

Zyme Black to White

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Veneto IGT

CEPAGE: 100% White Blend

WINEMAKING: Destemming and crushing, 24 hours cryomaceration, decantation at 7-8°C, controlled fermentation in concrete tanks for ca. 20 days. Minimum 6 months of sur lies maturation with weekly bâtonnage.

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, full & aromatic

AROMAS / FLAVORS: wildflowers, fruit, acacia, primrose, yellow apple, elderflower, mint, vanilla, grapefruit

MOUTHFEEL: Rich & complex

THE SELLING POINTS

This is the only winery with Rondinella Bianca in the world

AWARDS: 92pts Vinous

SUSTAINABILITY: Certified Sustainable, Organic In Practice, Natural Fermentation

PAIRINGS: As an aperitif, or with fish, shellfish, risotto, asparagus, soups

