

THE SOURCE DAVID FLETCHER PIEDMONT



2022 BARBARESCO "RECTA PETE"

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

Recta Pete comes from 50% Roncaglie planted in 1970-2010 at 240-280m facing S/SW on a steep slope, 30% Starderì planted in 1985 at 250-260m facing south on a medium slope, and 20% Ronchi at 200-240m facing S/SE on a steep slope, all on limestone sand and calcareous marl.

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.

