

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



Grape Varieties	100% Pinot Grigio
Winemaker	Matt Thomson
Closure	Screwcap
ABV	12.5%
Acidity	5.3g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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. On average, the vines are 20-30 years old and are trained using the traditional Pergola Veronese and Guyot systems.

VINTAGE

A mild winter with abundant rainfall replenished the soil's water reserves. Spring 2024 brought frequent downpours and, at times, severe weather, while temperatures generally remained below seasonal averages until mid-June. Summer, by contrast, was warm, with the first weeks of August exceptionally hot, reaching peaks above 40 °C. Despite these extremes, vine growth and grape ripening were largely unaffected, supported by the ample water reserves built up earlier in the year.

VINIFICATION

The grapes were hand 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

On the nose, this wine displays ripe peach and pear aromas with hints of flint. The palate is rich and well-balanced, with a refreshing finish.