



WHERE
ITALY

WHAT
RED

WHEN
WEEKEND

ALPHA ZETA RIPASSO

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



WINEMAKER Matt Thomson

REGION Veneto, Valpolicella

GRAPE VARIETY Corvina, Rondinella

PRODUCTION 4,800 bottles

SOIL Stoney, chalky



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!

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 poor and chalky so the vines are put under stress helping to produce superior quality fruit. The harvest took place by hand. 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.

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.

