



## BUGANZA 'UVA E MANI' Talin

|                    |                                   |                          |   |
|--------------------|-----------------------------------|--------------------------|---|
| REGION/<br>ORIGIN  | Piemonte<br>Piemonte Dolcetto DOC | WINEMAKER                | Emanuele Buganza                            |
| VINTAGE            | 2022                              | WINERY<br>ESTABLISHED    | 1978  |
| VARIETALS          | 100% Dolcetto                     | VINEYARD(S)              | Estate vines                                |
| ALCOHOL            | 12.19%                            | AGE OF<br>VINEYARD(S)    | 80 years old                                |
| FERMENTATION       | Stainless steel                   | SOIL TYPE                | Tortonian chalky marl                       |
| AGING              | 4 months                          | VINEYARD(S)<br>ELEVATION | 260 meters                                  |
| AGING<br>VESSEL(S) | Steel (no wood)                   | FARMING<br>METHODS       | Certified organic<br>(biodynamic practices) |
| FILTER/FINING      | None                              | HARVEST<br>DATE          | Early September                             |
| TOTAL SULFUR<br>RS | 17 mg/l<br>.5 g/l                 | PRODUCTION               | 4,000 bottles                               |

*The Accordion was the instrument of Agnese, Emanuele's mother*

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."

*Talin was an old uncle of Emanuele, who continued his passion for plants, grapes, & herbs long past its fall from favor after the second war. He had a name for every plant, & his knowledge of grapes and their different types far exceeded any nursery today*

The 'Uva e Mani' Talin takes its name from one of Emanuele's great uncles, who lived in the early 1900's and was a true farmer and man of the land. He took deep pride in knowing the local flora and fauna as well as the native grapes that grew (and all their tiny variations from hill to hill, site to site). He named every plant he ever found, and this wine is built in his honor - a bright and fresh representation of the Dolcetto grape, while remaining true to the structure and natural grip of this Italian variety. The fruit went through natural fermentation in stainless steel tanks and finished in only 6 days, and then completed malolactic there as well. A rest over the winter in tank to help naturally clarify lasted for about 4 months before being bottled without filtration and only a small amount of sulfites used. The result is vibrant and alive with fresh purple fruit, brambly spice, and the gorgeous aromatics of the countryside. The mouthfeel is easy to drink, full of fresh fruit and acidity, but still lined with tasty tannins to keep serious next to the food it may be consumed with.