

Tancredi 2010

An intense red, but fragrant at the same time, Tancredi 2010 is characterized by a bouquet with notes of red fruits pleasantly complemented by balsamic and liquorice tones.

Type: Red - Sicilia IGP.

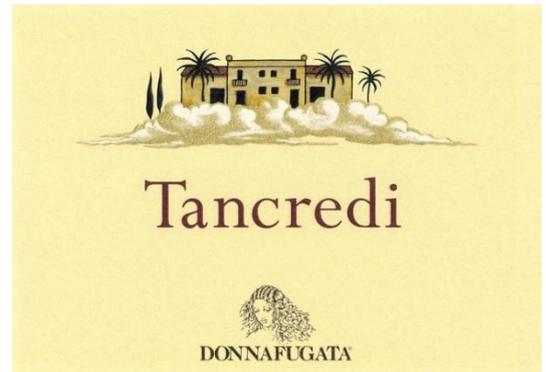
Grapes: Cabernet Sauvignon and Nero d'Avola; Tannat and other varieties finalize the blend.

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 7.9). 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 2010: the 2010 vintage was a little rainier and cooler; the slightly lower than average quantity and high quality of the grapes have given rise to reds characterized by harmony and finesse.

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 was aged for about 14 months in new and old French oak *barriques* and *tonneaux* and then in the bottle for about 24 months.

Analysis data: alcohol 13.64% ABV, total acidity 6.4 g/l, pH 3.50.

TASTING NOTES

Description: an intense red color, Tancredi 2010 offers a pleasantly fruity bouquet, notes of red fruits, especially wild berries and plums, merge with balsamic and liquorice hints. The complex and elegant palate is characterized by noble and elegant tannins well balanced by a pleasant fragrance.

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