

Alpha Zeta,

`R` Valpolicella Superiore Ripasso 2023

Valpolicella, Veneto, Italy



Grape Varieties	75% Corvina 20% Rondinella/Corvinone 5% Corvinone
Winemaker	Matt Thomson & Michele Peroni
Closure	Natural Cork
ABV	13.5%
Residual Sugar	6.5g/L
Acidity	5.6g/L
Wine pH	3.4
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 200-300 metres 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 trained using both the traditional Pergola Veronese and Guyot systems.

VINTAGE

The 2023 season is regarded as one of the hottest and most challenging vintages in Italy, marked by prolonged drought and severe hailstorms that led to reduced yields. The diurnal range was crucial in preserving the grapes' acidity and freshness, resulting in remarkable quality despite the difficult growing season.

VINIFICATION

This wine was made using a modern variation of the traditional Veronese practice known as "ripasso." Traditionally, the young wine was re-fermented on the skins of the Amarone grapes once they had finished fermenting in March. The modern approach is to ferment the young wine together with dried grapes in the January following the vintage, giving the wine more body and depth. Following temperature controlled fermentation, this Ripasso was aged in oak prior to bottling. This blend of modern and traditional winemaking produces a wine with a combination of freshness, structure and depth that is rare among Ripasso wines.

TASTING NOTES

Ruby red in colour, this Ripasso opens with a concentrated nose full of aromas of red fruits and dried cherries. Full-bodied on the palate, it shows lovely balance between an opulent cherry-pie character and supple structure. The finish is long with a mouthwatering bitter-cherry twist.