

Zyme Valpolicella Reverie

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Valpolicella

CEPAGE: 40% Rondinella, 30% Corvina, 20% Corvinone, 5% Molinara, 5% Oseleta

WINEMAKING: Destemming, crushing, cryomaceration, controlled temperature fermentation and simultaneous malolactic fermentation, followed by maturation in stainless steel tanks for about 6 months.

AGING: 6 months in stainless steel

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: Vibrant & Juicy

AROMAS / FLAVORS: Wild roses, Morello cherry, strawberry, raspberry, peppery notes

MOUTHFEEL: Fresh & light

THE SELLING POINTS

A great chillable red that shows what real Valpolicella is.

AWARDS: 92pts Falstaff, 91pts Luca Maroni

SUSTAINABILITY: Certified Sustainable, Organic In Practice, Natural Fermentation

PAIRINGS: Cold cuts, lighter meats, soft cheeses, soups

