Zyme
Oseleta

The Facts

COUNTRY: Italy
REGION: Veneto
APPELLATION: Verona IGT
CEPAGE: 100% Oseleta
WINEMAKING: Destemmed and fermented for 15 days with ambient native yeast
ALCOHOL BY VOLUME: 13.5%
AGING: Min. 3 years in oak, 1 year 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: Dark, aromatic and minerally
AROMAS / FLAVORS: wild red berry, blueberry, red currant, blackberry, graphite, minerals
MOUTHFEEL: Rich, powerful, earthy

The Selling Points

The only 100% Oseleta, women love it
AWARDS: 92pts Luca Maroni
SUSTAINABILITY: Certified Sustainable, Biodynamic In Practice, Natural Fermentation
PAIRINGS: Fatty fish, roasted meat, grill meat, medium aged cheese

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