

KAID | Syrah

Syrah is considered the most “Sicilian” among the international vine varieties. Already implanted in 1989, in Contrada Mandranova, it has wonderfully adapted to the local climatic conditions.

Outstanding by nature and very pleasing to the palate, Kaid Syrah is a powerful and complex wine which marries exuberance, silkiness and exceptional intensity.

TASTING NOTES

Colour | ruby red, dark and opaque with violet glints

Aroma | rich and elegant, with notes of black cherries, blackcurrants, cocoa, graphite, humus, roasted coffee, rhubarb, black pepper and cloves which create an intriguing and charming bouquet

Taste | powerful, velvety and confident, Kaid is a territorial and Mediterranean wine which seduces with its unmistakable personality, that combines its full body structure with the lively impulsiveness of its well-balanced tannin content

TECHNICAL SPECIFICATIONS

WINE TYPE | red - DOC Sicilia - BIO

GRAPE VARIETY | 100% Syrah

FOOD PAIRING | remarkable with a tasty Sicilian fassomagro (stuffed meat roll with sauce) and braised black pig

SERVING TEMPERATURE | 16-18 °C

SUGGESTED GLASS | small balloon-shaped glass, upward tapered

Soil composition | hilly, clay, and calcareous, with high presence of skeleton

Altitude | 330-400 meters above sea level

Age of vines | 2001, 2006, 2014

Production area | Contrada Mandranova in the Camporeale countryside

Training system | espalier training with spurred cordon pruning

No. of vines/hectare | 4.400

Yield/hectare | 6.5 tonnes

Harvest period | first ten days of September with manual harvest and grape selection

Maceration | about 12 days at a constant temperature (10°C)

Alcoholic fermentation | about 7 days in steel tanks (23-26 °C)

Malolactic fermentation | fully carried out in stainless steel tanks

Ageing | 12 months in French oak tonneau

Bottle ageing | 6 months at controlled temperature (18 °C)



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