

`A` Amarone della Valpolicella 2012

Valpolicella, Veneto, Italy



PRODUCER

Alpha Zeta was conceived 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 of Blank Canvas, Alpha Zeta works directly with growers rather than buying bulk wine, the standard for most wines from Verona at this price. In doing so, ripe grapes are obtained by reducing yields and picking later, utilising Matt's expertise to preserve these flavours in the finished wines. As a result, Alpha Zeta continues to offer great value, quality, balance and typicity.

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 a mixture of clay and limestone with good drainage. The vineyards are south-facing and therefore warmer than other parts of Valpolicella.

VINTAGE

The summer of 2012 was hot and very dry right through to the start of harvest for the early varieties. The first rain for some time occurred just as they were completing the earlier harvests, which was very welcome as it breathed life in to the later ripening varieties such as Garganega and Corvina. The rain continued to fall in sporadic bursts until close to the end of the harvest period. Selection and careful monitoring of vineyards was necessary this year as a result. Although yields were dramatically down, the quality of grapes harvested was excellent and very healthy. The wines are ripe and concentrated.

VINIFICATION

Selected grapes were picked in mid September and left to dry in specially ventilated rooms until the end of January. During this time the grapes lost about 40% of their natural weight. The grapes were destemmed and crushed at the end of January. Fermentation temperature was between 18°-22°C with daily periodic pumping over, while the length of maceration was 20 days. This Amarone was matured in oak (a mixture of large 'botti' and French oak barriques) for 18 months before bottling.

TASTING NOTES

Deep and intense on the nose with perfumes of dried cherries and blueberries, with notes of spiced autumn fruit compote. On the palate it is powerful but modern, with a lovely balance of ripe tannins and spiced, concentrated savoury cherry fruit character. A touch of woodsmoke completes the long finish.

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

Winemaker **Luca Degani**

Closure **Natural Cork**

ABV **15%**

Residual Sugar **8.1g/L**

Acidity **5.65g/L**

Wine pH **3.54**

Bottle Sizes **75cl**

Notes **Sustainable, Vegetarian, Vegan**