

DOLCE & GABBANA DONNAFUGATA®

TANCREDI 2017 LIMITED EDITION

Dolce&Gabbana and Donnafugata reinterpret Tancredi, the winery's historic red known for its Mediterranean elegance, with another limited edition of only 14,013 numbered bottles of the 2017 vintage. 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.



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 2017 harvest: the 2017 vintage was less rainier than average in this area. Temperatures registered between July and August were higher than seasonal average and this resulted in the ripening of all the varieties cultivated in the area 1-2 weeks earlier than usual. In this period of the summer, good temperature ranges between day and night have given healthy grapes with an excellent aromatic and phenolic maturation. The harvest of the grapes destined for Tancredi began with Nero d'Avola during the last decade of August followed by Tannat and Cabernet Sauvignon in the first decade of September.

Vinification and ageing: 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 3 years in bottle before release (1 November 2021).

Analysis data: alcohol 13.66 % vol., total acidity: 5.5 g/l., pH: 3.65.

Tasting notes: with an intense ruby red color, Tancredi 2017 Limited Edition combines notes of red fruit, black currant, and prunes, with balsamic notes and delicate hints of cocoa and sweet tobacco. On the palate it unfolds all its enveloping personality with perfectly integrated tannins and long persistence.

Ageing potential: to be enjoyed immediately or for collection; 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 the Limited Edition 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.