TENUTA CAVALIER PEPE

A Day in Irpinia



Program

11:00 am Arrive at the Winery for a welcome break with fruit juice, water, coffee and snack.

11:30 am We will begin with a **guided tour of the vineyard** during, which the owner, Milena Pepe, and/or the technical staff, will illustrate the unique characteristics of our Irpinia territory. This is followed by a guided tour of the cellar with explanations of the winemaking and aging process; **Toast with "Oro" sparkling wine and savory appetizer cake.**

12:30 pm We will walk through the centuries-old vineyards and olive groves and arrive on the crest of the hill for the wine tasting with lunch.



TASTING LUNCH

1:00 pm Lunch at La Veduta, the Estate's Restaurant. Four course Menu Contadino with Tenuta Cavalier Pepe wine tasting to include:

"Vigna Santa Vara" Irpinia Falanghina Doc Selezione 2025
"Terra del Varo" Irpinia Aglianico Doc 2024
"Opera Mia" Taurasi Docg 2019
"Cerri Merry" Vino aromatizzato del Cavaliere

Menu can change following the seasons.

04:00 pm End of activities

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

Free parking available at the winery and restaurant.

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

VIGNAIOLI INDIPENDENTI

SUSTAINABLE WINERY 3E EQUALITAS

All-inclusive cost - breakfast, visit/tour, aperitif and lunch with wine tasting

Adults 70 €
Teenager 50 € (under 18yrs - menu without wines)
Children 30 € (menu of pasta with tomato sauce, chicken cutlet & French fries, and dessert)

La Veduta
Ristorante Enogastronomico 360°

FOR INFO AND RESERVATION

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