

c a n t i n a
DEL SIGNORE
 G a t t i n a r a



Borgofranco



Gattinara Riserva D.O.C.G.

It is a wine of great tradition and it is produced with selected grapes from varied vineyards situated on the hills around Gattinara. Their ideal location, the composition of the soil as well as the modern wine-making technologies, contribute to the production of this harmonic and balanced wine gifted with a distinctive and complex bouquet. Borgofranco is dedicated to the town of Gattinara, symbol of freedom and autonomy from 1242 when it got the qualification of "Borgo Franco" (free town) from the Republic of Vercelli. Its independence was then confirmed repeatedly, both by Viscontis and by Savoias, until the unity of Italy.

PRODUCTION AREA	Varied vineyards situated on the hills in the town of Gattinara
GRAPES	Nebbiolo (locally called Spanna)
YIELD/ha	45hl
PLANTS/ha	3500
AGEING	Minimum ageing 4 years; 3 years in oak barrels
REFINING	Minimum 1 year refining in bottle
ALCOHOL CONTENT	12,5 - 13,5% vol
COLOUR	Brilliant garnet red, turning to a brick shade
BOUQUET	Refined with a large bouquet, with notes of small red fruits and spices hints, natural scent of viola, which is strengthened in case of prolonged ageing
TASTE	Deep, dry and full-bodied with the right amount of tannins and a typical bitter finish; it has an excellent structure and length
TASTING TEMP	18-20° C
STORAGE	Bottle has to be stored horizontally, in a dry place, avoiding light, vibrations and heat; storage temperature 12 - 15°
TO BE SERVED WITH	Excellent with first plates and risotti, roasted meats and braised beef, game. Interesting with fermented cheeses, included the classic Parmigiano Reggiano

Il Putto Vendemmiatore



Gattinara D.O.C.G.

An elegant and precious wine produced thanks to patient attention paid to the maturing and selecting of the bunches. It is the fruit of nebbiolo grapes from some of the finest vineyards nestling on the gentle slopes of gattinara. dense with complex and heady scents, the deep ruby hue fulfills the eye of the beholder, and enhances the harmonious flavour of violets and fruits. "il putto vendemmiatore" picks up the main theme of the tile decoration on the fifteenth century facade of the gattinara cathedral, symbolizing the role of the cultivation of grapes in this area since the early middle ages

PRODUCTION AREA	Varied vineyards situated on the hills in the town of Gattinara
GRAPES	Nebbiolo (locally called Spanna)
YIELD/ha	45hl
PLANTS/ha	3500
AGEING	Minimum ageing 3 years; 2 year in oak barrels
REFINING	1 year refining in bottle
ALCOHOL CONTENT	12,5 - 13,5% vol
COLOUR	Garnet red, turning to a brick shade
BOUQUET	Refined, with notes of small red fruits and spices hints, natural scent of viola
TASTE	Dry and full-bodied with the right amount of tannins and a typical bitter finish; it has an excellent structure and length
TASTING TEMP	18-20° C
STORAGE	Bottle has to be stored horizontally, in a dry place, avoiding light, vibrations and heat; storage temperature 12 - 15°
TO BE SERVED WITH	Excellent with first plates and risotti, roasted meats and braised beef, game, common or noble chickens. Interesting with fermented cheeses, included the classic parmigiano reggiano

La Crotta



Coste della Sesia Spanna D.O.C.

The denomination Coste della Sesia belongs to a special area at the beginning of Valsesia in Nord west of Piedmont, which is located on the right and left banks of the Sesia river, which streams from Monte Rosa. "Spanna" is the local name for Nebbiolo. A lot of this wine reminds the more noble Gattinara: the ruby red colour, the fine flowers and fruited perfume, the dry and the full-bodied flavour. The lower alcohol gradation and a shorter ageing make it a simpler and easily drinkable wine. It is dedicated to the wine cellars in Gattinara ("Crotta" in Gattinara's slenght means "wine cellar"), which contributed a lot to the history and culture of the town.

PRODUCTION AREA	Vineyards situated on the hills in the town of Gattinara
GRAPES	Nebbiolo (locally called Spanna)
YIELD/ha	45hl max
PLANTS/ha	3500
AGEING	Minimum ageing 6 months in oak barrels
REFINING	Minimum 6 months refining in bottle
ALCOHOL CONTENT	12 - 13,5% vol
COLOUR	Ruby red coloured turning to a brick shade when aged
BOUQUET	Fine, with notes of small red fruits
TASTE	Dry, full bodied with typical Nebbiolo flavour
TASTING TEMP	18-20° C
STORAGE	Bottle has to be stored horizontally, in a dry place, avoid light, vibrations and heat; storage temperature 12 - 15°
TO BE SERVED WITH	For its simplicity and balance, it accompanies full meals admirably. It is an ideal match for all salami, short and long matured cheeses, risotto and red meats

Duifradei



Vino Rosso

The first fruits of the year just ended and the culmination of the hard work among the grapevines and in the winery, with the same passion and care that goes into the production of our very best wines. Sentiment and dedication towards this wine throughout childhood, youth and maturity: almost an entire life spent in the vineyards by the two brothers, along with grandfather Attilio, mother Grazia and father Domenico. "Dui Fradei" (Due Fratelli- Two Brothers- in Gattinara dialect) is the pleasure of table wine. To be enjoyed in the company of brothers or friends like "fradei", a tribute to the tradition of sharing the most noble of fruits born from the bond between man and nature.

PRODUCTION AREA	Vineyards situated on the hills in the town of Gattinara
GRAPES	Nebbiolo, Uva Rara (Bonarda), Vespolina
YIELD/ha	60-65 hl max
PLANTS/ha	3500 ceppi/ha
VINIFICATION	Soft destemming. Temperature-controlled
AGEING	Minimum ageing 6 months in stainless steel tanks
REFINING	Short stay refining in bottle
ALCOHOL CONTENT	11,5%-13% vol
COLOUR	Intense ruby red
BOUQUET	Intense and ingratiating notes of raspberry and black cherry with slight floral and spicy in the end
TASTE	Dry and harmonic, full bodied and persistent with a balanced tannin
TASTING TEMP	16-18° C
STORAGE	Bottles have to be stored standing or horizontally, in a dry place, avoiding light, vibrations and heat; storage temperature 12 - 15°
TO BE SERVED WITH	It admirably accompanies sliced salami and hams, well structured first courses (pasta or rice), ideal with boiled meat (Piedmont "Bolliti Misti"), white meat, game and medium rare red meat, short and long matured cheeses

Rosè



Metodo Classico

VSQ - Dosaggio Zero - Nebbiolo

Fruit of intuition and a passion for this type of wine, this sparkling Metodo Classico is made with 100% Nebbiolo grapes, destined by nature and tradition to produce great Gattinara DOCG. The first vintage year was 2011, after several trial years resulting in a new, original and very refined wine. In this version too, Gattinara Nebbiolo expresses its aristocratic nature, maintaining the unconfoundable characteristics of this species of vine and the areas in which it is cultivated.

PRODUCTION AREA	Vineyards on the hills of the town of Gattinara
GRAPES	Nebbiolo (locally called Spanna)
YIELD/ha	60hl
PLANTS/ha	3500
HARVEST	Harvesting takes place around mid-September, 2/3 weeks earlier than that of Nebbiolo grapes for the production of Gattinara DOCG. in order to guarantee ideal acidity
VINIFICATION	Soft pressing. The first fermentation is in stainless steel tanks at a controlled temperature of 16° - 18°C for about 20 days. The second fermentation (presa di spuma) starts in March/April
AGEING	With yeast in bottles for not less than 18 months. Remuage sur pupitres: once maturation is completed, the bottles are placed on pupitres and rotated manually each day for about 20-25 days, after which degorgement takes place. Since this is a Pas Dosè sparkling wine, during the degorgement, only the same wine is used for topping up, in order to preserve intact the Nebbiolo characteristics
ALCOHOL CONTENT	12,5% vol
COLOUR	Bright soft pink with shades of red onion skin
BOUQUET	Intense, slightly fruity, with hints of bread crusts and yeast
TASTE	Dry and refreshing, agreeably sharp and slightly tasty, lingering long in perfect harmony, with hints of small red fruits and delicately bitter to the palate
TASTING TEMP.	8-10° C
STORAGE	The Bottle has to be laid horizontally in a dark and dry cellar, avoiding vibration and heat; temperature 12-16°C
TO BE SERVED WITH	Ideal as an aperitif but also excellent accompanying starters and any main dishes that support the acidity, the effervescence and freshness of this wine



Stefano and Giuseppe in the Permolone vineyard



cantina
DEL SIGNORE
Gattinara

Riflessi



Erbaluce di Caluso

D.O.C.G.

Typical wine from the area around Caluso in the North of Turin Province. Vine growing in this area has ancient origins and Erbaluce is one of the oldest vines from Piedmont. It seems that it was known since Romans times with the name of "Alba lux". First sure news date back up to 1606, when Giovan Battista Croce, jeweller of His Highness the Duke Carlo Emanuele I, in one of his works describe its inimitable features. Only the vines which grow on soils with good exposition and with morainal origin, are considered capable to produce this wine. It is the first white Piedmontese wine, which in 1967 received the Denomination of Controlled Origin appellation.

PRODUCTION AREA	Vineyards situated on the hills in the town of Cuceglio, Turin
GRAPES	Erbaluce
YIELD/ha	70hl
PLANTS/ha	2000
AGEING	Maturation in stainless steel tanks
REFINING	4 months refining in bottle
ALCOHOL CONTENT	12 - 12,5% vol
COLOUR	A brilliant deep straw-yellow with greenish reflections
BOUQUET	Intense fruity aroma with peaches and watermelon predominance, hints of dandelion and elder flowers, lightly aromatic with golden apple finish
TASTE	Full, well balanced sweetness and acidity, intense hints of bread crust and honey; long ending with abundance of acacia flowers, pineapple and traces of citrus fruits
TASTING TEMP.	12° C
STORAGE	Bottle has to be stored vertically or horizontally, in a dry place, avoid light, vibrations and heat; storage temperature 12 - 15°
TO BE SERVED WITH	It accompanies, exalting and adding value, both starters based on vegetables and beans, and light first plates, white meat and goat fresh cheeses and full meals based on fish and shellfish. For its marked acidity and freshness, it is excellent also as aperitif

La Grazia



Coste della Sesia

Rosato D.O.C.

Dedicated to Mamma Grazia, daughter of Nonno Attilio, the Cellar's founder. A "Poem in Wine" narrated by her children in memory of her last wine harvest in 2011. It is a pleasant thought that this Nebbiolo rosè should reflect her character: strong and generous and at the same time fresh and bright, just as she was. La Grazia is produced mainly from Nebbiolo grapes, harvested early between the end of September and the beginning of October in order to maintain a low alcohol content and a freshness bestowed by the acidity, finding their best expression in this rosè. It's subtle hue, the result of brief contact with the skins during the soft pressing, calls to mind a warm colour of onion skin, tending to copper.

PRODUCTION AREA	Vineyards situated on the hills in the town of Gattinara
GRAPES	Nebbiolo (locally called Spanna)
YIELD/ha	60hl
PLANTS/ha	3500
VINIFICATION	Soft destemming. Fermentation at a controlled temperature up to 25° C
AGEING	4 months in oak barrels
REFINING	1 months refining in bottle
ALCOHOL CONTENT	11 - 12,5% vol
COLOUR	Soft pink and bright, almost coppery
BOUQUET	Fine, floral and fruity
TASTE	Dry and cool
TASTING TEMP.	12-14° C
STORAGE	Bottle has to be stored horizontally, in a dry place, avoid light, vibrations and heat; storage temperature 12 - 15°
TO BE SERVED WITH	It is an ideal match for appetizers, fish dishes, light pasta dishes, white meats or grilled. Excellent as an aperitif.

History

THE ORIGINS OF CANTINA DELSIGNORE

At the end of the second world war, the Nervi Family are the owners of vineyards in Gattinara, and are dedicated to the production of wine. Elsa Nervi marries Attilio Delsignore, he too producer of a wine then known as "Spanna". Their combined properties result in five hectares of luxuriant vineyards: Permolone, Lurghe, Sottomonte, Molsino, Villino. The outcome is a tablewine of excellent quality, but Attilio is far-sighted and, in spite of the two families' traditions, decides to work towards producing a vintage wine. In 1960 he bottles wine under his own name and his "Nervi-Delsignore" Spanna comes to life. He then becomes a member of the Gattinara Vineyard Co-operative, protecting the Controlled Denomination of Origin (D.O.C.). In 1973 Attilio wins a Gold Medal in the Stampa Sera "Concorso Vini Pregiati del Piemonte e della Valle d'Aosta" (Excellent Wines of Piedmont and Valle d'Aosta contest) with his 1967 Gattinara D.O.C.. After a decade of successful activity, health problems force him to abandon the production of wine but his attachment to his land and his persevering nature lead him to continue growing grapes in the vineyards which today belong to his descendants. Today the Cantina Delsignore continues this exciting journey with the dedication and tenacity inherited from the founder, Attilio Delsignore.

Where



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