



Olive Harvest Experience

October 27th through November 17th,
Fridays, Saturdays, and Sundays
And 1st of November 2024



Programma

11:00 am Arrival 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 We will begin the tour with a presentation of our territory.

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 extra virgin olive oil, **"I Tre Colli."**

01:00 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 2021

"Brancato" Fiano di Avellino Riserva DOCG 2022

"Terra del Varo" Irpinia Aglianico DOC 2019

"Opera Mia" Taurasi DOCG 2016

"Cerri Merry" Vino Aromatizzato del Cavaliere

MENÙ CONTADINO OF NOVEMBER*

Starter

Cold cuts and cheeses from Irpinia, creamy potatoes and porcini, bean and chestnut soup, sweet and sour Montoro coppery onion, paired with our extra virgin olive oil "I Tre Colli".

First Course

Trofie with artichokes, sausage and hazelnuts.

Second Course

Veal cooked at low temperature with Aglianico sauce.
Baked potatoes.

Dessert

Cassatina Irpina.

After lunch

04:00 pm Enjoy a tour of our winery facilities with explanations of the vinification process and an overview of our wines.

04:30 pm End of activities

Menus for children and for special dietary needs are available upon prior request.

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.

Disabled access guaranteed

Pet friendly

*Menu can change following the seasons.



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

Adults 80 euro

Teenegers 60 euro menu without wines

Children 40 euro (menu of pasta with tomato sauce, chicken cutlet & French fries, and dessert)



FOR INFO AND RESERVATION

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