



BUGANZA 'UVA E MANI' Ninetta

REGION/ ORIGIN	Piemonte Piemonte Dolcetto DOC	WINEMAKER	Emanuele Buganza
VINTAGE	2024	WINERY ESTABLISHED	1978
VARIETALS	35% Arneis, 5% Nebbiolo 60% Chardonnay	VINEYARD(S)	Castagnole Lanze (C) Guarene (A & N)
ALCOHOL	13%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous clay
AGING	6 months	VINEYARD(S) ELEVATION	250 meters
AGING VESSEL(S)	Steel (no wood)	FARMING METHODS	Certified organic (biodynamic practices)
FILTER/FINING	None	HARVEST DATE	September 20th
TOTAL SULFUR RS	78 mg/l .5 g/l	PRODUCTION	3,000 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."

*Ninetta was Emanuele's grandmother, who carried on long conversations with unseen friends
This wine honors the beauty of believing in what others cannot always see*

The Uva e Mani 'Ninetta' Bianco is named for Emanuele's grandmother, and like all of his wines, it is a nod to family, land, and the deep traditions of Piedmont. From 30-year-old vines in Castagnole Lanze and Guarene, this white is a blend of Chardonnay, Arneis, and Nebbiolo that are harvested together and co-fermented naturally to find a singular point of balance. Each variety brings its own spice to the blend: Arneis with a short skin maceration for roundness and charm, Nebbiolo softly pressed to keep freshness and tension, and Chardonnay giving its generous backbone to tie everything together. After resting on its lees through the winter and a gentle partial malolactic in spring (around 30%), the wine was bottled unfiltered. The result is fresh and original, with bright fruit, floral tones, and a subtle saline edge, layered over a palate that is both creamy and vibrant. It's a wine that feels unmistakably Piedmontese, but with a spirit all its own.