# Alpha Zeta,

# `P` Pinot Grigio 2021

### Veneto, Italy



Grape Varieties	100% Pinot Grigio/Pinot Gris
Winemaker	Matt Thomson & Michele Peroni
Closure	Screwcap
ABV	12.5%
Residual Sugar	5g/L
Acidity	5.51g/L
Wine pH	3.42
Notes	Vegetarian, Practising Organic, 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 vineyards are located between 100-300 metres 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**

Spring 2021 saw a fair amount of wind and not much sun, which slowed down the ripening process in the grapes. Despite one incidence of hail before the harvest, little damage occurred. The harvest went well, with a good level of ripeness, sugar content and colour achieved in the grapes. The yield overall was slightly lower than average.

### **VINIFICATION**

The grapes were hand harvested and gently pressed in a pneumatic press, before being immediately cooled to preserve the fresh fruit aromas. Fermentation took place in 1200-hectolitre stainless steel tanks at a controlled temperature of 18°C, avoiding any skin contact. The wine was then aged in 1200-hectolitre stainless steel tanks before bottling.

#### **TASTING NOTES**

This wine has aromas of ripe peach and pear with hints of flint. On the palate, it is rich and well-balanced, with a refreshing finish.