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Wine of the Week

Tancredi from Donnafugata of Sicily-\$16

by Dwight Casimere



With the winter months upon us, its time to start thinking about hearty red wines that will go well with slow roasted meats, stews, game meats or even times sitting in solitaire reading a book or listening to music by a roaring fire. The perfect wine for all of the above comes from a place that rarely, if ever, see's any vestige of winter, Sicily. Tancredi 2011 is a Red-Sicilian IGP blend from winemaker Antonio Rallo of the celebrated Donnafugata winery.

Known for their outstanding, full-flavored white wines that are kissed by the hot Sicilian sun, this is an outstanding, bright, bold red that literally drips with ripe fruit flavor and maturity. Hints of dark chocolate and licorice and a back note of cardamom and allspice complete the colorful flavor picture. A sophisticated blend of both indigenous and international grapes, the wine is an expertly balanced combination of Cabernet Sauvignon, Nero d'Avola, Tannat and a smattering of other local grapes that is then aged 14 months in oak barrels and another two years in the bottle, this is a

terrific dinner wine. Roasted leg of lamb with rosemary, a crisp-skinned Rotisserie Chicken or a beef stew steeped in a healthy swig of the Tancredi wine with tiny pearly onions, garlic and a healthy dose of Sicilian oregano would make another ideal pairing.