

**`R` Rosato 2019**

Veneto, Italy



Grape Varieties	<b>70% Corvina</b> <b>20% Merlot</b> <b>10% Rondinella</b>
Winemaker	<b>Matt Thomson &amp; Michele Peroni</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>5.18g/L</b>
Acidity	<b>5.54g/L</b>
Wine pH	<b>3.45</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

**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 at 100-400 meters above sea level in the hills outside Verona in the Valpantena Valley and are south/south-east facing. Cool breezes blow down the valley from the foothills of the Dolomites, which 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 and produce superior quality fruit. The vines are 20-30 years old on average and are trained using both the traditional Pergola Veronese and Guyot system.

**VINTAGE**

Winter in Veneto was colder than normal, and April and May were also relatively cool. Bud burst was delayed by 10-12 days compared to 2018, but rainfall and high temperatures in the following weeks brought forward flowering. June saw heat waves which presented some challenges in the vineyard. Fortunately, timely rainfall prevented hydric stress and the fruit ripened consistently. Overall, the grapes developed normally and in perfect condition. Yields were slightly lower than those of the previous vintage.

**VINIFICATION**

The grapes were hand harvested, destemmed, crushed and macerated on their skins for about 18 hours. After maceration, the must was pressed with a pneumatic press and fermented in 1200HL stainless steel tanks at a relatively low temperature of 14°-15°C to retain the delicate cherry perfumes of Corvina. The wine was held in temperature-controlled, 1200HL stainless-steel tanks until bottling to maximise freshness.

**TASTING NOTES**

This wine is pale pink in colour with attractive aromas of strawberries and cherries, which are complemented by subtle floral notes. This wine is dry on the palate, with a vibrant red fruit character and a slightly mineral finish.