

Tancredi 2014

Mediterranean Elegance: Great wines with a Mediterranean character, produced from international varieties

Tancredi 2014 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 2014: the 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded: a slightly lower figure compared to the average of the last 10 years, with rainfall concentrated in the spring months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced 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 with Nero d'Avola and were concluded in the second decade with the harvest of Tannat and Cabernet Sauvignon.

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 14 months in new and old French oak *barriques* and then in the bottle for at least 30 months.

ANALYSIS DATA: alcohol 13.77 % ABV, total acidity 5.8 g/l, pH 3.61.

TASTING NOTES (07/02/2018): deep ruby red, Tancredi 2014 is characterized by a fragrant bouquet, notes of red fruit (cherry and cranberry) combined with floral scents (violet) and accompanied by delicate tertiary scents of sweet tobacco, cacao and spices (cloves and 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: try with fresh pasta (e.g. pappardelle) with pork ragout, slow-cooked rack of lamb, roasts or Tournedos Rossini. 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. The label refers to the wineries at Contessa Entellina but they are placed on a cloud as in a mirage, as in "*Viaggio a Donnafugata*," composed by Nino Rota for Visconti.

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92/100 (Tancredi 2011) - *Wine Advocate (eRobert Parker)*