



# Christmas Wine Tasting

*A toast for the holidays!*

**2-3, 9-10 December 2023**  
**Aging of Aglianico in Large Volumes**

## Program

**11:00 am Arrival** at the Winery Estate for a greeting with Panettone made in Campania and coffee.

**11:15 am Guided visit to the cellar** with description of vinification and aging processes and a glass of our Rosé Spumante "Or'osé".

**11:30 am Guided wine tasting** dedicated to red wines aged in Magnum e Jeroboam:

**Terra del Varo** - Irpinia Aglianico DOC 2019

**Santo Stefano** - Irpinia Campi Taurasini DOC 2018

**Opera Mia** - Taurasi DOCG 2016

**La Loggia del Cavaliere** - Taurasi Riserva DOCG 2015

**Accompanied by a typical platter:** we match the wine tasting with a platter of cured meat, cheese and typical Irpinia rustics.

### Following:

**Chicco d'Oro** - Passito Campania IGT paired with the special Pan di Bufala with Ruby chocolate and Karkade by Anna Chiavazzo.

**Cerri Merry** - Sour Cherry flavored wine served in combination with nougat by Dolciterre farm.

During the wine tasting your children will also have a typical platter and enjoy a blind tasting workshop where they will guess and discover flavors by tasting jams and marmalade.

## Cost of the morning activities

Adults 35 euro

Children 15 euro

## FOR INFO E RESERVATION

Ph: 082773766 - WhatsApp: 3493172480 - E-mail: [ufficio@tenutacavalierpepe.it](mailto:ufficio@tenutacavalierpepe.it)  
Via Santa Vara, Sant'Angelo all'Esca, Avellino



## TASTING MENU

The activities will finish around 01.30 pm. Upon Reservation, it is possible to enjoy lunch at the restaurant La Veduta. Menus for children and for special dietary needs are available upon prior request.

### Wines from Tenuta Cavalier Pepe

Magnum "Brancato" Fiano di Avellino Riserva Docg 2019.  
Magnum "Santo Stefano" Irpinia Campi Taurasini Doc 2018.  
Vino aromatizzato "Cerri Merry".

### Starter

Cold cuts and cheeses from irpinia. Legume soup. Polenta with truffle and porcini. Grilled artichoke. Paired with our extra virgin oil "I Tre Colli".

### First Course

Orecchiette with broccoli and sausage and cruschi peppers.

### Second Course

Veal morsels with vegetable charcoal breading. Creamy potatoes.

### Dessert

Mostacciolo.



## Tasting and lunch

Adults 70 euro

Children 35 euro

(pasta, escalope with french fries and dessert)

