

**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.

2011 a very early year, but hail in July slowed down the ripening. Summary: quality excellent, quantity normal for Barbera.

2013 Cool spring with much rain. Summer was rather good and warm. But it was not enough to catch up the delay of spring. Very late harvest. For Chardonnay, Dolcetto and Nebbiolo good to very good results. The Barbera has suffered most: low yield in favor of quality.

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 hale. 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.

**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, 2014)  
0.280 ha Chardonnay (planted in 2012)  
0.160 ha Sauvignon Blanc (planted in 2014, 2018)

## CONTACTS

Italy  
Azienda Agricola Cascina Mucci  
Alexander Bion und Carlotta Ineichen  
Località Mucci 2  
IT - 12050 Roddino  
Mobile 0039 335 809 87 21  
Tel 0039 0173 79 40 89  
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

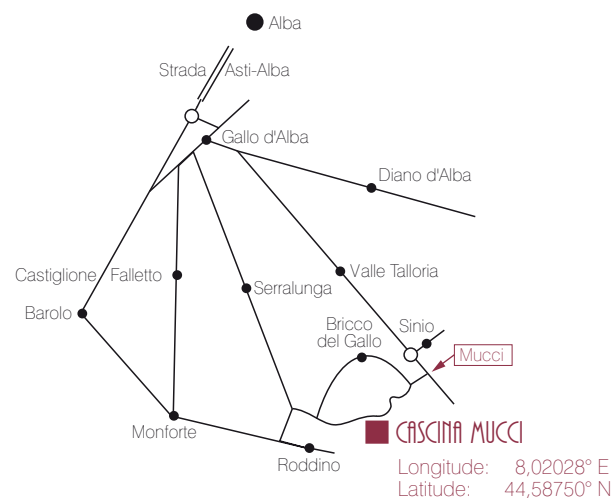
Denmark  
Piemonte Vine & Delikatesser  
Jørgen and Bella  
Mobile 0045 5118 3037  
E-Mail info@piemontevine.dk  
www.piemontevine.dk

## 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 mucchi roddino



ENGLISH



# OUR WINES

SEPTEMBER 2019



## CHARDONNAY 2016/2018 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, delicate  
 Pairings: starters; fish, cheese  
 Quantity produced: 2439/1136 bottles 75 cl  
 Price: Euro 9.00 VAT incl.



## LANGHE BIANCO 2017 LANGHE DOC CHARDONNAY

Varieties: Chardonnay (87%), Sauvignon Blanc (13%)  
 Alcohol content: 15,5%  
 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: 985 bottles 75 cl  
 Price: Euro 11.00 VAT incl.



*sold out*

The vintage 2018 (50% Chardonnay, 50% Sauvignon B.) will be ready in november 2019.

## MEROS 2013 BARBERA D'ALBA DOC SUPERIORE

Variety: Barbera  
 Alcohol content: 14%  
 Ageing: in used french oak barrels  
 Colour: intense violet-red  
 Bouquet: red berries, coffee  
 Taste: fruity, good structure, velvety  
 Pairings: ideal with rich dishes, barbecue, medium aged cheeses  
 Quantity produced: 2050 bottles 75 cl  
 Price: *Euro 7.00 instead of euro 10.00 VAT incl.*



*last bottles*

## MEROS 2016 BARBERA D'ALBA DOC SUPERIORE

Variety: Barbera  
 Alcohol content: 15,5%  
 Ageing: 10 month in french oak  
 Colour: purpura  
 Bouquet: intense, red dark berries  
 Taste: fresh, good structure, elegant  
 Pairings: ideal with rich dishes, barbecue, medium aged cheeses  
 Quantity produced: 971 bottles 75 cl  
 Price: Euro 11.00 VAT incl.



## BARBERA SUPERIORE 2016 BARBERA D'ALBA DOC SUPERIORE

Varieties: Barbera 95%, Nebbiolo 5%  
 Alcohol content: 15,5%  
 Ageing: 10-17 mesi in oak barrels, a part new ones  
 Colore: dark purpura  
 Bouquet: fresh, intense, fruity aromas of dark berries  
 Sapore: complex, good structure, fruity aromas of dark berries  
 Gastronomia: ideal with rich dishes, steaks, aged cheeses  
 Produzione: 2307 bottles 75 cl, 40 magnum (150cl)  
 Prezzo cantina: Euro 13.00 VAT incl.



## PERÒ 2014 / 2016 LANGHE DOC NEBBIOLO

Variety: Nebbiolo  
 Alcohol content: 14,5% / 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: 1015 / 1168 bottles 75 cl  
 Price: Euro 13.00 VAT incl.  
 Vintage 2016: Euro 14.50 VAT incl.



## LANGHE ROSSO 2015 LANGHE DOC ROSSO

Varieties: Nebbiolo 80%, Barbera 20%  
 Alcohol content: 15%  
 Ageing: in french oak barrels  
 Colour: deep ruby-red  
 Bouquet: black fruits, spicy  
 Taste: sensations of red berries, persistent  
 Pairings: excellent balance between acidity and the noble tannins, ideal with red meat dishes  
 Quantity produced: 604 bottles 75 cl  
 Price: 2013/2015 Euro 14.50 VAT incl.  
 2014 Euro 13.00 (N 62%, B 38%)



## 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  
 Quantity produced: perfect with rich dishes, steaks, aged cheeses  
 590 bottles 75 cl  
 Price: Euro 15.50 IVA incl.



## 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 15.00 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

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  
 Dolcetto, 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.