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| ITALY | RED | DAILY | PLEASE INQUIRE |

ALPHA ZETA CORVINA



If I had a daughter and she was beautiful and sweet, I would name her Corvina, so as not to confuse her with all the Valpolicellas running around.

conceptual doppelgänger



To the uninitiated, this may look like a Vespa - the ubiquitous Italian scooter.

It is not. This is a Lambretta, Vespa's quirky, lesser known cousin with a different name. Corvina is similar in that those fond of Italian reds will have the same ahhhh moment, but it's relative obscurity puts them in a special club: the in-the-know Italian Club, which includes both Lambretta and Corvina!

Winemaker Matt Thomson

Alcohol 12.5%

Grapes 100% Corvina

Region Veneto

Sub-Region Valpolicella

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, de-stemmed and crushed and pumped to stainless steel tanks. 25% of the juice was drained from the tank in order to increase the ratio of skins to juice, resulting in greater color and flavor. The wine was pumped over automatically every hour in the early stages to increase extraction. Left in contact with the skins for 7 days and fermentation took place at up to 30 degrees Celsius. Malolactic fermentation took place in large oak, where wine was aged for further 6 months prior to bottling.

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Pour the love



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