

`A` Amarone della Valpolicella 2015

Valpolicella, Veneto, Italy



Grape Varieties	85% Corvina/Corvinone 15% Rondinella
Winemaker	Luca Degani & Matt Thomson
Closure	Natural Cork
ABV	15%
Residual Sugar	5.8g/L
Acidity	5.61g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

VINTAGE

Mild temperatures and moderate rains accompanied the winter season. The beginning of the growth cycle in the vineyards, characterised by abundant rain, was followed by a hot and dry period. This allowed for perfect health and organoleptic qualities in the grapes, making this 2015 vintage one of the best, if not the best, of the last 20 years.

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

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

AWARDS

Decanter World Wine Awards 2018, Silver