

Alpha Zeta,
 `G` Garganega 2021
 Veneto, Italy



Grape Varieties	100% Garganega
Winemaker	Matt Thomson & Michele Peroni
Closure	Screwcap
ABV	12.5%
Residual Sugar	5.32g/L
Acidity	5.65g/L
Wine pH	3.43
Notes	Vegetarian, Practising Organic, Vegan

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 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 systems.

VINTAGE

Spring 2021 saw a fair amount of wind and not much sun, which slowed down the ripening process in the grapes. Despite one incidence of hail before the harvest, little damage occurred. The harvest went well, with a good level of ripeness, sugar content and colour achieved in the grapes. The yield overall was slightly lower than average.

VINIFICATION

The grapes were hand harvested, destemmed, crushed, and chilled on the way to the press with no addition of sulphur. The whole clusters were gently pressed in a pneumatic press and the juice was naturally settled. After racking, cultured yeasts were added to start fermentation, which took place at 12 to 14°C in 1200-hectolitre stainless steel tanks. These relatively low fermentation temperatures helped preserve the fresh fruit character of the grapes. The wine was then aged in the same stainless steel tanks on fine lees until bottling.

TASTING NOTES

Golden in colour, this wine has a fresh, aromatic nose with perfumes of acacia blossom and a touch of dried herbs. On the palate, the Garganega is lively with a rich minerality and a clean, zesty finish.