



*zýmē*  
*Celestina & Gospoi*





*zýmē*  
*Celentino Gospari*

from vine to wine



# Zýmē

The name Zýmē, from Greek, means "yeast." Yeast is, of course, an indispensable element in the world of oenology, but it also bears a symbolic meaning, since it conjures up the concept of naturalness, a fundamental value in Celestino Gaspari's professional and existential journey, as well as the process of fermenting, understood as a continuous striving towards transformation. In harmony with that philosophy, the winery logo represents a grapevine leaf in which is centred a pentagon, symbol of the five basic elements that combine to yield wine: man-vine-earth-sun-water. Re-establishing an ideal habitat where man and nature are in perfect symbiosis is, in fact, the point of both departure and arrival of a new humanism of the earth, of which Celestino Gaspari and Zýmē are promoters. This new worldview has as its objective the establishing of a new relationship with the environment, with man as the natural guardian of his local corner of earth, the one who protects it, but also the one who can renew it, reinterpret it. Ecosustainability with respect to vineyard management practices, transparency of the final product through understanding of its production processes, and respect for the rhythms of nature: these are the cardinal principles of Zýmē's approach to winemaking. The approach is an element and symbol of a simple style of living in synergy with the earth, in a historical moment in which man, bewildered by the opulence of a false well-being, has put at risk his own survival. Tradition and innovation are the two complementary tracks on which Zýmē's wine production moves forward: respect for, and attention to the historic wines of the Valpolicella area go hand in hand with innovation and experimentation with new wines that will enhance and renew the local terroir. Culture, history, tradition, innovation - a glass of wine is so many things, but in Celestino Gaspari's heart, wine is above all yeast for the mind, and a yeast that grows a project, Zýmē.





# LAND AND VINEYARDS



*BUSO DELLA GIARETA, IN LONIGO (VICENZA) COLLI BERICI*



*MONTICELLI, IN LAVAGNO (VERONA) TENUTA "LA REGINA"*

Zýmē has adopted over the years a diffused operations model, cultivating vineyards and olive groves distributed across the Veneto region, with particular concentrations in the Valpolicella and Verona areas, and in the province of Vicenza. The selection of such a rich array of growing areas reflects the winery philosophy, which places great emphasis on research, curiosity, and experimentation. The current portfolio of sites are the fruit of diverse situations (some belong to the family, others were purchased, still others are contracted) designed to represent and express the richness of this overall area by taking advantage of particular soils and microclimates linked to individual parcels. Such significant viticultural diversity represents for Zýmē an uninterrupted source of richness and challenges, and encourages the fullest expression of this polyvalent project that sees in wines such as Harlequin and Kairos, crafted from a minimum of 15 grape varieties, the winery's standard-bearers.

*Azienda Agricola Zýmē  
of Celestino Gaspari  
Town: San Pietro In Cariano  
(Verona)  
Year planted: 1999  
Hectares in vine: 30*

*Grape production: 250,000 kg  
Annual wine production: 80,000  
bottles  
Full-time staff: 12  
Individual wines: 11  
White wines: 3*

*Red wines: 8  
Other products: 2 grappas, 1  
extravirgin olive oil*





**FORZIELLO,  
IN ILLASI (VERONA)***Multivarietal IGP vineyard*

Area: 1.5 hectare

Soil origin: Alluvial

Soil profile: Mineral-rich clay with talus, pebble, sand, and clay deriving from washdown from the Pre-Alps mountains

Aspect: 360°

Elevation: 100 metres

Training system: Guyot

Grapes: Oseleta, Rebo, Teroldego, Syrah, Gold Traminer, Rondinella bianca

Wines: From black to white, Kairos, Oseleta

**MEZZOMONTE,  
IN ILLASI (VERONA)***Multivarietal DOP olive grove*

Area: 1 hectare

Soil origin: Volcanic

Soil profile: Pebble-rich limestone and clay

Aspect: East

Elevation: 200-300 metres

Olives: Favarol (centenarian trees), Grignano, Leccino

Olive oil: Favarol (60%), Grignano (30%), other (10%)

**VALDIMEZZO,  
IN LAVAGNO (VERONA)***Valpolicella DOP vineyard*

Area: 5.5 hectares

Soil origin: Volcanic and glacial

Soil profile: Clay and limestone

Aspect: East

Elevation: 150-250 metres

Training system: Guyot and Pergola

Grapes: Corvina, Corvinone, Rondinella, Sangiovese, Trebbiano, Garganega  
Wines: Valpolicella, Amarone, Passito Bianco**MONTICELLI, IN LAVAGNO  
(VERONA) TENUTA "LA REGINA"***Valpolicella DOP vineyard*

Area: 1 hectare

Soil origin: Glacial

Soil profile: Limestone, clay, shallow sand, fossils

Aspect: South

Elevation: 100 metres

Training system: Guyot

Grapes: Corvina, Corvinone, Rondinella, Oseleta, Sangiovese

Wines: Valpolicella, Oseleta

Olives: Grignano

**MUSELLA,  
IN SAN MARTINO BUON ALBERGO  
(VERONA)***Valpolicella DOP vineyard*

Area: 7.5 ha, of which 4.5 are in vineyard

Soil origin: Volcanic

Soil profile: Limestone and clay

Aspect: East

Elevation: 100-250 metres

Training system: Guyot

Grapes: Corvina, Corvinone, Rondinella, Oseleta, Croatina

Wines: Valpolicella, Amarone, Oseleta

**ARCO DI GIOVE,  
IN NEGRAR (VERONA)***Valpolicella DOP vineyard*

Area: 6.5 ha, of which 5.5 in vineyard

Soil origin: Volcanic

Soil profile: Limestone and clay

Aspect: West

Elevation: 100-250 metres

Training system: Guyot

Grapes: Corvina, Corvinone, Rondinella, Rondinella bianca, Forsellina

Wines: Valpolicella, Valpolicella Superiore, Amarone, From black to White

**FINETTI, IN TREGNAGO (VERONA)***Multi-varietal IGP vineyard*

Area: 9 ha

Soil origin: Volcanic and glacial

Soil profile: Clay, rich in white and grey spall

Aspect: South, southwest

Elevation: 450-600 metres

Training system: Guyot

Grapes: Rondinella bianca, Kerner, Chardonnay, incrocio Manzoni, Gold traminer, Sauvignon blanc, Syrah, Marzemino, Teroldego

Wines: Syrah, From black to White

**BUSO DELLA GIARETA, IN LONIGO  
(VICENZA), IN THE COLLI BERICI***Multi-varietal IGP vineyard*

Area: 9 ha

Soil origin: Volcanic, karst

Soil profile: Clay

Aspect: 360°

Elevation: 250-300 metres

Training system: Guyot and Casarsa

Grapes: Cabernet sauvignon, Cabernet franc, Merlot, Syrah, Teroldego, Marzemino, Pinot bianco

Wines: Cabernet, Merlot, Syrah



# LAND AND VINEYARDS



*BUSO DELLA GIARETA, IN LONIGO (VICENZA) COLLI BERICI*



*MONTICELLI, IN LAVAGNO (VERONA) TENUTA "LA REGINA"*



*MONTICELLI, IN LAVAGNO (VERONA) TENUTA "LA REGINA"*



*MUSELLA, IN SAN MARTINO BUON ALBERGO (VERONA)*



Celestino Gaspari  
winemaker, winegrower



# Celestino Gaspari

winemaker

## PERSONAL INFORMATION

Born in Boscochiesanuova (Verona), 14 February 1963,  
married to Mariarosa Quintarelli.  
Three daughters: Lucia 26, Marta 24, Elisa 20

## STUDIES AND TRAINING

1981 Certificate, Scuola Agraria  
1989 ONAV course  
1989-1992 AIS courses, first, second, and third levels  
1990/91 Accademia Italiana Maestri Sommeliers courses  
2001/02/05 SIVE courses (France, Italy, USA)  
2010 Member, FIVI - Federazione Italiana Vignaioli Indipendenti (Italian Federation of Independent Winegrowers)  
2013 National Director, FIVI

## PROFESSIONAL CAREER

Current  
1999 to present: Founder-owner, Azienda Agricola ZýmĚ  
(San Pietro In Cariano – VR)

## PRIOR ACTIVITIES

1993-2010 Consulting oenologist and agro-expert for numerous wineries  
1987-1997 Co-partner, Azienda Agricola Giuseppe Quintarelli  
(Negrar, Verona)  
1982-1986 Manager, Livestock Department, Azienda Agricola Lino Grigolini  
(Zevio, Verona)  
1981 Manager, Livestock Department, Az. Agraria Johan Rochat  
(Bière, Canton Vaud, Switzerland).

## WINERIES CREATED FROM ZERO

1993/2000 Villa Monteleone, Sant'Ambrogio di Valpolicella (Verona)  
1995/2002 Tenuta Sant'Antonio, Colognola ai Colli (Verona)  
1995/2010 Marion, Marcellise di San Martino Buon Albergo (Verona)  
1999/2010 Cantrina, Bedizzole (Brescia)  
1997/2010 Coali Tenuta Savoia, Sant'Ambrogio di Valpolicella (Verona)  
1998/2007 Marchesi Fumanelli, San Pietro in Cariano (Verona)  
2000/2010 Montecariano, San Pietro in Cariano (Verona)  
1999/2001 Buglioni, San Pietro in Cariano (Verona)  
2003/2010 Monte dall'Ora, San Pietro in Cariano (Verona)  
1999/2010 Conati, Fumane (Verona)  
2003/2007 Latium, Mezzane di Sotto (Verona)

## 2003 ZÝMĚ SAN PIETRO IN CARIANO (VR)

### WINES

Projects created for following wineries:  
Trabucchi, Illasi (Verona)  
Pasqua, San Felice Extra (Verona)  
Bertani, Grezzana (Verona)  
Santa Maria alla Pieve, Val d'Illasi (Verona)  
Aneri, Legnago (Verona)  
Zao/Marzotto, Verona (Verona)  
Musella, San Martino di Buon Albergo (Verona)

### CREATION OF ALL OF ZÝMĚ'S WINES

1999 Harlequin (from 15 grapes, 4 white and 11 red)  
2001 Oseleta (100% oseleta)  
Amarone Classico della Valpolicella  
Riserva "La Mattonara" (historic blend)  
Amarone Classico della Valpolicella (historic blend)  
2002 Kairos (from 15 grapes, 4 white and 11 red)  
2004 Vigneti (50% Valpolicella, 50% Bordeaux blend)  
2006 Valpolicella Classico Superiore Ripasso (historic blend)  
Metodo Classico millesimato pas dosé (100% Pinot noir)  
From Black to White (from a natural genetic mutation of Rondinella)  
2007 60/20/20 Cabernet (60% Cabernet S. 20% Cabernet F. 20% Merlot)  
2008 Tranaltri – Passito bianco (70% Trebbiano toscano, 30% Garganega)  
2009 Valpolicella "Reverie" (historic blend).

### HOBBIES

Beauty in all its forms

# Celestino Gaspari

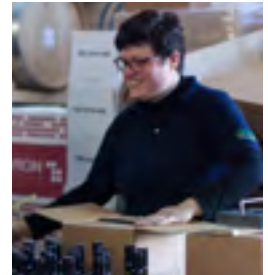
winegrower

My history begins a long way away, in Val d'Illassi, more than forty years ago. For my family's fields are there, and I worked there as a child, side by side with my parents. A passion for the earth, as the seasons unfold, became ever more deeply rooted, pushing me to study crop sciences, which completed a course of knowledge that I really began in the fields, in contact with the soil and our local area. When I was 20 I met the man who changed my life, Giuseppe Quintarelli, my future father-in-law, with whom I worked for years in his winery. Those were years filled with intense, hard work, during which I honed my profession, measuring my skills against the great classic wines of the area - Amarone, Valpolicella, and Valpolicella Ripasso. My training and my identity became increasingly better-defined, and I developed my own personal vision of the winegrower's profession: in my belief, it is closer to that of an alchemist in continuous search for the philosopher's stone that changes lead into gold. It is precisely this striving towards ceaseless research that impelled me later to establish and grow successfully some dozen wineries in the area. In 1999, I felt that I had by then acquired enough experience in the viticulture-winemaking field, and so, through the recovery of an old sandstone quarry, emerged Zýmē, in San Pietro in Cariano, in the heart of Valpolicella Classico. The winery grew slowly, in tandem with the evolution of my way of conceiving a winemaking operation. I thought long and hard about the fundamental values on which the profession of grapegrower and winemaker should be based: culture, research, and transparency. Culture, for me, is an ethical culture, an awareness that one is part of a local area rich in history and traditions that must be preserved and enhanced. Maintenance of venerable cultivation and winemaking practices and the recovery of ancient indigenous grape varieties are concrete interventions that are evidence of respect for one's origin in that local area. Research is the attempt to reach the cleanest simplicity, cutting away all that is superfluous; after years passed in increasing the refinement of wine, today I strive to coax out and showcase its most essential elements: its purity and its primitive character. I love risk and experimentation, and this revolutionary spirit has led to the birth of some of the wines that are among this winery's most iconic. What I require of a wine is that it be transparent--in other words, that those who enjoy it can "read," in every sip, the history of the osmotic interconnection between my identity and the land that I love, defend, care for, and renew.





# Team



The bond between the winegrower and his land is the foundation upon which every good wine is fashioned, and hence the necessity of an uncompromised osmosis between man and a terroir. Day after day, the youthful Zýmē team contributes to an oenological and cultural project whose mission is to enhance, to “en-value,” the character of the local growing area and the personality of each individual wine. The new team structure is supple and dynamic, involving the young staff members in all of the areas of wine processing and distribution. From the vine to the bottle, workplace chorality is the keystone of a philosophy whose main tenet is the exchange between the fruits of the earth and the work of man. Here and now, and in this place, this manner of making wine becomes the enterprise that is Zýmē.

Celestino Gaspari *Grapegrower, winemaker*  
 Edoardo Speri *Junior winemaker*  
 Chiara Nanfioli *Assistant to Celestino Gaspari*  
 Marta Gaspari *Purchasing and logistics*  
 Elisa Sartori *Administration*  
 Ilaria Brutti *Hospitality and sales*

Silvia Marinelli *Marketing and exports*  
 Luca Pietropoli *Cellarmaster*  
 Laura Romani *Packaging and shipping*  
 Simone Girlanda *Vineyard manager*  
 Faustino Gaspari *Vineyard crew*



# Sustainable agriculture and biodiversity



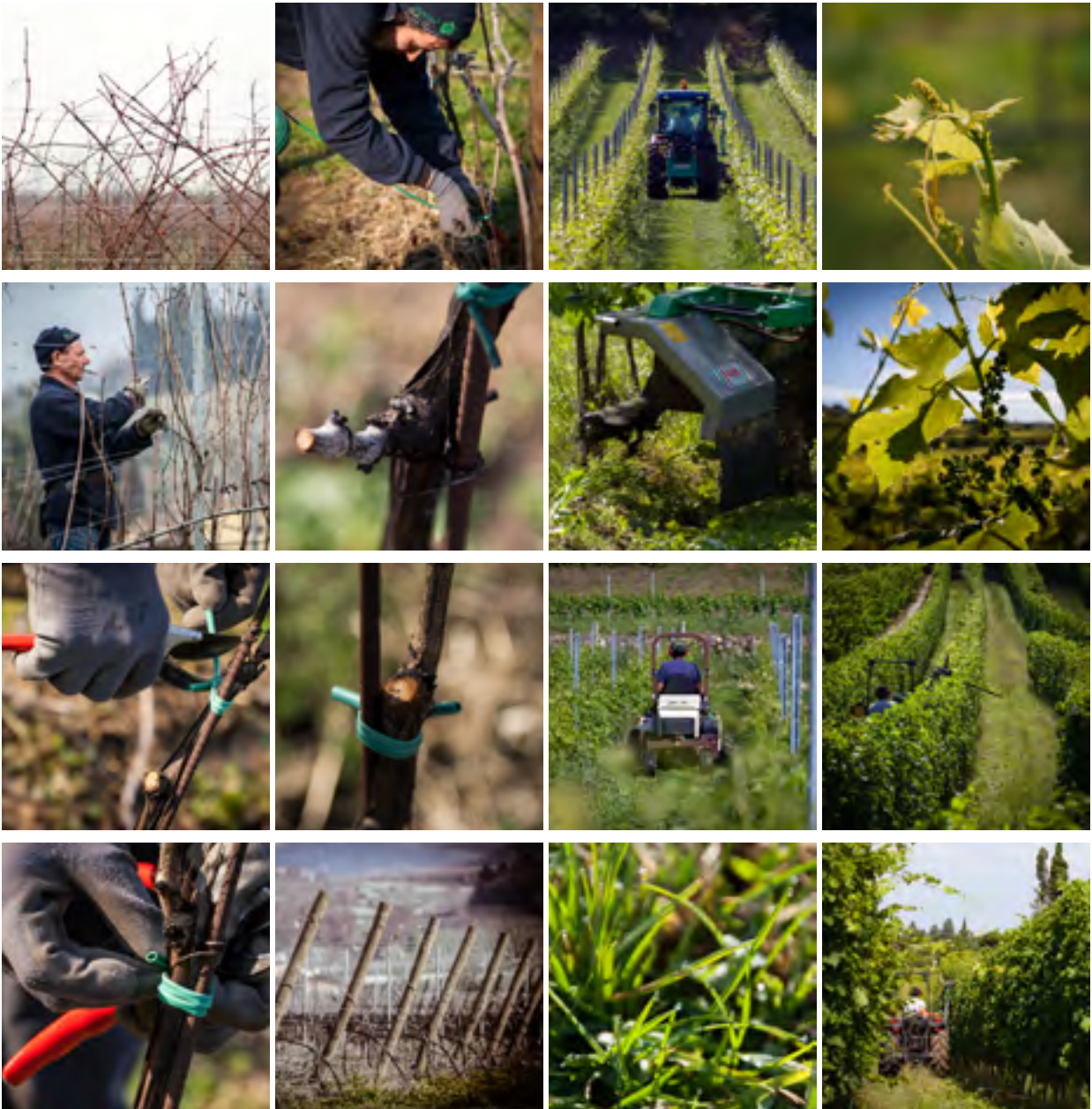
"I began to work the earth as a young boy, in an era when it was still worked with traditional methods. Gradually, as my personal and professional life progressed, I had the opportunity to test the innovations offered by the chemical and biotechnology companies. Over the past 40 years of this experience, I have seen that the synergy between technological research in the agricultural sector and the response of the earth to new practices has not always been felicitous. On one hand, there has been impoverishment of the soil, along with a reduced capacity for self-protection on the part of microflora and microfauna; on the other, a radical and sector-driven evolution of technologies. This often-paradoxical situation led me to consider and re-consider the principles that should drive my winery. What emerged is that the objective is to achieve a new state of balance between nature and man that will encompass mutual exchange and harmonious collaboration. According to my vision, the earth should not be manipulated, but cared for and enhanced, and therefore re-establishing that new inter-relationship with nature is a priority for Zýmě. Our approach to cultivation is syncretic, trying to search out the best from the fund of past experience and from modern advances, so that traditional practices stand side by side with knowledge that has emerged from my long professional experience. In practice, this means maintaining as absolutely inseparable parameters ecosustainability achieved through cultivation practices, transparency achieved through knowledge and respect for the rhythms dictated by nature, and the final result as a vehicle of cultural communication."



# Carbon Footprint



Sustainable production and wine excellence are the tenets on which our philosophy is founded. Here at Zýmē we believe that improving the life of people and the environment is just as important as producing prestigious wines that receive international accolades, and that everything that our growing area gives us should be returned to it, in terms of care, enhancement, and protection. For this reason, we have undertaken a journey in the name of sustainability, which begins with a rigorous mapping of our ecological footprint, of our processes and their impact--direct and indirect--on the environment and on society. It is our firm conviction that an awareness of the limits of nature is a powerful cognitive tool capable of efficiently directing our daily decisions in the name of innovation. Today, tomorrow, forever. For our future generations.



*Winter, spring: pruning, tying, topping, suckering*



*Summer, autumn: treatments, harvesting , drying , pressing, aging and bottling*

# HARLEQUIN

*[Faint, illegible text on the main label, likely describing the wine's characteristics and origin.]*

*[Faint text and a small green logo at the bottom of the label, possibly indicating the winery or brand.]*



# Quality wines

Tradition and innovation have always been opposite, yet complementary poles that serve to orient the forward-striving of our winery. Zýmě's winemaking is distinguished into two separate lines, corresponding to the principles that animate Celestino Gaspari's vision: enhancement of the character of the growing area and innovative experimentation.

**The classic line, bearing the Denominazione di Origine Protetta (DOP)** designation, comprises the area's historic wines: Valpolicella, Valpolicella Superiore (Ripasso) Amarone, and Amarone Riserva. These wines are made in the traditional style, that is, respecting the historical blends and production methods. The primary characteristics of these wines are elegance, refinement, and transparency of their compositional elements.

**The wines designated Indicazione Geografica Protetta (IGP)** are the fruit of experimentation, often making possible: the utilisation of neglected varieties such as Oseleta; a wine such as From black to white, a white wine made from grapes originally red but selected in a natural genetic mutation stage (Rondinella bianca); and the crafting of uncommon blends and character, in which knowledge, expertise, and creativity marry together in perfect equilibrium, as in Kairos and Harlequin.





# Quarry



Located in the heart of Valpolicella Classica, the ancient sandstone quarry, dating back to the 15th century, testifies to the intimate interrelationship between Zýmě's philosophy and its local corner of earth. This underground complex, irresistibly fascinating and radiating an utterly distinctive genius loci, provides unique continuity between the past of tradition and the future of innovation. As the locus where nature, culture, and history converge, the quarry serves as the very foundation stone of Zýmě, its bodily structure fashioned of natural stone, the magical cavern in which, year after year, the wines mature, then finally enter the bottle.





# Winery

Zýmē's new wine cellar exemplifies the felicitous marriage of nature and human culture, the precise combination that is the requirement for making wines that are seen as an exceptional synthesis of earth, sun, labour, and the sapient hand of man. The cellar emerges from, and measures itself against, a pre-existing reality: the stone quarry dating back to the 1400s, a physical place of course, but also a powerful symbol, the very icon of the synergy of nature and history. The winemaking complex takes its shape while engaged in harmonious dialogue with the memories that inhere in this unique spot, while striving to bring out its innermost characteristics and to provide for the needs demanded by the nature, and naturalness, of wines resting in storage, ageing, ideal conditions ensured precisely by the absence of light and consistency of temperature. The lower part of the exterior is clad with stone excavated to build the cellar itself, while carefully-placed openings with steel interstices convey the overall feel of the pre-existing quarry. The cellar's external contour and the layout of the hanging gardens create an irregular yet undulating thrust that softens the visual impact of the lower level and enters into a finely-calibrated dialogue with the sloping amphitheatre of Via Cà del Pipa. Seen from above, the cellar profile conjures up the pentagonal shape of a vine leaf, the logo of Zýmē.





*The winery complex lies at the foot of the promontory known as Mattonara, between Progno di Marano on the east and Progno di Fumane on the west. From a geological point of view, it is located on the slopes of the southern-most rocky spurs of the Monti Lessini, and the area is characterised by Eocene markers typical of the Lessini, represented by yellowish calcarenites, nummulite and/or nullipore limestone, tufaceous marl limestones, and yellowish earthy limestones. More precisely, the lithologies that characterise the winery site represent the lower portion of the above-mentioned formation, known also as Pietra Gallina; it is sub-divided into regular, 20-50cm-thick strata and its colour alternates between dirty white and yellowish and sometimes a sandstone appearance.*









Architecture



# Architecture

Laid out on three levels, Zýmě's new cellar exemplifies a synthesis between nature and the hand of man, enjoying a dynamic relationship with the area in which it is placed, Valpolicella, a growing area historically dedicated to the cultivation of the olive tree and the grapevine. That relationship began even before its actual construction, as it was being hewn from the ancient sandstone quarry, now the home of the barrel cellar, the vital centre of the winery, where the wines mature and age. A karstic cavern, which gathers both rainwater and underground water, was discovered during the excavations, making the site even more fascinating; the sound of the flowing water serves as a foil for the wines silently resting in their fine-grained oak barrels and creates a truly striking atmosphere. The barrel room is completely covered by flags of stone cut during the excavation phase, arranged in a eurhythmic pattern that is repeated on the cellar complex's exterior walls as well. Still underground, one enters the area of the semi-finished wines and bottle storage, an impressive space characterised by dividers and pilasters of a dark-brown that alludes to the earth of the quarry and chromatically contrasts with the high-tech appearance of the stainless-steel tanks and bins.









# Architecture

And finally, the bottaia, which hosts the botti, or large ovals of the finest European oak, a space powerfully enhanced by a wall of naked stone "on edge," its extraction marks and stratified limestone creating a contemporary feel. The ground level, which a stairway and lift connect to both the underground and first levels, contains the wine production area, a small wine shop, and the entry hall. Leading into it from the outside is a kind of drag-way, similar to those used in the past to drag blocks of stone from the quarry down to the valley floor. The cellar entrance is completely covered by panels of "walkable" glass, beneath which one can admire an impression of Valpolicella Classica painted by Lucia Gaspari, Celestino's daughter.











# Architecture

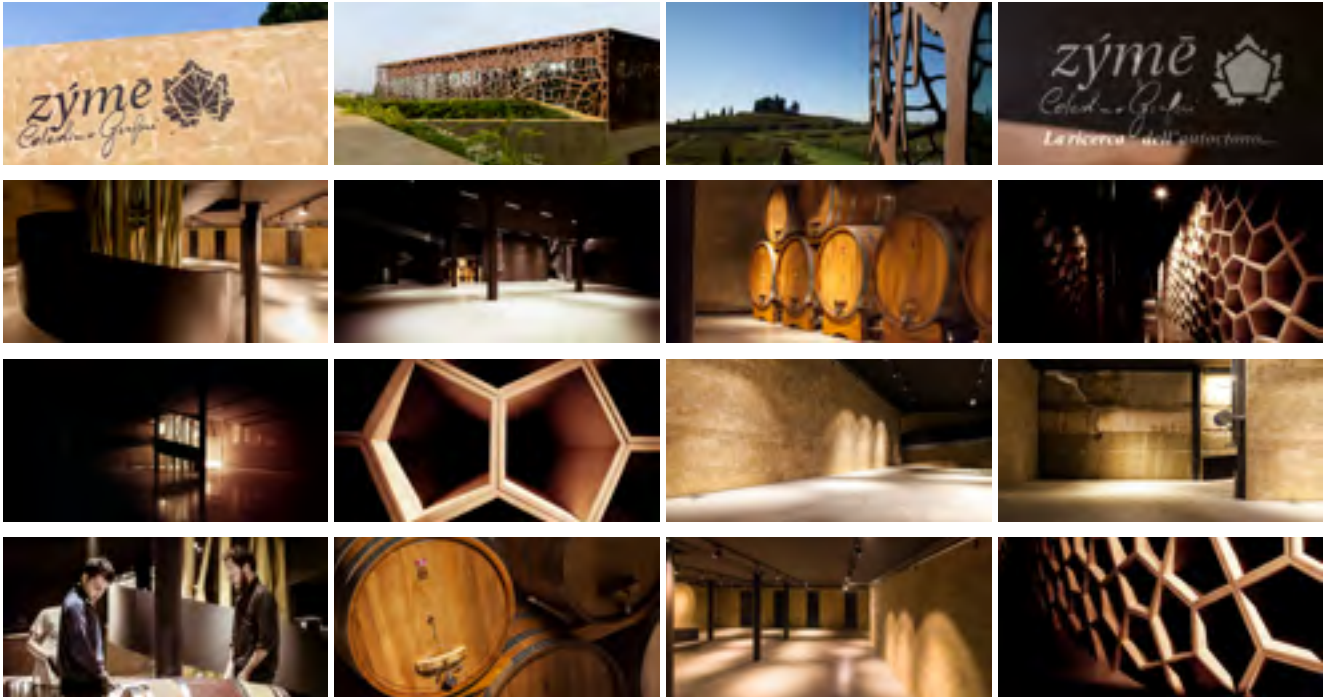
The first floor is dedicated to formal and special events, divided into a tasting area, conference rooms, offices, and service areas. The interior is marked by the contrast between the light tones of the oak panelling and the darker shades of the trim and moulding, which conjures up the label of From black to white, the wine created by Celestino Gaspari, while the other spaces allude chromatically to the labels of other wines that have played important roles in the winery's history. A second skin in CorTen steel characterises the building's external shell, which serves to reduce its impact and to lighten the entire structure. The external terraces, from which cascade the hanging gardens, achieve a further integration between nature and architecture, while the protection walls block the view of the road and direct one's gaze towards the hills and surrounding vineyards. The green-clad roofs, by absorbing heat, reduce the need to artificially cool the interior spaces. For the roof of the "pentagon," on the other hand, a solar panel installation is being designed, in total harmony with the architectural language, which will transform solar energy into electrical current. The architecture of the winery mirrors, in fact, the labour and fruits of the winemaker, the technology that he employs and the philosophy he espouses, so that exterior and interior, ethics and aesthetics, nature and culture can collaborate in harmonious synergy.





MADE IN FRANCE  
ADOUR  
1859  
FRANCE

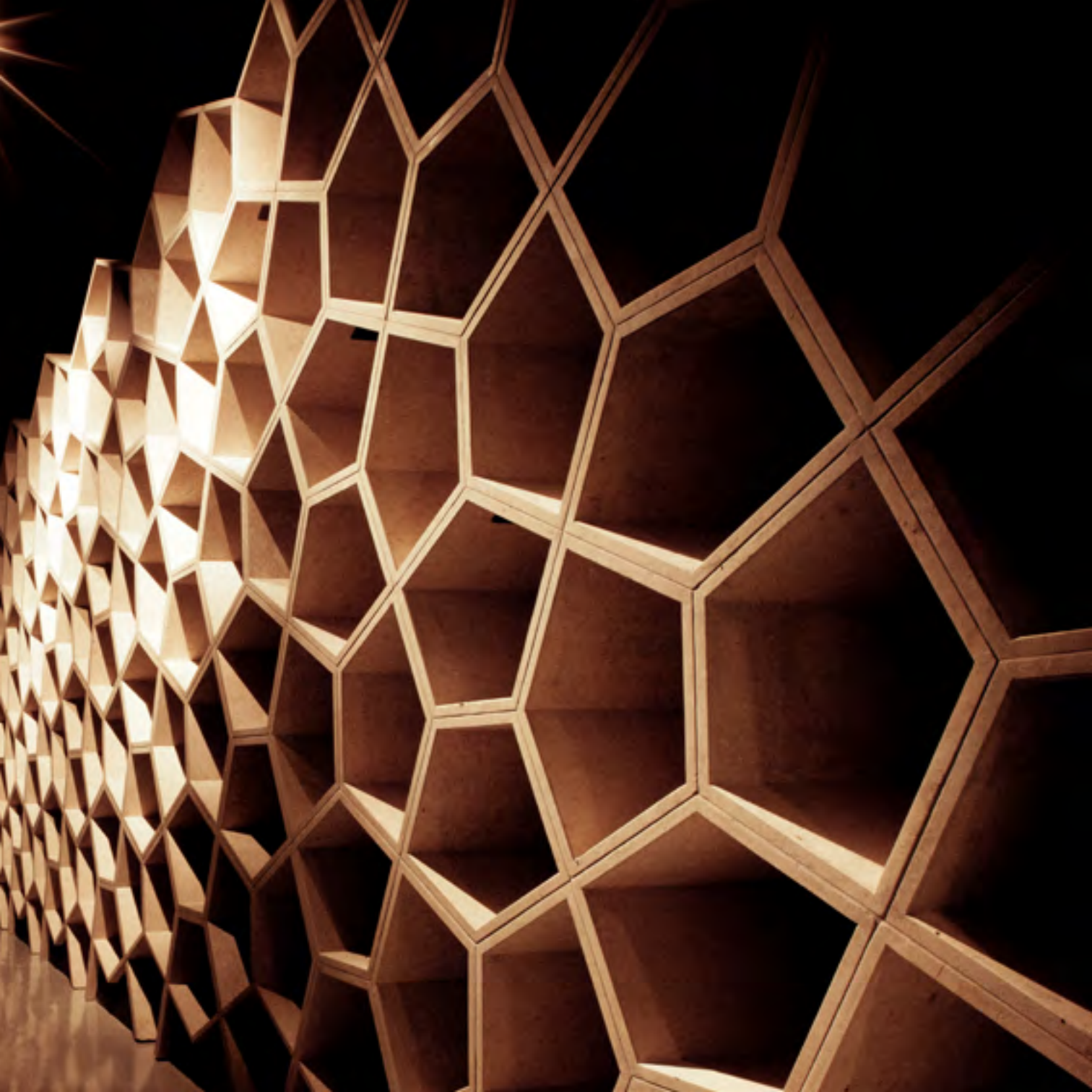
# Visit Zýmè



Both alchemist's cave and hi-tech laboratory, Zýmè's new wine cellar is a unique place, where ancient expertise blends with new-found knowledge in a continuous striving for ever-higher levels of quality.

A visit to the new cellar is a 360° experience, one that can involve all one's senses, plus one's imagination, that which the ancients called the sixth sense, an added level of value. The guided tour begins at the quarry, then approaches the new cellar complex via a passageway of greyish brown, which recalls and reinforces the concept of stone and earth. A ramp, of red, an architectural suggestion of the idea of flux and flow, is next, leading one to the ground level proper. Passing through, one enjoys a full view of the metal-enveloped stairway-lift, then steps onto a suspended passageway, which affords a view over the storage of the in-process wines and the bottaia (large cask storage) with its wall of cut rock segments. This final part of the ramp brings the visitor face to face with the dualism of the raw rock left in its pristine state in the wall and that worked sapiently by man to fashion the wine library, the winery's historical archive containing some 12,000 bottles stacked in pentagon-shaped stone alcoves, organic representations of stylised grape clusters.





Wine  
of  
Italy





# Visit Zymè

Visitors thus enter the world of Zymè and become participants in a project that is not simply a production process but an existential one as well, embodied by an itinerary that begins with admiration of the distinctive architecture of the cellar then passes through the history of the wines and of the winery, culminating with the tasting of the wines, which enables one to savour the twin souls of the winery: the classic soul, offering the wines that have made this corner of earth famous across the globe and the innovative soul, that gifts the wines that are the fruit of Celestino Gaspari's research and experimentation.

Guided tours and tastings are available only by previous reservation,  
from Monday through Saturday, from 9.00 am to 12.00 pm and from 2.00 to 6.00 pm  
For information and reservations, write to [info@zyme.it](mailto:info@zyme.it) or call 045 7701108



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Vietata la riproduzione



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