

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



Grape Varieties	100% Pinot Grigio
Winemaker	Matt Thomson & Michele Peroni
Closure	Screwcap
ABV	12.5%
Residual Sugar	4.45g/L
Acidity	5.75g/L
Wine pH	3.45
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

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, destemmed, crushed and chilled at 10°C on the way to the press to minimize 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 single vineyard Pinot Grigio has great intensity of flavour and balance. It has lifted aromas of pear and bread crust, typical for Pinot Grigio of 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.