

ANGELO SILANO[•]

crus producer in Lapio
guardian of biodiversity



Angelo Silano Organic Farm

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A close-up, slightly blurred photograph of a man's head and shoulders. He is wearing a plaid shirt and is holding a bunch of white grapes in his right hand. The background is filled with large green grape leaves. Overlaid on the image is a semi-transparent white box containing a quote in a serif font.

*I HAVE CHOSEN TO TIE
MY WINES TO MY LAND
ACCORDING TO
THEIR TIMES*



I was born in 1984 and grown among the vineyards and hills in Latio. The degree in Agriculture science in Naples, the working experiences as winemaker and vineyard manager in Veneto and France were crucial to discover and explore a new approach to winemaking.

Once back to Irpinia, my land, I followed my dream: blending together the modern skills and technologies to sound principles of viticulture from my grandad Angelo.

I am the third generation of winemakers, but the first to bring my wine beyond Latio. Nowadays I grow 12 hectare, 5 ha of vineyards VSP and new growing experimental systems.



| CRUS PRODUCER IN LAPIO |

In the latest years I **selected the best vineyards** and the most representative in Latio, by zoning the area.

Every vineyard has its own history, worth of being told.

The vinegrowing techniques in each vineyard has the aim to give more value to the feature of each single area. And no bought – in grapes are processed, only my grapes of fiano and aglianico.



| GUARDIAN OF BIODIVERSITY |

The winery is certified organic and my approach to the environment is scientific but sustainable.

My vineyards are low-yielding because my priority is to preserve the biodiversity and the vineyard's ecosystem.

Each plot is surrounded by fruit, olive and chestnut trees, oaks and forest.

Along the rows, every year, I plant mellifera flowers and put hives and bee hotels to host insects.



A photograph of a vineyard with rows of grapevines. In the foreground, out-of-focus leaves and branches frame the scene. In the middle ground, a man in a blue and white plaid shirt and dark jeans stands with his back to the camera, looking at the vines. The background shows more rows of vines and a green, hilly landscape. A semi-transparent white rectangular box is positioned in the center of the image, containing the text.

*THE WINE IS MADE
IN THE VINEYARD*

In the cellar, I keep steel tanks for whites and barrels for the reds, classic but soft vinifications, but also experiments.

No forced filtration, no clarification and no adjustments, **as any addition takes authenticity away.**



| HOME AND CELLAR |



In 2016, together with my wife Rosy, I realized a lifetime project, by buying and renovating a **1929-old mansion in Contrada San Nicola**, just next to the vineyard I inherited from my granddad Angelo in downtown Lapio.

A simple place, where **I work, host visitors and make my researches.**

My daily dedication is to make wines, grow vines and put my wine in bottles.

My wife is steadily with me, she is in charge of customers relations and accounting.

My home cellar is surrounded by vineyards and olive groves, where
I share the slow times of Nature with Rosy and my daughter Giulia, the little scamp!

A place immersed into the wild, where house and cellar turn into one thing together: **it takes just 15 steps from the vineyard to my home.**



LOGO | LABELS FROM FATHER TO DAUGHTER |

The winery logo pictures the big ladder, as a highlight on the bond between home and winery, but it is also the way to focus on our path and future goals. The label is simple and colourful, as my vineyards, showing the main elements of the winery: the ladder and a small point (ideally, the sun, a full moon, a grape berry).

Every label has **two main colours**, representing **the ratio and the passion** I put in my wines, **together with a detail, key point of each single vineyard**.

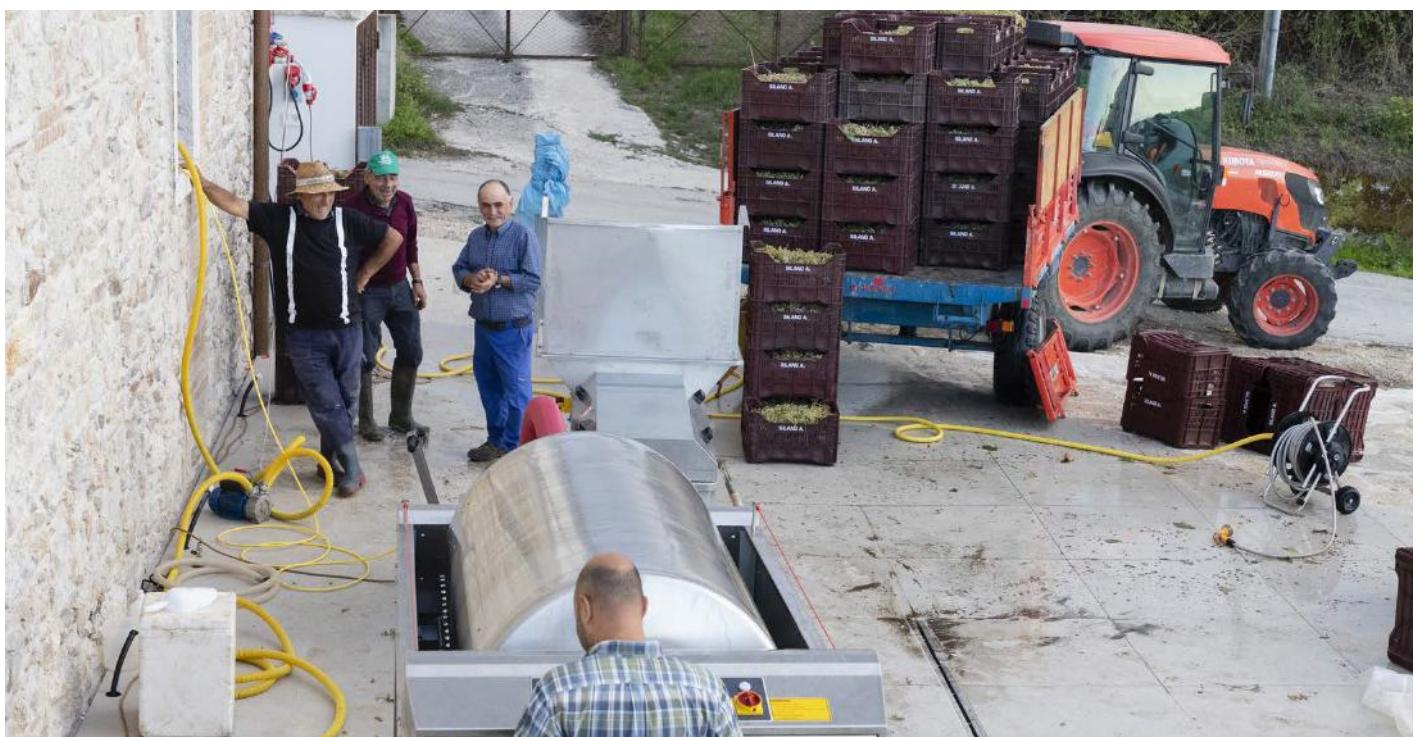
All the bottles **are numbered on the labels**, in natural paper.

The bottle number 1, every year, is not on sale, but it becomes part of a private collection following Giulia's growth.



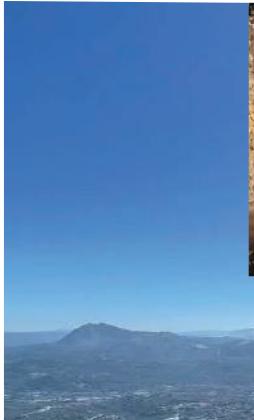
| SUSTAINABILITY |

My approach to wine making **is completely sustainable**.
New technologies, self production of energy and hot water, light
weighted bottles (less than 500 gr) and environment friendly materials.



ITALY | CAMPANIA IRPINIA |

I live in Campania, a region in South Italy, well known for its beauty, that includes the wonders of Naples, the Volcano Vesuvius, Pompei and Herculaneum, the Royal Palace in Caserta, the valley of Paestum, the islands Capri, Ischia and Procida and the breathtaking Amalfi and Sorrento Coast.



I am from Irpinia, among hills and peaks. **Irpinia is an inland region**, in the pristine nature and historical town, lived by Sanniti, Romans and Lombards. In the past, it was shaked, but withstood.

It is a millenia old land, where **vineyards are nestled over Mount Picentini** and Podoliche, where nature reservoir, lakes, rivers live together with tradition of truffles, chestnuts, hazelnuts, old wheats, Carmasciano sheep cheese and the legend of Mefite.

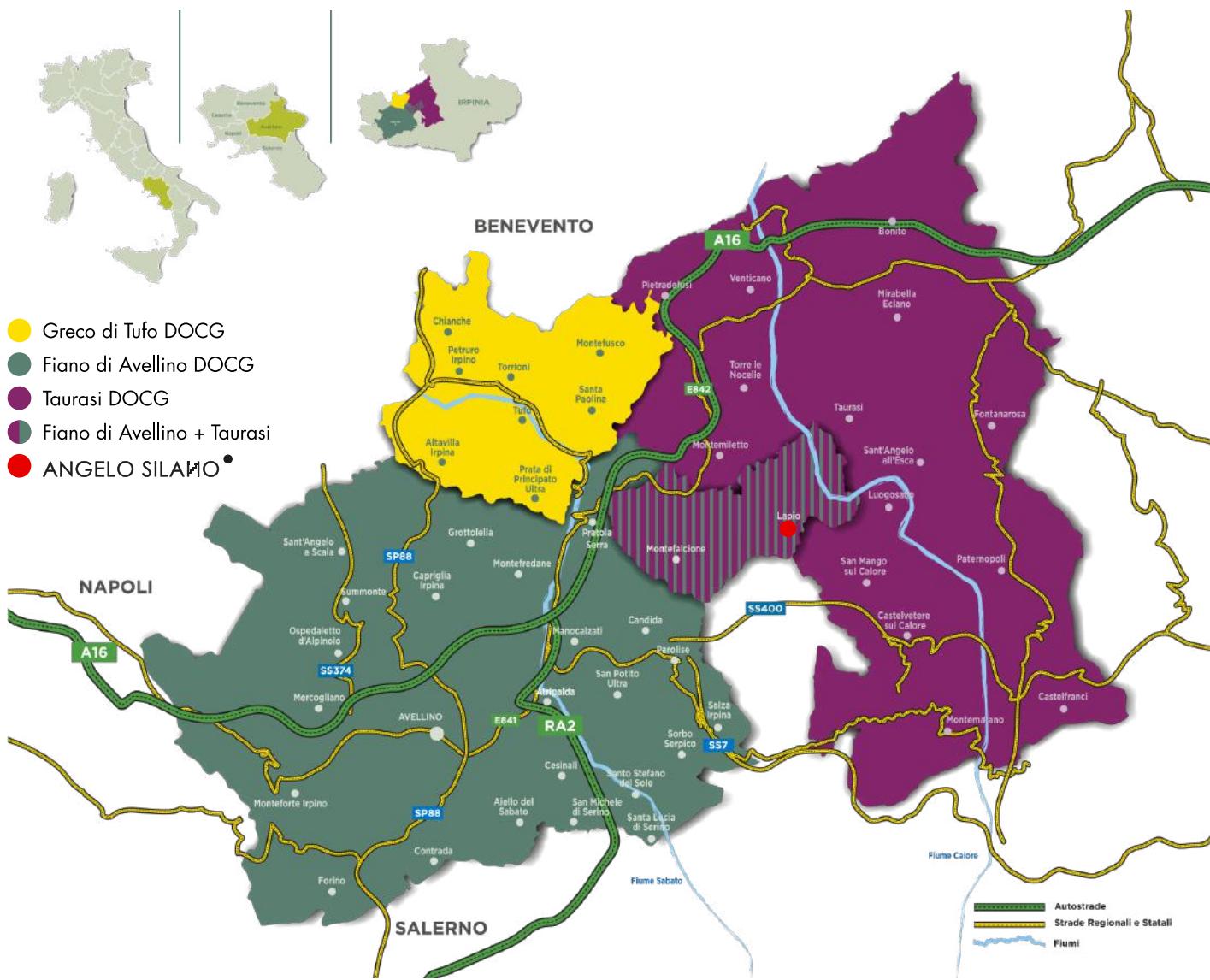
It is different than the regular South Italy, especially for the weather, mainly rainy, with high diurnal ranges, harsh snowy winters and mild summers,

with temperatures in the average and never too hot.

**My home winery is in
Lapio, in the heart of
DOCG Fiano di Avellino
and Taurasi in a**



strategic position at 70km
from Naples gulf and 50 km from Salerno gulf, on the ridge of a hill at
500 mts a.s.l.



*IT IS HOMELAND OF FIANO
AND HEART OF PRODUCTION
OF 2 DOCG: FIANO DI
AVELLINO AND TAURASI*

Lapio has **unique climate and soil features**. **Mount Tuoro** (1432 mt a.s.l.) is the last peak of Mount Picentini ridge and it is **responsible of high diurnal range**, crucial for the quality and aromas of grapes from Lapio.

Soils are mainly chalky clay marls, of sea origin, rich in minerals.

In some places, it is possible to find **sediments and volcanic rocks**, because of the active volcano Vesuvio in the nearby.

**EVERY HILLS AND SLOPE, EVERY PLOT AND ESTATE,
EVERY VINEYARD GIVES DIFFERENT EMOTIONS**



Lazio is made of a **range of hills**, shaping the landscape and **making the local climate unique**. My vineyards are on several slopes of the main hills of Lazio, where **I grow the grapes of my grandfather, in small plots, one different from another**.

This is the reason why, I am carrying on **zonation researches, in order to give value to the local terroir**.

| CONTRADA SAN NICOLA |



*THE SOIL IS NOT JUST
BARE EARTH, IT IS
THE SOUL OF MY CRUS*

Contrada San Nicola is a mosaic, made up of vineyards and forests, that help the natural regulation of temperature and protect the biodiversity.

Nowadays, the climate change has influenced also the exposure of vineyards and **Contrada San Nicola** is the coolest area of Lazio, the last one to be harvested and it is the most promising area for quality viticulture and biodiversity



The vinegrowing of Fiano in Lapio is dated back ancient times according to historical documents: since Middle Age, this district was well known for the high quality production (just next to Fontana Vecchia).

| SAN NICOLA VINEYARD |

*THREE DIFFERENT SLOPES OF
THE SAME HILL GIVE THREE
DIFFERENT WINES: 2 CRUS
AND ONE SPECIAL WINE*

San Nicola vineyard, about 1,5 ha, belongs to my family since ever. At 480 mt a.s.l. and exposed to West, the sunlight interception is ideal to help the development of leaf surface, protecting grapes from sunburning.

The surrounding forest, made up of century-old oaks, poplar, fir and chestnut trees, create a natural amphitheater all around and a unique, rare microclimate in Lapio.

It also blows cool air and reduces moisture caused by high diurnal

ranges, **preserving vines from water stress and helping the grapes to keep the aromas**. All this help me to keep the weeds and flowers among rows and in that landscape, it reminds the colours of the mountain.

The soil of vineyard San Nicola is very different: in depth there are **chalky clay marls (red, white and green soil) with sandstone** and a typical layer of marine sediments.

The high fertility of this soil is



dated back ancient times: more than three thousands years ago, an explosive eruption of Vesuvio (more explosive than the one that buried Pompeii and Herculaneum) known as “eruption of pumices of Avellino”, created a layer of volcanic stones. In some places, together with lapillus, the wind blew also a **huge burning mass that turned into tuff and sulphur once cooled down**.



| TWO CRUS AND ONE SPECIAL WINE |

SAN NICOLA VINEYARD

In the largest part of the estate, there are unique pyroclastic deposits, that are nowhere else in Lapio

Together with volcanic lapillus, the soul is made of tuff and sulphur, that give wines **high acidity, saltiness and minerality**. This is the place where I was born and raised and where I live now. Today, I make wine here. **This is for me the synthesis of Lapio.**

SANTONICOLA

In a small portion of the vineyard, time has marked the destiny of this wine. Because of climate factors, volcanic lapillus was removed and the vineyards' roots are in a deep layer of tuffs and sulphur. This makes the wine **full bodied, round and complex**.

AGIULIA

A small plot is reserved to agronomic experiments.

In 2024, I planted some meliifera flowers between rows and put hives next to the vines, in order to promote the development of native yeasts. During the winemaking process, **grapes' skins have leaded the process, because of the manual destemming**.

There is an ethic heritage behind this project, devoted to my daughter Giulia, who was born few days before the harvest.



| WINE TOURISM |

VISIT TO THE CELLAR AND WINE TASTINGS

Come to discover my history, philosophy, winemaking approach. I make experiments and grow vines according to the organic protocol, focusing on native grapes and the study of our terroir.

Reservation is mandatory from min 4 to max 20 people.

Contact us for specific requirements or to arrange a tour for larger groups.



SCHOOLS AND INSTITUTES

When you know agriculture, you are encouraged to preserve the environment where you live. According to the age of students, we show different paths: from the vineyard to the winemaking process, from fermentation to the vinification. From the observation by the microscope of yeasts splitting to the analysis of flavours to the ID of the wine (see, sniff and learn the aromas that can recall memories).

Users are infants, toddlers, kids, any school grade, groups and families. Bus parking available.

SHOP

Open from Wednesday to Sunday.

Opening Hours: 10:00 am - 01:00 pm and 04:00 pm - 08:00 pm.

In some weeks of the year we are very busy, so please call us in advance.

Boxes for wines and juices are for 1-2-3-6 bottles.



APERITIF WITH WINE AND LOCAL DELICATESSEN

Book your table!

From Friday to Sunday.

Opening hours:

06:00 pm - 11:30 pm

Every weekend you can choose a gastronomic experience.

Choose your wine and we will suggest the best food pairing, choosing among cheese, charcuterie, jams and local appetizers. Every week you can discover new ingredients and dishes, according to the availability of our organic orchard.



RESERVATIONS

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SILANO A.

| TECHNICAL SHEETS |



The beauty of this brochure
is kept also in the sense of respect for the environment.
Please, consider it, if you want to print it.
Every gesture counts.

| CRU |

VIGNA SAN NICOLA

fiano di Avellino organic docg 2024

Old vines in a rich and vary soil.

The heritage of the sea and volcano gives this wine unique and elegant sensations.

TERROIR:

Place: Contrada San Nicola - Lapio (AV)

Clayey marls with sandstones in the depths and volcanic lapilli on the surface.

Exposure to West

Altitude: 480 mts a.s.l.

High diurnal range

VINEYARD:

100% Fiano, vines age: 30 year old,

plot of 0.8 Ha of Vigneto San Nicola (total ha 1,5)

4166 plants per hectare, guyot/bilateral arch

Spontaneous aromatic weeds

HARVEST:

Manual in crates at the end of September

Yield: 50 ql/ha

WINEMAKING:

soft pressing, for the extraction of run off juice.

Native yeasts with pied de cuve, Aging in steel for 8 months with fine lees and 4 months in bottle.

No Malolactic fermentation

Cold stabilization – without any additives

Alcohol content: 14%

Total Acidity: 6,08 g/l

Dry extract: 20 g/l

Total SO2: 45 mg/l

WINE TASTING NOTES:

Bright straw yellow, with golden cues.

Refreshing, mineral and salty. Aromas of wild mint, citrus, fresh almond and a touch of hydrocarbons.

Harmonic and lingering.

Serving temperature: 10-12 °C

AGEABILITY: 10 years and more

BOTTLES PRODUCED: 2630

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| CRU |

SANTONICOLA

fiano di Avellino organic docg 2024

Tuff and sulphur in the soil of Vigneto San Nicola make this wine round and full bodied.

TERROIR:

Place: Contrada San Nicola - Lapio (AV)
Tuff soil and clayey marls with sulphur layers.
Exposed to West
Altitude: 480 mts a.s.l.
High diurnal range

VINEYARD:

100% Fiano, vines age: 30 year old,
plot of 0.4 Ha of Vigneto San Nicola (total ha 1,5)
4166 plants per hectare, guyot/bilateral arch
Semipermanent Weeding

HARVEST:

Manual in crates at the end of September
Yield: 35 ql/ha

WINEMAKING:

soft pressing, for the extraction of run off juice.
Native yeasts with pied de cuve,
Aging in steel for 8 months with fine lees and 6 months in bottle.
No Malolactic fermentation
Cold stabilization – without any additives
Alcohol content: 13%
Total Acidity: 5,96 g/l
Dry extract: 21,2 g/l
Total SO2: 54 mg/l

WINE TASTING NOTES:

Golden yellow, round, mineral and salty.
Strong aromas of ripe fruit, hydrocarbons and flint.
Harmonic and lingering.
Serving temperature: 10-12 °C

AGEABILITY: 10 years and more

BOTTLES PRODUCED: 800

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| SPECIAL WINE |

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AGIULIA

fiano di Avellino organic docg 2024

An old fashion Fiano, a childhood memory,
as witness and gift to my daughter Giulia.

TERROIR:

Place: Contrada San Nicola - Lapio (AV)

Vary clayey marls, with deep sandstones and superficial volcanic lapillus.

Exposure to West.

Altitude: 480 mt a.s.l.

High diurnal range

VINEYARD:

100% Fiano, vines age: 30 year old,

plot of 0,3 Ha of "Vigneto San Nicola" (total ha 1,5)

4166 plants per hectare, guyot/bilateral arch

Mellifera flowers seeding

HARVEST:

Manual in crates at the end of September

Yield: 30 ql/ha

WINEMAKING:

Short skin maceration and spontaneous fermentation with native yeasts.

Manual destemming, added during fermentation.

Aging in steel for 8 months with lees and 4 months in bottle.

No Malolactic fermentation

Cold stabilization – without any additives

Alcohol content: 13.5%

Total Acidity: 5,78 g/l

Dry extract: 19,3 g/l

Total SO2: 40 mg/l

WINE TASTING NOTES:

Golden yellow, harmonic and elegant

with notes of quince and baked chestnut.

The body is well balanced by the acidity and minerality.

Serving temperature: 10-12 °C

AGEABILITY: 10 years and more

BOTTLES PRODUCED: 732



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| CRU |

VIGNA ARIANIELLO

fiano di Avellino organic docg 2024

The volcanic soil of Arianiello district makes wines tasty, mineral and lingering.

TERROIR:

Place: Contrada Arianiello - Lapio (AV)

Completely volcanic

Exposure South West

Altitude: 600 mts a.s.l.

High diurnal ranges

VINEYARD:

100% Fiano, vines age: 58 year old, ungrafted, 0,3 Ha

2666 plants per hectare, bilateral guyot

Spontaneous aromatic weeds

HARVEST:

Manual in crates, in mid September

Yield: 30 ql/ha

WINEMAKING:

Soft pressing, with the extraction of run-off juice and native yeast from pied de cuve.

Aging in steel for 8 months with lees and 4 months in bottle.

No Malolactic fermentation

Cold stabilization – without any additives

Alcohol content: 14%

Total Acidity: 6,60 g/l

Dry extract: 20,3 g/l

Total SO2: 51 mg/l

WINE TASTING NOTES:

Straw yellow with golden hints, high minerality and saltiness.

Intense on the nose, enveloping, with citrusy notes, honey and dried fruits.

Aromas of scotch broom, linden tree, hay and hydrocarbons.

Balanced, harmonic and lingering.

Serving temperature 10-12 °C

AGEABILITY: 10 years and more

BOTTLES PRODUCED: 657

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| BRUT |

7 FILARI

irpinia fiano charmat sparkling wine dop vintage 2024

Bubbles come from the transformation of grapes' sugar,
keeping the authentic aromas of Fiano

TERROIR:

Place: Contrada Boschi - Lapi (AV)
Loose soil, cool and rich in organic matter
Exposure South-West
Altitude: 480 mts a.s.l.

VINEYARD:

100% Fiano, 0,5 Ha
4166 plants per hectare, bilateral guyot
Spontaneous weeds

HARVEST:

Manual in crates at the beginning of September
Yield: 50 ql/ha

WINEMAKING:

Soft pressing with the extraction of run off juice;
inoculation of native yeasts with pied de cuve.
Fermentation in steel and aging 8 months and 3 months in bottle.
Alcohol content: 12.5%
Total Acidity: 6,08 g/l
Dry extract: 22 g/l
Total SO2: 83 mg/l

WINE TASTING NOTES:

Straw yellow with golden hints;
fine and lingering bubbles, noteworthy minerality and saltiness.
Delicate notes of jasmine, elderflowers and notes of green
apple and fresh fruit.
Serving temperature 10°C

AGEABILITY: about 4 years

BOTTLES PRODUCED: 1660

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| AGLIANICO |

ROSETO

irpinia aglianico organic dop 2020

Strong varietal notes and elegant expression of the harsh grape, Aglianico.

TERROIR:

Place: Roseto and San Nicola - Lapi (AV)

Chalky clayey marls, with sandstones

Exposure South/South West

Altitude: 480 mts a.s.l.

VINEYARD:

100% Aglianico, 0,5 Ha

4166 vines per hectare, single guyot

Spontaneous weeds

HARVEST:

Manual, in crates at the end of October

Production 70 ql/ha

WINEMAKING:

Native yeasts. 10-day skin maceration, aging 20 months in tonneaux and 4 months in bottles

Alcohol content: 13.5%

Total Acidity: 7,16 g/l

Dry extract: 29,1 g/l

Total SO2: 40 mg/l

WINE TASTING NOTES:

Deep ruby and full body, notes of ripe plum and sour black cherry.

Balsamic on mouth, it is intensely refreshing and vibrant.

Serving temperature 12-14°C

AGEABILITY: about 10 years

BOTTLES PRODUCED: 585

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| RISERVA |

SETRICA

taurasi riserva docg organic 2017

Enveloping, dynamic and ageworthy;
it can give emotions also after years of aging.

TERROIR:

Place: Contrada Arianello - Lapio (AV)

Completely volcanic soil

Exposure South West

Altitude: 600 mts a.s.l.

High diurnal range

VINEYARD:

100% Aglianico, vines' age 58 years old, ungrafted vines, 0,25 Ha

2666 plants per hectare, cordon spur

Spontaneous aromatic weeds.

HARVEST:

Manual at the beginning of November

Yield 40 ql/ha

WINEMAKING:

Native yeasts, 30-day maceration.

Aging of 5 years in tonneaux and 2 years in bottle.

Alcohol content: 14%

Total Acidity: 8,14 g/l

Dry extract: 29,5 g/l

Total SO2: 48 mg/l

WINE TASTING NOTES:

Ruby red with purple hints.

Multilayered, complex and elegant with notes of liquorice, leather and some spiciness, as pepper, cinnamon, cloves, tobacco and coffee.

Lingering aromatic with round and well integrated tannins.

Serving temperature 16-18 °C

AGEABILITY: 20 years and more

BOTTLES PRODUCED: 1251

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