

THE SOURCE

DAVID FLETCHER

PIEDMONT



LANGHE NEBBIOLO 'TREPUNTI'

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

Partially sourced from Scaparoni (across the Tanaro River west of Alba), Montà (further north toward Roero DOCG) and Barbaresco (close to Fletcher's winery), the Langhe Nebbiolo comes from vineyards principally on calcareous marls, sand and clay on a multitude of expositions and altitudes.

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.

