

ALPHA ZETA

AMARONE

TASTING NOTES

The wine is rich and modern, with an attractive fresh perfume. Aromas of ripe black cherry, plum and hints of sweet spice. On the palate it is full bodied and rich, with dried fruit, vanilla and coffee flavors. It has well balanced tannins and a long finish. If you enjoy bold reds, Amarone is The Man.

WINE DATA

Selected grapes were picked in mid September and left to dry in specially ventilated rooms until the end of January. During this process the grapes lost about 40% of their natural weight. The grapes were destemmed and crushed at the end of January. Fermentation temperature was between 18°-22°C with daily periodic pumping over, while the length of maceration was 20 days. This Amarone was matured in oak (a mixture of large 'botti' and French oak barriques) for 18 months, lightly fined with egg-whites and then bottled.

Vintage	2006
Grape Varieties ..	70% Corvina Veronese 25% Rondinella 5% Cabernet Sauvignon
Region	Veneto
Sub-Zone	Valpolicella
Winemaker	Matt Thomson
Alcohol	15% vol
Bottle Size	750ml
Closure	CORK

"WHEN IT'S TIME TO CALL IN THE BIG GUNS!"

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for real, not just for the name.



THE BACK STORY: AZ wines are selected and designed by a group of Brooklyn wine lovers who wanted to import delicious and stylish Italian wines to share with their friends. There's a fine line between cocky and confident and Amarone straddles that line with such panache, they had to have it.

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GRILLED SWEETBREADS - IF YOU'VE NEVER, NOW'S THE TIME...

Ingredients:

- 1 lb sweetbreads
- 1 gallon cold water
- 1 cup distilled white vinegar
- 2 tbs salt
- 2 tbs extra-virgin olive oil

Rinse sweetbreads well, then transfer to a 6-quart pot and add water, vinegar, and salt. Bring to a boil over high heat, then reduce heat and simmer gently 10 minutes. Drain sweet-

breads in a colander, then transfer to a bowl of ice and cold water to cool.

While sweetbreads are cooling, prepare grill for cooking over direct heat with medium-hot charcoal or moderately high heat for gas.

Drain sweetbreads, then pat dry gently and separate into roughly 1 1/2-inch pieces (about 20) using your fingers. Toss sweetbread pieces with oil in a bowl, then thread onto skewers (about 5 pieces on each). Season with salt and pepper.

Grill sweetbreads on lightly oiled grill rack (covered only if using a gas grill), turning occasionally, until golden brown, 5 to 7 minutes total. Transfer to a platter and let stand, loosely covered with foil, 5 minutes.

PAIR W/

nothing

sex

cigar

arrival

honor

mouth

kobe beef

truffles

success

command

liver

fois gras

rabbit

bracciale

t-bone

fellini

lamb chop



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 accoutrement. 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 that, just like you.

RIPASSO

TASTING NOTES

Bright ruby in color, it has perfumes of dark cherries and a slight smokiness from the oak. On the palate, it is full and rich, with a sweet spice character balanced by smooth, rounded tannins. Supple and long, with an extra-ripe twist on the finish. For those serious about their reds.

WINE DATA

This wine is 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 more expensive approach is to ferment the young wine together with dried grapes in the January following the vintage, giving the wine more body and depth. This blend of modern and traditional winemaking produces a wine with a combination of freshness, structure and depth that is fairly unique among Ripassos. Following fermentation, the wine is aged just over a year in a mixture of large and small French oak barrels.

Vintage	2007
Grape Varieties	70% Corvina Veronese 30% Rondinella
Region	Veneto
Sub-Zone	Valpantena
Winemaker	Matt Thomson
Alcohol	13.5% vol
Bottle Size	750ml
Closure	CORK

'Amarone's ambitious sidekick!'

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SHORT RIB TERRINE - BECAUSE SMALL BITES SHOULD HAVE BIG FLAVOR.

8 large garlic cloves, peeled
1/2 cup extra-virgin olive oil
1 1/2 teaspoons hot Spanish smoked paprika
1 teaspoon salt
1/2 teaspoon black pepper
6 cups finely chopped cooked short rib meat (see epicurious.com)

Cook garlic in oil in a 10-inch heavy skillet over low heat, turning occasionally, until tender and golden, about 15 minutes. Transfer garlic with a slotted spoon to a

cutting board and mash to a paste with a fork. Cook paprika, salt, and pepper in oil remaining in skillet over low heat, stirring, until fragrant, about 1 minute.

Stir together paprika oil, garlic paste, and short rib meat in a large bowl until combined well. Pack mixture into a 5- to 6-cup crock, terrine, or bowl and let stand at room temperature 1 hour to allow flavors to develop. Serve at room temperature.

Be sure to open up that Ripasso well before you serve your Terrine. The wine needs to open up just as the Terrine needs to warm up. You do not want to short change either of these dense little treats. Don't forget the toast points!

PAIR W/

filet
t-bones
broccolo
bacalao
garlic
marinara
meatballs
bocce
bracciole
salami
toasts
artichoke
ricotta
liver
tapas
fellini
the Pope
Roman
Holiday!



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!

ALPHA ZETA

Valpolicella

TASTING NOTES

Valpolicella (or val to his friends) has a lovely depth of character, with perfumes of fresh black cherries. On the palate, the wine is soft and ripe, with a light, youthful freshness which elevates and de-cloys its cherry pie flavors while accentuating its perfume. The wine finishes long and strong with an emerging essence of chocolate - a bittersweet moment.

WINE DATA

The grapes were hand harvested, destemmed and crushed, and pumped to stainless steel tanks. The must was left in contact with the skins for seven days, and fermentation took place at up to 30° C. Malolactic fermentation took place in stainless steel tanks.

Vintage2008
Grape Varieties70% Corvina
20% Rondinella, 10% Corvinone
RegionVeneto
Sub-ZoneValpantena
WinemakerMatt Thomson
Alcohol12.5% vol
Bottle Size750ml
ClosureSTELVIN

Val is an unfussy gamer.

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THE BACK STORY: AZ wines are selected and designed by a group of Brooklyn wine lovers who wanted to import delicious and stylish Italian wines to share with their friends. Valpolicella, aside from being fun to say, presents an excellent opportunity to imbibe a fruit-forward Italian for very reasonable money and found a happy place in the Communal dinner rotation. Val's your pal through thick and thin.

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HAVE YOU EVER HAD A LAMBURGER? SCOFF NOT AT THIS TWIST ON A STANDARD!

Ingredients:

1 lb lamb shoulder, bone in
1 tbs salted butter
1 tsp salt
1 tsp pepper
sliced aged wisconsin cheddar
2 english muffins (of any ilk)
Pickles, mayo, onions, avocado...

OK, so why make a lamburger, instead of a hamburger? Because lamb meat is just better for you and not so mass produced and it tastes excellent - not better, that's a personal choice, but it is wonderfully good.

Cut out all bone in your pieces of lamb shoulder. Cut meat and fat into small chunks. Cut butter into small pieces as well. Feed meat and butter into a sausage grinder (I have one on my KitchenAid mixer) or put ingredients into a food processor. The sausage grinder is the best way to do this. If you don't have one, go get one. Grinding your own meat is the only way to avoid some of the horrors of the meat biz.

Mix ground lamb w/salt & pepper. Make into burger patties bigger than you think to account for shrinkage - I make mine about 1/2 inch thick and about 4 to 5 inches across.

Heat up broiler in your oven or cook on a grill. Broiler cooking: 4 minutes, flip 3 minutes, and you're done - should be slightly pink and juicy. Don't wanna eat raw lamb.

While burgers cook, toast muffins and melt cheddar on one side. Plate burgers and dress with any of the following: dijon mustard, mayonnaise, onions, pickles, avocado, hot peppers - you name it.

Serve with sweet potato wedges and a salad and some Valpolicella - total homerun. Unless you're a vegetarian, in which case sub out lamb with portobello mushroom.

PAIR W/

burgers
lamb
chops
steak
chat
gifting
roasted
veggies
goose
stew
cassoulet
duck
backgammon
chess
uno!
friday
tuesday
everyday
stinky
cheeses!
romance
red sauce



The Moto Guzzi V7 in cherry red! What a beautiful bike from Italy's glorious 70s - when Moto Guzzis were the bike for the rider who craved sexy but needed reliability with a candy finish. These bikes are legend in Italy and still made to this day, just updated technically, much like our Valpolicella: a classic Italian varietal modernized to run with today's wine drinker who likes their thrills with regularity.

Il Faggio

TASTING NOTES

Intense deep ruby color characteristic of the Montepulciano grape. Concentrated dark fruits with hints of coffee. On the palate it is intense with a chocolate cherry character supported by robust tannins. A modern, yet classic Montepulciano that shows bigger than it is.

WINE DATA

Only the best grapes were chosen for this blend. They were destemmed, crushed and pumped into stainless steel tanks. The wine was inoculated with selected yeast strains and fermented at temperatures up to 34°. During the 6 day fermentation, the wine was pumped over frequently in the first few days to increase extraction, and more gently towards the end. After pressing, the wine was transferred to tank for malolactic fermentation.

Vintage2008
Grape Varieties100% Montepulciano
Region.....Abruzzo
WinemakerAlana McGettigan
Alcohol12.5% vol
Bottle Size750ml
ClosureStelvin

'Respectable Red - and then some!'

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THE BACK STORY: AZ wines are selected and designed by a group of Brooklyn wine lovers who wanted to import delicious and stylish Italian wines to share with their friends. If one has a stable of Italian wines, it'd be incomplete without the perfect Montepulciano (especially when this wine became everyone's secret favorite daily drinker).

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PIZZA & 'PULCIANO - LOW BUDGET, HIGH STYLE ENTERTAINING

Ingredients for dough:

- 4 cups flour
- 1 cup hot water
- 1 packet active dry yeast
- 1 tsp sugar
- 1 tbs olive oil

Toppings suggestions

Sausage, mushrooms, onions, basil, mozzarella, anchovies, brussel sprouts, lardons, arugala, garlic, grape tomatos, sopresatta, broccolini, sun dried tomatos, sea salt, clams --- the possibilities are limitless. **DO NOT OVERDO IT.**

Put yeast in warm water w/sugar. Set aside. Put flour, olive oil, salt into food processor. Once yeast foams, add to flour. Run food processor until dough balls up and races around the bowl in a cohesive ball. Not a ball? Add water if too dry, add flour if too wet. Let do 50 laps. Remove and knead briefly into a beautiful little blob and place in greased non-metal bowl, covered with a cloth, in a warm place. Wait two hours or so. Pull off a hunk of the dough and place on a floured surface. Work it out. Toss it. Roll it. Stretch it. Have fun. Place toppings of choice on pizza. Use a peel to move pizza from counter to pizza stone (!!!) in hot-as-it-can-go oven. Wait till it looks bellissimo. Remove with peel and cut with wheel.

PAIR W/

friends
pizza
salami
provolone
calzone
chicken
parcheesi
drama
comedy
ricotta
chili
burratta
caesar
you
etc.
outdoor
symphony



For all the Ferraris, Guccis, and Da Vinci's that are viewed as Italian treasures, nothing quite measures up to pizza when it comes to italian icons. **EVERYONE** in the world loves pizza. It's simple, delicious and can be made to make anyone happy. Il Faggio Montepulciano d'Abruzzo is an unfussy, dark and wonderful bottle of wine, ready to put a smile on everyone's face. While not as universal as pizza, it shares its simple perfection mantra.

ALPHA ZETA

LUGANA

TASTING NOTES

Clean, fresh and very fragrant with beautiful balance on the palate between ripe, round fruit and a zesty, mineral freshness. An eminently enjoyable white that holds its own against food outside the white cliché zone.

WINE DATA

The grapes were hand harvested, destemmed, crushed and chilled on the way to the press with no sulphur addition. The juice is naturally settled, raked and fermented in temperature controlled stainless steel tanks and large format oak at a ratio of 1 to 3 steel to oak.

Vintage	2008
Grape Variety	100% Lugana
Region	Veneto
Sub-Zone.....	Valpantena & Monteforte d'Alpone
Winemaker	Matt Thomson
Alcohol	12.5% vol
Bottle	Size 750ml
Closure	CORK

A white with verve!

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THE BACK STORY: AZ wines are selected and designed by a group of Brooklyn wine lovers who wanted to import delicious and stylish Italian wines to share with their friends. The Lugana was a rare white in their eyes, that provided a luscious expression rarely seen. When the white wine/food nexus intersects happily with red meat, you know you've got a special wine.

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HEROIC ROAST CHICKEN - ALL WHO EAT IT WILL HAIL YOU. REALLY.

Ingredients:

- 1 Chicken (5-9 lbs)
- 3 cloves garlic
- 1 Tbs Paprika
- 1 Tbs Sea Salt
- 1 Tsp Black Pepper
- 1 Tsp Cumin
- 1/3 cup Olive Oil
- Onions & Carrots

Preheat oven to 375°.

Clean chicken & discard giblets. Place chicken on a rack in a roasting pan. Chop one onion and one carrot, set aside. Press Garlic cloves into small bowl. Add oil, salt, pepper, Paprika, cumin and mix together. Put a tablespoon of this mixture into the onions and carrots and stir. Place

onions and carrots into chicken cavity. Using a toothpick, pierce the skin and thread toothpick across both sides to 'sew' shut chicken cavity. Do the same at the neck.

Take a brush and brush the whole chicken liberally with spice/oil mixture. Make more if need be for size or taste. Tie the legs together with butcher's twine. Put a cup of water in the bottom of the roasting pan and place into top rack of oven.

Cook small chicken for up to 90 minutes or until wing is crispy and detaches easily. Larger chickens, cook accordingly. Remove chicken from oven and tent for 20 minutes.

Carve somewhere that a lot of juice can be collected. This can be used to make a gravy if so wished.

PAIR W/

liguini w/
clam sauce

sopressata

pecorino

almonds

polenta

beachhouse

ski house

your house

pot luck

no luck

duck

branzino

octopus

ravioli

scallops!



The quintessential Italian beauty, Sophia Loren, has entranced men and women alike the world over. Combining sweet and seductive in one gorgeous package, she intoxicated movie goers for years and remains an icon. Lugana is a little known Sophia Loren, like all the classic Italian beauties in the countryside who exist with little fanfare, but are worshipped by those that know them just the same. Luscious and iconic!

Pinot Grigio

TASTING NOTES

This wine has a purity of fruit rare in a Pinot Grigio from the Veneto. It has a light bosc pear character on the nose, good weight and breadth on the palate with bright acidity on the finish which is surprisingly long...you may be sad when it's over - it's OK, though, just take another sip!

WINE DATA

The grapes were hand harvested, destemmed, crushed and pumped to the press with no sulphur addition. The juices chilled immediately and naturally settled. Cultured yeasts were added to initiate fermentation, which took place at 12-14 degrees celsius in order to retain fruit flavors.

Vintage2009
Grape Varieties100% Pinot Grigio
RegionVeneto
Sub-Zone..... Monteforte d'Alpone
Winemaker Matt Thomson
Alcohol 12.5% vol
Bottle Size 750ml
Closure Stelvin

'Redemption for a lost gem.'

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THE BACK STORY: AZ wines are selected and designed by a group of Brooklyn wine lovers who wanted to import delicious and stylish Italian wines to share with their friends. The Pinot Grigio is a pale pleaser that takes pride in being a Pinot Grigio and was a perfect pairing at the last Communal Brooklyn Brownstone Backyard ping pong championship.

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LINGUINI W/CLAM SAUCE (WHY RESIST - NOTHING BETTER WITH PG)

Ingredients:

1lb linguini (DeCecco is best)
1lb cockles (that's clams from NZ)
3 cloves garlic
3 sprigs, flat leaf parsley
pecorino romano (garnish)
black pepper & salt to taste

OK, this is easy and everyone loves it. Get your heavily salted water going in a pot for the linguini. In a heavy bottomed saucepan (at least 15"), heat up some olive oil. Before it gets

too hot (smoking!) toss in two cloves garlic finely diced. Let 'em brown a bit (just a bit). Now add 1 cup of fish stock and 2 cups of water. Let it boil, stirring to keep the garlic circulating (hey how are you? Nice to see you! Hi garlic!). As soon as it boils, turn it down so it's steady simmering and throw in the scrubbed and rinsed cockles. Put the lid on and wait till they open up and say ahhhh. If it doesn't open it means it's tougher than you, admit defeat and chuck it. Put the al dente, drained pasta (do not rinse it) into a large pasta serving bowl - pour clams & juice on top. Serve. Garnish with parsley and a little cheese - this pisses off purists so definitely do it.

Garlic bread, broccoli rabe and a fig salad go nice with this.

PAIR W/

clams
mussels
pasta
BLTs
chicken
salad
scallops
calamari
gondolas
lake house
in-laws
outlaws
pulled pork
softball
picnic
lawn games



The Vespa - Italy's answer to stylish everyday transportation. An icon the world over for its design and functionality. AZ Pinot Grigio is also a stylish, everyday Italian creation. A standard potable on tables all over the world, Pinot Grigio represents the ease with which Italians do some things so well. Show up to the party on a Vespa and all will see you as the fun-loving easy going person you are. Show up with our Pinot Grigio - same result, less risk!

ALPHA ZETA

SOAVE

TASTING NOTES

AZ Soave is light lemon yellow in color, with an open, expressive perfume of white flowers and almond blossom. On the palate it is light and crisp with a zesty, lemon-lime fruit character and a gentle roundness. The finish is so fresh, you may want to slap it! One of the better icons of the 80s returns.

WINE DATA

The grapes were hand harvested, destemmed, crushed and pumped to the press with no sulphur addition. The juices chilled immediately and naturally settled. Cultured yeasts were added to initiate fermentation, which took place at 12-14 degrees celsius in order to retain fruit flavors.

Vintage2009
 Grape Varieties100% Garganega
 RegionVeneto
 Sub-Zone.....Soave
 Winemaker Matt Thomson
 Alcohol 12.5% vol
 Bottle Size 750ml
 Closure Stelvin



'Soave: super easy pleasy.'

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THE BACK STORY: AZ wines are selected and designed by a group of Brooklyn wine lovers who wanted to import delicious and stylish Italian wines to share with their friends. This Soave was selected because of its vivacity. Such a clean and fresh wine with the power to uplift - it was a no brainer for the portfolio.

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PENNE W/SAUSAGE & BRUSSEL SPROUTS (QUICK AND DIRTY!)

INGREDIENTS

1 lb penne pasta
1 lb sweet Italian sausage
(uncased)
1 lb brussel sprouts
olive oil, salt, pepper, parmesan &
crushed red pepper to taste

This is a 100% all-time crowd pleaser and a snap to make. First get your salted water going for the pasta. Also boil a half-filled kettle of water. In a large heavy-bottomed skillet, break up and brown sausage - set aside when done.

Clean and halve brussel sprouts - then blanch with kettle water (3 minutes).

Drain sprouts and de-glaze sausage pan with 1/3 cup white wine. Whence mostly cooked off, add olive oil to pan and heat up. Add sprouts face down so that the open face carmelizes - about 8 minutes. Toss sprouts with some more oil and sprinkle with salt, pepper and crushed red pepper flakes.

Add sausage meat to sprouts and continue to saute over medium heat.

Cook pasta al dente, drain (reserving a 1/3 cup of pasta water). Add pasta water to saute pan, turn up heat, de-glazing pan again and scraping up bottom bits.

Once water has dissipated, add pasta, toss and turn off heat!
Serve immediately in bowls - adding olive oil, cheese and red pepper to taste.

PAIR W/

pasta
sea bass
lobster
mussels
clams
ocean
eggs
beach
sun
fun
potluck
supper
dance-off
bocce
summer
house
wiffle
ball



Emilio Pucci scarfs are so full of vitality and fun, one could simply add it to any ensemble and immediately be transported to a more fabulous world where frivolity was not denigrated. AZ Soave has the same effect on things - a simple bottle of wine, understated, unlike the Pucci, but full of the same whimsical bright notes. Its very consumption will put a sparkle in the eye and a smile on the lips - something Italians love to do.