

ALPHA ZETA



CORVINA

WHERE
ITALY

WHAT
RED

WHEN
DAILY

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.



WINEMAKER Matt Thomson

REGION Veneto/Valpolicella

GRAPE VARIETY Corvina

PRODUCTION 24,000 bottles

VITI/VINI

The sustainably farmed vineyards are located in the Valpantena Valley, and benefit from the cooling influence of the Dolomites. The poor soils have a high chalk content, which stresses the vines and slows the ripening. The fruit is harvested by hand, destemmed, crushed and pumped to stainless steel tanks. 25% of the juice was drained from the tank to increase the skin to juice ratio. Left in contact with the skins for 7 days and fermentation took place at up to 30 degrees Celsius. Malolactic fermentation in large oak, where wine was aged for 6 months prior to bottling. Corvina is the star grape in any Valpolicella,



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 its relative obscurity puts them in a special club: the in-the-know Italian Club, which includes both Lambretta and Corvina!

Ripasso or Amarone and it seemed fun to bottle it as a single varietal. Bright aromas and flavors balanced by a savory, fresh finish make this a perfect wine for the table.

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.

communal brands



CLASSIC WINE FOR MODERN PEOPLE