



- The Alessandro family has been producing wine for 4 generations on the hills in **Camporeale (Palermo)**.
- The estate includes 35 hectares of vineyards with a fertile clay and limestone-based soil in which are wisely cultivated native grape varieties, such as **Nero d'Avola, Catarratto and Grillo** and international ones like **Syrah and Sauvignon Blanc**, well-adapted in Camporeale area.
- All the work in the vineyard is done by hand, following **organic farming principles**, and making use of simple but effective techniques such as: roses to give warning of fungus attacks; green manure, used for soil fertility and to protect it from erosion; hedges and shrubs near the rows of vines to promote the growth of many organisms which combat parasites.

Varietal: 100% Syrah

Appellation: Sicilia DOC

Production Zone: Contrada Mandranova in the Camporeale countryside. North West of Sicily. Altitude 330-400 mt asl.

Soil: Hilly, clay, and calcareous, with high presence of skeleton

Vinification: Grapes hand-picked early September. Soft pressing and maceration for 12 days. Slow fermentation in stainless steel tanks (7 days), then malolactic fermentation fully carried out

Maturation: 12 months in French Oak tonneau and at least 6 months in bottle

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



- *Ruby red, dark and opaque with violet glints. Rich and elegant, an intriguing and charming bouquet with notes of black cherries, blackcurrants, cocoa, graphite, humus, roasted coffee, rhubarb, black pepper and cloves. 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*
- *Perfect pairing with tasty Sicilian falsomagro (stuffed meat roll with sauce) and braised black pig*