

ALPHA ZETA

Alpha Zeta, `A` Amarone della Valpolicella 2021

Valpolicella, Veneto, Italy



VINEYARDS

The vineyards are situated at 250-300 metres above sea level in the hills outside Verona, in the Valpantena Valley, on south/south-east facing slopes. Cool breezes blow down the valley from the foothills of the Dolomites, which moderate the climate, enabling the grapes to ripen 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

The 2021 vintage had excellent weather, with normal levels of rainfall. The harvest period had good weather and fine sunny days which allowed the vineyard team to harvest very healthy grapes, with great acid content. A vintage of good quality overall.

VINIFICATION

Selected grapes were hand harvested in mid-September and left to dry in specially ventilated rooms until the end of January. During this time the grapes lost about 40% of their natural weight. The grapes were destemmed and crushed at the end of January. Fermentation temperature was between 18-20°C with daily periodic pumping over, while the length of maceration was 20 days. This Amarone was matured in French oak barriques for 18 months and transferred into concrete tanks for final filtration before bottling.

TASTING NOTES

This Amarone is deep and intense on the nose with aromas of dried cherries, plums, spiced autumn fruit compote and chocolate. On the palate, it is powerful with a lovely balance of ripe, silky tannins and a spiced, concentrated savoury cherry fruit character. A touch of woodsmoke completes the long finish.

Grape Varieties	80% Corvina 15% Rondinella/Corvinone 5% Corvinone
Winemaker	Matt Thomson & Michele Peroni
Closure	Natural Cork
ABV	15%
Residual Sugar	6g/L
Acidity	5.8g/L
Wine pH	3.45
Notes	Vegetarian, Vegan