

`V` Valpolicella 2014

Valpolicella, Veneto, Italy



PRODUCER

Alpha Zeta was started in 1999 when Liberty Wines set out to produce a range of modern, fruit-driven wines from the hills outside Verona. Working with leading New Zealand winemaker, Matt Thomson, our aim was to work with growers (rather than buy bulk wine, which is standard among most wines from Verona at this price) to obtain ripe grapes (by reducing yields and picking later) and then, using Matt's expertise, preserve these flavours in the finished wines. The result is a realization of the potential inherent in Veronese viticulture.

VINEYARDS

The vineyards are situated in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to moderate the climate, enabling the grapes to ripen slowly. This helps the grapes to retain their aromatic compounds and acidity. The soil is poor and chalky so the vines are put under stress helping to produce superior quality fruit.

VINTAGE

2014 was one of the trickiest vintages seen since 1984. It was a mild and wet winter, so pests and pathogens flourished. This led to lots of disease pressure in the vineyards, especially as it was a wet summer. Nevertheless, wines from around Verona look good and are more aromatic than last year and lighter in body than previous vintages. Red varieties like Corvina suffered more than whites. There was a lot of peronospora, especially in lower lying and higher cropping vineyards, resulting in lower yields than 2013.

VINIFICATION

The grapes were hand harvested, de-stemmed, crushed and pumped to stainless steel tanks purpose built for fermenting red wine. The must was left in contact with the skins for seven days, then fermentation took place at up to 30°C. Malolactic fermentation took place in stainless steel tank in which the wine was held until bottling.

TASTING NOTES

A lively, youthful ruby wine with fresh cherry aromas that develop into a rich cherry pie character in the mouth. Body comes from soft, supple tannins that match the concentrated fruit through to the characterful finish.

Grape Varieties **90% Corvina/Corvinone**
10% Rondinella

Winemaker **Matt Thomson**

Closure **Screwcap**

ABV **12.5%**

Residual Sugar **5.01g/L**

Acidity **5.65g/L**

Wine pH **3.47**

Bottle Sizes **75cl**

Notes **Sustainable, Vegetarian, Vegan**