## THE SOURCE

## David Fletcher

## 2022 Langhe Nebbiolo

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 wine comes from two different regions, Scaparoni and Monta, about twenty-five minutes drive by car from each other.

Both are on the other side of the Tanaro River from Barbaresco, with Scaparoni just across the river and very close to Alba;

Montà is further north toward the Roero DOCG.

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

Organic since planting

Alcohol % 13.8-14.3

Total SO2 None Added—Very Low—Low—Medium—High