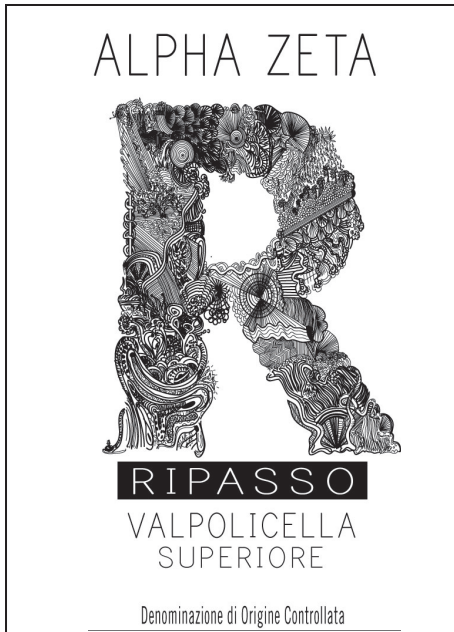


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## ALPHA ZETA RIPASSO



*Amarone's little buddy?  
No, more like understudy about  
to get his own sold-out off  
Broadway show.*

### conceptual doppelgänger



Italian glass, like this Murano vase, is not for everyone, admittedly. But, you have to appreciate the Italian glass makers wonderful technique and love affair with rich color. While not for every decor, on their own they are truly works of art with an abundance of character and color. Inside of every bottle of Ripasso is tradition and a deep love of the power of the fruit from which the wine is made. Embrace it in all its indulgent extracted glory!

<b>Winemaker</b>	Matt Thomson
<b>Alcohol</b>	13.5%
<b>Grapes</b>	70% Corvina Veronese, 30% Rondinella
<b>Region</b>	Veneto
<b>Sub-Region</b>	Valpolicella Superiore
<b>Closure</b>	Cork
<b>Size</b>	750ml
<b>Producer</b>	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.

<b>Viti/Vini</b>	Sustainable. Hand harvested. The wine was made using a traditional Veronese practice known as 'ripasso'. Traditionally, the young wine was re-fermented on the skins of the Amarone grapes once they had finished fermenting in March. The new approach is to ferment the young wine together with dried grapes in the January following the vintage, giving the wine more body and depth. The blend of modern and traditional winemaking produces a wine that is unique among Ripasso wines. Following fermentation, the wine is aged for just over a year in a mixture of large oak and small, French oak barrels prior to bottling.
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*Pour the love*



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