BUGANZA 'UVA E MANI'
Sfida

REGION/ ORIGIN	Piemonte Barolo DOCG	WINEMAKER	Emanuele Buganza
VINTAGE	2018	WINERY ESTABLISHED	1978
VARIETALS	100% Nebbiolo	VINEYARD(S)	Estate vines (La Morra)
ALCOHOL	14.48%	AGE OF VINEYARD(S)	20 - 40 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & limestone (rich with magnesium & manganese)
AGING	36 months	VINEYARD(S) ELEVATION	300 meters
AGING VESSEL(S)	70% Slavonian oak 30% French tonneaux	FARMING METHODS	Certified organic
FILTER/FINING	None	HARVEST DATE	Early October
TOTAL SULFUR RS	69 mg/l .17 g/l	PRODUCTION	2,876 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."

Sfida means Challenge – it is dedicated to Renato (Emanuele's father)
who worked very hard as a poet and a farmer in order to earn his land to grow his grapes for the wines

The *'Uva e Mani' Sfida Barolo 2018* is Emanuele's 'challenge' (meaning of La Sfida), as it is the heart of his region as well as the most difficult wine to produce and live up to. From his limestone and clay soils in La Morra, the vines are an average of 30-years-old and are carefully tended to, and diligently hand-picked. Once at the cellar, the grapes begin natural fermentation in steel tank for about 15 days before a pressing and then moved to 2000L Slavonian oak vats to go through malolactic fermentation. The finished wine then rests for 3 years in those large barrels (70%), while about 30% is pulled out and moved into 500L used French oak tonneau. The wine rests and naturally clarifies, so when bottled there is no fining nor filtration, and then remains for at least 6 months in bottle before release. In the glass, this Barolo is wildly aromatic, with hints of warm spices, dark cherries, soft oak, violets, and earthy truffles. Time in the glass or a decanter transforms this wine, as the complexity and nuance is deep and very layered because it is still quite young. The mouth feel has lovely texture, with bright acidity, tannin, forest floor, high-toned fruit, and an assortment of drying flowers. The Sfida has a long, gorgeous finish, and is built to fit the challenge and age like great Barolo should.