

Tancredi 2009

Ruby red, complex and elegant, Tancredi 2009 offers a deep bouquet that opens with notes of red fruit and graphite combined with balsamic and spicy hints.

Type: Red - Sicilia IGP.

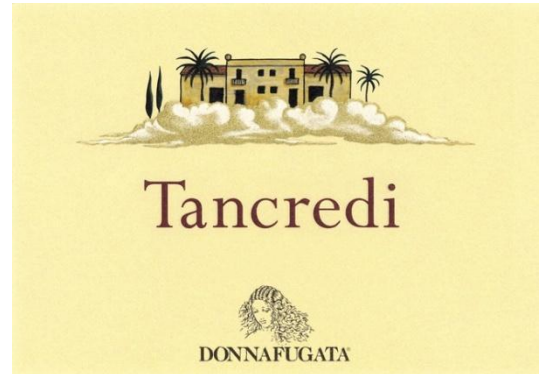
Grapes: Cabernet Sauvignon and Nero d'Avola; Tannat and other varieties finalize the blend.

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 8 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 2009: 2009 was a happy Sicilian vintage, even if it was a rainier than the last 10 years averages (844 mm- 33.2 inches- compared to 683 – 26.9 inches); normal climatic trends and scrupulous vineyard tending allowed us to bring healthy and perfectly ripe grapes to the cellar, grapes that have given rise to red wines characterized by good balance between fruit and 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 new and old French oak *barriques* and *tonneaux* and then fined in the bottle for about 24 months.

Analysis data: alcohol 13.55% ABV, total acidity 6.1 g/l, pH 3.53.

TASTING NOTES

Description: ruby red, complex and elegant, Tancredi 2009 offers a deep bouquet, aromas of red fruit, especially morello cherries, merge with sweet graphite scents, followed by balsamic and spicy hints (tobacco, cocoa and liquorice). The palate perfectly reflects the nose, it is soft and round, well balanced by noble and elegant tannins.

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