

# ALPHA ZETA

Alpha Zeta,  
**`G` Garganega 2025**  
Veneto, Italy



Grape Varieties	<b>100% Garganega</b>
Winemaker	<b>Matt Thomson &amp; Michele Peroni</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>

## 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 altitudes of 250– 300 metres above sea level in the hills of the Alpone Valley, in the commune of Monteforte d'Alpone in eastern Soave. The fruit comes from selected old vineyards with excellent south-east exposure, where growers significantly reduce yields to ensure high quality fruit. The soils are composed of marl and limestone, naturally limiting vigour and encouraging concentration. The vines are 20– 30 years old on average and are trained using both the traditional Pergola Veronese and Guyot systems.

## VINTAGE

A mild, wet winter replenished water reserves, supporting steady vine development. Bud break and flowering were favourable, followed by a warm, stable summer without extremes. Timely rainfall helped maintain balance, preserve acidity and support healthy fruit.

## VINIFICATION

The grapes were hand harvested, destemmed, crushed and chilled on the way to the press, with no addition of sulphur. A short maceration took place to enhance structure before cultured yeasts were added to start fermentation in stainless steel tanks. The wine was then aged in the same tanks on fine lees until bottling.

## TASTING NOTES

Golden in colour, this wine has a fresh, aromatic nose with notes of acacia blossom and dried herbs. The palate is lively, with rich minerality and a clean, zesty finish.