



Kyrenia by Zyme

Valpolicella DOP Superiore Ripasso



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, 35% Corvinone, 15% Rondinella, 5% Oseleta

Vinification & Ageing: After manual harvesting of the grapes, the must is fermented in stainless steel; then in January the wine ferments again in contact with the pomace from Amarone DOCG. The wine is racked off after 15 days and matured in large Slavonian oak ovals for about 30 months.

Characteristics: The Ripasso technique is immediately obvious in the wine's dense color and firmly structured bouquet. The fact that the grapes were picked at the optimal point of ripeness has given the wine its magisterial acidity and ensures its easy drinkability, a quality enhanced by the remarkable harmony between crisp, fragrant fruit and the complexity gifted by the wine's stay in large oak ovals.

Pairings: This wine is a great partner to first courses, main courses of meat, and to medium-aged cheeses.