



Atelier of Taste Irpinia lavender

July 6 2024



Program

10:00 pm Arrival at the winery. We will welcome you with coffee, juices and pies.

10:15 pm Guided tour of the winery with explanations of the winemaking and aging process

10:30 pm Walk through the estate vineyards and olive groves and onwards to the lavender fields of the "Lavanda d'Irpinia" farm.

- Description of the various types of lavender and cultivation methods
- Discussion of the medicinal and healing properties
- Lavender harvest
- Transformation of lavender with illustration of distillation and drying techniques
- Craft a personal aromatic bag of lavender

12:30 pm Aperitif on hay bales overlooking a hilltop town with Oro Spumante and lavender, savory pies and baked pizzas.

**The day will be enlivened by
the musical group "Poterico."**

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 WITH LAVANDER

01:30 pm Lunch (Optional): Upon reservation, the experience continues at La Veduta restaurant with a special menu based upon lavender and paired with wines from Tenuta Cavalier Pepe.

"Bianco di Bellona" Irpinia Coda di Volpe Doc 2023

"Vigna Santa Vara" Irpinia Falanghina Doc Selezione 2021

"Santo Stefano" Irpinia Campi Taurasini DOC 2018

"Chicco d'Oro" Campania Passito Igt 2020

Starter

Mixed salad with figs and first salt seasoned with Lavender oil

First Course

Ricotta ravioli with lemon zest and Lavender foam

Second Course

Black suckling pig cooked at low temperature on white lettuce and caramelized reduction of Refiano

Dessert

Mascarponata custard with buffalo ricotta, chocolate biscuit, fleur de sel and Lavender



Morning activities and aperitif

Adults 40 euro

Teenagers 20 euro

Children 20 euro

Complete activities, aperitif and lunch

Adults 95 euro

Teenagers 75 euro

Children 40 euro

The children's menu includes the first and second courses, and dessert



FOR INFO AND RESERVATION

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