

The Contessa Entellina Estate

# Tancredi 2020

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

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

## GRAPES

Cabernet Sauvignon, Nero d'Avola, Tannat and other grapes.

## SOILS AND CLIMATE

Altitude from 200 to 400 m a.s.l. (650-1,300 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

## 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 (1,800-2,400 an acre) and yields of about 4-5 tons per hectare (1.6-2 tons an acre).

## VINTAGE

At Contessa Entellina in the heart of western Sicily, the 2020 vintage was less precipitous, with 437 mm of rain compared to the average\* of 647 mm. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through the choice of different harvesting times, ensured that the grapes were healthy and well-ripened. \*The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

## HARVESTING

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Tancredi took place in the first 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 22 months in bottle before release.

## TASTING NOTES

With an intense ruby red color, Tancredi 2020 displays notes of ripe red fruit: cherries and plums. It has scents of red rose followed by delicate spicy hints (nutmeg and white pepper) and sweet nuances of vanilla and tobacco. On the palate it unfolds all its enveloping and plentiful personality with perfectly integrated tannins; it ends with a long and elegant persistence. (September 19<sup>th</sup>, 2023)

## AGING POTENTIAL

Over 20 years.

## ARTISTIC LABELS

The name Tancredi recalls one of the protagonists of The Leopard, an inexhaustible source of inspiration also for Dolce&Gabbana; 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, Dolce&Gabbana has created the coordinated image of this 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 13.60 % vol., total acidity 5.2 g/l, pH 3.67.

## FIRST VINTAGE

1990.