



WHERE
ITALY

WHAT
RED

WHEN
SPECIAL

ALPHA ZETA AMARONE

"Amarone, the erudite thug:
big, bold and smooth."



WINEMAKER Luca Degani &
Matt Thomson

REGION Veneto, Valpolicella

GRAPE VARIETY Corvina
Veronese, Rondinella

PRODUCTION 2,400 bottles

SOIL Clay & Limestone



CONCEPTUAL DOPPELGÄNGER

The bespoke Brioni suit. No better way to indicate your a man of certain taste than donning one of these Italian hand-crafted works of art. Brioni is the tailor to the world's most important men, giving them panache without any garish accouterment. Amarone wears his importance in the same way, without pretense. Sure he's a heavy hitter, but he's got too much class to advertise it.

VITI/VINI

Sustainably farmed vineyards are situated in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to moderate the climate, enabling the grapes to ripen slowly. This helps the grapes to retain their aromatic compounds and acidity. The soil is a mixture of clay and limestone with good drainage. The vineyards are south-facing, which makes them warmer than other parts of Valpolicella. Hand-harvested, selected grapes are picked in mid-Sept and left to dry in specially ventilated

rooms until the end of January. The grapes lost about 40% of their natural weight during this process, and were then de-stemmed and crushed. Fermentation temperature was between 18-22 degrees Celsius with daily periodic pumping over. Maceration for 20 days, and then matured in oak, a mixture of large 'botti' and French oak barriques, for 18 months. Lightly fined with egg-whites and then bottled.

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.

