

DONNAFUGATA®

Tancredi 2007

Type: Red - Sicilia IGT.

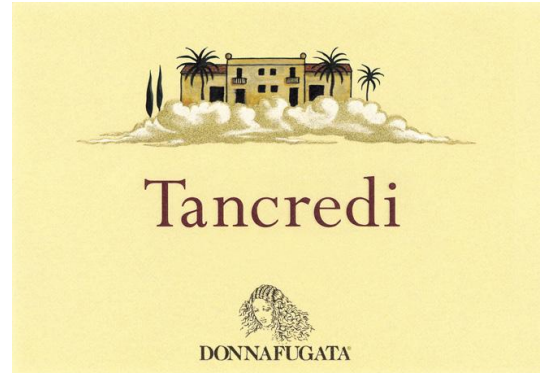
Grapes: Nero d'Avola (70%) and Cabernet Sauvignon (30%).

Production area: South-western Sicily, Contessa Entellina Estate and nearby areas.

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: Clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



VINEYARD

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 10 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

Yield per hectare: about 5 tons (2 tons an acre).

Vintage 2007: rainfall was below the average, concentrated more in spring than in autumn/winter; the atmospheric temperature range during the summer period have had very positive effects on the quality of the grapes ripen, as in typical Sicilian vintages, but with an acceleration in the end of August. Nero d'Avola and Cabernet were harvested on the 4th and 6th of September respectively. Tancredi 2007 has a broad and enveloping structure.

CELLAR

Fermentation: in stainless steel with maceration on the skins for about 12 days at a temperature of 26 - 30 ° C (79-86°F).

Aging: After malolactic fermentation, the wine ages for about 14 months in French oak *barriques* and *tonneaux* and then fined in the bottle for a further 24 months.

Analysis data: alcohol 13.35% ABV, total acidity 6.2 g/l, pH 3.51.

TASTING NOTES

Description (11/03/2010): Tancredi 2007 is ruby red with glints of garnet; scents of red fruits (especially cherry) merging with eucalyptus and tobacco notes. On the palate it reveals a fine and elegant tannic texture, softened by long aging in bottle. **Aging potential:** over 10 years.

THE WINE EXPERIENCE

Food & wine: it will find its best pairing with red grilled or oven-baked meats, game and aged cheeses. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier; excellent at 18°C (64° F).

Occasions: Tancredi is the perfect partner while reading a book or listening to music. We also recommend it for business lunches. **Art & wine:** if you remember Alain Delon in the famous movie that Luchino Visconti made from Giuseppe Tomasi di Lampedusa's *The Leopard*, you will see that this wine reflects the elegance and ambition of that "revolutionary" man. The label refers to the wineries at Contessa Entellina but they are placed on a cloud as in a mirage, as in "*Viaggio a Donnafugata*," composed by Nino Rota for Visconti. **First vintage:** 1990