

`Terrapieno` Pinot Grigio 2019

Veneto, Italy



Grape Varieties	100% Pinot Grigio/Pinot Gris
Winemaker	Matt Thomson & Michele Peroni
Closure	Screwcap
ABV	12.5%
Residual Sugar	4.3g/L
Acidity	5.8g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 realization of the potential inherent in Veronese viticulture.

VINEYARDS

The nine-hectare Terrapieno vineyard is situated at 100-400 metres above sea level in the Valpantena Valley in eastern Valpolicella. The sites are slightly cooler so the grapes ripen later imparting more precise and elegant flavours in the wines. The soil is poor and well-drained, made of granite and decomposed volcanic rock. The vines are 20-30 years old on average and are trained using both the traditional Pergola Veronese and Guyot system.

VINTAGE

Winter in Veneto was colder than normal, and April and May were also relatively cool. Budburst was delayed by 10-12 days compared to 2018, but rainfall and high temperatures in the following weeks brought forward flowering. June saw heat waves which presented some challenges in the vineyard. Fortunately, timely rainfall prevented hydric stress and the fruit ripened consistently. Overall, the grapes developed normally and in perfect condition. Yields were slightly lower than those of the previous vintage.

VINIFICATION

The grapes were hand harvested, destemmed, crushed and chilled at 10°C on the way to the press to minimise the extraction of skin phenolics. The juice was chilled immediately and naturally settled. Fermentation took place in 1200HL stainless-steel tanks at temperatures of 12°-14°C to retain fruit flavours. The cool and gentle handling ensured that there was no need for harsh fining, preserving the wine's delicate aromas.

TASTING NOTES

This is a single vineyard Pinot Grigio with great intensity and balance. It has lifted aromas of pear and bread crust, classic for Pinot Grigio from this region. The nose gives way to lovely weight and a silky texture on the palate, with hints of dried herbs. The wine finishes dry with a zesty acidity and a saline minerality on the finish.

AWARDS

Sommelier Wine Awards 2020, Gold