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ALPHA ZETA
Rosato 2010



Pink can be so palliative to the plaintive soul.

conceptual doppelgänger



A rosie tinge to the edges of a frayed viewpoint can surely increase one's ability to look upwards, no? If you're going to take this old saw

seriously, why not do it right with some vintage Italian specs so that those looking at you can feel some of the love too?

Winemaker Matt Thomson

Alcohol 13.5%

Grapes 100% Corvina

Region Veneto

Sub-Region Valpantena

Closure Stelvin

Size 750ml

Producer Alpha Zeta was conceived in 1999 by David Gleave, MW. Working with star New Zealand winemaker, Matt Thomson, David set out to work intently with small, family-owned growers, not large enough to set up their own estates. This is in contrast to standard practice for the region, which is to buy bulk wine. The result is access to super high quality fruit, the most important ingredient for a super high quality wine, at extremely reasonable prices. Why the name? Because the wines cover a range of styles and varieties that exist in the area, from a dry, white Soave, to lively, young, Valpolicella, all the way through to a rich, brooding Amarone.

Viti/Vini Sustainable. Hand harvested. This wine is made from juice drained from the skins of the Valpolicella before fermentation. After macerating on the skins for about 18 hours, the must was fermented at a relatively low temperature (14-15°C) in order to retain the delicate cherry perfumes of Corvina. The wine was held in temperature controlled stainless steel tanks until bottling to maximize freshness.

