

THE SOURCE

David Fletcher 2023 Barbera D'Asti

Varietal(s)	Barbera
Region	Piedmont, Italy
Short Summary	In 2009, enologist and Aussie transplant, Dave Fletcher began working at the famous Ceretto Barolo and Barbaresco cantina as an intern, eventually becoming the head maker of their red wine. Now he makes his own wines from more than a dozen vineyards around Barbaresco, Alba and inside the Roero. All vineyards farmed by Dave are either certified organic or under conversion (some with biodynamic practices), and leased vineyards worked by their owners are encouraged toward organic farming.
Terroir	Located in Castagnole delle Lanze (Asti province), on the border of Barbaresco (Cuneo province), literally across the street from Staderi, one of Barbaresco's top crus. It comes from two different parcels, one young and one middle-aged, and the picking time between them is about a two weeks, with the older vines the first to arrive.
Cellar Notes	The grapes are hand harvested and fermented with a third of their whole clusters (not typical in these parts), which are eventually crushed by hand at the peak of fermentation to get the sugar-filled juice out of the berries and on their way to finishing fermentation without problems. The maceration time is the same as the Nebbiolos, with anywhere from two weeks to two months without temperature control. A pied de cuve is often employed for fermentation, and is comprised of yeast cultures from his vineyards and the extracts are spare, with no more than one punch down every other day. The wine is pressed when completely dry. The first sulfite addition is made after malolactic fermentation.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist In conversion to organic farming, certified in 2021 vintage.
Alcohol %	13.7-14.2
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and David Fletcher, visit www.thesourceimports.com.