

Alpha Zeta,

`A` Amarone della Valpolicella 2018

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 at 100-400 metres above sea level in the hills outside Verona, in the Valpantena Valley, on south/south-east facing slopes. Cool breezes blow down the valley from the foothills of the Dolomites, which moderate the climate, enabling the grapes to ripen and helping them 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 systems.

VINTAGE

Budburst was delayed by seven to eight days compared to 2017, but rainfall and high temperatures in the following weeks brought forward flowering. Overall, the grapes matured perfectly and remained in good health. Yields were slightly higher than in 2017.

VINIFICATION

Selected grapes were hand harvested 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 15-20°C with daily periodic pumping over, while the length of maceration was 10-12 days. This Amarone was matured in oak (a mixture of large 'botti' and French oak barriques) for 24 months and transferred into concrete tanks for final filtration before bottling.

TASTING NOTES

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

Grape Varieties	85% Corvina 15% Rondinella/Corvinone
Winemaker	Matt Thomson & Michele Peroni
Closure	Natural Cork
ABV	15%
Residual Sugar	6g/L
Acidity	5.4g/L
Wine pH	3.41
Bottle Sizes	75cl
Notes	Vegetarian, Vegan