



**BRAZILIAN
CACHAÇA**

COMPANY



We are a family business, producing pot still cachaças since 1925, with our own production and organic certification. We are currently among the most awarded Brazilian spirits of recent years, with over 60 awards in national and international competitions.



Casa Bucco is a consolidated company in the Brazilian market, with a national presence and commercial partners in countries such as the United States, Mexico, and South Korea. Its cachaças are produced from sugarcane grown in the Vale do Rio das Antas, in our own areas, combining tradition, quality, and integration with the local community.



+55 (54) 9 9136.0669
casabucco@casabucco.com.br
www.casabucco.com.br
@Casabucco

PRODUCTS

NCM 2208.40.00



Casa Bucco cachaças are produced from organic sugarcane grown in the Vale do Rio das Antas. After manual harvesting, the raw material is sent for milling, fermented with selected yeasts, and distilled in a Charentais-type copper still, ensuring high quality and aromatic richness. During distillation, only the "heart" is used, ensuring purity and excellence in the final product.

The portfolio includes white, double-distilled, and aged cachaças, matured in oak barrels and Brazilian woods such as Amburana, Balsamo, and Sassafras, which impart unique sensory characteristics. Produced from our own organic sugarcane fields and bottled in exclusive brand bottles, Casa Bucco cachaças combine tradition, authenticity, and a high standard of quality.

We also develop our own brands of cachaças and other spirits.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



We have automated bottling and labeling equipment with a production capacity of 1500 bottles per hour. Capacity to serve short-term export needs: 5 containers per year of pot still cachaça.



CACHAÇARIA CASA BUCCO
City: Bento Gonçalves
State: Rio Grande do Sul
Brazil

CERTIFICATIONS



Realization:



Promoted by:

