

LOS BUSCA BOYS

LOS BOYS ARE BACK IN TOWN

If I could have your attention for a moment folks, I'd like to introduce you to the band: We have Giovanni Cismondi on woodwinds, eloquent Elia Lamberti on the guitar, followed by the ferocious fratelli Craveri: Niccolo on keys and Livio on the bass guitar.

Having all grown up playing music together in and around Busca, a small Piemontese city in the foothills to the Cuneo Alps, they all came together years later to revive a farm and vineyards history almost lost; not to mention their own history. We see it as a moment in time nothing short of a serendipitous return to roots revival deserving of a rockumentary-style film.



Giovanni Cismondi harvesting Merlot 2021

It's difficult to determine exactly who and what was the catalyst for this possible coincidental joining of forces, but it's most likely starting at Giovanni's *nonni's* vacation farmhouse where Braccia Rese now stands



Nicolò Craveri and the "Pinq!" sparkling Quagliano.

on the confines of the Busca hills that came with a few hectares of old vineyards. After years of keeping the vineyards *in affitto* (rented), Giovanni requested to take over and maintain the vineyards after the contract was up in 2016, and started to rejuvenate the soil.

When Livio finished his studies in viticulture and oenology in 2016 at a university in Torino, he took off for Australia to work at a winery, then returned to Piemonte to take a job with a winemaker in the Langhe. In 2019, Giovanni heard Livio was back in the area and invited him to come meet his family's vineyards and proposed making wine together with the grapes. For Livio, it was love at first sight.



To his delight and surprise, the vines were not only shielded by a dense forest in a very well-thought-out exposition, but they were also stocked with 70-year-old vines



Elia Lamberti harvesting Neretta Cuneese 2022

bearing autochthonous grape varieties like Neretta Cuneese, Quagliano, and even the Ardéchois variety Chatus.

The farm house wasn't equipped to make wine at the time, so Giovanni and Livio had to make the first trial in 2019 inside of a friends cellar. It became clear pretty quickly that they would need their own facility to make space for their developing visions, so they started planning together to build a winery and traditional cantina from scratch where Giovanni's *bisnonni* (great grandparents) once kept a couple of cows.

Meanwhile Elia, who had been working in Torino as a graphic designer, grew exhausted by the chaos of the life in the city and relocated to a village in the alps not far from Busca and became the third partner in what became **Braccia Rese**, meaning

"raised arms;" arms given back, returning to agriculture. Starting with just some experience in home cider-making, and little experience in winemaking and viticulture, his first operations in the company revolved around the labels, website and communication. After working next to Livio in the cellar and on the farm over these past few years, his medium of professional design has expanded into vinification and vineyard management.

One could also claim that this all started bubbling in the Craveri brothers's kitchen in 2015 when Nicolò, Livio and Elia all started making fruit ciders together just for kicks. Once the new cellar at the Busca farm had some extra space, the three of them founded a negociant cider company separately from **Braccia Rese**



Livio Craveri bringing home the Merlot.

called **Sidreria Craveri & Lamberti**. Two separate companies but they all harvest together and work together in the cantina kind of like it's all one company.

I ventured to find the boys one day during harvest this year for the second year in a row and the vibe there, even during the most stressful times, was constructive, positive and lacking the chaos that I'm used to witnessing during this season. Getting to see them all working and laughing together was magic in the making, and I can't forget to mention the fresh harvest lunch catered by Giovanni's *Nonna Gemma* featuring her alma mater Genovese-style *Frittelle dell'orto* paired with their new vintages that we just put an order in for. Keep your eyes peeled next year for their sparkling wild plum and apple co-ferments, sparkling Quagliano grape and apple cider, and a beautiful new varietal wine.



In the DMV area, we are completely sold out until the next vintages arrive, but these just landed in NY and NJ and are available for wholesale out of FdL.



"**Pinq**" is zippy sparkler made from the blue Quagliano grapes that usually go into making a local low alcohol sparkling sweet wine in Cuneo. The wine is dry, evokes the distinct perfume and taste of raspberries, and is a bullseye for aperitivo-mood at just 10.5%.

"**Barba**" is a local uncle-style red wine blend, made with finesse, co-fermented in steel tanks from a single harvest from a single vineyard come una volta. Barbera and Chatus mature at slightly different times which adds a slight rustic character to the wine that works well with, well... rustic plates from the region; agnolotti, aged goat cheeses, Tajarin with porcini, and the list goes on. We are all accustomed to seeing Barbera in Piemonte, but the mystery of who planted the Ardéchois Chatus 70+ years ago that go into this wine, has yet to be solved.

"**Randevù**" is a dry sparkling aromatic apple cider re-fermented in bottle with the must of Moscato d'Asti. Open blind for guests and see if they can call cider.

[Full wine / cider list](#) with tech sheets and photos.

[Video's](#) from our 2022 harvest visit.

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