



ANGELO NEGRO



© M. Scudino di Monteu Roero. Una Carta, un sigillo, una etichetta, una bottiglia, una vite, una terra, una casa, una famiglia, una tradizione, una cultura, una storia, una passione, una vita. Angelo Negro è il frutto di una tradizione che si tramanda da generazioni. È un vino che si gusta, si sente, si vive. È un vino che si ama, si rispetta, si custodisce. È un vino che si beve, si gusta, si vive. È un vino che si ama, si rispetta, si custodisce. È un vino che si beve, si gusta, si vive.

Estratto terreni comune Monteu Roero 1664-1674

PRODOTTO IN ITALIA - PRODUCT OF ITALY - RED WINE - VIGOLE DI CROCIANO NEGRO - MONTEU ROERO - ITALIA
FABBRICAZIONE ANGELO NEGRO

MONTEU ROERO
ROERO DOCG

NEIVE
BARBARESCO DOCG

SERRALUNGA D'ALBA
BAROLO DOCG

ANGELO NEGRO



OUR ORIGIN, OUR BRAND

An excerpt of a land register, found in the archives of the municipality of **Monteu Roero**, offers evidence of the over three centuries of history that bind us to these lands. It says that, in **1670**, “Giovanni Dominico Negro, son of Audino” was owner, in the same area which now houses the Perdaudin estate with its prestigious vineyards, of a house with an oven, a yard, cellar and vines. It was right here, in the old Audino

Estate, that, at the beginning of the 20th century, **Angelo Negro**, known as “Angelin”, owner of a small farmhouse, was born. The company name is a tribute to him. Tenacity and spirit of sacrifice gave results when **Giovanni Negro** decided to follow his father’s footsteps with passion, realizing the dream of building a cellar in which to produce the wine from the hills where he was born. Giovanni is at the helm of the company since the **1970’s**.



FAMILY ROLES TODAY

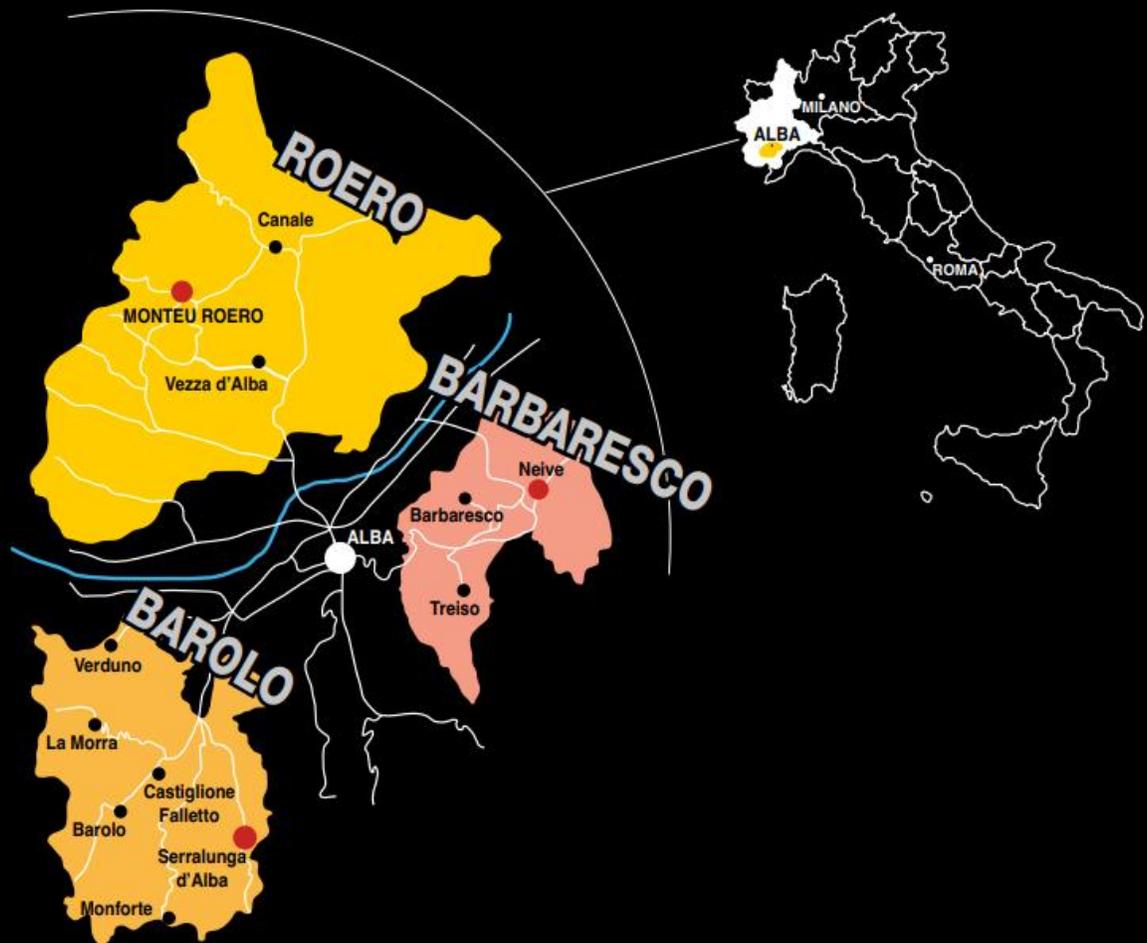
In the course of time the cellar grew, conquering successfully new markets and becoming a reference model for the area. Everything still continues to be run at family level: **Giovanni Negro** is flanked by his wife **Maria Elisa** and their four children, **Gabriele**, Agronomist, **Angelo**, Doc. Oenologist, **Emanuela**, Managing Director and **Giuseppe**, Sales Manager who have all enthusiastically adopted the same values.



OUR PHILOSOPHY

From the 1980s the decision to focus on **native grape varieties** vinified with traditional methods and the constant attention to quality gave good results, first in **Italy** and then **internationally**. Arneis, Favorita, Moscato as white and Barbera, Nebbiolo, Dolcetto, Bragat Rosa as red are the varieties with which every year, we produce our **Classics**, thanks to an accurate selection of the young

vineyards and our **Reserves**, the finest expression of the territory, captured in wines of outstanding character and personality, made only in great vintages with the closest possible attention to every single detail, from harvest to ageing. Today we reach a total production of **450.000** bottles/year of which **47%** exported in **25** countries.



AT THE HEART OF PIEDMONT'S WINE EXCELLENCE

Our winery is nestled within a landscape of extraordinary beauty and viticultural heritage: the **hills of Langhe and Roero**, a **UNESCO World Heritage site**. The estate now includes **105 hectares** of which 70 hectares of vineyard, distributed among the three world-renowned denominations: **Barolo & Barbaresco**: south of the Tanaro River, these are the legendary lands of **Nebbiolo**. Here, ancient limestone and clay soils produce wines of immense structure, complexity, and longevity, often referred to as the "King and Queen" of Italian reds; **Roero**: our home, situated on the left bank of the Tanaro. Characterized by steep hills and sandy soils rich in marine fossils, this area yields elegant, fragrant Nebbiolo wines and is the premier cradle for Roero **Arneis**, our territory's most iconic white wine.



ROERO ESTATE

In the heart of the Roero district, we cultivate **65 hectares** of vineyards across the historic villages of **Monteu Roero, Canale, Veza d'Alba and Santo Stefano Roero**. Our commitment to excellence is rooted in our prestigious MGAs—**Serra Lupini, Prachiosso, and Ciabot San Giorgio**—which serve as the soul and origin of our most iconic DOCG wines.



BARBARESCO ESTATE

The vineyard, located in the municipality of **Neive** as once owned by the local parish priest. Planted in **1951**, it is now one of the oldest Barbaresco vineyards in Neive, with an average vine age of 50 years. The grapes cultivated in these **4 hectares** are used to make **Basarin Barbaresco DOCG** and **Basarin Riserva Barbaresco DOCG**, our estate's finest wines.



BAROLO ESTATE

The vineyards are among the finest **DOCG Barolo crus**, the most prestigious slopes in the area for the production of wines appreciated the world over for their structure and longevity. We grow **1 hectare** in the municipality of **Serralunga d'Alba** included one of the most important cru of the area: **Cerretta**. With silty-clayey soils, of Miocene-Tortonian origin, is the expression of the "Typical Sant'Agata Fossile Marl".

Here we produce **Serralunga d'Alba Barolo DOCG** and **Cerretta Barolo DOCG**.



CIABOT SAN GIORGIO: A SYMPHONY OF PAST AND PRESENT

Around the year 1000, this hill was the first settlement of the village of **Monteu Roero**. Abandoned for over 70 years, in 2006 the hill with its **Ciabot** became the property of our family once again. Three years of renovation work have restored dignity and value to this magical place. Here, where **Grandma Dina** used to come to play with her brothers, where all the village children used to gather to celebrate Easter Monday, today there is **harmony** again between nature, earth and sky. Make yourself comfortable and raise a toast together with us. We will take you on a **discovery of the wines** of our family winery and a captivating journey through the **classics of Piedmontese food tradition**.



EQUALITAS CERTIFICATION

In **2023** ANGELO NEGRO gets **EQUALITAS** Certification.

Equalitas is a comprehensive sustainability certification specifically designed for the wine industry. It is based on three fundamental pillars: **environmental, social, and economic sustainability**. This certification guarantees our commitment to protecting **biodiversity**, reducing our carbon footprint, and ensuring fair and **ethical working** conditions. For us, it is more than a label; it is a holistic approach to **preserving our territory** for future generations.



SQNPI CERTIFICATION

In **2024** ANGELO NEGRO complies with the **Integrated Production Regulations of the Region Piedmont**. The **SQNPI** (National Quality System for Integrated Production) is a prestigious Italian certification that guarantees **sustainable** agricultural practices. It certifies that our grapes are grown using integrated **farming techniques**, which prioritize natural resources and significantly minimize the use of synthetic chemicals. This scientifically managed approach ensures a balance between **environmental protection**, **consumer health**, and the highest quality standards, all traceable from the vineyard to the bottle.



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



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