

Alpha Zeta,
`Valpantena` Valpolicella 2023
Valpolicella, Veneto, Italy



Grape Varieties	75% Corvina 20% Rondinella 5% Corvinone
Winemaker	Michele Peroni & Nicholas Mosc
Closure	Screwcap
ABV	13%
Residual Sugar	2g/L
Acidity	5.8g/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 Valpolicella Valpantena originates from Matt Thomson's long-standing observation that Corvina grown at higher altitudes develops a distinctive and more expressive aromatic profile. In collaboration with Michele Peroni from Cantina Valpantena, a selection of high-altitude hillside vineyards in the Valpantena Valley was made specifically for this purpose. These carefully chosen sites provide ideal conditions to highlight the character and elegance of Corvina in a way not often seen in the region.

VINTAGE

The 2023 season is considered one of the hottest and most challenging vintages in recent Italian history, characterized by prolonged drought and severe hailstorms that significantly reduced yields. However, the wide diurnal temperature range played a crucial role in preserving the grapes' natural acidity and aromatic freshness, ultimately allowing for the production of wines of remarkable quality despite the adversity of the growing season.

VINIFICATION

The grapes from the selected sites are vinified separately in small batches. Around one third of the blend undergoes whole bunch fermentation, incorporating stems (raspi) – a method rarely used in traditional Valpolicella winemaking. This approach allows the Corvina to express a fresher and more complex aromatic range. After fermentation, one third of the wine is aged in French barriques, either new or second-use, for just under a year. The final blend is then bottled and aged for an additional three months before release.

TASTING NOTES

The Valpolicella Valpantena has a complex intensity and fine tannins underpinned by the typical Valpolicella freshness and demonstrates what Corvina can deliver from the best sites.