

# THE SOURCE DAVID FLETCHER PIEDMONT



## 2024 DOLCETTO D'ALBA

### 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 as well), and leased vineyards worked by their owners are encouraged toward organic farming. Grown in limestone soils with sand and clay, he crafts Chardonnay that mirrors those of the Côte d'Or, orange wine from Arneis and Moscato, Barbera in a Beaujolais-inspired style with partial carbonic fermentation, and a set of classically styled Nebbiolo wines gently extracted and aged in old 300L barrels (minimum of 10 years old) with minimal sulfur, and no fining or filtration.

### VINEYARD DETAILS

Harvested from 60-year-old massale selections in the limestone and sand of the Alta Langa's (Alba commune) Bricco Capre vineyard on a medium-steep slope with an eastern exposure at 350m.

### CELLAR NOTES

Destemmed and naturally fermented at ~30°C max with short, daily punchdowns every second day (pumpovers if needed to manage reduction) and the first sulfites added after malolactic. Aged 9 months in old French oak barrels. Unfined and unfiltered.



