

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.

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, Sauvignon blanc, 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 and pressing allows them to bring the grapes full quality into the bottle.

VINTAGES

- 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, which 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. Harvest at Mucci: 12.9.2021 (Chardonnay) until 16.10.2021 (Barbera)
- 2022** In winter the climate was mild with a shortage of rainfall, spring continued with good weather and no significant rain. Bud break was normal, spring continued with very low rainfall. Summer brought high temperatures and the vines felt the lack of water. Harvest at Mucci: 1.9.2022 (Chardonnay) until 8.10.2022 (Nebbiolo).
- 2023** A colder winter than in the previous year extended until the end of February. Very little rainfall in the first part of spring was followed in May and June by frequent - and at times heavy - weather fronts and cool temperatures. After the 6th of July we had stable hot summer weather with no water stress as it happened in 2022. The quality of the grapes was very good and the yield bigger than in 2022. Harvest at Mucci: Sauvignon 13.9.2023, Chardonnay 15.9. e 16.9.2023, Albarossa 8.10.2023, Barbera 6.10. e 7.10.2023, Nebbiolo 13.10. e 14.10.2023

You may find the complete versions of all vintages in english on the website of:

CONSORZIO DI TUTELA BAROLO BARBARESCO ALBA LANGHE E DOGLIANI

<https://www.langhevineti.it/en/members-area/harvest/>

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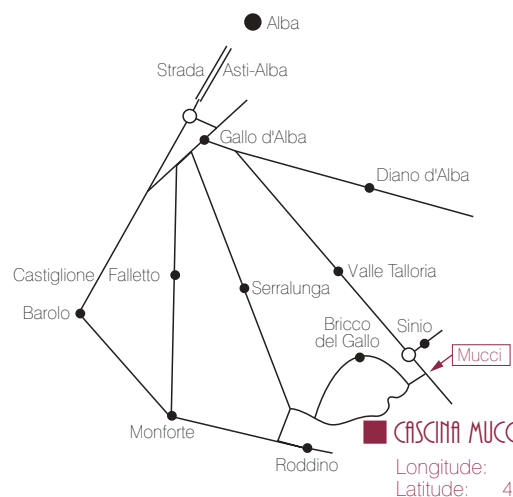
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VISIT US

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
Google maps: [cascina mucci](#) (di Bion Alexander) or
Apple maps: [cascina mucci](#)



WWW.CASCINAMUCCI.IT

ENGLISH



OUR WINES
JULY 2026



CHARDONNAY 2022 LANGHE DOC CHARDONNAY

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

Price: Euro 9,00 VAT incl.



CHARDONNAY 2023 LANGHE DOC CHARDONNAY

Variety: Chardonnay
Alcohol content: 14%
Ageing: stainless steel tank
Colour: bright yellow
Bouquet: notes of citrus fruits, pineapple, aromatic
Taste: very fresh, fruity, well-balanced, elegant
elegant, full-bodied
starters; fish, cheese
Pairings:
Quantity produced: 1504 bottles 75 cl

Price: Euro 9,00 VAT incl.



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 perfect with exotic dishes for main courses
Pairings:
Quantity produced: 876 bottles 75 cl

Price: Euro 11.00 IVA VAT incl.



SAUVIGNON 2023 LANGHE DOC SAUVIGNON

Varieties: Sauvignon Blanc 100%
Alcohol content: 15%
Ageing: stainless steel tank
Colour: bright yellow
Bouquet: fruity, black currants
Taste: fresh, elegant, gooseberry
pleasant acidity, goodfinish
tart ers, pares also with exotic dishes for main courses
Pairings:
Quantity produced: 920 bottles 75 cl

Price: Euro 11.00 IVA VAT incl.



PERÒ 2019 LANGHE DOC NEBBIOLO

Variety: Nebbiolo
Alcohol content: 15,5%
Ageing: 18-22 months in oak barrels, a part new
Colour: ruby-red
Bouquet: spicy, fruity sensation, elegant
Taste: harmonious, fine and elegant with softtannins
ideal with red meat dishes and hard cheese
Pairings:
Quantity produced: 1703 bottles 75 cl, 30 magnum

Price: Euro 15,00 VAT incl.
Euro 32.00 VAT incl. magnum



PERÒ 2020 LANGHE DOC NEBBIOLO

Variety: Nebbiolo
Alcohol content: 16%
Ageing: 26 months in french oak barrels, a part new
Colour: ruby-red
Bouquet: spicy, fruity sensation, elegant
Taste: harmonious, complex and elegant with good tannins
ideal with red meat dishes, still very young
Pairings:
Quantity produced: 1382 bottles 75 cl, 42 magnum

Price: Euro 15,00 VAT incl.
Euro 32.00 VAT incl. magnum



BARBERA 2021 BARBERA D'ALBA DOC SUPERIORE

Variety: Barbera
Alcohol content: 16,5%
Ageing: 16-25 months in oak barrels, 50% new ones
Colore: dark purpura
Bouquet: fresh, intense, fruity aromas of dark berries
Taste: complex, good structure, delicious oak,
still young
ideal with rich dishes, steaks, aged cheeses
Pairings:
Quantity produced: 2288 bottles 75 cl, 45 magnum

Price: Euro 16,00 VAT incl.



BARBERA 2022 BARBERA D'ALBA DOC SUPERIORE

Variety: Barbera
Alcohol content: 17%
Ageing: 24 months in oak barrels, over 50% new ones
Colore: dark purpura
Bouquet: fresh, intense, fruity aromas of ripe berries
Taste: complex, full bodied, very persistent
very young
ideal with rich dishes, steaks, aged cheeses
Pairings:
Quantity produced: 2000 bottles 75 cl, 43 magnum

Price: Euro 17,50 VAT incl.



ALROSSA 2021 LANGHE DOC ROSSO

Varieties: Albarossa (86%), Nebbiolo (14%)
Alcohol content: 16%
Ageing: 42 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:
Quantity produced: 603 bottles 75 cl

Price: Euro 24,00 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%
Bouquet: spicy, intense
Pairings: a perfect digestive and dessert wine
pairs excellent with dark chocolate
Quantity produced: 460 bottles 50 cl

Price: Euro 7,00 VAT incl.



GRAPPA CLASSICA

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

Alcohol content: 45°
Ageing: 56 months in a new cherry wood barrel
Quantity produced: 200 bottles 50 cl
Price: Euro 18,00 IVA incl.

Our brandy arises from the distillation of our wine.

