

# ALPHA ZETA

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## Alpha Zeta, `C` Chardonnay 2022

Veneto, Italy



### VINEYARDS

The vineyards are situated at 100-400 meters 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. This helps the grapes to retain their aromatic compounds and acidity. The soil is poor and chalky so the vines are low in vigour 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 system.

### 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, chilled and whole-bunch pressed in a pneumatic press. The juice was naturally settled and racked taking light juice solids. Half the volume was fermented with ambient yeast and half with cultured yeasts. Fermentation, which took place at 15-18°C was half in 500L French oak puncheons and half in stainless-steel tanks. Ageing took place in the same vessels, where the wine remained for six months until bottling.

### TASTING NOTES

Bright straw yellow in the glass, this wine is aromatic and concentrated with a thread of minerality. The palate is clean, fresh and fruit driven, with a medium-bodied mouth-feel and long finish.

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Matt Thomson &amp; Michele Peroni</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>4.75g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.4</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

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