

THE SOURCE DAVID FLETCHER PIEDMONT



2022 BARBARESCO, FASET

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Purchased fruit from vines planted in the mid-1980s on a south-facing steeply terraced amphitheater of calcareous sand and limestone marls and a high clay content at 200-250m.

CELLAR NOTES

Hand harvested, destemmed, and naturally fermented for 14-60 days with gentle extractions (one movement per day by hand, or a pumpover if reductive) with the first sulfites added after malolactic fermentation. Aged in 10-15-year-old small oak barrels for two years prior to bottling. No fining or filtration.

