



KAID SAUVIGNON

From the vineyards planted in 2004 in the higher hilly area of the company, at 450 meters above sea level, in a clayey and sandy soil, born Kaid Sauvignon produced for the first time in 2009.

TECHNICAL SPECIFICATIONS

Wine type: white - IGT Sicily

Alcohol content: 13% proof

Vine type: Sauvignon

Annual production: 10,000 bottles

Where produced: Contrada Madranova
in the Camporeale countryside

Soil type: hilly, clayish and sandy

Altitude: 450 meters above sea level

Age of vines: 2004

Training system: Spurred cordon espalier

No. of vines/hectare: 4.400

Yield/hectare: 8.0 tonnes

Harvesting: by hand in the second half of August,
bunches of grapes are selected and gently
placed in baskets

Crushing: soft at low temperature

Fermentation: about 12 days at low temperature

Aging: 6 months in tonneaux made in acacia
70% and oak 30%

Aging in bottles: 6 months
at a constant temperature (18°C)

Serving temperature: 10°C – 12°C

Suggested glass type: Medium tulip,
to improve the bouquet

TASTING NOTES

Colour: straw yellow with bright green reflections;

On the nose: you can smell the typical Sauvignon
blanc's aromas such as lime, passion fruit,
grapefruit, lavender and elder flower;

On the palate: freshness and elegance
are the main characteristics of this wine
that combines them with a wide structure
that enhances its equilibrium;

The finish: elegant, refined and sapid with a strong
energy that gives a long persistence and a satisfying
finish that recalls the almond;

Best with: excellent with red mullet fillets
and breaded artichokes, cod with ginger,
seafood ravioli with fresh vegetables,
baked monkfish served with asparagus sauce,
prawns with lemon mousse.