



Truffles of irpinia



February 2027 6-7, 20-21



Program

11:00 am Arrival at the Winery. Toast with a glass of **Oro spumante** and enjoy a Bruschetta with caciocavallo cheese and Scorzone Truffle.

11:20 am Enjoy a wine tasting of different truffles of Irpinia pairing with our wines by a specialist sommelier. The tasting will include finger food expertly prepared by the chef of La Veduta. Wines to pair:

Tuber Borchii (Bianchetto) paired with **"Bianco di Bellona"** Irpinia Coda di Volpe DOC 2017 (vintage)

Tuber Moschatum (Brumale) paired with **"Grancare"** Selection of Greco di Tufo DOCG 2019 (vintage)

Tuber Mesentericum (Nero di Bagnoli) paired with **"Appio"** Irpinia Campi Taurasini DOC 2018

Tuber Borchii (Bianchetto) and a dessert designed by chef Anna Chiavazzo & **"Chicco d'Oro"** Passito Campania IGT 2022

12:30 pm Truffle hunting! Take a walk through the centuries-old vineyards and olive groves to find truffles with the hunter and his dog

01:30 pm Optional Lunch: With advance reservation, the experience continues at lunch with the truffle-based highlighting Irpinia's truffles and paired with Tenuta Cavalier Pepe wine:

"Vigna Santa Vara" Irpinia Falanghina DOC 2024

"Brancato" Fiano di Avellino Riserva DOCG 2024

"La Loggia del Cavaliere" Taurasi Riserva DOCG 2017

"Cerri Merry" Vino aromatizzato

MENU WITH TRUFFLES

Starter

Beef Carpaccio with Brumale Black Truffle with our extra virgin olive oil "I Tre Colli".

First Course

Ravioli with Porcini and Bianchetto Truffle.

Second Course

Slow-roasted pork filet with Aglianico sauce.
Potato pie with Bagnoli Black Truffle flakes.

Dessert

Dessert truffle and chocolate cake

The winery has an indoor play area for your children. They will also receive a meat & cheese board and are invited to take part in an educational workshop and marmalade blind tasting.

Disabled access guaranteed

Pet friendly



Morning activities:

Adults 40 euro

Teenagers 25 euro

Children 15 euro

All-inclusive cost:

Adults 95 euro

Teenagers 75 euro

Children 40 euro

FOR INFO AND RESERVATION

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