

Tancredi 2013

Mediterranean Elegance: Great wines with a Mediterranean character, produced from international varieties

Tancredi 2013 is characterized by a fragrant bouquet with evident fruity notes combined with spicy scents and sweet tobacco. A red that amazes with its pleasantness and elegance.



DENOMINATION: Rosso – Terre Siciliane IGT

GRAPES: Cabernet Sauvignon, Nero d'Avola and other grapes.

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,822-2,429 an acre) and yields of 5 – 6 tons/ha (2 – 2.4 tons an acre).

VINTAGE 2013: marked by a mild winter, with good rainfall (767 mm of rainfall, a slightly higher figure compared to seasonal averages), which was followed by a cool, ventilated spring. In late August some rainfall and cooler temperatures allowed the red grapes to reach optimal phenolic ripeness.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Tancredi began during the first decade of September with Nero d'Avola and to be concluded in the third week with the harvest of Cabernet Sauvignon.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 28 - 30° C (79 -86° F). Ageing for 14 months in new and old French oak *barriques* and then in the bottle for at least 30 months.

ANALYSIS DATA: alcohol 13.95 % ABV, total acidity 6.1 g/l, pH 3.53.

TASTING NOTES (13/10/2017): deep ruby red, Tancredi 2013 is characterized by a fragrant bouquet, notes of red fruit (cherry and cranberry) combined with complex spicy scents and sweet tobacco. In the mouth it presents a good structure with soft and well-integrated tannins. An enveloping and persistent finish.

AGING POTENTIAL: over 20 years.

FOOD & WINE: it will find its best pairing T-bone steak, gourmet burgers and game. 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).

WHEN YOU DESIRE: To live an intense sensorial experience. To share your good taste and culture. To live a moment of glamour. To enjoy beauty.

DIALOGUE WITH ART: 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.

RECENT AWARDS

Tre Bicchieri (Tancredi 2011) – *Vini d'Italia Gambero Rosso 2016*

Cinque Gappoli (Tancredi 2011) - *Guida Duemilavini Bibenda 2016*

92/100 (Tancredi 2011) -*James Suckling*

92/100 (Tancredi 2011) - *Wine Advocate (eRobert Parker)*

FIRST VINTAGE: 1990