



1/11 /2025-1/11/2026

### **WINE TASTING PROGRAM AND FOOD**

The winery is open and visited for all who are interested in meeting the world of wine. The visitor has the possibility to taste the wines in the wine-tasting hall room which is located next to the area of wine tanks, experiencing the way of vinifying and bottling wine by the wine maker's guidance.

The winemaker Kyriakos Koroniotis really enjoys doing the tastings by himself.

He is concerned with the correct transmission of information and he certainly conveys his knowledge with humor that everyone enjoys.

At the winery there are different tour programs:

## **PRIVATE WINETASTING FOR TWO AND TWO**

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You will have a tour around the winery and the vineyard, presentation and tasting (with the winemaker Kyriakos Koroniotis) of five/six different wines which are representative labels of our winery which highlight renowned Peloponnesian vineyard zones and which are expressed through our single varietal wines.

- Malvasia aromatica /White dry wine 2025
- 1300 b.c assyrtiko /White dry wine 2025
- Roz reve moschofilero / roze dry wine 2025
- Nemea agiorgitiko /red dry wine 2022
- Argus syrah/red dry wine .aged 2020

**The wines are accompanied by dishes always from local producers.**

Greek White cheeses, gruyere from local producers, our own olives.

Green salads with lemon, croutons and nuts, brochette with salmon for the white wines.

Chutney with cheese and fruit for our rosé.

Mixed cold cuts and handmade meatballs for the reds.

Seasonal fruits

Duration of tour about 90 min.

**Cost: 25€ per person**

***IN THE CASE OF A GROUP LARGER THAN FOUR PEOPLE, THE PRICE OF THE SAME PROGRAM IS 20 €/per person***

## **VEGAN** finger food

**The wines are accompanied by dishes always from local producers.**

- Green lettuce salad, with avocado, cherry tomatoes, cucumber and nuts or legume salad with olive oil and lemon.
- Roasted pleurotus mushrooms with olive oil and garlic.
- Mixed platter with 2 vegan cheeses, spreads, dried fruit or pickles, Kalamata olives, spinach pies, chickpea meatballs or zucchini meatballs.
- Seasonal fruits



## Light lunch

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The menu is being prepared at the winery and includes:

### **SALAD**

- Classic Salad with three different textures of cabbage and carrot, and cheese • Plate containing local cheeses, feta, gruyere, aged cheese
- Kneaded cheese pie (traditional recipe)

### **ACCOMPANIMENTAL DISHES-GARNITURES**

Bread rolls, (wheat and multigrain).

### **MAIN DISHES**

- "chasapiko" juicy meat with lamb, beef, fried onions and tomato.

**Alternatively** • chicken fillet with rice, potatoes and vegetables.

- Cost: 40 € per person

Dough bread rolls, Bread, carbonated water, Water

5 bottles Wine For winetasting

### **WINES**

MALVASIA -White dry 2025

NEMEA -Agiorgitiko red dry 2022

1300 B.C -Assyrtiko white dry 2025

### **PREMIUM**

- MOREA regnum- Merlot 2017 red dry
- Argus -Syrah 2020 red dry wine

Wines opened for tasting are not charged extra.

Before booking, the menu is sent to you in detail, including the cost.

Maximum capacity 50 people.

**Cost: 40-45€ per person**

***We can also offer dishes for vegetarians.***

<https://koroniotiswinery.gr>

fb: koroniotiswinery

insta: Koroniotis\_fine\_wines