

KAID | Late Harvest

From the superb Syrah vineyards, Alessandro's family has only selected 1.5 hectares of land dedicated to an innovative and outstanding production.

Kaid Late Harvest is the result of this entrepreneurial effort, in which tradition and innovative wine-making have been combined to perfection.

Silky, harmonious, of rare elegance, it fully expresses the wonderful Sicilian land. A "pearl" that captivates for its exquisite refinement and its extraordinarily pleasant taste.

TASTING NOTES

Colour | intense and deep ruby red, enriched with brilliant and lively notes

Aroma | an authentic kaleidoscope of soft and refined notes of blackcurrants, wild cherries in alcohol, plain chocolate, tobacco, cloves, black pepper, Mediterranean shrubs

Taste | slightly sweet, with a generous taste of extraordinary long-lasting complexity, Kaid Late Harvest is a wine which readily reveals its fine but exceptional character, making the taster fall in love with its innate and unparalleled qualities

TECHNICAL SPECIFICATIONS

WINE TYPE | late harvest - DOC Sicilia - BIO

GRAPE VARIETY | 100% Syrah

FOOD PAIRING | happy combination with finest dark chocolate

SERVING TEMPERATURE | 14-16 °C

SUGGESTED GLASS | small, slightly paunchy glass, cognac style

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

Altitude | 350 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 | 3.5 tonnes

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

Maceration | about 8 days in a temperature-controlled environment

Alcoholic fermentation | about 7 days at 23-26 °C in steel tanks, naturally stopped by cold temperatures

Ageing | 3 months in steel tanks

Bottle ageing | 6-8 months at controlled temperature (18 °C)



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