

`S` Soave 2020

Soave, 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 located at 100-300 meters above sea level in the hills of the Alpone valley, in the commune of Monteforte d'Alpone in eastern Soave. The fruit for this wine is grown in selected old vineyards with excellent south-east exposure, where growers have reduced their yields quite considerably to produce excellent quality fruit. The soil is made of marl and limestone 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

Vintage 2020 started with a cool and wet spring, which allowed a good flowering. Summer was not too warm. There were two cases of hail at the beginning of harvest but luckily, most of the vines were unaffected. This led to an early harvest of the white grapes, which were at a perfect level of ripening, with a great colour. The production was on average in terms of quantity.

VINIFICATION

The grapes were hand harvested, destemmed, crushed, and chilled on the way to the press with no sulphur addition. The whole clusters were gently pressed with a pneumatic press and the juice was naturally settled. After racking, cultured yeasts were added to start fermentation, which took place at 12°-14°C in 1200HL stainless steel tanks. Ageing took place as well in 1200HL temperature-controlled stainless-steel tanks until bottling.

TASTING NOTES

This is a pale lemon coloured wine, with clean, bright aromas of almond blossom and herbal notes. With fresh acidity, the palate is ripe and concentrated, full of apple and pear flavours. The finish is lively and crisp with a rich minerality.

Grape Varieties	100% Garganega
Winemaker	Michele Peroni & Matt Thomson
Closure	Screwcap
ABV	12.5%
Residual Sugar	5g/L
Acidity	5.5g/L
Wine pH	3.45
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan