



BUGANZA 'UVA E MANI' Oddone

REGION/ ORIGIN	Piemonte Roero Riserva DOCG	WINEMAKER	Emanuele Buganza
VINTAGE	2016	WINERY ESTABLISHED	1978
VARIETALS	100% Nebbiolo	VINEYARD(S)	Estate vines
ALCOHOL	14.31%	AGE OF VINEYARD(S)	60 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Tortonian chalky marl
AGING	36 months 18 months	VINEYARD(S) ELEVATION	270 meters
AGING VESSEL(S)	Slavonian oak (2,500L) Concrete (5,000L)	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	HARVEST DATE	October 15 th
TOTAL SULFUR RS	49 mg/l .1 g/l	PRODUCTION	3,000 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."

Oddone's Cello was built by a famous luthier that gathered old poor woods from furniture to build his instruments; they were 'peasants' and gave a very peculiar sound – it's memory reconnects the family to their history of peasants and artists

The 'Uva e Mani' Oddone Roero Riserva 2016 comes from the estate's 60-year-old plot of Nebbiolo vines and is an homage to Emanuele's grandfather Oddone – who played a cello that was made of old furniture woods (a 'peasant's' style instrument), connecting family history, the arts, and wine. The grapes were destemmed and fermented naturally in stainless steel tanks for 20 days before pressing, then went through malolactic in concrete. The wine then rested for 3 years in large Slavonian oak, another 18 months in concrete, and then 6 months in bottle without filtration. The result is classic and stunning. From a truly incredible vintage, this wine explodes from the glass with traditional Nebbiolo aromas, roses, truffle, tar, anise, and dark red cherries straight from the tree. In the mouth, it is alive and complex, full of red and black fruit, floral notes, and delicious acidity that harmonizes with the softened tannins magically. A truly beautiful bottle of wine that takes a bit of history combined with today's world and bottles it up perfectly.