



# An evening in IRPINIA

**Wine tasting and dinner**  
*From Wednesday to Saturday*

## Program

**3 - 6 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 MAY\*

### First Course

Mezzi Paccheri with Bagnolese Pecorino cream, black piglet and its bottom

### Second Course

Piglet neck cooked at low temperature on potato cream and demi glace

### Dessert

Tiramisù

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](mailto:ufficio@tenutacavalierpepe.it)  
Via Santa Vara, Sant'Angelo all'Esca, Avellino

