TENUTA CAVALIER PEPE

An evening in IRPINIA

Wine tasting and dinner



Program

3 - 5 pm **Arrival at the Winery Estate**. Guided tour of the cellar, description of the winemaking and aging process, accompanied by a glass of ORO Spumante.

Wine tasting paired with **a platter of cured meat and cheese:**

"Bianco di Bellona" Irpinia Coda di Volpe doc;
"Refiano" Fiano di Avellino docg;
"Nestor" Greco di Tufo docg;
"Terra del Varo" Irpinia Aglianico doc;
"Opera Mia" Taurasi docg.



TASTING MENU

20:00 Dinner at "La Veduta" Restaurant with a Contadino Menu consisting of first course , second course and dessert.

Tasting of our wines:

"Vigna Santa Vara" Irpinia Falanghina DOC 2025
"Santo Stefano" Irpinia Campi Taurasini DOC 2020
"Cerri Merry" Vino aromatizzato

***Menu can change following the seasons.**

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

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

VIGNAIOLI INDIPENDENTI

SUSTAINABLE WINERY 3E EQUALITAS

All-inclusive cost - visit/tour, wine tasting and dinner

Adults 70 euro
Teenager 50 euro (menu without wines)
Children 30 euro (pasta with tomato sauce, escalope & French fries and dessert)

La Veduta
Ristorante Enogastronomico 360°

FOR INFO AND RESERVATION

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