

Zýmē

Celestino Gaspari carries a lot of weight in the circles of Amarone lovers, as he was considered to be something of an heir apparent to Giuseppe Quintarelli himself. Today, however, the name most often associated with him is Zyme, even though he's been involved in the guidance and successes of a number of famous wineries in the region. Zyme is located in San Pietro in Cariano within the Valpolicella Classica growing zone, and it sources its fruits from locations throughout the region to create a unique and constantly evolving portfolio of wines. At times they can be larger than life, such as the ultra-modern Harlequin, while at other times, they are traditional to the core, which I witnessed while tasting the 2008 Riserva La Mattonara, one of the top wines I've ever experienced from the region. There are no set rules at Zyme, other than the pursuit of experimentation to better deliver a unique and honest experience, which also communicates the character of each individual vintage. This brings to mind the 2019 From Black to White, a white blend that relies heavily on Rondinella Bianca and shows amazing character and purity. Gaspari is also known to hold wines back until he believes they are ready to drink, making the 2008 Amarone Riserva the current release. In the end, I think it's important to look deeply into the tasting notes to fully understand the wines, as they range from traditional stylings to more experimental bottlings.

From Valpolicella & Soave: The Times, They Are A Changin' (Feb 2021) by Eric Guido

	Vintage	(Hover for Commentary) Producer	Name	Tasting Notes	Score	Author	Drinking Window	Release Price	Review Date
2019	Zýmē	<u>Il Bianco From Black to White</u>	The 2019 Il Bianco From Black to White grabs your attention with a rich yet sweetly perfumed bouquet that mixes ripe peaches, green melon and honeyed yellow flowers. It's silky and sapid in the mouth, with medium- bodied textures, as ripe apples and nectarines are energized by juicy acids and a twang of	92	Eric Guido	2021 - 2025	Not Available	Feb 2021	

green citrus.
 The thrill ride continues, taking on a bit of a tropical note through the finale, along with salty minerals and lingering spice. This blend of 60% Rondinella Bianca, 15% Gold Traminer, 15% Kerner and 10% Incrocio Manzoni is a showstopper, both full of character and remarkably refreshing.

-- Eric Guido

2017	Zýmĕ	<u>Valpolicella Classico Superiore</u>	The 2017 Valpolicella Classico Superiore is all about fresh fruit, energy and instant gratification. It blends bright cherries with white smoke and sweet herbs to create an inviting display. The textures are soft, complemented by ripe red berries and zesty acids. This lingers long with	89	Eric Guido	2021 - 2026	Not Available	Feb 2021
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mineral
underpinnings
and hints of
dried
strawberry,
and it leaves
the palate
feeling
perfectly
refreshed.

-- Eric Guido

2017	Zýmĕ	<u>Kairos</u>	The 2017 Kairos is seductive from start to finish, wafting up an initial burst of exotic spice and smoke, which slowly evolves into a mix of cherries, blueberries and red currants, complemented by hints of lavender and sage. It's velvety- smooth but also juicy and packed full of lively energy, focusing on fruit, with ripe wild berries and strawberries cooled by minty herbal tones. This is wonderfully polished, textural and soothing, leaving hints of	92	Eric Guido	2021 - 2032	Not Available	Feb 2021
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milk chocolate and violet candies. The Kairos is produced using a dizzyingly long list of grape varieties, 10% of which are white, that are partially dried then co-fermented with ambient yeasts, and matured for 24 months in French oak.

-- Eric Guido

2015	Zýmē	<u>Amarone della Valpolicella</u>	The 2015 Amarone della Valpolicella bursts from the glass with a ripe and extroverted display of medicinal cherries dipped in dark chocolate, offset by hints of balsamic spice and sweet mint. It's rich and deeply textural, with vibrant acidity lending lift as ripe red and purple-tinged fruits flesh out, leaving a subtle coating of fine tannins in their wake.	94	Eric Guido	2021 - 2036	Not Available	Feb 2021
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Nothing is out of place here in this pleasure-bomb of a wine, which shows the ripeness of the vintage yet never falls out of balance. The Amarone is one of the most classic wines from the Zýmē portfolio. A blend of traditional grapes are dried for three months, then crushed, fermented and macerated for another two months before being matured in large Slavonian oak for five years.

-- Eric Guido

2011	Zýmē	<u>Harlequin</u>	The 2011 Harlequin is dark and intense yet displays a dazzling freshness that frames the expression perfectly. Like opening a fresh jar of blackberry preserves in the middle of a pine forest	93	Eric Guido	2021 - 2034	Not Available	Feb 2021
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amidst a field
of wild herbs:
this is the
vision brought
about while
taking in the
bouquet. It's
velvety and
full-bodied,
contrasted by
juicy acids and
cooling
mintiness, as a
wave of ripe
wild berries
coats all that it
touches in
spice and
tactile mineral
tones. Fine
tannins linger
throughout
the long finale,
yet the
structure here
is welcoming,
and in fact, the
Harlequin is
deceptively
drinkable and
vibrant. You
could easily
cellar it for a
decade, but it's
already so
enjoyable
today. This is
pure
decadence.
The Harlequin
is another
experimental
blending of a
large list of
varieties, most
of which are
red. The
grapes are
whole-cluster
fermented for

30 days using ambient yeast, after which the wine matures through two passes of new French barriques – in other words, 200% new wood.

-- Eric Guido

2008	Zýmē	<u>Amarone della Valpolicella Riserva La Mattonara</u>	The 2008 Amarone della Valpolicella Riserva La Mattonara keeps you at the edge of the glass, as it opens up in layers, showing dried cherries, currants and hints of pine. Further coaxing brings forward savory smoke followed by crushed blackberries, cinnamon, clove and candied citrus. The textures are like pure silk, slowly draped across the palate with a polished sheen, leaving ripe red and black fruits, mocha, sweet herbs and autumnal	98	Eric Guido	2021 - 2038	Not Available	Feb 2021
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spice. You can
feel the
weight, yet the
2008 remains
remarkably
balanced,
vibrant and
flat-out
delicious, with
a finish that
never seems
to end. The
Riserva La
Mattonara is
produced
through strict
selection in the
vineyards,
followed by
three months
of air-drying,
two months of
maceration
and nine years
maturing in
large
Slavonian oak.
In a word—
Wow!

-- Eric Guido