



BUGANZA 'UVA E MANI' Angiolina Pet-Nat

REGION/ ORIGIN	Piemonte	WINEMAKER	Emanuele Buganza
VINTAGE	NV (2021 fruit)	WINERY ESTABLISHED	1978
VARIETALS	60% Nebbiolo, 40% Arneis	VINEYARD(S)	Estate vines
ALCOHOL	11.5%	AGE OF VINEYARD(S)	7 - 30 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Tortonian chalky marl and sand
AGING	6 months	VINEYARD(S) ELEVATION	248 meters
AGING VESSEL(S)	Concrete & bottle conditioned	FARMING METHODS	Certified Organic (biodynamic practices)
FILTER/FINING	None	HARVEST DATE	August 22, 2021
TOTAL SULFUR RS	20 mg/l .5 g/l	PRODUCTION	2,000 bottles

The 'puppeteer' image represents Emanuele (the winemaker) and his love for underground artistic projects, and his time on stage - he worked as a puppet master on television for fifteen years before committing himself fully to the family winery

Buganza is a small family winery whose story began in 1978 in the rolling hills of Piobesi d'Alba in Piemonte, where Renato Buganza produced his very first Nebbiolo and Barbera d'Alba. Over the last 40 years, the dedication to the earth and very low environmental impact wines has remained steady, while the estate has grown close to 11 hectares of vines that are spread between Piobesi, Guarene, and the famous La Morra, to produce around 50,000 bottles a year. The range of 'Uva e Mani' (Grapes and Hands) is dedicated to the passions and artistic love of different Buganza family members, while also paying homage to their soft and artistic touch with each wine. They focus on the great classics of the Langhe and Roero, while also preserving ancient traditions and techniques that have become more desired again in the modern natural wine world. Emanuele, Renato's son, has now taken the reins and produces soulful wines that are always made from their pristine and natural vineyards (certified organic, as well as farmed biodynamically), fermented with their own indigenous yeasts, and he limits his use of sulfites to a bare minimum. In fact, he likes to get rid of the use of any product "besides sun, the earth, and the grapes... I keep craftsmanship minimal, yet very careful, in order to work without technology other than manual work, grapes, and time."

Angiolina was Emanuele's maternal grandmother who loved to make bubbly wine by refermenting bottles in the cellar for her family

The Angiolina Pet-Nat is named after Emanuele's maternal grandmother, who had a passion for making small-batch sparkling wines in the cellar for her family when she was young. This is a unique blend of Nebbiolo and Arneis, that were both immediately pressed off the skins to begin natural co-fermentation in steel tank, however they keep about 7% of the must for later. After about 20 days, the fermentation finishes and the only touch of sulfites is added when moving the juice to concrete vats where it rests and stays quite cold during the winter months, and in the spring the wine is naturally clarified and ready for the reserved juice to kickstart fermentation again. After two days of this slow process, the wine is bottled and but in an underground cellar to finish fermentation. The resulting bubbles are fresh and alive with incredible aromatics like white peach, lemon pith, and herbs. The mouthfeel is soft and enjoyable, accompanied by delicious acidity, spicy fruit, and juicy texture that makes the bottle so very drinkable.