

THE SOURCE

Producer	David Fletcher		
Wine	2016 Barbaresco "Recta Pete"		
Region and Country	Piedmont, Italy		
Varietal(s)	Nebbiolo		
Terroir	The Barbaresco comes from the two crus, Staderi and Roncaglie. Dave's Staderi parcel is on the eastern end of the cru and on the higher part of the slope above the Pelisseri Borgata. Alessandro Masnagheti, 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. Particularly valid is the section which begins above the Pelisseri hamlet (the location of Dave's parcel) and terminates below the Palazzina estate." About Roncaglie, "the grapes of Roncaglie were much desired by the grape brokers and middlemen who, in the past, worked for better known houses... and can be fully considered one of the finest of the township (assuming he means Barbaresco)."		
Soil	The soils for both are composed of sandy limestone with Sant'Agata calcareous marls (30% sand, 55% clay and 15% sandstone), with Roncaglie less sandy than Staderi. Staderi abuts a large forest on one side, while Roncaglie has more exposure and no bordering forest.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Staderi planted in 1985 and Roncaglie planted between 1970-2010	Altitude(m); Aspect	Staderi 250-260, Roncaglie 240-280; 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	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown Blend of sustainable and organic conversion (2021 one parcel will be certified)		

Enological Additions Sulfites

Observations (subjective and abstract; based on young wines)

General Impressions	Bright, Sappy, Griotte, Woodsy, Forest Floor, Mushroom, Orange Spice, Sweet Red Rose, Subtly Exotic		
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 %	14.0-14.5	Titrateable Acidity (g/L)	5.5-5.7
pH	3.60-3.75	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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