

THE SOURCE

David Fletcher 2020 Barbaresco "Recta Pete"

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| Varietal(s) | Nebbiolo |
| 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 | 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 Masnaghetti, 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. Particularity 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)." |
| Cellar Notes | 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. |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Blend of sustainable and organic conversion (2021 one parcel will be certified) |
| Alcohol % | 14.0-14.5 |
| Total SO2 | None Added—Very Low—Low—Medium—High |

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