

# KAID | Sauvignon

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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

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

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

