THE SOURCE

David Fletcher

2020 Barbaresco, 'Starderi'

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 Starderi parcel is the cru's most westerly section and the closest to the cru to the Tanaro River. 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.
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 In conversion since 2018, certified in 2021
Alcohol %	13.5-14.2
Total SO2	None Added—Very Low—Low—Medium—High