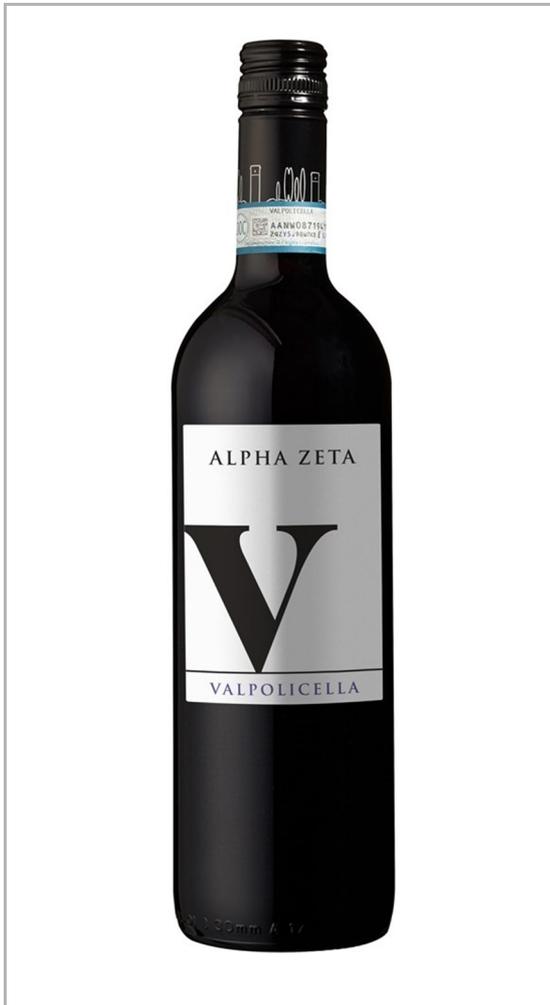


ALPHA ZETA

Alpha Zeta, `V` Valpolicella 2023

Valpolicella, Veneto, Italy



VINEYARDS

The vineyards are situated in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to 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 put under stress helping to produce superior quality fruit.

VINTAGE

The 2023 vintage was very hot and dry. This led to reduced yields of extremely concentrated grapes which were of excellent quality.

VINIFICATION

The grapes were hand harvested, de-stemmed, crushed and pumped to stainless steel tanks. The must was left in contact with the skins for eight days, then fermentation took place at temperatures between 22-28 degrees Celsius. Malolactic fermentation took place in stainless steel tanks. Then the wine was transferred in concrete tanks for final filtration and held there until bottling.

TASTING NOTES

Bright, youthful ruby in colour with a lively, cherry perfume giving way to a fresh, ripe cherry pie character on the palate. Soft, rounded, juicy tannins lend body and temper the exuberant youthful fruit which continues to the finish.

Grape Varieties	75% Corvina 20% Rondinella 5% Corvinone
Winemaker	Matt Thomson & Michele Peroni
Closure	Screwcap
ABV	12.5%
Acidity	5.8g/L
Wine pH	3.35
Notes	Vegetarian, Vegan