

Alpha Zeta,
`R` Rosato 2021
Veneto, Italy



Grape Varieties **70% Corvina**
 20% Merlot
 10% Rondinella

Winemaker	Luca Degani & Matt Thomson
Closure	Screwcap
ABV	12.5%
Residual Sugar	5.34g/L
Acidity	5.63g/L
Wine pH	3.52
Bottle Sizes	75cl
Notes	Vegetarian, 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 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 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

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

TASTING NOTES

This wine is pale pink in colour with fresh aromas of strawberries and red cherry, complimented by subtle floral notes. The wine is dry on the palate, with a vibrant red fruit character and a slightly mineral finish.