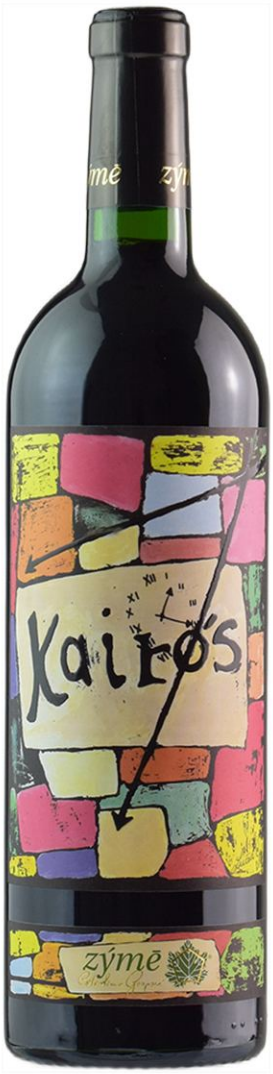
Zyme
Kairos

The Facts

COUNTRY: Italy
REGION: Veneto
APPELLATION: Veneto IGT
WINEMAKING: Cryomaceration and fermentation in stainless steel and concrete tanks with indigenous yeasts for 20-25 days, with the sole operation of manually stirring the must and pomace. Maturation in French barrique for minimum 3 years without any racking followed by 1 year of ageing in the bottle.
ALCOHOL BY VOLUME: 15.0%
AGING: Min. 3 years in French barrique followed by 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: Intense & Ethereal
AROMAS / FLAVORS: Forest fruit marmalade, floral notes, sweet spices, mineral accents, dark fruit
MOUTHFEEL: Rich & Smooth

The Selling Points

Unique blend of 15 different grapes
SUSTAINABILITY: Certified Sustainable, Green Practicing, Natural Fermentation
PAIRINGS: Beef, lamb, or game cooked in spicy sauces, aged cheeses

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