



## BUGANZA 'UVA E MANI'

### Elide (vino arancia)

REGION/ ORIGIN	Piemonte	WINEMAKER	Emanuele Buganza
VINTAGE	NV (2020 fruit)	WINERY ESTABLISHED	1978
VARIETALS	95% Arneis 5% Favorita	VINEYARD(S)	Estate vines
ALCOHOL	12.5%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Concrete (8 days with skins) Indigenous yeasts	SOIL TYPE	Tortonian chalky marl and sand
AGING	8 months	VINEYARD(S) ELEVATION	256 meters
AGING VESSEL(S)	Concrete (5,000L)	FARMING METHODS	Certified Organic (biodynamic practices)
FILTER/FINING	None	HARVEST DATE	September 15, 2020
TOTAL SULFUR RS	35 mg/l .3 g/l	PRODUCTION	6,000 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 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."

*Elide was Emanuele's paternal grandmother  
whose inspiring youthfulness and romantic nostalgia had her spending each night writing in her diary by candlelight*

The *Uva e Mani 'Elide'* is a dynamite expression of what skin-fermentation with white grapes can be. Coming from a 30-year-old vineyard of predominately Arneis, but with a bit of Favorita too, these grapes were hand-harvested and brought to the cellar for natural co-fermentation in concrete vats. After about 8 days of skin time, the grapes were pressed and put back in the vats to continue, as well as to complete malolactic fermentation. The wine rested there for 8 months, naturally clarifying and seeing no filtration before bottling. Only a touch of sulfites were used after malo and before bottling, resulting in a very expressive and raw version of the grapes. The nose is loaded with spicy aromatics, peach skin, and herbs, all leading to an incredible mouthfeel that has weight and structure, a kiss of tannin, and remarkable flavor. Acidity balances the wine out, complimenting the spicy nuance, ripe tree fruits, yellow apple, and kumquat, and lasting for a very long time, built to compliment an assortment of dishes at a table.