

# Zyme Valpolicella Classico Superiore

## THE FACTS

**COUNTRY:** Italy

**REGION:** Veneto

**APPELLATION:** Valpolicella Classico

**CEPAGE:** 40% Corvina, 30% Corvinone, 25% Rondinella, 5% Red - Other

**WINEMAKING:** Fermentation of fresh grapes in September-October at natural temperatures. Second fermentation (ca 15 days) on the skins of Amarone in January following the harvest according to the classical Ripasso tradition.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 2 years in big barrels, 6 months in bottle



## THE STORY

Zýmē 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:** Seductive & Juicy

**AROMAS / FLAVORS:** ripe cherry, minty herbs, morello cherry, dried plum, violet, lavender

**MOUTHFEEL:** Smooth & Round

## THE SELLING POINTS

An elegant take on the Ripasso style, not too sweet

**AWARDS:** 93pts Vinous

**SUSTAINABILITY:** Certified Sustainable, Biodynamic In Practice, Natural Fermentation

**PAIRINGS:** cold cuts, white and light meats, matured cheeses, stews,

