

Alpha Zeta,  
 `P` Pinot Grigio 2021  
 Veneto, Italy



Grape Varieties	<b>100% Pinot Grigio/Pinot Gris</b>
Winemaker	<b>Matt Thomson &amp; Michele Peroni</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>5g/L</b>
Acidity	<b>5.51g/L</b>
Wine pH	<b>3.42</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## PRODUCER

Alpha Zeta was conceived 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 of Blank Canvas, Alpha Zeta works directly with growers rather than buying bulk wine, the standard for most wines from Verona at this price. In doing so, ripe grapes are obtained by reducing yields and picking later, utilising Matt's expertise to preserve these flavours in the finished wines. As a result, Alpha Zeta continues to offer great value, quality, balance and typicity.

## 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.