

# THE SOURCE

Producer	David Fletcher		
Wine			
Region and Country	Piedmont, Italy		
Varietal(s)	Nebbiolo		
Terroir	The Starder parcel is the cru's most westerly section and the closest to the cru to the Tanaro River. Alessandro Masnaghetta, a wine writer with the most exhaustive account of Barolo and Barbaresco, states that it is one of the more sunny slopes and is among the most virile and solid of the entire Barbaresco appellation.		
Soil	The bedrock and topsoil is known as the Sant'Agata, calcareous marls (30% sand, 55% clay and 15% sandstone) with a high content of sand.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted 1995	Altitude(m); Aspect	200-210; South to Southwest
Vinification	After some trials including stems, Dave concluded that the resulting characteristics clash with Nebbiolo's best qualities, so everything is destemmed. A pied de cuve is often employed for fermentation, and is comprised of yeast cultures from his vineyards. The extractions are gentle and sparing with typically one pigeage (punchdown) every other day, and only pumped over if the must begins to show reductive compounds (HS2). Fermentation time can run from two weeks to two months, and is made without temperature control. "Tannins need to be managed in the vineyard, not the cellar, so if they take a long time, I'm not worried about over-extracting them because they were picked when the seeds were ripe." Nebbiolo is harvested late in the season, a factor that increases the fermentation length because the grapes are colder upon arrival. The first sulfite addition is made after malolactic fermentation is complete.		
Aging	All of Fletcher's Nebbiolo-based wines are aged in 300-liter, old-French-oak barrels with a minimum of ten years of use. This is interesting to note because the wines have a woodiness that appears to be an influence of younger barrels, but sometimes Nebbiolo and Barbera just naturally express this characteristic, and it's hard to say why; perhaps it's somehow organoleptically linked to their ingrained balsamic-like nuances. The use of smaller, more-porous barrels instead of larger botte would increase their oxygen and could accentuate this nuance—I'd love some opinions on that theory sent my way! The Nebbiolo d'Alba is aged for 13-14 months and the Barbarescos for 26 months. No fining, no filtration.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist In conversion since 2018, certified in 2021		
Enological Additions	Sulfites		

## Observations (subjective and abstract; based on young wines)

General Impressions	Elegant, Sweet Rose, Red Fruits, Supple, Sappy, Woody, Tar, Chalky Tannins, Friendly		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

## Lab Analysis (general range)

Alcohol %	13.5-14.2	Titrateable Acidity (g/L)	5.4-5.7
pH	3.60-3.70	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled by in 2019 Ted Vance (The Source) and Dave Fletcher.  
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