



Alpha Zeta, `A` Amarone 2013

PRODUCER

Alpha Zeta was started 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, our aim was to work with growers (rather than buy bulk wine, which is standard among most wines from Verona at this price) to obtain ripe grapes (by reducing yields and picking later) and then, using Matt's expertise, preserve these flavours in the finished wines. The result is a realisation of the potential inherent in Veronese viticulture.

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 a mixture of clay and limestone with good drainage. The vineyards are south-facing and therefore warmer than other parts of Valpolicella.

VINTAGE

One of the best harvests in recent years, the grapes in 2013 enjoyed gradual ripening thanks to excellent sunlight rather than heat. The weather in July and August was crucial, with high temperatures and beneficial day-night temperature variations, which were very important for ideal ripening. The weather during harvest in September and October was predominantly good although interspersed with days of heavy rain.

VINIFICATION

Selected grapes were picked 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°-22°C with daily periodic pumping over, while the length of maceration was 20 days. This Amarone was matured in oak (a mixture of large 'botti' and French oak barriques) for 18 months before bottling.

TASTING NOTES

Deep and intense on the nose with perfumes of dried cherries and blueberries, with notes of spiced autumn fruit compote. On the palate it is powerful but modern, with a lovely balance of ripe tannins and spiced, concentrated savoury cherry fruit character. A touch of woodsmoke completes the long finish.

PRESS AND AWARDS

AWARDS

SILVER - International Wine Challenge 2016



VINTAGE INFORMATION

Vintage	2013
Region	Valpolicella, Veneto
Grape Varieties	90% Corvina/Corvinone 10% Rondinella
Winemaker	Luca Degani
Closure	Natural Cork
ABV	15%
Bottle Sizes	75cl