



Christmas Wine Tasting

A toast for the holidays!

5 December 2026

Aging of Aglianico in Large Volumes

Program

11:00 am Arrival at the Winery Estate for a greeting with Panettone made in Campania and coffee.

11:15 am Guided visit to the cellar with description of vinification and aging processes and a glass of our Rosé Spumante "Or'osé".

11:30 am Guided wine tasting dedicated to red wines aged in Magnum e Jeroboam:

Terra del Varo - Irpinia Aglianico DOC 2022

Santo Stefano - Irpinia Campi Taurasini DOC 2020

Opera Mia - Taurasi DOCG 2017

La Loggia del Cavaliere - Taurasi Riserva DOCG 2016

Accompanied by a typical platter: we match the wine tasting with a platter of cured meat, cheese and typical Irpinia rustics.

Following:

Chicco d'Oro - Passito Campania IGT paired with the special Pan di Bufala with Ruby chocolate and Karkade by Anna Chiavazzo.

Cerri Merry - Sour Cherry flavored wine served in combination with nougat by Dolciterre farm.

The activities will finish around 01.30 pm.

Cost of the morning activities

Adults 35 euro

Children 15 euro

FOR INFO E RESERVATION

Ph: 082773766 - WhatsApp: 3493172480 - E-mail: visite@tenutacavalierpepe.it

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



TASTING LUNCH*

Upon Reservation, it is possible to enjoy lunch at the restaurant **La Veduta**.

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 consisting of first course, second course and dessert. Menu can change following the seasons.



Tasting and lunch

Adults 80 euro

Children 35 euro

(pasta, escalope with french fries and dessert)

