

Zyme Amarone Classico

THE FACTS



COUNTRY: Italy

REGION: Veneto

APPELLATION: Valpolicella Classico

CEPAGE: 40% Corvina, 30% Corvinone, 15% Rondinella, 10% Oseleta, 5% Croatina

WINEMAKING: Grapes dried for over 3 months, ferment in steel, maceration for 60 days, natural fermentation

ALCOHOL BY VOLUME: 15.5%

AGING: 5 years in large barrel, 1 year in bottle

THE STORY

Zymē was started in 1999, by Celestino Gaspari. The vineyards were owned by his family and that is where Celestino first started with wine. The vineyards are located in the Classico zone of Valpolicella.

PHILOSOPHY: Sustainability and being environmentally responsible are what is really important. Making wines that are true to the place without any manipulation and low sulfur usage.

BIOGRAPHY: Celestino studied under Giuseppe Quintarelli, was his son-in-law and was the winemaker and partner there for many years. He also has consulted at numerous wineries and helped many others get their start.

THE ADJECTIVES

OVERALL: Intense and elegant

AROMAS / FLAVORS: ripe cherry, morello cherry,

semi-dried plum, spice, pepper, black licorice, cocoa powder

MOUTHFEEL: Rich, powerful, elegant

THE SELLING POINTS

The most elegant Amarone

SUSTAINABILITY: Biodynamic In Practice

PAIRINGS: Roasts, steaks, ossobucco, aged cheese like parmesan

