



BUGANZA 'UVA E MANI' Bricco delle Viole Barolo

REGION/ ORIGIN	Piemonte Barolo DOCG	WINEMAKER	Emanuele Buganza
VINTAGE	2019	WINERY ESTABLISHED	1978
VARIETALS	100% Nebbiolo	VINEYARD(S)	Bricco delle Viole Cru (.38 ha plot)
ALCOHOL	14.5%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & limestone (rich with magnesium & manganese)
AGING	20 months 22 months	VINEYARD(S) ELEVATION	400-420 meters
AGING VESSEL(S)	500L French tonneaux 1800L Slavonia botti	FARMING METHODS	Organic
FILTER/FINING	None	HARVEST DATE	October 18 th
TOTAL SULFUR RS	85 mg/l .03 g/l	PRODUCTION	2,448 bottles

The Cello image is crucial to Buganza, as this was the instrument of Oddone, Emanuele's grandfather he played the Cello four hours a day until he passed at 85 years old

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 popular 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."

Of the 170 'Crus' in Barolo, Bricco delle Viole is one of the highest in altitude, which stands out for its unique terroir and the elegance it imparts to the wines

The 2019 Barolo Cru Bricco delle Viole is a testament to Buganza's dedication to their craft, hailing from one of the highest and most prestigious crus in Barolo at 400-420 meters. The south-facing slope ensures optimal sun exposure, while the vineyards, currently rented, are meticulously cared for as Buganza develops new plantings on their own land in Bricco. The winemaking process begins with 12 days of natural fermentation in steel tanks before the grapes are pressed and transferred to barrels for malolactic fermentation until December. The wine then matures for 20 months in 500L French tonneaux, followed by an additional 22 months in 1800L Slavonian oak barrels, totaling 42 months of aging. In the glass, this Barolo reveals a captivating bouquet of roses, dried crushed flowers, ripe cherry, and a hint of liqueur. On the palate, it showcases deep earthy fruit, vibrant acidity, and notes of ripe cherries and mushrooms, with very accessible tannins. This is a beautifully balanced and complex wine, promising elegance and longevity for many years to come.