



zýmē

VENETO

Founded in 2003 by Celestino Gaspari in the heart of Valpolicella Classica, Zyme is located in an ancient sandstone quarry within the viticultural district of San Pietro in Cariano. As a boy, Gaspari worked his family's property in Val d'Ilasi alongside his parents, eventually studying crop science. He was 20 when he met his future father-in-law, Giuseppe Quintarelli, with whom he worked for over a decade.



Having consulted at many of the region's finest wineries, Gaspari is considered an extremely talented winemaker with great technical expertise, an avant garde philosophy, and a healthy curiosity. These unique wines are consistently among the region's finest. Gaspari is fueled by passion for discovery and perfection, and grounded equally in both the new and the traditional. Gaspari transmits his passion to the forward thinking people around him, especially those who work on his team and grow in synergy with the vines and wines they tend.

Zyme consists of two facilities: the first is carved out from the very rock of the 15th-century sandstone quarry where the wines mature before bottling; the symbiosis between living elements, the wine, and the living rock constitutes a wonderful harmony of energies. The second facility houses vinification, carried out in a most efficient and rational fashion with simple technologies that respect the integrity of the grapes, the must, and the resulting wine.



IL BIANCO IGT "From Black to White"

Noticing an old Rondinella vine bearing strangely whitish clusters, Gaspari experimented with the unique cane, ultimately creating a vineyard block of the now consistent genetic anomaly. The new plant has lighter leaves than 'normal' black Rondinella, growing with medium vigor and bearing grapes which, depending on sun exposure, resemble the coppery tone typical of Pinot Grigio. 60% white Rondinella, 15% Gold Traminer, 15% Kerner, 10% Incrocio Manzoni. *a yellow-flecked pale green; expansive bouquet, with hints of citrus and herbs such as mint; on the palate, complex and full-bodied with notable viscosity, and a seemingly endless finish*

VALPOLICELLA RÉVERIE

Produced in response to a common complaint, "give me a wine that is the Valpolicella we used to know," this quite traditionally circumscribed wine offers the lively, refreshing, fruit-driven character of just-picked grapes; immediately approachable, without excessive colour yet delicately tannic, Réverie is light-bodied with good minerality and crispness. 40% Corvina, 30% Corvinone, 25% Rondinella, 5% Oseleta.

VALPOLICELLA CLASSICO SUPERIORE

Fermented in Sept/Oct at natural temperatures, then re-fermented in January for 14 days, following the traditional "ripasso" method, on the skins of the grapes used to produce Amarone. The wine matures at least three years in large Slavonian oak casks, then in bottle. 40% Corvina, 30% Corvinone, 25% Rondinella, 5% Oseleta.

smooth and elegant with subtle fragrances of ripe dark cherry and, paradoxically, a hint of tobacco leaf; silky and seductive, with a palate bursting with ripe fruit and spices

AMARONE DELLA VALPOLICELLA CLASSICO

"The 2004 Amarone della Valpolicella Classico is fabulous. Espresso, grilled herbs, leather, black pepper, wild cherries and licorice blossom on the palate as this layered, totally sublime Amarone conquers the palate... Based on the more recent wines I tasted, there seems to be no limit to what this estate can achieve. The Amarone is 30% Corvina, 30% Corvinone, 30% Rondinella and 5% each Oseleta and Croatina. Proprietor Celestino Gaspari was once the heir apparent at Quintarelli. He has since struck out on his own at Zyme, where he spares no expense in his quest to make rich, textured wines... These are simply fabulous wines." 95 pts (Parker's WA)

TRANALTRI Bianco Dolce

This Trebbiano Toscano and Garganega passito spends three years in closed and unmoved small (110-liter) Slovenia oak barrels, resulting in unique complexity compared to other white, unfortified dessert wines.

citron and lemon with intriguing inflection of gunflint and clay; concentrated and fullish in the mouth; considerable sweetness balanced with livening acidity; notes of bitter almonds and tropical fruit on the finish.

Thank you for your time and for your interest in Connoisseur wines.