

# Zyme

## Recioto della Valpolicella

### THE FACTS

**COUNTRY:** Italy

**REGION:** Veneto

**APPELLATION:** Valpolicella

**CEPAGE:** 30% Corvina, 30% Corvinone, 30% Rondinella, 5% Molinara, 5% Croatina

**WINEMAKING:** In January, followed a long air-drying process, the grapes are crushed and fermented in concrete tanks for more than two months.

**AGING:** Five years in 500-liter Slavonian oak barrels

### 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 SELLING POINTS

**AWARDS:** 93pts James Suckling

**SUSTAINABILITY:** Green Practicing

**PAIRINGS:** Crackers and long-matured cheese, blue cheese or with dark chocolate and dried fruits

