



TRUFFLES day



Truffle Hunting and Tasting Lunch

From October 23, 2026 to January 6, 2027

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 Scorzone 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 truffles and paired with Tenuta Cavalier Pepe wine.

"Bianco di Bellona" Irpinia Coda di Volpe DOC 2017

"Brancato" Fiano di Avellino Riserva DOCG 2019

"La Loggia del Cavaliere" Taurasi DOCG Riserva 2017

"Chicco d'Oro" Passito Campania IGT 2022

MENU HIGHLIGHTING TRUFFLES

Starter

Creamy potatoes with porcini mushroom powder and sliced truffle. Autumn soup with beans, chestnuts, porcini mushrooms and truffle with Our Extravergine olive oil "I Tre Colli".

First Course

Fresh spaghetti "alla chitarra" with cream of pecorino cheese from Bagnoli Irpino, black pepper and truffle.

Second Course

Soft Lamb, sautéed chard, demi-glace and truffle.

Dessert

Dessert truffle and chocolate cake.



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

Free parking available at the winery and restaurant.



All-inclusive cost (morning activities and lunch)

Adults 120 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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