



KAID SYRAH

The Syrah grape is considered the most Sicilian of the international varieties as its origins are unclear and several experts in the oenology field are convinced that the name of this vine traces back to the city of Syracuse in Sicily. Planted in 1989, it has wonderfully adapted to the climatic conditions of this area.

TECHNICAL SPECIFICATIONS

Wine type: red, IGT Sicily

Alcohol content: 14% proof

Vine type: Syrah

Annual production: 50,000 bottles

Where produced: Contrada Madranova in the Camporeale countryside

Soil type: hilly, clayish chalk, with an alkaline reaction

Altitude: 400 meters above sea level

Age of vines: 1989

Training system: Spurred cordon espalier

No. of vines/hectare: 4.400

Yield/hectare: 6.5 tonnes

Harvesting: by hand; early in the morning during the first 20 days in September, select bunches of grapes are gently harvested and put into baskets

Maceration: about 12 days at a controlled temperature

Malolactic fermentation: fully carried out in stainless steel tanks

Aging: 12 months in big oak casks, tonneaux and barriques, 6 months in bottles at constant temperature (18°C)

Serving temperature: 16°C – 18°C

Suggested glass type: Small brandy balloon-type

TASTING NOTES

Colour: ruby red, dark and opaque with violet glints;

On the nose: rich and elegant; with notes of black cherries in alcohol, blackcurrants, cocoa, graphite, humus, roasted coffee, rhubarb, leather, black pepper and cloves vying with each other to create an intriguing and charming bouquet;

On the palate: powerful, velvety and confident; Kaid is a particularly territorial and Mediterranean wine which seduces the taster with its unmistakable personality, admirably creating an articulate and full-bodied wine, further benefiting from the lively impulsiveness of its well-balanced tannin content;

The finish: outstanding and pleasing to the palate; Kaid is a powerful and complex wine which marries exuberance, silkiness and exceptional intensity;

Best with: as a signature wine, Kaid is suited for important occasions and more substantial dishes. It also goes well with homemade dishes, such as pasta with sausage ragù (sauce), tasty Sicilian 'falsomagro' (a stuffed meat roll with sauce) and braised black pig. It is also excellent with chocolate desserts and potent, matured cheeses.