



## Tancredi 2001

**An elegant red. An affordable luxury**

**Collection Mediterranean elegance:**

Elegant interpretations of the terroir

*Tancredi 2001 is composed by two varieties fuse in fine style. The Cabernet gives the Nero d'Avola a touch of mint, enriching its substantial supply of scents. Notes of licorice, cacao, cherries and bilberries against a background of sweet graphite. The flavors are well-structured, full, absorbing and remarkably persistent.*

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**Denomination:** Contessa Entellina DOC

**Grapes:** Nero d'Avola, Cabernet Sauvignon

**Production zone:** Contessa Entellina Estate and Nearby Areas

**Harvesting:** Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard.

**Yield per hectare:** 5 – 6 t (2 – 2.4 t/acres)

**Vinification:** Fermentation in stainless steel and maceration on the skins for 14 days at a temperature of 28 - 30° C (82 - 86° F).

**Ageing:** 14 months in oak barrique 6 months in bottle

**Alcohol and analytical data:** alcohol: 13.62%, total acidity: 6 g/l, pH: 3.61

**Ageing potential:** Over 20 years

**First vintage:** 1990

**Artistic label:** 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. With the vintage 2015, the label offers a new illustration by artist Stefano Vitale who has dedicated this artwork to Giacomo Rallo, visionary captain of Donnafugata. The Contessa Entellina winery is always there, in the clouds as if it was a mirage: a magical place, where Giacomo began the Donnafugata adventure with his wife Gabriella, and where some of the vineyards that contribute to the Tancredi blend are located. Places where the memory of the man and his dreams, which became reality, will remain indelible.

**Food & wine:** It will find its best pairing T-bone steak, gourmet burgers and game. Delicious also with beef Stroganoff with mushrooms.