



# THE HARVEST SEASON EXPERIENCE

September & October, 2023  
From Wednesdays to Sundays

## Program

**10:45** Arrive at the Winery for a welcome breakfast with fruit juice, bottle of water, coffee and snack. Free parking available at the winery and restaurant.

**11:00** We will begin the tour with a presentation of our territory. It is a step-by-step guide through the harvest stages followed by a grape tasting with the Estate Owner, Milena Pepe, and/or winery technicians.

This is followed by a "Preparation for Harvest" briefing and walk to the vineyards where you can participate in the harvest! You will join us for a stroll through the vineyards and olive groves and we will present the wines for tasting.

After picking grapes, we will experience traditional "grape stomping" with your bare feet in wooden barrels, like it used to be done in ancient times. You will also enjoy our "Oro Spumante" (sparkling wine) and our Rosé wine "Vela Vento Vulcano" and a typical rustic cake.

**13:00** Lunch at La Veduta, the Estate's Restaurant, with a Four course Menù Contadino with Tenuta Cavalier Pepe wine tasting which includes:

- "Vela Vento Vulcano" Irpinia Rosato Doc 2022
- "Vigna Santa Vara" Irpinia Falanghina Doc 2021
- "Brancato" Fiano di Avellino Riserva Docg 2021
- "Terra del Varo" Irpinia Aglianico Doc 2018
- "Opera Mia" Taurasi Docg 2015
- "Cerri Merry" Vino aromatizzato



All-inclusive cost breakfast, visit/tour, aperitif and lunch with wine tasting:

€65 for adults

€55 for child (under 18yrs, menu without wines)

€40 for children (menu of strater, pasta with tomato sauce, chicken cutlet & french fries, and dessert)

## FOR INFO AND RESERVATIONS

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Via Santa Vara, Sant'Angelo all'esca, Avellino



# Cantine® Aperte in Vendemmia



Movimento Turismo  
del Vino

con il patrocinio di  
**ENIT** AGENZIA  
NAZIONALE  
DEL TURISMO  
1919



## After Lunch

Enjoy a tour of our winery facilities with explanations of the vinification process.

**16:30** End of activities.

## MENÙ CONTADINO SEPTEMBER\*

### Starter

Cold cuts and cheeses from Irpinia, Creamy Potatoes and Porcini Sweet and Sour Pumpkin Petals with Cruschi Peppers, Soaked pepper, Paired with our oil extra virgin "I Tre Colli".

### First Dish

Buffalo Ravioli with Porcini Mushrooms.

### Second Dish

Braised Beef with Taurasi, Baked potatoes.

### Dessert

Ricotta and figs.

Special diets can be accommodated; please request at the time of reservation so we can prepare.

During lunch, our restaurant has an outdoor playground for your children. They will also enjoy a blind tasting workshop where they will guess and discover flavors by tasting jams and marmalade.

\*The menu will change every month according to the season.

