8,00 VAT incl.



## AROSSA 2016 PIEMONTE DOC ALBAROSSA

Varieties: Albarossa (86%), Nebbiolo (14%)  
 Alcohol content: 16%  
 Ageing: 20 month in two new barriques  
 Colour: very dark violet-red  
 Bouquet: intense red berries, vanilla, chocolate  
 Taste: blackberry, raspberry, good acidity  
 Pairings: full bodied, long finish, still very young perfect with rich dishes, steaks, aged cheeses  
 Quantity produced: 590 bottles 75 cl  
 Price: Euro 15,50 IVA incl.



AROSSA 2017: in sale February 2021

## 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.

Sold out