

Tancredi 2015

Mediterranean Elegance: Great wines from international varieties

Tancredi 2015 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: 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%.

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 2015: Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the average values for the period which favored the ripening process of the grapes. The considerable temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

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 with Nero d'Avola and Cabernet Sauvignon and were concluded in the second decade with the harvest of Tannat.

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 12 days at a temperature of 28 - 30° C (79 -86° F). Ageing for 13 months in new and old French oak *barriques* and then in the bottle for at least 24 months.

ANALYSIS DATA: alcohol 13.85 % ABV, total acidity 5.9g/l, pH 3.61.

TASTING NOTES (19/10/2018): deep ruby red, Tancredi 2015 is characterized by a fragrant bouquet with notes of red fruit (cherry and plum) combined with delicate tertiary scents of sweet tobacco, chocolate and spices (black pepper). 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 an intense sensorial experience. To share your good taste and culture. To live a moment of glamour. To enjoy 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. With the vintage 2015, the labels offers a new illustration by artist Stefano Vitale who has dedicated this artwork to Giacomo Rallo, visionary captain of Donnafugata. The winery of Contessa Entellina is always 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