

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

- 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. Harvest started with the Chardonnay and the Sauvignon blanc from 27.8.2017 and ended 18.10.2017 with the last Barbera harvest.
- 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 and plant felt the lack of water. Harvest at Mucci: 1.9.2022 Chardonnay until 8.10.2022 (Nebbiolo).

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

CONSORZIO DI TUTELA BAROLO BARBARESCO ALBA LANGHE E DOGLIANI

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

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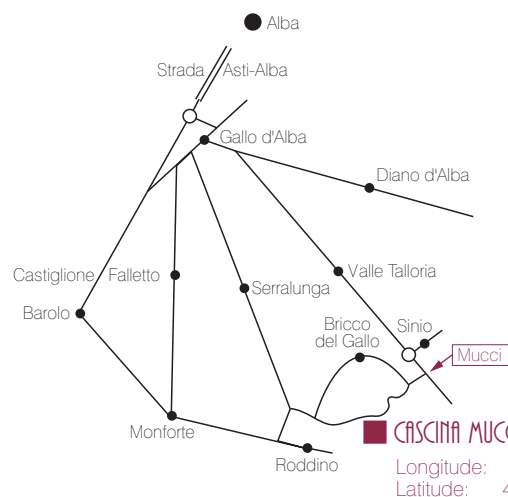
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VISIT US

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
possibly Apple maps: [cascina mucci](#)



WWW.CASCINAMUCCI.IT

ENGLISH



OUR WINES
NOVEMBER 2024



CHARDONNAY 2021 LANGHE DOC CHARDONNAY

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

Price: Euro 9,00 VAT incl.



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: fresh, fruity, well-balanced, persistent elegant, full-bodied starters; fish, cheese
 Pairings:
 Quantity produced: 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 8,00 VAT incl. SPECIAL OFFER



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:
 Quantity produced: 876 bottles 75 cl

Price: Euro 11.00 IVA VAT incl.



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, ripe fruit
 Taste: intense, very fine and elegant with smooth tannins
 Pairings: ideal with red meat dishes
 Quantity produced: 1983 bottles 75 cl,

Price: Euro 14,00 VAT incl.



PERÒ 2019 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, fine and elegant with good tannins
 Pairings: ideal with red meat dishes, very young
 Quantity produced: 1703 bottles 75 cl, 30 Magnum (150 cl)

Price: Euro 15,00 VAT incl.
 Euro 33.00 VAT incl. magnum



BARBERA SUPERIORE 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, very young
 Pairings: ideal with rich dishes, steaks, aged cheeses
 Quantity produced: 2288 bottles 75 cl, 45 magnum (150cl)

Price: Euro 16,00 VAT incl.
 Euro 33,00 VAT incl. magnum



AROSSA 2020 LANGHE DOC ROSSO

Varieties: Albarossa (85%), Nebbiolo (15%)
 Alcohol content: 16%
 Ageing: 35 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: 587 bottles 75 cl

Price: Euro 21,00 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%
 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 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.