

# ALPHA ZETA

## Alpha Zeta, `P` Pinot Grigio 2023

Veneto, Italy



### 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

The 2023 vintage saw lots of rain which allowed the plants to hydrate prior to a very hot summer. The nights remained cool which helped the fruit maintain a fresh character, and developed a natural residual sugar.

### 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.

Grape Varieties	100% Pinot Grigio
Winemaker	Matt Thomson
Closure	Screwcap
ABV	12.5%
Residual Sugar	5g/L
Acidity	5.3g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Vegetarian, Vegan