

Alpha Zeta,  
`Terrapieno` Pinot Grigio 2024  
Veneto, Italy



|                 |  |
|-----------------|--|
| Grape Varieties | <b>100% Pinot Grigio</b>                 |
| Winemaker       | <b>Matt Thomson &amp; Michele Peroni</b> |
| Closure         | <b>Screwcap</b>                          |
| ABV             | <b>12.5%</b>                             |
| Residual Sugar  | <b>4g/L</b>                              |
| Acidity         | <b>5.6g/L</b>                            |
| Wine pH         | <b>3.3</b>                               |
| Bottle Sizes    | <b>75cl</b>                              |
| Notes           | <b>Vegetarian, 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 nine-hectare Terrapieno vineyard is situated at 250-300 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

The 2024 wine year in Veneto was characterised by rather complex climatic conditions. The spring, one of the rainiest in the last thirty years, brought heavy rainfall and cool temperatures, slowing down the early stages of vine growth. However, with the arrival of June, the weather conditions stabilised, allowing for a regular harvest with good quality grapes.

## VINIFICATION

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

## 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 texture on the palate, with hints of dried herbs and a zesty acidity.