ALPHA ZETA

Alpha Zeta,
`V` Valpolicella 2022
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 in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to 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 helping to produce superior quality fruit.

VINTAGE
2022 was a dry and warm vintage overall. The grapes were healthy, with no disease pressure or issues across the vintage. Given this, harvest saw great quality grapes.

VINIFICATION
The grapes were hand harvested, de-stemmed, crushed and pumped to stainless steel tanks.The must was left in contact with the skins for eight days, then fermentation took place at temperatures between 22-28 degrees Celsius. Malolactic fermentation took place in stainless steel tanks. Then the wine was transferred in concrete tanks for final filtration and held there until bottling.

TASTING NOTES
Bright, youthful ruby in colour with a lively, cherry perfume giving way to a fresh, ripe cherry pie character on the palate. Soft, rounded, juicy tannins lend body and temper the exuberant youthful fruit which continues to the finish.

Winemaker	**Matt Thomson & Michele Peroni**
Closure	**Screwcap**
ABV	**12.5%**
Acidity	**5.8g/L**
Wine pH	**3.35**
Bottle Sizes	**75cl**
Notes	**Vegetarian, Vegan**