

WHITE WINES OF SANTORINI

<u>ASYRTIKO</u> <u>CHATZIDAKIS</u>	On the nose there is the characteristic fruity character of assyrtiko, with full, intense flavor and long aftertaste at the end. It accompanies: <u>seafood, pasta and white cheese</u>	<u>24,50€</u>
<u>"THALASSITIS"</u> <u>GAIA</u>	Color straw blonde, bright, with aromas of ripe citrus. With refreshing acidity and a pleasant aftertaste. It accompanies: <u>dishes of traditional greek cuisine</u>	<u>23,00€</u>
<u>"NYCHTERI"</u> <u>CHATZIDAKIS</u>	The nychteri is a white wine produced from the variety assyrtiko. After vinification, it remains for six months in barrel before bottling. It accompanies: <u>seafood, fish, white meats and white cheeses.</u>	<u>22,50€</u>
<u>"KATSANO"</u> <u>GAVALAS</u>	Gavalas katsano is a dry white wine possessing green highlights and a nose of sweet aromas of flowers, honey and lemon blossom it is a blend of 85% katsano and 15% gaidouria, both grape varieties little known outside the island, as they only cover 1% of the total vineyard. It accompanies: <u>seafood, white meats and sauces.</u>	<u>26,00€</u>
<u>"ASIRTIKO"</u> <u>SIGALAS</u>	Wine white, aged from overripe grapes with complex data and rich aromatic. It accompanies: <u>excellent local delicacies</u>	<u>25,50€</u>
<u>"NYXTERI "</u> <u>GABALAS</u>	Dry white wine of Santorini 750 ml yellow color with green hues and complex aromas of citrus, lemon and exotic fruits. It accompanies: <u>seafood and fish cooked simply.</u>	<u>25,50€</u>
<u>"SANTORINI"</u> <u>GABALAS</u>	Dry white wine of Santorini 750 ml yellow color with green hues and complex aromas of citrus, lemon and exotic fruits. It accompanies: <u>shellfish and seafood, green salads and Mediterranean dishes</u>	<u>21,00€</u>
<u>"ASYRTIKO"</u> <u>KOYTSOGIANOPOULOS</u>	Bright yellow and intensely fruity character, such as apple, white flesh peach and other fruit, which reveals the variety from which it originates. It accompanies: <u>seafood, white meats and sauces</u>	<u>22,50€</u>
<u>"SANTORINI"</u> <u>SIGALAS</u>	Color straw blonde, bright, with aromas of ripe citrus. With refreshing acidity and a pleasant aftertaste. It accompanies: <u>dishes of traditional Greek cuisine</u>	<u>23,00€</u>

ROZE WINES OF SANTORINI

<u>"SIMEIO STIXIS"</u> <u>BOYTARIS</u>	A rose wine that is characterized by high acidity and sweet, fruity aroma. It accompanies: <u>pasta dishes with white sauce, chicken, turkey, swordfish, tuna and other fish</u>	<u>23,00€</u>
<u>"FYSA LIS"</u> <u>KOUTSOGIANNOPOULOS</u>	Table wine of excellent quality made by both wine varieties "assyrtiko" and "mantilaria". It accompanies: <u>poultry, white sauces, seafood and fruit</u>	<u>23,50€</u>

RED WINES OF SANTORINI

<u>"MAYROTRAGANO"</u> <u>CHATZIDAKIS</u>	Intense red color. Aromas of gooseberry, sour berry and cherry. It is soft in the mouth with round tannins. It accompanies: <u>hunting, red meat, dishes with tomato sauces.</u>	<u>35,50€</u>
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