

Tancredi

2021

Dolce&Gabbana Donnafugata

Terre Siciliane IGT Rosso

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



PRODUCTION AREA

Southwestern Sicily, in the Estate located in the town of Contessa Entellina and in other areas particularly suitable for viticulture.

GRAPES

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

SOILS AND CLIMATE

Prevalence of vineyards with altitude from 200 to 400 meters a.s.l. (656-1,312 ft) with hilly orography and clay loam soils. Mild winters with little rainfall; warm, dry, ventilated summers with substantial differences between day and night-time temperatures.

VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning, and other traditional training methods suitable for producing quality grapes.

VINTAGE

The 2021 vintage recorded 615 mm of rainfall, slightly less than the average of 645 mm* for this area. The rainfall was concentrated in the winter, while the spring was dry; during this season, the delicate phases of flowering and fruit set proceeded regularly. The entire vegetative and productive cycle was accompanied by intense and careful vineyard work and thus concluded regularly. The quantity of grapes produced was in line with the estate's average. The quality fully met the company's objectives.

** 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

Nero d'Avola and Cabernet Sauvignon were harvested in the second half of August and in the first two weeks of September. Tannat grapes were harvested on September the 1st and the 2nd.

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 at a controlled temperature. Ageing for 14 months in oak and at least 22 months in bottle before release.



Donnafugata is
certified Sustain

TASTING NOTES

Intense ruby red colour, it stands out for a broad bouquet with fruity notes of plums and blueberries; it also presents spicy and balsamic nuances of licorice as well as sweet roasted notes such as vanilla and tobacco. In the mouth it is enveloping with fine and integrated tannins; persistent in the finish. (January 31ST, 2025)

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

ANALYTICAL DATA

Alc 13.5% by vol., total acidity 5.2 g/L, pH 3.67.

FIRST VINTAGE

1990