

ALPHA ZETA

Alpha Zeta, `G` Garganega 2023

Veneto, Italy



VINEYARDS

The vineyards are located at 100-300 meters above sea level in the hills of the Alpone valley, in the commune of Monteforte d'Alpone in eastern Soave. The fruit for this wine is grown in selected old vineyards with excellent south-east exposure, where growers have reduced their yields considerably to produce excellent quality fruit. The soil is made of marl and limestone 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 2023 season is considered one of the hottest and most challenging vintages in Italy, due to long periods of drought and severe hailstorms, resulting in poor yields. The altitude of the vineyards allowed for a good diurnal range, characterised by warm days and cool nights, which helped in preserving the acidity and freshness of the grapes.

VINIFICATION

The grapes were hand harvested, destemmed, crushed, and chilled on the way to the press with no addition of sulphur before undergoing a short maceration to enhance the structure of the wine. Before racking, cultured yeasts were added to start fermentation, which took place at 12 to 16°C in 1200-hectolitre stainless steel tanks. These relatively low fermentation temperatures helped preserve the fresh fruit character of the grapes. The wine was then aged in the same stainless steel tanks on fine lees until bottling.

TASTING NOTES

Golden in colour, this wine has a fresh, aromatic nose with perfumes of acacia blossom and a touch of dried herbs. On the palate, the Garganega is lively with a rich minerality and a clean, zesty finish.

Grape Varieties	100% Garganega
Winemaker	Matt Thomson & Michele Peroni
Closure	Screwcap
ABV	12.5%
Residual Sugar	3.5g/L
Acidity	5.7g/L
Wine pH	3.35
Bottle Sizes	75cl
Notes	Vegetarian, Vegan