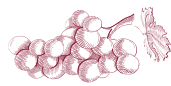




THE HARVEST SEASON EXPERIENCE



August 23th - October 20rd, 2024
From Wednesdays to Sundays

Program

10:45am Arrival at the Winery for a welcome breakfast with fruit juice, bottle of water, coffee and snack. Free parking available at the winery and restaurant.

11:00am We will begin the tour with a presentation of our territory. It is a step-by-step guide through the harvest stages followed by a grape tasting with the Estate Owner, Milena Pepe, and/or winery technicians. This is followed by a "Preparation for Harvest" briefing and walk to the vineyards where you can participate in the harvest! You will join us for a stroll through the vineyards and olive groves and we will present you the wines for tasting.

After picking grapes, we will experience traditional "grape stomping" with your bare feet in wooden barrels, like it used to be done in ancient times. You will also enjoy our "Oro Spumante" (sparkling wine) and our Rosé wine "Vela Vento Vulcano" and a typical rustic cake.

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

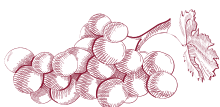
"Vigna Santa Vara" Irpinia Falanghina Doc 2021

"Brancato" Fiano di Avellino Riserva Docg 2022

"Terra del Varo" Irpinia Aglianico Doc 2019

"Opera Mia" Taurasi Docg 2016

"Ceri Merry" Vino aromatizzato del cavaliere



MENÙ CONTADINO SEPTEMBER*

Starter

Cold cuts and cheeses from Irpinia. Creamy Potatoes and Porcini. Sweet and sour cabbage. Tocchetto of Carmasciano. Paired with our oil extra virgin "I Tre Colli".

First Course

Gnocchetti with Pumpkin Cream, Crispy Guanciale and Pecorino.

Second Course

Pork Cooked at Low Temperature with Taurasi Reduction Baked potatoes.

Dessert

Ricotta and Walnuts Covered in Chocolate.



After Lunch

Enjoy a tour of our winery facilities with explanations of the vinification process.

16:00pm 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

*Menu can change following the seasons.



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

Adults 80 €

Teenagers 60 € (under 18yrs - menu without wines)

Children 40 € (menu of pasta with tomato sauce, chicken cutlet & French fries, and dessert)



FOR INFO AND RESERVATION

Ph: +39082773766 - WhatsApp: +393493172480 - E-mail: ufficio@tenutacavalierpepe.it

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

