

The Contessa Entellina
Estate

Tancredi

Dolce&Gabbana Donnafugata

2020

Terre Siciliane IGT Rosso

Dolce&Gabbana and Donnafugata reinterpret Tancredi, the winery's historic red known for its Mediterranean elegance. The perfect ambassador for two Italian industry leaders who share an unconditional love for Sicily, a passion for their work and a close eye for detail.



PRODUCTION AREA

Donnafugata Contessa Entellina estate and neighbouring territories, in the heart of south-western Sicily.

GRAPES

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

VINTAGE

At Contessa Entellina, in the heart of western Sicily, 2020 was less rainy with 437 mm of rainfall compared with the average* of 647 mm. Most of the rainfall was in winter and spring while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to staggered harvests, ensured the production of perfectly healthy and ripe grapes.

* Rainfall data is measured by SIAS, Servizio Agrometeorologico Siciliano, and based on precipitation recorded from 1st October to 30th September of the following year; the average is calculated on data going back to the 2003 harvest.

HARVEST

Hand collected in crates with the grapes carefully sorted at the vineyard. The Tancredi grapes were harvested in the first half of September.

WINEMAKING AND AGING

On arrival at the winery, additional sorting of bunches on the vibrating table and subsequent selection of the grapes thanks to a next-generation destemmer, which removes green and overripe grapes. Fermentation in steel with maceration on the skins for about 14 days at a temperature of 28-30 °C. Ageing for 14 months in oak and at least 22 months in bottle before release.

TASTING NOTES

An intense ruby red colour, Tancredi 2020 stands out for its generous bouquet with hints of ripe red fruit like cherry and plum; floral aroma of pink rose followed by delicate hints of spice (nutmeg and white pepper) and sweet toasted notes of vanilla and tobacco. In the mouth it is full and enveloping and extremely drinkable; very fine tannins with dense texture; persistent and elegant finish. (October 19th, 2023)

AGING POTENTIAL

To be enjoyed now or collected; if correctly stored, it has a lifespan of over 20 years.

DIALOGUE WITH CREATIVITY

The name *Tancredi* brings to mind one of the main characters in the novel *The Leopard*, an inexhaustible source of inspiration also for Dolce&Gabbana; in the novel and the film of the same name, Tancredi is the favourite nephew of the Prince of Salina because of his charm and his ability to adapt to change. Notable for its passionate and irrefutably Sicilian character, *Tancredi* was created in 1990 from what at that time was an innovative blend of a native and an international varietal. Dolce&Gabbana has developed the coordinated image of this "revolutionary" wine, paying homage to *The Leopard*, and in particular to the contrast between tradition and modernity that *Tancredi* embodies; and while the gold, blue and sinuous lines of Baroque inspiration celebrate the splendour of the aristocracy now in decline, the red, green and pointed geometric figures are a nod to the new revolutionary values that emerged in Sicily after the unification of Italy and laid the foundations for the contemporary history of the island.

FOOD PAIRING

Tancredi goes perfectly with red meat and game. Also excellent with tuna and oily fish. It can be uncorked at the table if served in large glasses with a wide mouth and good height. Excellent at 18°C (64°F).

ANALYTICAL DATA

Alcohol 13.6% vol., total acidity 5.2 g/l, pH: 3.67.

FIRST VINTAGE

1990.