

The Contessa Entellina
Estate

Tancredi

Dolce&Gabbana Donnafugata

2019

Terre Siciliane IGT Rosso

Dolce&Gabbana and Donnafugata reinterpret Tancredi, the winery's historic red known for its Mediterranean elegance. A perfect ambassador of two excellences that stand for Made in Italy, united by their unconditional love for Sicily, passion for work and attention to detail.



PRODUCTION AREA

Donnafugata Contessa Entellina estate and neighboring territories, in the heart of south-western Sicily; the vineyards are on the hills, on mainly clayey soils.

GRAPES

Cabernet Sauvignon, Nero d'Avola, Tannat.

VINTAGE AND HARVEST

in Contessa Entellina after two slightly rainier years, in 2019 546 mm of rainfall were recorded, a figure that is below the average of 667 mm of this territory. Most of the rainfall was in winter and spring; the summer was quite dry. The integrated management of agronomic practices, from pruning to thinning, to the choice of different harvesting moments, inspired by eco-sustainable viticulture ensured the production of healthy and well-ripened grapes. The harvest began during the second and the third ten days of September.

WINEMAKING AND AGING

Fermentation in stainless steel with maceration on the skins for about 14 days at a temperature of 28-30° C. Aging for 14 months in oak and at least 2 years in bottle before release.

TASTING NOTES

With an intense ruby red color, *Tancredi* 2019 combines notes of ripe red fruit - black cherry and plums - followed by delicate spicy hints, cacao and sweet tobacco. On the palate it unfolds all its enveloping and plentiful personality with perfectly integrated tannins; it ends with a long and elegant persistence.

AGING POTENTIAL

To be enjoyed now; if well preserved, its longevity goes beyond 20 years.

DIALOGUE WITH CREATIVITY

The name *Tancredi* recalls one of the protagonists of *The Leopard*, an inexhaustible source of inspiration also for Dolce&Gabbana; in the novel and in the film of the same name, *Tancredi* is the favorite nephew of the Prince of Salina, precisely because of his charm and ability to adapt to changes. With a passionate and irrefutably Sicilian character, *Tancredi* was born in 1990 from an innovative blend for that era of a native grape variety with an international one. Dolce&Gabbana has created the coordinated image of this "revolutionary" wine, paying homage precisely to *The Leopard*, and in particular to the contrast between tradition and modernity that *Tancredi* summarizes in itself: while

gold, blue and lines sinuous of Baroque inspiration celebrate the splendor of the aristocracy now in decline, red, green and pointed geometric figures refer to the new revolutionary values that are emerging in Sicily after the unification of Italy and which prelude to the contemporary history of the island.

FOOD PAIRING

Tancredi goes perfectly with red meat and game; recommendable also the pairing with tuna or oily fish. It can be uncorked at the moment if served in large glasses, with a wide mouth and good height. Excellent at 18 °C (64° F).

ANALYTICAL DATA

Alcohol 13.91 % vol., total acidity: 5.4 g/l., pH: 3.65.

FIRST VINTAGE

1990.