



BUGANZA 'UVA E MANI' Fortunato

REGION/ ORIGIN	Piemonte Nebbiolo d'Alba DOC	WINEMAKER	Emanuele Buganza
VINTAGE	2016	WINERY ESTABLISHED	1978
VARIETALS	100% Nebbiolo	VINEYARD(S)	Estate vines
ALCOHOL	13.98%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Concrete Indigenous yeasts	SOIL TYPE	Tortonian chalky marl
AGING	60 months	VINEYARD(S) ELEVATION	230-270 meters
AGING VESSEL(S)	Concrete (5,000L)	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	HARVEST DATE	October 10 th
TOTAL SULFUR RS	53 mg/l .1 g/l	PRODUCTION	5,000 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."

Fortunato was Emanuele's maternal grandfather who had a unique hobby of making 'ironic' handmade lead statuettes

The 'Uva e Mani' Fortunato is a classified DOCG Nebbiolo d'Alba and is an exceptional example of the grape in its raw form. The 30-year-old vines were hand harvested and brought to the cellar for a natural fermentation in concrete for about 10 days before pressing and returned to the vats for the long rest. This wine settles, relaxes, and naturally clarifies in the concrete for five full years before it is bottled unfiltered, and having seen only a couple small additions of sulfites during its time. After about 6 months in bottle, the wine was deemed 'ready' for the market and explodes from the glass with gorgeous aromas of purple flowers, mushroom, and the sweet tones of brambly underbrush. In the mouth, it is fresh and full of red and black fruit, floral tones, and the grip of distant tannins right in line with the acidity that lasts all the way through the finish.