

Wine-list

Vasdavano's winery
white, Rose, Red dry & Red semi-sweet House wine

Glass	3,50
½ lt	6,00
1 lt	11,00

White 0,75lt

“Biblia Chora” <i>Estate</i>	Assyrtiko & Sauvignon Blanc	A gentle, yellow-green colour of remarkable clarity. The marriage of the cosmopolitan and fragrant Sauvignon with the Greek Assyrtiko produces a wine with a powerful aroma redolent of exotic fruit, peach and citrus. A rich, cool and beautifully balanced flavour, pleasant acidity and a lasting, fragrant aftertaste.	29.00
“Gerovassiliou” <i>Estate</i>	Assyrtiko & Malagouzia pioneering blend	Bright blond in colour with greenish shades, it has a distinctive nose with impressions of exotic fruit and notes of green pepper, jasmine, orange, melon and lemon. On the palate it has a rich, round feel with a lemony aftertaste. White meat is good main course choice. A terrific companion for white sauce based pasta, appetizers, salad dishes with tomato and Greek feta.	28.00
“Chateau” <i>Nico Lazaridi</i>	Sauvignon Blanc, Muscat of Alexandria, Ugni Blanc	Bright colour with intense green and yellow highlights with fine, intense, fruity aromas. Impressive progress in the mouth with a distinctive pleasant acidity and clean, fruity aftertaste.	28.00
“Chardonnay” <i>Pavlidis Estate</i>	Chardonnay	Golden yellow color and complex aroma of tropical fruits (mango, pineapple), honey and wax in a discreet background baked bread. greasy round mouth, with a sense of sweetness, and leaving a characteristic freshness in the aftertaste. Serving Suggestions: Grilled fish, shellfish, pasta and a wide range of fatty cheeses.	27,00
“Thema” <i>Pavlidis Estate</i>	Sauvignon Blanc, & Assyrtiko	One beautiful and intense white wine which entered the list of the greek – best sellers with its own value. Fresh and pleasant with clear lemon aromas and beautiful acidity, the pavlidis Estate white thema highlights the summer flavours in the best possible way.	26.00
“Roussas WINE white” <i>Roussas Estate</i>	Malagousia & Chardonnay	Malagousia, a local Greek variety that recently wasted From extinction and renowned for fruit aromas and intense, complex palate, is combined with Chardonnay of Rouse vineyard. The combination gives a fine wine full of body, moderate acidity and exciting aromas with extensive aftertaste of exotic fruits	26.00
“Multivarietal” <i>Hatzimichalis Estate</i>	Robola, Athiri, Assyrtiko, Chardonnay	Bright yellow color with greenish highlights. Subtle aromas of citrus fruits, grapefruit and lime, blend with lemon blossom memories. Pleasant, harmonious taste with a light aromatic character, fresh acidity and delicate flavor.	20.00
“Moschofilero” Boutari	100% moschofilero	Yellow-white colour with tints of green-yellow, a strong varietal aroma of flowers and citrus fruit on the nose and palate, with white rose and orange blossom prevailing. A fresh wine, full and balanced, with a long aftertaste.	17,00
“9” <i>Mouson Estate</i>	Asyrtiko, Trebbiano, Sauvignon	Bright lemon color, in a wine with a fresh and fruity nose, with citrus notes, green apple and apricot, tea and orange blossoms. Mouth with cool acidity, with balance and fruit in the aftertaste. We will combine it with fish and seafood, with poultry and pies	16.50
“Prorogos” <i>Lafazanis</i>	Roditis, Savatiano & Moscholilero	Pale yellow color with green hues, fresh citrus aromas with the emphasis on lemon, refreshing mouth, and good aftertaste	14.00
“Moscato D’Asti” <i>Villagio</i>	Muscat, Sparkling	The most classic Piedmontese dessert wine. It's sweet, with a straw-yellow or golden colour and has characteristic, incomparable scent and flavour. Steeped in tradition, Moscato is perfect with cakes, fruit and desserts.	28.00

Rose 0,75lt

“Biblia Chora” <i>Estate</i>	Syrah 100%	A lively and vivid pomegranate colour. The rich aroma of ripe red fruit like morello cherries, bilberry and strawberry, with some notes of piquant spices are the characteristics produced by this unique variety as it grows on the slopes of Mt. Pangeon.	28.00
“Nico Lazaridi Rose”	Grenache Rouge	A quality rosé wine with very loyal followers. Gives us generously spicy fruit aromas on the nose and an unparalleled freshness in the mouth.	25.00
“Simio Stixis” <i>Boutari</i>	Semi-Dry Varieties Blent	A rosé characterized by high acidity and sweet, fruity aroma. Ideally combined with pasta dishes with white or rosé sauce, chicken & tuna. Also perfect accompaniment for fruits and desserts.	16.00
“Sec” <i>Boutari</i>	Xinomavro, Syrah, Cabernet Sauvignon & Merlot.	Bright pink colour, strong aroma of red fruit, dominated by cherry, pleasant palate, restless with a long-lasting aromatic aftertaste. An excellent companion for pasta dishes, cured meats, white and red roasted meats and cheeses with a subtle fine taste. Also served as an aperitif.	16.00
“Demi-Sec” <i>Boutari</i>	Xinomavro, Syrah, Cabernet Sauvignon & Merlot.	Strong bright rosé colour. Distinct fruity and floral aromas, dominated by rose and cherry. Balanced, pleasant, rich and complex wine. It stands out due to its freshness and cool palate.	16.00
“Prorogos” <i>Lafazanis</i>	Agiorgitiko, Roditis & Muscat	Pale pink rose color, aromas of rose and fruits, fresh in the mouth, full-bodied with a vibrant, refreshing finish	15.00

Red 0,75lt

“Biblia Chora” <i>Estate</i>	Cabernet Sauvignon, Merlot	A deep purple in colour, the wine matured for about 12 months in new oak barrels from France. It has pure and complex bouquet of ripe red fruit, caramel, cedar, chocolate and some spicy notes on the finish.	34.00
Roussas WINE red <i>Roussas Estate</i>	Cabernet Sauvignon & Syrah	Roussas WINE Red Vinified by grapes harvested at the beginning of September and matured in Greek oak barrels for 8 months. The barrels are made by the woodworkers of Metsovo, made of oak wood, from the mountain range of Pindos. These barrels have been working wood for countless generations, and they have bequeathed the art from father to son. Until nowadays we make hand-made oak barrels for wine. The Greek oak gives mild flavors to wine, creating a more delicate and rich flavor.	33.00
“Chateau” <i>Nico Lazaridis</i>	Cabernet Sauvignon, merlot	Deep red ruby color. With fruit aromas that give off light herbal notes and aromas of exotic spices. Matching delicious with red meats and complex sauces.	32.00
“Merlot” <i>Nico Lazaridis</i>	Merlot	Intense ruby color and nose characterized by ripe wild cherry, wild berries and sweet spices. Pleasantly accompanies the daily food, grilled meats and moderate cheeses.	30.00
“Metochi Chromitsas” <i>Tsantalis</i>	Limnio, Cabernet Sauvignon	Deep purple color with ruby highlights. Complex aromatic with notes of violet (Limnio) and small red fruits combined with botanical aromatic character of Cabernet Sauvignon. Rich and elegant structure of concentrated and ripe tannins with acidity that adds durability and long aftertaste.	25.00
“Monograph” <i>Gea Estate</i>	100% Xinomavro	Deep red with a strong personality. It gives a rich bouquet of ripe red fruits. Fits with red meat dishes. Pasta with spicy red sauce. Yellow cheese, parmesan and feta cheese.	17.50
“Prorogos” <i>Lafazanis</i>	Agiorgitiko & Merlot	Bright red color, fresh red fruit aromas, soft in the mouth with pleasant tannins.	16.00