

# Tancredi

## Dolce&Gabbana

### Donnafugata

# 2021

## Terre Siciliane IGT Rosso

*Dolce&Gabbana and Donnafugata reinterpret Tancredi, the winery's historic red, known for its Mediterranean elegance. The perfect ambassador for two Italian companies that share an unconditional love for Sicily, a passion for their work and a close eye for detail.*



#### PRODUCTION AREA

Southwestern Sicily, on the Estate of the Municipality of Contessa Entellina and in other particularly suitable areas.

#### GRAPES

Cabernet Sauvignon, Nero d'Avola, Tannat.

#### SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters, dry and breezy summers with strong temperature variations between night and day.

#### VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning, and other traditional training methods suitable for producing quality grapes.

#### VINTAGE

The 2021 growing season recorded 615 mm of rainfall, slightly less than the 645 mm average\* for this area. Rainfall was concentrated in the winter, while the spring was dry; during this season, the delicate flowering and fruit set phases proceeded regularly. The entire vegetative production cycle was accompanied by careful work in the vineyard and therefore concluded regularly. The quantity of grapes produced was in line with the average for this area. The quality was fully in line with the company's targets. \*Rainfall data is measured by SIAS, Servizio Informativo Agrometeorologico Siciliano, and based on precipitation recorded from 1 October to 30 September of the following year; the average is calculated on data going back to the 2003 harvest.

#### HARVEST

Nero d'Avola and Cabernet Sauvignon were harvested between the middle of August and mid-September. Tannat was harvested on 1 and 2 September.

#### WINEMAKING AND AGEING

On arriving at the winery, the bunches were further sorted on the vibrating table and then selected using a next-generation destemmer which removes green and overripe grapes. Fermentation in steel with maceration on the skins at a controlled temperature. Ageing for 14 months in oak and at least 24 months in the bottle before release.

#### TASTING NOTES

An intense ruby red colour, it stands out for its broad bouquet with fruity notes of plums and blueberries; it also has spicy and balsamic hints of liquorice as well as sweet roasted notes like vanilla and tobacco. In the mouth it is enveloping with fine and integrated tannins; persistent finish (31/1/2025).

#### AGEING POTENTIAL

Over 20 years.

#### DIALOGUE WITH CREATIVITY

The name Tancredi brings to mind one of the main characters in the novel *The Leopard*, an inexhaustible source of inspiration also for Dolce&Gabbana; in the novel and the film of the same name, Tancredi is the favourite nephew of the Prince of Salina because of his charm and his ability to adapt to change. Notable for its passionate and irrefutably Sicilian character, Tancredi was created in 1990 from what at that time was an innovative blend of a native and an international varietal. Dolce&Gabbana has developed the image of this "revolutionary" wine, paying homage to *The Leopard*, and in particular to the contrast between tradition and modernity that Tancredi embodies: and while the gold, blue and sinuous lines of Baroque inspiration celebrate the splendour of the aristocracy now in decline, the red, green and pointed geometric figures are a nod to the new revolutionary values that emerged in Sicily after the unification of Italy and laid the foundations for the contemporary history of the island.

#### FOOD PAIRINGS

Tancredi goes perfectly with red meat and game. Also excellent with tuna and oily fish. It can be uncorked at the table if served in large glasses with a wide mouth and good height. Serve at 18°C.

#### ANALYTICAL DATA

alc 13.5% by vol., total acidity 5.2 g/l, pH 3.67.

#### FIRST VINTAGE

1990.



Donnafugata è  
certificata Sustain