

# DOLCE & GABBANA DONNAFUGATA®

## TANCREDI 2018

*Dolce & Gabbana and Donnafugata reinterpret Tancredi, the winery's historic red known for its Mediterranean elegance. A perfect ambassador of two excellences that stand for Made in Italy, united by their unconditional love for Sicily, passion for work and attention to detail.*



750 ml

Magnum

*Also available in 3, 6, 12 and 18 liters format.*

**Collection:** *Dolce & Gabbana and Donnafugata, extraordinary ambassadors of Sicilian culture. When you desire creativity and craftsmanship.*

**Denomination:** *Terre Siciliane IGT Rosso.*

**Grapes:** *Cabernet Sauvignon, Nero d'Avola, Tannat and other varieties.*

**Production area:** *Donnafugata Contessa Entellina estate and neighboring territories, in the heart of south-western Sicily; the vineyards are on the hills, on mainly clayey soils.*

**The vintage and 2018 harvest:** *in Contessa Entellina after two slightly rainier years, in 2018 743 mm of rainfall were recorded, a figure that is above the average of 667 mm of this territory. Most of the rainfall was distributed in spring; only in some plots there have been precipitations in the summer. The integrated management of agronomic practices, from pruning to thinning to the choice of different harvesting moments, inspired by an eco-sustainable viticulture, has allowed us to have healthy and well-ripened grapes. The harvest of the grapes destined for Tancredi began with Nero d'Avola and Tannat during the first 10 days of September followed by Cabernet Sauvignon in the mid-September.*

**Vinification and aging:** *fermentation in stainless steel with maceration on the skins for about 14 days at a temperature of 28°-30° C. Aging for 12 months in oak and at least 2 years in bottle before release.*

**Analysis data:** *alcohol 14.20 % vol., total acidity: 6.2 g/L, pH: 3.60.*

**Tasting notes:** *with an intense ruby red color, Tancredi 2018 combines notes of fruit such as plums and blueberries, with delicate spicy hints of liquorice and sweet tobacco. On the palate it unfolds all its enveloping and plentiful personality with perfectly integrated tannins; it ends with a long and elegant persistence.*

**Aging potential:** *to be enjoyed now; if well preserved, its longevity goes beyond 20 years.*

**Food & Wine:** *Tancredi goes perfectly with red meat and game; recommendable also the pairing with tuna or oily fish. It can be uncorked at the moment if served in large glasses, with a wide mouth and good height. Excellent at 18° C.*

**Dialogue with creativity:** *the name Tancredi recalls one of the protagonists of the Leopard, an inexhaustible source of inspiration also for Dolce & Gabbana; in the novel and in the film of the same name, Tancredi is the favorite nephew of the Prince of Salina, precisely because of his charm and ability to adapt to changes. With a passionate and irrefutably Sicilian character, Tancredi was born in 1990 from an innovative blend for that era of a native grape variety with an international one.*

*Dolce & Gabbana has created the coordinated image of this "revolutionary" wine, paying homage precisely to the Leopard, and in particular to the contrast between tradition and modernity that Tancredi summarizes in itself: and while gold, blue and lines sinuous of Baroque inspiration celebrate the splendor of the aristocracy now in decline, red, green and pointed geometric figures refer to the new revolutionary values that are emerging in Sicily after the unification of Italy and which prelude to the contemporary history of the island.*