



Irpinia's WHITE TRUFFLE WEEKEND



28th and 29th November 2026

Program

11:00 am Arrival at the Winery. Toast with a glass of "Or'osé," our sparkling Rosato, and enjoy a bruschetta with caciocavallo cheese and white truffle.

11:30 am Explanations of the historical and mythological origins of the truffles and the existing varieties.

11:45 am Truffle hunting! Take a walk through the centuries-old vineyards and olive groves to find truffles with the hunter and his dog.

1:30 pm Continue lunch at **La Veduta, the Estate's Restaurant**. Enjoy a four-course menu highlighting **White** truffles and paired with Tenuta Cavalier Pepe aged vintages:

"Bianco di Bellona" Irpinia Coda di Volpe DOC 2017

"Brancato" Fiano di Avellino Riserva DOCG 2019

"Appio" Irpinia Campi Taurasini DOC 2018

"Chicco d'Oro" Passito Campania IGT 2022

MENU HIGHLIGHTING WHITE TRUFFLES

Starters

Mashed potato with Normandy butter, polenta chips and white truffle
Paired with our Extravergine olive oil "I Tre Colli".

First Course

Tagliolini with white truffle.

Second Course

Soft lamb, variety of carrots and white truffle.

Dessert

Hazelnut praline tart, with chantilly cream and white truffle.



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



All-inclusive cost (morning activities and lunch)

Adults 130 euro

Children 50 euro (menu of pasta with tomato sauce, chicken cutlet & French fries, and dessert)

Babies are free



FOR INFO AND RESERVATION

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