



ALPHA ZETA, ROSATO 2008

PRODUCER

Alpha Zeta was started in 1999 when leading New Zealand winemaker, Matt Thomson, set out to produce a range of modern, fruit-driven wines from the hills outside Verona. The 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

Matt selected several vineyards in excellent sites on the hills outside Verona, where the growers had reduced the crop quite significantly.

VINIFICATION

2008 was another excellent vintage in Verona, with the lovely autumn weather favouring later ripening varieties such as Corvina and Garganega. The differences in day and night time temperatures allowed the aromatic qualities in the grapes to develop.

This wine is made from juice drained from the skins of the Valpolicella before fermentation.

After macerating on the skins for about 18 hours, the juice was fermented at a relatively low temperature (14–15°C) in order to retain the delicate cherryish perfumes of Corvina.

The wine was held in temperature controlled stainless steel tanks until bottling to maximize freshness.

TASTING NOTES

This wine is a fragrant rosato of impressive gulpability. A vibrant pink colour, with delicate aromas of cherry blossom; it has enough body to drink with food as well as on its own.



VINTAGE INFORMATION

Vintage	2008
Grape variety	100% Corvina
Region	Valpantena, Veneto
Winemaker	Matt Thomson
Alcohol	12.0% vol
Bottle size	75cl
Closure	Stelvin