



An evening in IRPINIA

Wine tasting and dinner
From Wednesday to Saturday

Program

15 -18 pm Arrival at the Winery Estate. Guided tour of the cellar, description of the winemaking and aging process, accompanied by a glass of ORO Spumante.

Wine tasting paired with **a platter of cured meat and cheese:**

- "Lila" Irpinia Falanghina doc;
- "Refiano" Fiano di Avellino docg;
- "Nestor" Greco di Tufo docg;
- "Terra del Varo" Irpinia Aglianico doc;
- "Opera Mia" Taurasi docg.



7:30 pm Dinner at the Restaurant La Veduta, served in veranda with a seasonal menu. Wine pairings:

- "Bianco di Bellona" Coda di Volpe DOC2022
- "Santo Stefano" Irpinia Campi Taurasini doc 2018
- "Cerri Merry" Vino aromatizzato del Cavaliere



MENÙ CONTADINO OF APRIL*

First Course

Gnocchi with asparagus, speck and caciocavallo cheese Fondue.

Second Course

Veal rolls with sage and raw ham on zucchini cream.

Dessert

Neapolitan Pastiera

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 - visit/tour, wine tasting and dinner

Adults 70 euro

Teenager 50 euro (menu without wines)

Children 30 euro (pasta with tomato sauce, escalope & French fries and dessert)

FOR INFO AND RESERVATION

Ph: +39082773766 - WhatsApp: +393493172480 - E-mail: ufficio@tenutacavalierpepe.it
Via Santa Vara, Sant'Angelo all'Esca, Avellino

