



# Sicilian Connection

The next chapter in the partnership between Dolce&Gabbana and Donnafugata is a limited edition red wine that celebrates the island of Sicily, where the latter is based

WORDS • INTERVIEW JAMIE TAN PHOTO DOLCE&GABBANA

**DOLCE&GABBANA HAS LAUNCHED** the Tancredi 2016 limited edition red wine in collaboration with Sicilian winemaker Donnafugata. Consider this the partners' follow-up to the Rosa, a 2019 rosé that was released earlier this year to much fanfare – and demand. Just 8013 bottles of Tancredi will be released worldwide, each individually numbered and bearing special packaging designed by Dolce&Gabbana. Antonio Raollo, the winemaker of Donnafugata, shared more about the second chapter of the partnership in this exclusive interview.

**This isn't the first collaboration between Dolce&Gabbana and Donnafugata, why the choice of a red wine this time?**

Donnafugata and Dolce&Gabbana don't just share the values of craftsmanship and attention to details, but also a deep love for their homeland. The special edition of Tancredi bears fruity, balsamic and spicy aromas that make it passionate and undoubtedly Sicilian, and its blend of tradition and innovation fits our shared vision for Sicily. And because it embodies all these so harmoniously, we felt that it was a natural choice.

**Part of the Tancredi 2016's appeal is, of course, its stunning packaging as conceived by Dolce&Gabbana. In your opinion, how important is a wine's packaging and image to its desirability?**

We consider packaging and image very important to a wine as they are generally the first touchpoint for a consumer. It is a universal and immediate language reaching

potentially every consumer in the world despite their origin or knowledge of wine.

**Although the new Tancredi 2016 can be consumed immediately, it also has the potential to age further – for up to 20 years. What would be your personal preference between the two?**

It's a difficult question. When you ask a winemaker this, it's like asking which of his children he prefers. My favourite option would be to get 20 bottles of this vintage in order to be able to taste its evolution year after year, because it will be like seeing one's children grow up. When we release a wine we obviously consider it perfectly ready. If the wine is not consumed and continues to mature in the bottle, tertiary flavours evolve and tannins tend to soften. The decision of when to consume it is thus determined by the occasion and of course personal taste. A wine shouldn't necessarily wait if we think there is the right occasion or moment to enjoy it. At the same time, its profile will match some food pairings better than others. It is a very personal decision.

**Where do you see potential in further collaborations with Dolce&Gabbana next?**

Dolce&Gabbana have put much passion into this collaboration to promote the artistic and cultural heritage of Sicily and, with its work, given light to its beauty. This has pushed us to propose wines from other areas of Sicily in the near future. We want to share with the world the beauty and cultural heritage of this island, as well as its refined expressions of tradition and innovation. **AM**

