

Tancredi 2016

Mediterranean Elegance collection: Elegant interpretations of the terroir

Tancredi 2016 is characterized by a fragrant bouquet with evident fruity notes combined with spicy scents and sweet tobacco. A red that amazes with its pleasantness and elegance.



DENOMINATION: Rosso – Terre Siciliane IGT

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

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS & CLIMATE: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,822-2,429 an acre) and yields of 5 – 6 tons/ha (2 – 2.4 tons an acre).

VINTAGE: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Tancredi began during the first decade of September followed by Nero d'Avola and Cabernet Sauvignon between the first and second decade of September.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 14 days at a temperature of 28 - 30° C (79 -86° F). Ageing for 12 months in new and old French oak *barriques* and then in the bottle for at least 20 months.

ANALYSIS DATA: alcohol 13.90 % ABV, total acidity 5.6 g/l, pH 3.64.

TASTING NOTES (01/03/2019): deep ruby red, Tancredi 2016 is characterized by a fragrant bouquet with notes of red fruit (mulberry and blueberry) with delicate hints of licorice and sweet tobacco. In the mouth it offers a structure with important and well-integrated tannins. An enveloping and persistent finish.

AGING POTENTIAL: over 20 years.

FOOD & WINE: it will find its best pairing with a T-bone steak, gourmet burgers and game. Delicious also with beef Stroganoff with mushrooms. 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).

WHEN YOU DESIRE TO: Live a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure beauty.

DIALOGUE WITH ART: 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 labels is an illustration by artist Stefano Vitale who has dedicated this artwork to Giacomo Rallo, visionary captain of Donnafugata. The winery of Contessa Entellina is there, in the clouds, almost like a mirage. In the upper right, the beloved village of Sambuca di Sicilia where some of the vineyards contribute to the blend of Tancredi. All the places where the memory of this man remains indelible and where his dreams have become reality.

FIRST VINTAGE: 1990