



Cheese of IRPINIA

March 2027 6, 7 - 13, 14

Program

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

11:10 am Take a guided tour of the wine cellar and learn about the winemaking & aging process.

11:30 am Experience a guided tasting and in-depth analysis of four unique Irpinia cheeses paired with our vintage wines by a Master Taster from Organizzazione Nazionale degli Assaggiatori di Formaggio (ONAF), the National Organisation of Cheese Tasters:

Primo Sale di Milk Coop & Bianco di Bellona Irpinia Coda di Volpe DOC 2024

Caciocavallo semi-stagionato di D&D & Brancato Selection of Fiano di Avellino DOCG 2019

Aged Carmasciano di Forgione & La Loggia del Cavaliere Taurasi Riserva DOCG 2009

Blu di Pecora di Carmasciano & Chicco d'Oro Passito Campania IGT 2022

1:00 pm Take a walk through the centuries-old vineyards and olive groves to finish out the morning's activities

1:30 pm Optional Lunch: With advance reservation, the experience continues at lunch with the cheese-based menu developed by the chef of the La Veduta restaurant. **Wine Pairing:**

"Vigna Santa Vara" Irpinia Falanghina DOC 2024

"Grancare" Greco di Tufo Riserva DOCG 2024

"La Loggia del Cavaliere" Taurasi Riserva DOCG 2017

"Cerri Merry" Dessert Wine



Morning activities:

Adults 40 euro

Teenagers 20 euro

Children 15 euro

All-inclusive cost (morning activities and lunch)

Adults 95 euro

Teenagers 75 euro

Children 40 euro

FOR INFO AND RESERVATION

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Via Santa Vara, Sant'Angelo all'Esca, Avellino



LUNCH MENU WITH CHEESES

Starter

Primo Sale with Orange Zest with our extra virgin olive oil "I Tre Colli".

First Course

Candela pasta with Caciocavallo cheese and crispy bacon.

Second Course

Slow-roasted lamb with demiglace and Carmasciano Pecorino cream
Sauteed chard

Dessert

Pannacotta with Blu di Pecora



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

