



ALESSANDRO
DI CAMPOREALE

The roots of our wine. The future of our territory.



Valuing the territory is our aim.

Alessandro di Camporeale is a company rooted in the village of Camporeale, a small rural centre that is part of the appellation Monreale Doc in the province of Palermo, in the heart of western Sicily.

We are located on a hilly territory between 300 and 600 metres of altitude, well aerated but sheltered from northern weather fronts.

These are long settled and marvellous places, with valleys boasting a palette of colours, from corn yellow to the green of vineyards and red of Sulla flowers.

“We make wine with due regard for the history and the features of this land, valuing both culture and the surrounding nature”

Alessandro di Camporeale. Wine, territory, passion.

We are a viticultural and winemaking company born and developed amid the hills of the **Belice Valley**, in the territory of the Monreale Doc.

Alessandro is the family name, whereas Camporeale is the village where our estate is located.

Alessandro di Camporeale is our brand name: that of an entrepreneurial reality committed, since its origin, to the valorisation of a unique territory with a centennial wine culture.

A place where **farming has always been the main activity**, with a widespread cultivation of cereals, legumes, olive trees and vegetables, alongside that of vines.

“Our company has always been at the forefront in the promotion and preservation of our territory through the organisation of events, the support of special initiatives and a steady cooperation with other local entities”



We farm 40 hectares of vineyards on limey-clayey and sandy soils that extend on valleys dotted with mounds and hills between 300 and 600 metres of altitude above sea level. The pedoclimatic features in this area are best suited to the enhancement of indigenous varieties such as Nero d'Avola, Catarratto, Grillo, Perricone, as well as international ones like Syrah and Sauvignon Blanc, which perfectly adapted to the environment of Camporeale.

We carry out all vineyard operations manually according to organic farming practices, also using minor but fundamental measures derived from our sound knowledge of the different soils and vineyards.

Soil, altitude and ideal climate.

“Our territory boasts a mild, Mediterranean climate with distinct semi-continental features, characterized by a sharp temperature drop between day and night. Altitude, climate and type of soil are the secret ingredients allowing us to attain elegant wines with rich aromas, yet retaining great freshness and minerality”



New methods for enhancing our land's grapes.

Built according to state-of-the-art criteria, our cellar is one of the company's strategic places.

Here, we **exclusively vinify grapes coming from our estate**, constantly striving to update and improve, through research, the production process as we can rely on the knowledge of the varieties we grow and their peculiarities handed down by previous generations.

In the vineyard and likewise in the cellar, we use unobtrusive techniques: our winemaking relies on a concept of utmost respect for the raw material, aimed at enhancing varietal and territorial features of each grape variety. We take the greatest care of all our vineyard plots, so as to comprehend and value the identity of each.



“From pruning to harvest and cellar operations, we reinterpret Sicilian tradition with new generation methods. The aim is to enhance the organoleptic features of our grapes so as to produce superior wines that are the purest expression of an outstanding territory”

Benedè

CATARRATTO

Catarratto is one of the most antique and representative indigenous grape varieties in western Sicily. With captivating aromas and a “crunchy” fruitiness on the palate, it stands out for its great drinkability and freshness.

Type of wine: Catarratto Doc Sicilia - Organic

Grape Variety: 100% Catarratto Lucido ed Extra Lucido

TECHNICAL FEATURES

Type of soil: hilly, clay loam; average rocky soil

Altitude: 300-330 metres above sea level

Year of planting: 2020, 2021, 2022

Production area: Contrada Mandranova,
Contrada Fargione and Contrada Cattiva

Training system: espalier with Guyot
pruning

Planting density: 4,400 per hectare

Yield per hectare: 80 quintals

Harvest period: mid-September with
manual picking and sorting of bunches

Vinification: the grapes, once destemmed
and chilled, are softly pressed and
fermented in steel tanks at low
temperature (14-15 °C)

Maturation: 6 months in steel tanks on its
lees at 10-12 °C

Ageing in bottle: at least 2 months at
steady temperature (18 °C)

NOTE DI DEGUSTAZIONE

Colour: bright straw yellow

Aroma: evident and intense notes of
almond, white peach, orange blossom and
citrus, complemented with hints of spices
so as to compose a fine and captivating
bouquet

Taste: this wine's main features are
freshness and pleasantness, alongside its
uncommon liveliness

Pairings: ideal with seafood appetizers and
charcoal-grilled prawns and scampi.

Service temperature: 10-12 °C



Donnatà

NERO D'AVOLA

Hill-grown Nero d'Avola with a distinctive personality. Its lean and dynamic structure is the best expression of this territory, with a pleasant balance and a surprisingly enjoyable drinkability.

Type of wine: Nero d'Avola Doc Sicilia - Organic

Grape variety: 100% Nero d'Avola

TECHNICAL FEATURES

Type of soil: hilly, calcareous clay loam; average rocky soil

Altitude: 340 metres above sea level

Year of planting: 2016

Production area: Contrada Mandranova

Training system: espalier with spurred cordon pruning

Planting density: 5,400 per hectare

Yield per hectare: 80 quintals

Harvest period: mid-September with manual picking and sorting of bunches

Vinification: the grapes are fermented and macerated in steel tanks for 12 days at controlled temperature (23-26 °C); a malolactic conversion is then carried out with indigenous lactic bacteria

Maturation: 8 months in steel tanks, with a small fraction of the overall volume in French oak tonneau for the same duration

Ageing in bottle: at least 10 months at steady temperature (18 °C)

TASTING NOTES

Colour: deep ruby with lively and bright reflections

Aroma: characterized by a complex aromatic profile in which notes of plum, blackberry and cherry alternate with scents of Mediterranean scrub, enriched with a gentle spiciness and herbaceous hints

Taste: intense and vibrant, with well-balanced tannins and a subtle savoury finish. A refreshing but strong mouthfeel provides it with a remarkable and pleasant drinkability

Pairings: ideal with Palermitan-style oven baked "anelletti" pasta or with a juicy sliced tuna steak

Service temperature: 16 °C



Grillo

MANDRANOVA

Captivating interpretation of one the most renowned grape varieties in Sicilian winemaking that perfectly adapted to the territory's pedoclimatic conditions. A wine of great freshness and aroma, with citrus and tropical notes, accompanied by a pleasant mineral finish.

Type of wine: Grillo Doc Sicilia - Organic

Grape variety: 100% Grillo

TECHNICAL FEATURES

Type of soil: hilly, clay loam; average rocky soil

Altitude: 340 metres above sea level

Year of planting: 2009, 2016

Production area: Contrada Mandranova

Training system: espalier with Guyot pruning

Planting density: 4,400 per hectare

Yield per hectare: 70 quintals

Harvest period: mid-August, with manual bunch picking and sorting

Vinification: the grapes, once destemmed and chilled, are softly pressed and fermented in steel tanks at low temperature (14-15 °C)

Maturation: 6 months in steel tanks on its lees at 10-12 °C

Ageing in bottle: at least 2 months at steady temperature (18 °C)

TASTING NOTES

Colour: straw yellow with bright greenish reflections

Aroma: overpowering and impactful, with its fresh notes of citrus and herbs, and well balanced by more delicate hints of white peach and elder flowers

Taste: Its strongly mineral mouthfeel, almost salty, evolves into a rich, energetic and persistent finish

Pairings: unsurpassable with red mullet fillets of fish rolls

Service temperature: 10-12 °C



Monreale Bianco

MANDRANOVA

It is born in the estate's most antique vineyard of Catarratto Extra Lucido, where it succeeds in expressing its full potential. It is an elegant wine that fully combines the potential of the grape variety with the peculiarities of the territory, surprising with its pleasantly spicy and mineral notes.

Type of wine: Catarratto Doc Monreale - Organic

Grape variety: 100% Catarratto Extra Lucido

TECHNICAL FEATURES

Type of soil: hilly, sandy loam; densely rocky soil

Altitude: 450 metres above sea level

Year of planting: 1988

Production area: Contrada Mandranova

Training system: espalier with Guyot pruning

Piante per ettaro: 4,400 per hectare

Resa per ettaro: 70 quintals

Harvest period: last week of September with manual bunch picking and sorting

Vinification: the grapes, once destemmed and chilled, are softly pressed and fermented in steel tanks at low temperature (14-15 °C)

Maturation: 12 months in steel tanks on its lees at 10-12 °C, with a small fraction undergoing a 12-month maturation in 600-litre French oak tonneau

Ageing in bottle: at least 6 months at steady temperature (18 °C)

TASTING NOTES

Colour: straw yellow with bright greenish reflections

Aroma: the fruity and floral bouquet, with notes of white flowers, lemon peel and green apple is complemented with a spicy and mineral finish, in which notes of white pepper and flint emerge

Taste: the broad mouthfeel and the remarkable structure are backed up by a marked acidity, providing great balance and uprightness, with surprising persistence

Pairings: unique match with sea urchin flavoured spaghetti

Service temperature: 10-12 °C



Monreale Rosso

MANDRANOVA

An antique indigenous grape variety from western Sicily, Perricone was abandoned and forgotten for decades, despite its being deeply tied to this side of the island, whose typicality it indeed narrates. It is an authentic wine, with fruity and spicy aromas and a firm and salty mouthfeel.

Type of wine: Perricone Doc Monreale - Organic

Grape variety: 90% Perricone, 10% Nero d'Avola

TECHNICAL FEATURES

Type of soil: hilly, calcareous, clay loam; average rocky soil

Altitude: 500 metres above sea level

Year of planting: 2017

Production area: Monreale countryside

Training system: espalier with Guyot pruning

Planting density: 5,400 per hectare

Yield per hectare: 80 quintals

Harvest period: last week of September

Vinification: the grapes undergo fermentation and maceration in truncated cone shaped vats at controlled temperature (26-28°C) for 12 days, during which daily punching down is carried out, followed by malolactic conversion done with indigenous lactic bacteria.

Maturation: 8 months in steel tanks on its lees, with a small fraction undergoing a maturation in French oak tonneau

Ageing in bottle: at least 6 months at steady temperature (18 °C)

TASTING NOTES

Colour: ruby with purple reflections

Aroma: fresh and alluring, it displays mellow and fruity notes of cherry and blackberry enriched by spicy hints that remind of juniper and anticipate the balsamic aromas that characterize Mediterranean scrub

Flavour: on the palate, fruity and spicy aromas return and harmoniously integrate with vibrant and powerful tannins to end the sip with a gently sapid finish

Pairings: ideal with "pizzaiola" style meat or barbecued lamb chops

Service temperature: 16-18 °C



Kaid

SAUVIGNON

Sicilian interpretation of Sauvignon Blanc, an international grape variety that found the ideal climate to enhance its aromatic features on our hills. The floral and exotic fruit aromas are complemented by pleasant Mediterranean scents and hints of fresh aromatic herbs.

Type of wine: Sauvignon Doc Sicilia - Organic

Grape variety: 100% Sauvignon Blanc

TECHNICAL FEATURES

Type of soil: hilly, calcareous clay loam; average rocky soil

Altitude: 350 metres above sea level

Year of planting: 2004, 2020

Production area: Contrada Mandranova

Training system: espalier with Guyot pruning

Planting density: 4,400 per hectare

Yield per hectare: 80 quintals

Harvest period: mid-August, with manual bunch picking and sorting

Vinification: the grapes, once destemmed and chilled, are softly pressed and fermented in steel tanks at low temperature (14-15 °C)

Maturation: 6 months in steel tanks on its lees at 10-12 °C

Ageing in bottle: at least 2 months at steady temperature (18 °C)

TASTING NOTES

Colour: straw yellow with bright greenish reflections

Aroma: the pleasant hints of elder flowers and passion fruit are complemented with a gentle herbal scent and subtle mineral nuances

Taste: The sip is fresh and elegant, well balanced between a lively freshness and a broad structure, with a pleasantly persistent finish

Pairings: it finds a wonderful match with fish stuffed "ravioli" and vegetables or rosemary flavoured turbot

Service temperature: 10-12 °C



Kaid

SYRAH

Planted in Contrada Mandranova as far back as 1989, Syrah is regarded as the most “Sicilian-style” international grape variety. It perfectly suited to the pedoclimatic conditions of this territory, giving us an overpowering and complex wine, that perfectly combines exuberance, mellowness and intensity.

Type of wine: Syrah Doc Monreale - Organic

Grape variety: 100% Syrah

TECHNICAL FEATURES

Type of soil: hilly, calcareous, clay loam; densely rocky soil

Altitude: 300-400 metres above sea level

Year of planting: 2006, 2014, 2022

Production area: Contrada Mandranova and Contrada Cattiva

Training system: espalier with spurred cordon pruning

Planting density: 5,400 per hectare

Yield per hectare: 65 quintals

Harvest period: early September with manual bunch picking and sorting

Vinification: the grapes are fermented and macerated in steel tanks for 12 days at controlled temperature (23-26 °C); a malolactic conversion is then carried out with indigenous lactic bacteria

Maturation: 12 months in French oak tonneau

Aging in bottle: at least 6 months at steady temperature (18 °C)

TASTING NOTES

Colour: deep and impenetrable ruby with bright purple reflections

Aroma: rich and elegant on the nose, where elegant notes of blackberry, sour cherry and currant alternate with spicy scents of black pepper and clove, with a finish characterized by hints of cocoa, graphite, humus and toasted coffee

Gusto: it is a profoundly Mediterranean and territorial wine that seduces thanks to its outstanding personality and is capable of combining great structure with lively and balanced tannins to achieve a surprising pleasantness

Pairings: remarkable with a tasty Sicilian “falsomagro” meat roll or a black pork stew

Service temperature: 16-18 °C



Kaid

SYRAH RISERVA

Our best interpretation of Syrah, born from a selection of grapes of this outstanding variety, strongly connected to the territory and our history. It is the exclusive product of the best vintages and the characteristics of the area where it originates, an extremely rich and enveloping wine.

Type of wine: Syrah Riserva Doc Monreale - Organic

Grape variety: 100% Syrah

TECHNICAL FEATURES

Type of soil: hilly, calcareous, clay loam;
average rocky soil

Altitude: 360 metres above sea level

Year of planting: 1989

Production area: Contrada Mandranova

Training system: espalier with spurred
cordon pruning

Planting density: 5,400 per hectare

Yield per hectare: 60 quintals

Harvest period: early September

Vinification: the grapes are fermented
and macerated in steel vessels for 12 days
at controlled temperature (23-26 °C); a
malolactic conversion is then carried out
with indigenous lactic bacteria

Maturation: 14 months in French oak
tonneau

Ageing in bottle: at least 3 years at steady
temperature (18°C)

TASTING NOTES

Colour: deep ruby

Aroma: particularly rich and intriguing, with
juniper and rhubarb notes that alternate
with scents of cinchona and liquorice, its
finish is enriched with a gentle smoky note
and an enveloping aroma of sandalwood
and incense

Taste: the perfect balance between body
and freshness reveals its powerful yet
charming character, with a broad and
mellow mouthfeel reinvigorated by a
dense and silky tannin and a gently sapid
finish resembling hints of capers and
anchovies

Pairings: ideal with a juicy Sicilian style
stew or a tasty sliced beef steak flavoured
with Mediterranean herbs

Service temperature: 16-18 °C



Kaid

VENDEMMIA TARDIVA

A sweet wine with great personality, derived from Syrah grapes that turn into raisins on the plants. It seduces by releasing extraordinary aromas and conquers thanks to its surprising drinkability without excessive sweetness.

Type of wine: Syrah late harvest Doc Sicilia – Organic

Grape variety: 100% Syrah

TECHNICAL FEATURES

Type of soil: hilly, calcareous, clay loam; average rocky soil

Altitude: 350 metres above sea level

Year of planting: 2014

Production area: Contrada Mandranova

Training system: espalier with spurred cordon pruning

Planting density: 5,400 per hectare

Yield per hectare: 35 quintals

Harvest period: mid-October, with manual picking and sorting of bunches following the drying of grapes on the vines

Vinification: the grapes are fermented and macerated in steel tanks for 8 days at controlled temperature (23-26 °C); the fermentation is then stopped through chilling

Maturation: 3 months in steel tanks

Ageing in bottle: at least 6 months at steady temperature (18 °C)

TASTING NOTES

Colour: deep ruby, enhanced by a bright and lively edge

Aroma: a true kaleidoscope of gentle and fine notes of blackcurrant, sour cherry in spirit, dark chocolate, clove, black pepper, Mediterranean scrub, all contributing to a bouquet of unique charm

Taste: moderately sweet, with outstanding complexity and persistence, its mouthfeel is rich and velvety, with a streak of freshness that lures to another sip

Pairings: ideal with premium dark chocolate crus

Service temperature: 14-16 °C



Metodo Classico

EXTRA BRUT

A vintage, fragrant and varietal Extra Brut, in which the typical aromas of Catarratto Extra Lucido express themselves with great intensity. It boasts a strongly Mediterranean character, with citrus aromas that evolve into more complex notes thanks to its ageing on lees.

Type of wine: Tradition Method Catarratto DOC Sicilia – Organic

Dosage: Extra Brut

Grape variety: 100% Catarratto Extra Lucido

TECHNICAL FEATURES

Type of soil: hilly, clay loam; average rocky soil

Altitude: 300-330 metres above sea level

Year of planting: 2020, 2021, 2022

Production area: Contrada Mandranova,
Contrada Fargione and Contrada Cattiva

Training system: espalier with Guyot
pruning

Planting density: 4,400 per hectare

Yield per hectare: 60 quintals

Harvest period: early September

Alcoholic fermentation: 15 days in steel
vessels at low temperature (14-15 °C)

Malolactic conversion: not carried out

Refermentation temperature: 16-18 °C

Ageing: in bottle on its lees for 36 months

TASTING NOTES

Colour: lively and bright straw yellow, with
fine and persistent perlage

Aroma: it releases fragrant notes of cedar
and candied ginger, with gentle aromatic
hints of sage that turn into more intense
aromas of toast and coffee-roasting

Taste: its full mouthfeel, lively and
dynamic, strikes for its overpowering
freshness, perfectly balanced with the
harmonious structure. The finish reveals
gentle spicy notes alongside a long-lasting
persistence

Pairings: great for tasting during the entire
meal and paired with “busiate” pasta with
shrimps and pistachio or with a crunchy
fish fry

Service temperature: 6-8°C



Metodo Classico

SBOCCATURA TARDIVA

A limited edition of our Traditional Method, capable of proving the extraordinary potential for evolution of Catarratto Extra Lucido, thanks to its extended aging on lees of 72 months. Only a small fraction of each vintage is bound to such late disgorgement, which imparts the wine with an aromatic evolution of great elegance and complexity.

Type of wine: Traditional Method Catarratto, Doc Sicilia – BIO

Dosage: Extra Brut

Grape variety: 100% Catarratto Extra Lucido

TECHNICAL FEATURES

Type of soil: hilly, clay loam; average rocky soil

Altitude: 300-330 metres above sea level

Year of planting: 2020, 2021, 2022

Production area: Contrada Mandranova,
Contrada Fargione and Contrada Cattiva

Training system: espalier with Guyot
pruning

Planting density: 4,400 per hectare

Yield per hectare: 60 quintals

Harvest period: early September

Alcoholic fermentation: 15 days in steel
vessels at low temperature (14-15 °C)

Malolactic conversion: not carried out

Refermentation temperature: 16-18 °C

Ageing: in bottle on its lees for 72 months

TASTING NOTES

Colour: straw yellow with golden
reflections and very fine perlage

Aroma: pleasant notes of candied citrus
and spices, masterfully combined with
biscuit and dry pastry aromas

Taste: the mouthfeel is rich and pleasantly
mellow, yet livened up by a balanced
freshness and a smoky note that makes
the finish lingering

Pairings: great for tasting during the
entire meal, it is ideally paired with saffron
risotto with fishing-pot shrimps or risotto
with pumpkin flowers stuffed with
“caciocavallo” cheese and anchovies

Service temperature: 6-8°C





The most important awards

BENEDÈ 2025 - "Faccino" 95 points - DoctorWine Guida Essenziale ai Vini d'Italia 2027

BENEDÈ 2025 - Gold - The WineHunter Award 2026 Merano Wine Festival

BENEDÈ 2025 - 91 points - Falstaff Sizilien Trophy 2026

BENEDÈ 2024 - 91 points - Wine Enthusiast

BENEDÈ 2024 - 90 points - James Suckling

DONNATÀ 2023 - 93 points - Falstaff Sizilien Trophy

DONNATÀ 2023 - 91 points - James Suckling

DONNATÀ 2022 - 94 points - Falstaff Sizilien Trophy

DONNATÀ 2022 - 91 points - James Suckling

GRILLO Mandranova 2025 - 92 points - Falstaff Sizilien Trophy

GRILLO Mandranova 2025 - Gold - The WineHunter Award 2026 Merano Wine Festival

GRILLO Mandranova 2024 - 91 points - Falstaff Wein guide 2025

GRILLO Mandranova 2024 - 91 points - Wine Enthusiast

GRILLO Mandranova 2024 - Silver medal 90 points - Decanter World Wine Awards

MONREALE BIANCO Mandranova 2024 - 92 points - Decanter World Wine Awards 2026

MONREALE BIANCO Mandranova 2024 - Red Award - The WineHunter Award 2026 Merano Wine Festival

MONREALE BIANCO Mandranova 2023 - Corona e top 300 - Vinibuoni d'Italia Touring Club 2026

MONREALE BIANCO Mandranova 2023 - 93 points - DoctorWine Guida Essenziale ai Vini d'Italia 2026

MONREALE BIANCO Mandranova 2023 - 4 Viti, 92 points - La Guida Vitae 2026 AIS

MONREALE BIANCO Mandranova 2023 - 91 points - Falstaff Wein guide 2026

MONREALE ROSSO Mandranova 2024 - The WineHunter Award 2026 Merano Wine Festival

MONREALE ROSSO Mandranova 2023 - Premio qualità/prezzo - Gambero Rosso Berebene 2026

KAID Sauvignon 2024 - 92 points - James Suckling

KAID Sauvignon 2024 - 90 points, 3 stelle - Guida Oro I Vini di Veronelli 2026

KAID Sauvignon 2024 - 5 Foglie - Guida Vini Bio 2026

KAID Sauvignon 2023 - 95 points - Concorso Nazionale Sauvignon Bianco

KAID Sauvignon 2023 - 91 points - James Suckling

KAID Syrah 2023 - Gold - The WineHunter Award 2026 Merano Wine Festival

KAID Syrah 2022 - Gold - The WineHunter Award 2024 Merano Wine Festival

KAID Syrah 2022 - 92 points - Falstaff Wein guide 2026

KAID Syrah Riserva 2020 - 4 Viti 93,5 points - La Guida Vitae 2026 AIS

KAID Syrah Riserva 2020 - "Faccino" 95 points - DoctorWine Guida Essenziale ai Vini d'Italia 2026

KAID Syrah Riserva 2020 - Foglia d'oro - Guida Bio 2026

KAID Syrah Riserva 2019 - 92 points - James Suckling

KAID Syrah Riserva 2019 - 92 points - Wine Enthusiast

KAID Vendemmia Tardiva 2024 - Gold medal - Syrah du Monde

KAID Vendemmia Tardiva 2024 - 5 Grappoli - Bibenda

METODO CLASSICO 2021 - Foglia d'oro - Guida Bio 2026

METODO CLASSICO 2021 - Gold - The WineHunter Award 2026 Merano Wine Festival

METODO CLASSICO Sboccatura Tardiva 2017 - Corona e Top 300 - Vinibuoni d'Italia Touring Club 2025

METODO CLASSICO Sboccatura Tardiva 2017 - 90 points - James Suckling

METODO CLASSICO Sboccatura Tardiva 2017 - Foglia d'oro - guida Bio

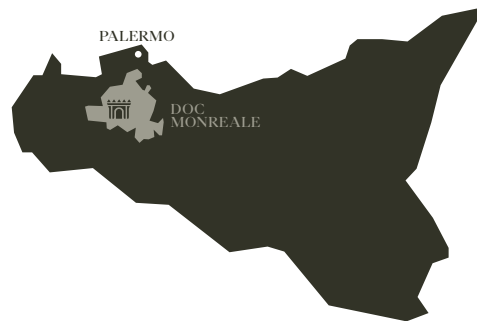
Come and see us in Camporeale

Our wines are the offsprings
of this Sicilian land.

In order to fully appreciate
their quality, it is essential to
take a dip here, where they
originate, evolve and come
to life, by discovering the
outskirts, walking through
the vineyards and entering
the cellar in a journey that
culminates with the tasting
of this outstanding territory's
fruits.

Discover our wine tourism
proposal through our
website. Do you wish to
swing by the Doc Monreale?

*We are expecting you, with a
glass of wine.*



Almanacco di Camporeale

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inviati a tutti gli abbonati.
www.almanacco-camporeale.it**