



OLIVE HARVEST EXPERIENCE
October 29th through November 20th, 2022
Fridays, Saturdays, and Sundays
And 1st and 2nd of November 2022

PROGRAM

- 11:00 am** **Arrive at the Winery** for a welcome with a personal breakfast with fruit juice, bottle of water and snack. Free parking available at the winery and restaurant.
- 11:15 am** **Walk through centuries-old olive groves** where you will learn to identify native Irpinia olive trees varieties such as Ravece, Marinese and Ogliarola Avellinese. Then you have the opportunity to **participate in the olive harvest!** Next, you will learn about the phases of the olive cycle with the Estate Owner, Milena Pepe, and/or winery technicians.
- After our time in the olive grove, we will head to the Estate's hilltop and enjoy our "**Oro Spumante**" and "**Vela Vento Vulcano**" **our Rosé wine** with rustic bread and a **tasting of three local olive oils** including our virgin olive oil, "I Tre Colli."
- 1:00 pm** **Lunch at La Veduta, the Estate's Restaurant**
Four course Menu Contadino with Tenuta Cavalier Pepe wine tasting to include:
"Vigna Santa Vara" Irpinia Falanghina DOC 2020 (white)
"Brancato" Fiano di Avellino Riserva DOCG 2020 (white)
"Terra del Varo" Irpinia Aglianico DOC 2018 (red)
"Opera Mia" Taurasi DOCG 2015 (red)
"Cerri Merry" Vino aromatizzato del Cavaliere
- Our restaurant has an outdoor playground for your children. They will also enjoy a blind jam tasting workshop where they will guess and discover flavors.
- Special diets can be accommodated; please request at the time of reservation so we can prepare.*
- After lunch** Enjoy a **tour of our winery facilities** with explanations of the **vinification process** and **an overview of our wines.**
- 4.30 pm** End of activities
- Cost** All-inclusive cost (breakfast, visit/tour, aperitif and lunch with wine tasting) are as follows:
€60 for adults
€50 for children under 18yrs (menu without wines)
€40 for children (menu of pasta with tomato sauce, chicken cutlet & French fries, and dessert)
Babies are no cost
Payment on-site at the restaurant; cash or credit card.

**** RESERVATIONS are REQUIRED so that we can prepare for your visit ****
To make a reservation, provide requested date & number of adults/children in your party by email visite@tenutacavalierpepe.it or WhatsApp message to +39/349 317 2480

Additional Information:

The Estate's wines are available for purchase & take home the same day; shipping can also be arranged.

Small and medium dogs are welcome; dogs should be kept on a leash at all times.

We recommend wearing comfortable shoes and clothing.

The winery and restaurant are both accessible for persons with disabilities.

Throughout the year, the estate is open to walks between vineyards and olive groves, tastings and other food and wine activities. Guided tours and tastings are available by reservation. The cellar is open from Monday to Friday from 9:00 a.m to 6:00 p.m. and on Saturday and Sunday from 10:00 a.m. to 1:00 p.m. and 3:00 p.m. to 6:00 p.m.

Getting To The Winery:

Follow the A16 Napoli-Bari motorway. Exit at Benevento/Castel del Lago and continue towards Taurasi (13 km) and then towards Luogosano (3 km).

Address: Via Santa Vara, 83050 Sant'Angelo All'Esca, Avellino Italia

Google Maps: <https://goo.gl/maps/waZjAKSvGZcaXZ8t5>

Coordinates: 40 59 43 296 N; 14 59 33 066 E

We look forward to welcoming you to Tenuta Cavalier Pepe!

I am available for any other questions or to place a booking. Please feel free to contact me on WhatsApp +39/349 317 2480 for questions, to make reservations, or to receive directions to the Winery.

Yours Sincerely,

Milena Pepe

TENUTA CAVALIER PEPE

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