



Kyrenia by Zyme

Amarone della Valpolicella D.O.C.G.



Technical Data:

"Let me introduce myself. I am Kyrenia"

*I am a ship from ancient Greece, **the cradle of European viticulture**. I was constructed and equipped for the transport over the seas of wineskins and amphorae of wine. I brought celebration and joy to the ports of the Mediterranean. Today, I am the only survivor of that era. After the passage of centuries, **here I am at Zýmē** to continue to carry out my mission, transporting my wine to every port that summons it. Zýmē is also the yeast that had a great part to play in my birth, and my existence owes much to the fashioning hands at Zýmē.*

Technical Data:

- Alcohol: 13.5%
- Dry extract: 28 gr/lt
- Total acidity: 5.8 gr/lt
- pH: 3.40

Grape Variety: 45% Corvina, 30% Corvinone, 20% Rondinella, 5% Oseleta.

Vinification & Ageing: The clusters are harvested by hand, then placed on traditional wooden racks for a natural drying. When the desired degree of dehydration is reached, the grapes are pressed and the must ferments about 20 days in concrete vats. The wine then goes to 300-500-750-litre Slavonian oak ovals, where it matures approx. 3 years. This Amarone boasts the aromatic complex classic to the Valpolicella zone, heightened by the traditional appassimento drying of the grapes.

Characteristics: The notes of dark and morello cherry find their perfect foil in the delicate spiciness imparted by the Slavonian oak ovals. The result is a wine that is impressive and ambitious yet at the same time eminently approachable and enjoyable.

Pairings: This wine is a superb partner to elaborate dishes and red meats in general.