



**Zymé 2007 Valpolicella
Classico Superiore**

WHO : Zymé – Celestino Gaspari
WHAT: corvina (40%), corvinone (30%),
rondinella (25%), oselata (5%)
WHERE : Valpolicella DOP, Veneto, Italy
WHEN : 2007

Precise, remarkably balanced and complex, this is not a light pizza wine with simple tart cherry flavors. Think of it more as an Amarone without the partial drying of grapes. It has the dried cherry, spice and tobacco profile that one would expect from an Amarone, but with the freshness and friendly fruitiness of a Valpolicella – all that with a depth and length that is truly remarkable. Better yet, it kept improving over four days after opening, hinting that this bottle could keep going for a good number of years. Highlv recommended. RC.



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