

KAID | Sauvignon

Kaid Sauvignon is the perfect combination between varietal notes and peculiarities of territory. It was born from the vineyards planted in 2004 at 330 meters above sea level, in a clay and sandy soil.

It's an elegant and refined wine that will charm you with its inexhaustible weaving and its enveloping energy. You will love its saltiness and its enjoyable finish that recalls freshly picked almonds.

TASTING NOTES

Colour | straw yellow with bright green reflections

Aroma | you can smell the typical Sauvignon blanc's aromas such as lime, passion fruit, grapefruit, wet nettle, lavender and elder flowers, in addition to delicate and gentle minerals nuance

Taste | dynamism and liveliness are the main characteristics of this wine that combines these exuberant peculiarities with a wide structure, enhancing its charm and its balanced softness

TECHNICAL SPECIFICATIONS

WINE TYPE white - DOC Sicilia - BIO

GRAPE VARIETY 100% Sauvignon Blanc

ALCOHOL CONTENT 12% ABV

FOOD PAIRING excellent with seafood ravioli with fresh vegetables or turbot with rosemary

SERVING TEMPERATURE 10-12 °C

SUGGESTED GLASS medium size tulip-shaped glass to fully enjoy the bouquet

Soil composition | hilly, clay-loam with medium presence of skeleton

Altitude | 330 meters above sea level

Age of vines | 2004

Production area | Contrada Mandranova in the Camporeale countryside

Training system | espalier training with Guyot pruning

No. of vines/hectare | 4.000

Yield/hectare | 8.0 tonnes

Harvest period | second ten days of August with manual harvest and grape selection

Crushing | the grapes are destemmed and cooled, then softly crushed in absence of oxygen

Alcoholic fermentation | 15 days, in steel tanks, at low temperature (14-15 °C)

Ageing | in steel tanks, 6 months on the fine lees at 10-12 °C

Bottle ageing | 2 months at controlled temperature (18 °C)

