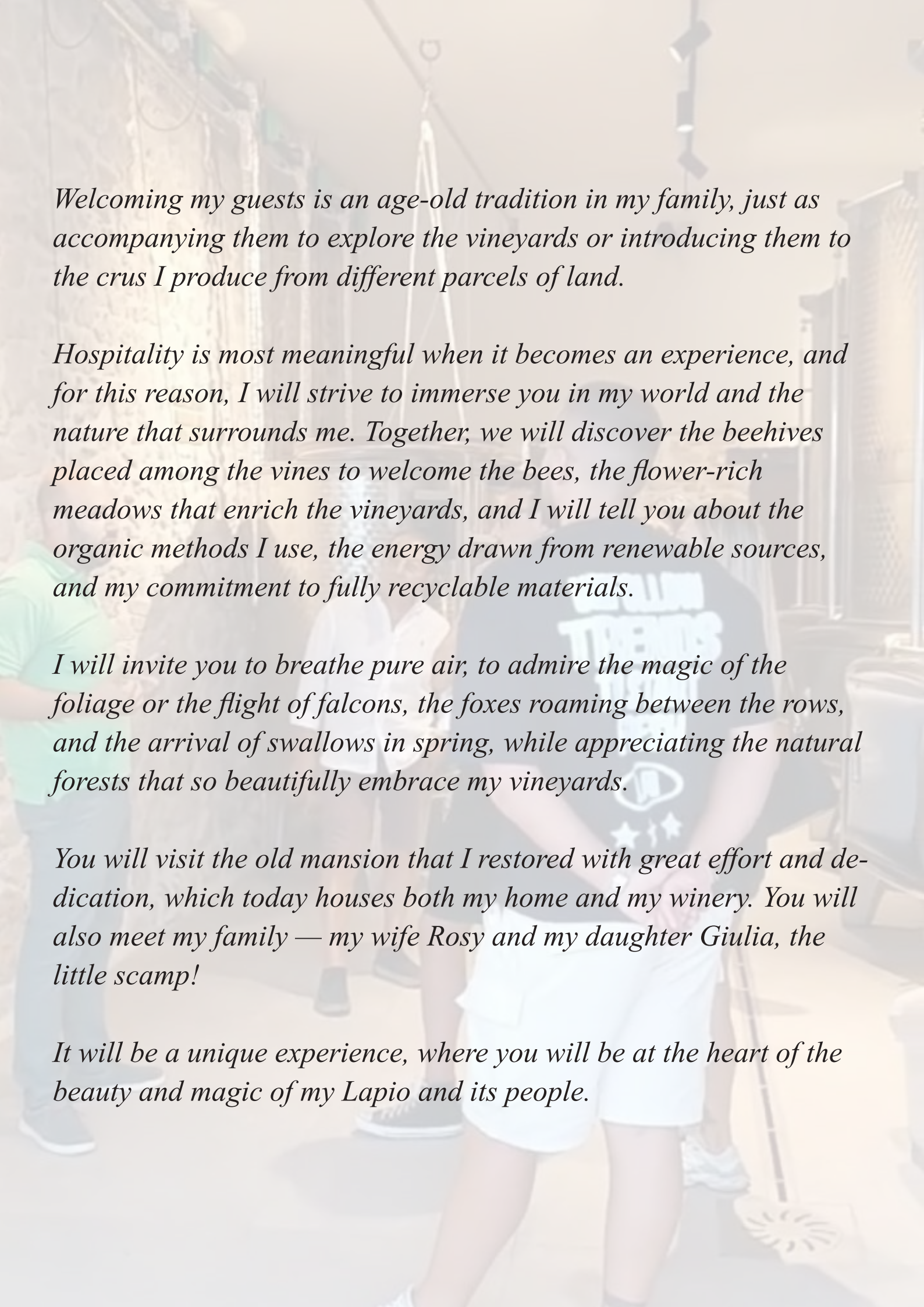


# ANGELO SILAHO • | WINE TOURISM







*Welcoming my guests is an age-old tradition in my family, just as accompanying them to explore the vineyards or introducing them to the crus I produce from different parcels of land.*

*Hospitality is most meaningful when it becomes an experience, and for this reason, I will strive to immerse you in my world and the nature that surrounds me. Together, we will discover the beehives placed among the vines to welcome the bees, the flower-rich meadows that enrich the vineyards, and I will tell you about the organic methods I use, the energy drawn from renewable sources, and my commitment to fully recyclable materials.*

*I will invite you to breathe pure air, to admire the magic of the foliage or the flight of falcons, the foxes roaming between the rows, and the arrival of swallows in spring, while appreciating the natural forests that so beautifully embrace my vineyards.*

*You will visit the old mansion that I restored with great effort and dedication, which today houses both my home and my winery. You will also meet my family — my wife Rosy and my daughter Giulia, the little scamp!*

*It will be a unique experience, where you will be at the heart of the beauty and magic of my Lapio and its people.*

# | ANGELO AND THE APERITIF |

**Price:** € 25,00 per person

**Duration:** about 1 hour

**Participants:** min. 2

- max. 25 in winter
- max. 60 in summer

**When:** every weekend (fri-sun)

**Time:** from 06:00 pm onwards

The experience includes a winery tour with other guests and tasting of 2 organic DOCG wines, paired with Irpinian charcuterie and cheese boards, compotes and honey, vegetables from our organic garden, hot traditional dishes at the table, taralli and focaccia made from ancient grains, and bruschetta with our estate's extra virgin olive oil.





# | ANGELO AND THE FIANO |

**Price:** € 40,00 per person

**Duration:** about 2 hours

**Participants:** min. 2

- *max. 25 in winter*
- *max. 60 in summer*

Once in the winery at Lapio, you will be personally welcomed by me and my wife Rosy. The tours begin with a welcome toast featuring our Fiano sparkling wine or an organic grape juice, accompanied by sweet ring-shaped cookies made with wine. Then, there will be a visit to the vineyard adjoining the winery, the winemaking, aging, and barrel rooms, with explanations of the grape processing and production methods.

The experience concludes in my winery home with a tasting of 3 organic DOCG wines, paired with taralli and focaccia made from ancient grains of our land. During the tasting, we will examine together various aspects of the wine, such as color, aroma, and flavor. You will also learn more about the history and the characteristics of the Lapio terroir, which contribute to the production of high-quality wines.



# | ANGELO AND LAPIO'S RED SIDE |

**Price:** € 40,00 a persona

**Duration:** about 2 hours

**Participants:** min. 2

- *max. 25 in winter*
- *max. 60 in summer*

Once at the winery in Lapio, you will be personally welcomed by me and my wife Rosy. The tours begin with a welcome toast featuring our Fiano sparkling wine or an organic grape juice, accompanied by sweet ring-shaped cookies made with wine. Then, there will be a visit to the vineyard adjoining the winery, the winemaking, aging, and barrel rooms, with explanations of the grape processing and production methods.

The experience concludes in my winery home with a tasting of 2 organic DOCG wines, paired with taralli and focaccia made from ancient grains of our land.

During the tasting, we will examine together various aspects of the wine, such as color, aroma, and flavor.





# | ANGELO AND THE BIO COCKTAIL |

**Price:** € 40,00 per person

**Duration:** about 2 hours

**Participants:** min. 2

- max. 25 in winter
- max. 60 in summer

Once at the winery in Lapio, you will be personally welcomed by me and my wife Rosy. The tours begin with a welcome toast featuring our Fiano sparkling wine or an organic grape juice, accompanied by sweet ring-shaped cookies made with wine. Then, there will be a visit to the vineyard adjoining the winery, the winemaking, aging, and barrel rooms, with explanations of the grape processing and production methods.

The experience concludes in my winery home where we will prepare together 3 organic cocktails (alcoholic or non), which will then be tasted and paired with taralli and focaccia made from ancient grains of our land.



# | ANGELO AND THE LAPIO'S TERROIR |

**Price:** € 60,00 per person

**Duration:** about 3 hours

**Participants:** min. 2

- max. 25 in winter
- max. 60 in summer



Once at the winery in Lapio, you will be personally welcomed by me and my wife Rosy. The tours begin with a welcome toast featuring our Fiano sparkling wine or an organic grape juice, accompanied by sweet ring-shaped cookies made with wine. Then, there will be a visit to the vineyard adjoining the winery, the winemaking, aging, and barrel rooms, with explanations of the grape processing and production methods.

The day concludes in my winery home with a tasting of 4 organic DOCG wines where we will discover the magic of Fiano, which lies in its unique ability to express the terroir like few other grapes in the world. Through tasting my most iconic crus from different vintages, I will present the multiple expressions and the longevity that this ancient grape variety can achieve. All of this is accompanied by boards of Irpinian cured meats and cheeses, compotes and honey, vegetables from our organic garden, hot traditional dishes at the center of the table, taralli and focaccia made from ancient grains, and bruschetta with the estate-produced extra virgin olive oil.



# | ANGELO AND THE WALKING TOURS AMONG THE VINEYARDS |

**Price: € 80,00 per person**

**Duration: about 6 hours**

**Participants: min. 2**

- **max. 25 in winter**
- **max. 60 in summer**

Once at the winery in Lapio, you will be personally welcomed by me and my wife Rosy. The tours begin with a welcome toast featuring our Fiano sparkling wine or an organic grape juice, accompanied by sweet ring-shaped cookies made with wine. The walk starts from the winery home and crosses the oldest vineyards of my estate, from which you can admire a privileged panorama of the entire Irpinia region. The walk is easy, partly on asphalt and partly on gravel roads. It is a stroll through my vineyards which, depending on the season, will tell different phases of everything that precedes the harvest and wine production, with a hilly landscape, long rows, and many natural forests surrounding them. During the day we will taste 1 organic DOCG wine directly in the vineyard, accompanied by the 'mbosta' that grandfather Angelo loved so much, fried peppers and Irpinian provolone, taralli and focaccia made from ancient grains of our land. Continuing on the paved road, we will return once again to the winery and start the visit of the winemaking, aging, and barrel rooms with explanations of the grape processing and production methods. The day ends with a tasting of 3 organic DOCG wines. All is accompanied by boards of Irpinian cold cuts and cheeses, compotes and honey, vegetables from our organic garden, hot traditional dishes at the center of the table, taralli and focaccia made from ancient grains, and bruschetta with the estate's EVO oil production









# | ANGELO AND THE GRANDMA BELLA'S ANCIENT CUISINE |

**Price:** € 110,00

**Duration:** *about 5 hours*

**Participants:** *min. 1*  
*max. 10*

Once at the winery in Lapio, you will be personally welcomed by me and my wife Rosy. The tours begin with a welcome toast featuring our Fiano sparkling wine or an organic grape juice, accompanied by sweet ring-shaped cookies made with wine. To start, there will be a visit to the vineyard adjoining the winery, the winemaking, aging, and barrel rooms, with explanations of the grape processing and production methods.

This experience is designed for those who love to discover the authentic flavors of cuisine, ideal for enthusiasts of Italian food and tradition. For an entire day, my kitchen will transform into a true flavor laboratory where I will joyfully share with the women of my family the wisdom behind some dishes—ancient recipes from my beloved grandmother Maria Grazia. A real cooking lesson to learn how to make







homemade pasta (cecatiello and fusillo with mint or puleio). We will prepare the traditional mastoppola (a meatball made with stale bread and vegetables). You will learn to use authentic tools from the grandmothers' kitchens, and we will guide you step by step in preparing various types of fresh pasta, worked as it once was. Every step will be a discovery: the right texture, the technique for rolling, cutting, and shaping. It will be like stepping through a door in time and rediscovering the slow and sincere rhythm of home cooking.

After cooking, we will enjoy the dishes we prepared paired with 4 organic DOCG wines. All this will be accompanied by boards of Irpinian cured meats and cheeses, compotes and honey, vegetables from our organic garden, hot traditional dishes at the center of the table, taralli and focaccia made from ancient grains, and bruschetta with the estate's extra virgin olive oil production.

Each product tasted will be carefully explained in terms of production techniques and its unique characteristics, because Irpinia is not only beautiful to eat but also beautiful to listen to.



# | ANGELO AND A DAY AS A WINEGROWER WITH THE PANDA 4X4 |

**Price:** € 130,00 per person

**Duration:** about 5 hours

**Participants:** *min. 1*  
*max. 4*

Once at the winery in Lapio, you will be personally welcomed by me and my wife Rosy. The tours begin with a welcome toast featuring our Fiano sparkling wine or an organic grape juice, accompanied by sweet ring-shaped cookies made with wine. The day starts with a visit to the Cappella del Fiano, one of the smallest churches in Irpinia, located among the vineyards of the Lapio municipality in the Boschi area. Over the years, it has become the symbol of protection for the winemakers from bad weather, heavy rains, and hailstorms. Then, with my Panda 4x4, I will take you to the steepest vineyards and you will join me in my daily work! A fun and unique way to discover and understand what really lies behind the production cycle of my organic wine.

At the sound of the bell from the Mother Church of the village (12:00 pm), my wife Rosy will arrive, as she does every day and as is tradition for all Lapio farmers, to share the farmers' snack in the vineyard.







A sort of open-air picnic with the tasting of 3 DOCG wines and the organic products from my estate. It starts with the 'mbosta that grandfather Angelo loved so much, fried peppers and Irpinian provolone. Then continues with potato frittata and cecatiello with mint or pulieio. Next comes the mastoppola, a meatball made with stale bread and vegetables—a recipe from my beloved grandmother Maria Grazia and the traditional Lapien dessert (in case of rain, the farmers' snack will be enjoyed in the winery home).

In the afternoon, we will move to the winery to discover the winemaking, aging, and barrel rooms with explanations of the grape processing and production methods. We will taste 2 DOCG wines directly from the tank in the winery, paired with taralli and focaccia made from ancient grains of our land, and bruschetta with the estate's extra virgin olive oil.

Throughout the day, it will be interesting and fun to share my company philosophy, hear the love story that binds me to my native land, and the life and work project I share with my wife Rosy.

# | ANGELO, THE BIG BENCH AND LAPIO'S BEAUTY |

**Price:** € 130,00 per person

**Duration:** about 6 hours

**Participants:** min. 2

- *max. 25 in winter*
- *max. 60 in summer*

Once at the winery in Lapio, you will be personally welcomed by me and my wife Rosy. The tours begin with a welcome toast featuring our Fiano sparkling wine or an organic grape juice, accompanied by sweet ring-shaped cookies made with wine. The day starts with a visit to Palazzo Filangieri, the historic symbol of the Lapio community. The Filangieri family was an illustrious noble house whose origins date back to the Norman era and which produced numerous distinguished figures. Every surface features pictorial decorations executed in different eras and techniques, making it a unique case in the Irpinian territory. Just a short walk from the center, you reach the Giant Bench of Fiano, the 180th mapped on the 'Big Bench Community Project' website, offering a breathtaking view over part of the Media Valle del Calore. It overlooks Monte Tuoro on one side and is immersed in the green of olive groves and Aglianico and Fiano vineyards on the other. I will personally hand out the bench passport with its stamp to each participant,

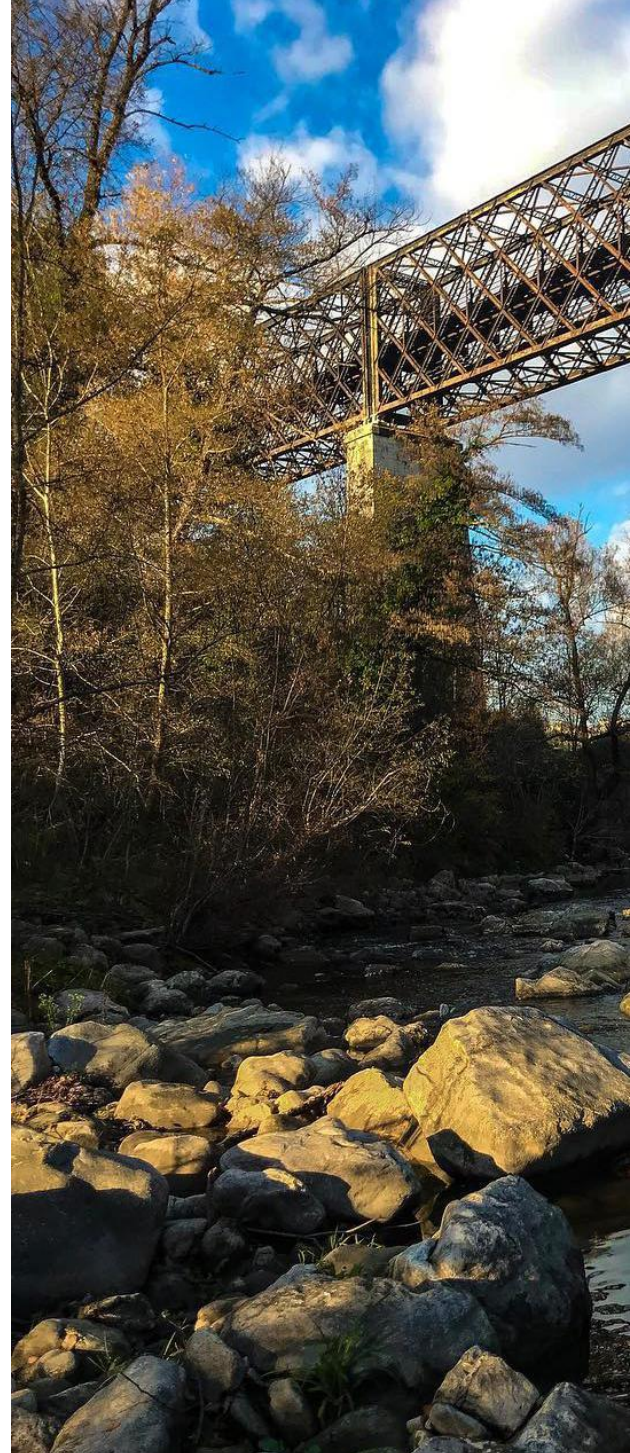






which can be used in the future to visit and stamp all benches in the 'Big Bench Community Project' (it's also possible to purchase various Fiano bench gadgets at my facility).

During the tour, you can admire from above His Majesty the Ponte Principe, 286 meters long. A steel masterpiece dubbed the Eiffel Tower of Irpinia, built by the same craftsmen as Paris's iconic monument but majestically laid across our Irpinian valley. Throughout the day, we will visit the vineyard adjoining the winery, the winemaking, aging, and barrel rooms with explanations of grape processing and production methods. The experience concludes in my winery home with a tasting of 4 organic DOCG wines, paired with Irpinian charcuterie and cheese boards, compotes and honey, vegetables from our organic garden, hot traditional dishes at the table center, taralli and focaccia from ancient grains of my land, and bruschetta with the estate's extra virgin olive oil. Each tasted product will be meticulously described in terms of production techniques and unique traits, because Irpinia is not only beautiful to eat but also beautiful to listen to.









# | ANGELO AND THE RARITIES |

**Price:** *to be agreed*

**Duration:** *to be agreed*

**Participants:** *min. 1*

*max. 6*

For collectors and wine enthusiasts, you have the opportunity to embark on a unique journey into the most refined and exclusive universe of my winery. I will be ready to tailor a bespoke experience for you based on your special requests and expectations, to make your encounter with the land of Irpinia truly memorable.





# | USEFUL INFORMATION |

- **Company Description:** My winery is present on both national and international markets with certified organic products and welcomes about 2,000 visitors per year for wine tourism. Over this decade, I have managed to become an international point of reference with my winery and tasting tours for tourists arriving from all over the world.

- **IGT, DOC and/or DOCG appellations of reference/membership:** Fiano di Avellino DOCG, Irpinia DOC (Aglianico version), and Taurasi Riserva DOCG.

- **Number of hectares planted:** 5.
- **Types of grapes grown:** Fiano and Aglianico.
- **Number of labels produced:** 7 wines and 2 grape fruit juices.
- **Annual production (number of bottles):** About 15,000.
- **Oenologist and agronomist:** Angelo Silano.
- **Olive oil production and tasting?** Yes.
- **Agriculture:** Certified organic.

- **Economic conditions for visit and tasting:** Packages with various options and prices, starting from €25.00 up to €130 per person.

- **Visit/Tasting Description:** Starts with vineyard and winery tour, then continues according to season and period: from harvest charm and cellar transformation, vineyard work, olive harvest and milling enchantment, Christmas and creative labs, pruning and nature's awakening, Good Friday and Lapio's 22 Mystery Tables, vineyard trekking, St. Catherine's Lumanerie (Lapio's patron saint), Fireworks Train (pyrotechnic show at Ponte Principe), Avellino–Rocchetta Sant'Antonio tourist route and Calore River, open cellars, Fiano festival (Fiano Love Fest), glasses under the stars.

- **Reference person for visits and customer welcome:** Rosy Cefalo (+39 333 257 2049).
- **On-site visits:** Yes, I will take you to discover my vineyards and winery.
- **Wine tasting included:** Yes, I will let you taste my organic wines.
- **Visit days:** Bookable any day of the week.
- **Visit hours:** From 10:00 am to 7:00 pm.
- **Capacity:** 25 indoor seats, 60 in our outdoor space.
- **Bus parking available:** Yes.
- **Accommodation service:** Yes, in partnership with various B&Bs in our Lappio municipality (many pet-friendly).
- **Direct wine sales:** Yes, buy our wines and juices in 1-2-3-6 bottle gift packs. After tasting, take home 1-6 bottles discounted €2 each.
- **Gift tour purchase:** Yes, gift voucher valid for 2 years.
- **Voucher activation:** Call +39 333 257 2049 to arrange date and time.
- **Cancellation policy:** Free up to the day before; no refund on the day itself.
- **Special menus:** Yes, request at booking for children, celiacs, vegans, vegetarians, various allergies.



- **Live English guide:** Yes, on request.

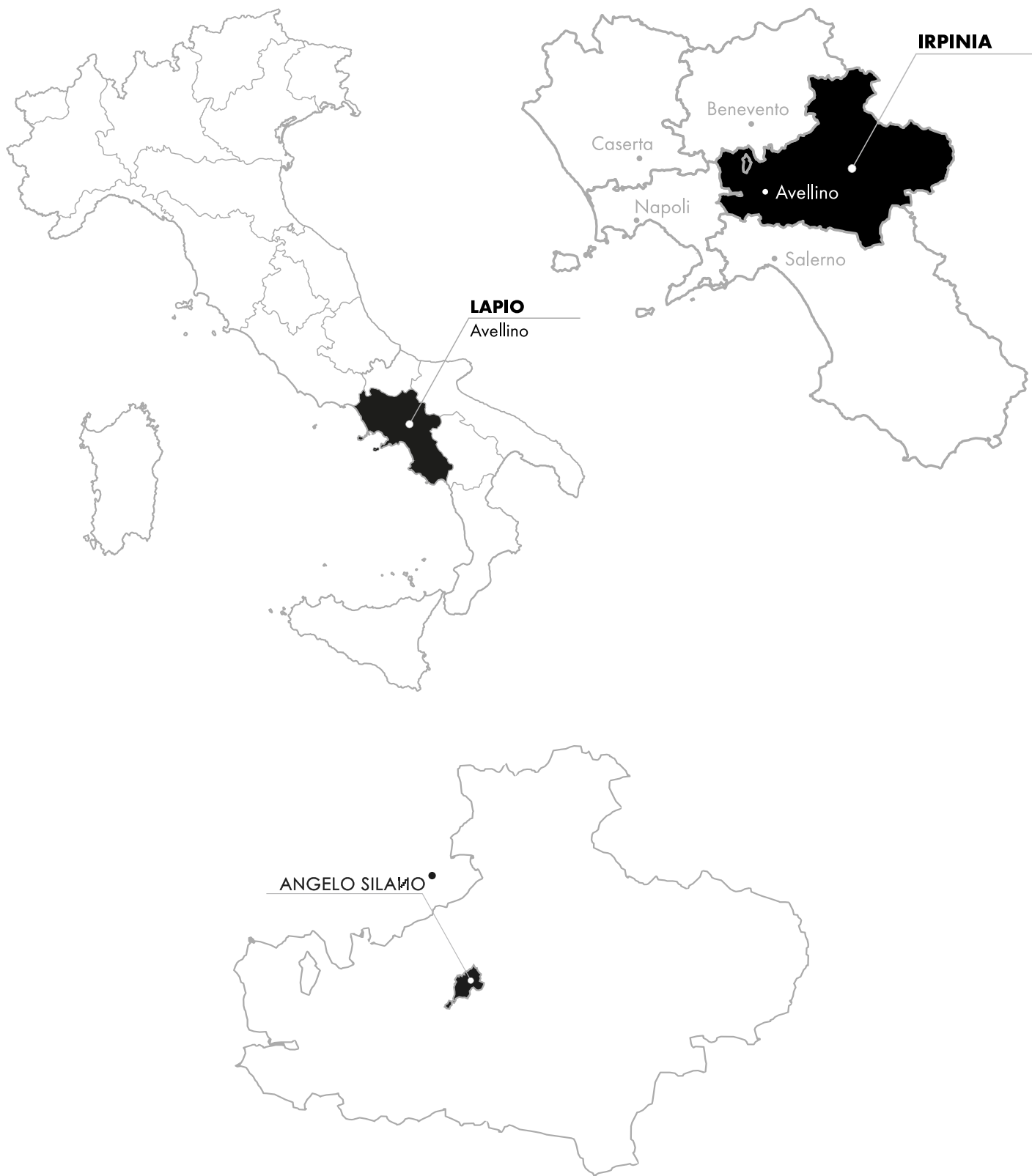
- **Wheelchair/stroller accessible:** Yes.

- **Baby seats available:** Yes.

- **Near public transport:** Yes.

- **What to wear:** Choose comfortable clothes for free movement. Temperature varies between outside and inside, so wear layers and jackets to adapt easily, hat for sun protection, and comfortable shoes essential for vineyard walks.

- **Directions:** The winery is in Lapio (Avellino, Italy), homeland of Fiano—one of few Italian towns boasting two DOCGs: Fiano di Avellino and Taurasi. Strategically located ~70 km from Gulf of Naples, 50 km from Gulf of Salerno, on a 500m hilltop. Just 18 km from Avellino Est exit and same distance from Benevento highway junction.



## **Angelo Silano Organic Farm**

Via San Nicola, 7 - 83030 Lapio (Avellino)

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