TENUTA CAVALIER PEPE

Irpinia's WHITE TRUFFLE WEEKEND



28th and 29th November 2026

Programma

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.

11:20 am An explanation of the historical and mythological origins of the truffle and the existing varieties, **followed** by a guided tasting led by a professional taster.

The tasting will include finger food prepared by the chef from "La Veduta." **Paired wines:**

- Fassona Irpina tartare with Uncinato Truffle paired with **"Bianco di Bellona" 2017**
- Normandy butter bread crostini with white trufflepaired with **"Grancare" 2019**
- Parmesan sphere with Bagnoli Irpino Black Truffle paired with **"Appio" 2018**
- Dark chocolate ganache and Uncinato truffle paired with **"Chicco D'Oro" 2022**

12:45pm 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 The experience continues at lunch with a White Truffle-themed menu, crafted by the chef at La Veduta restaurant and paired with select historic vintages from the estate:

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.

- **"Bianco di Bellona"** Irpinia Coda di Volpe DOC 2017
- **"Brancato"** Fiano di Avellino Riserva DOCG 2018
- "**Appio"** Irpinia Campi Taurasini DOC 2018
- "**Chicco d'Oro"** Passito Campania IGT 2022

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.

WORLD'S BEST VINEYARDS 2024 – BEST ITALIAN VINEYARD - 14° IN THE WORLD

VIGNAIOLI INDIPENDENTI

SUSTAINABLE WINERY 3E EQUALITAS

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

La Veduta Ristorante Enogastronomico 360°

FOR INFO AND RESERVATION

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