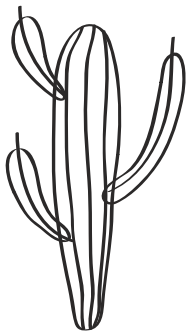


ROCABELLA  
MYKONOS

WINE LIST



# SELECTION OF GREEK GRAPE VARIETIES

## WINE TASTING 55ml

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<b>Wine tasting of 5 wines</b>	30
<b>Wine tasting of 7 wines</b>	40
Choose your platter: cheese   cold cut   fruit	15

## SPARKLING WINES

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<b>Moschofilero / Amalia brut</b>	55	12
<small>PGI Tegea "Peloponnese"/Methode traditionnelle /Aging 3yr/Serving:7°C/12abv</small>		
<b>Agiorgitiko / Amalia roze</b>	55	12
<small>PGI Nemea "Peloponnese"/Methode traditionnelle /Aging 3yr/Serving:7°C/12abv</small>		

## RED CHILLED WINES

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<b>Mavrodafni / Xaritos Madammoiselle</b>	55	12
<small>PGI Slopes of Ainoi "Kefalonia"/Aging 3yr/ Serving:10-12°C/13abv</small>		
<b>Limnio / Schioppettino / Xatzimixali</b>	65	
<small>PGI Valley of Atalanti "Phthiotis"/Aging 3yr/ Serving:10-12°C/13abv</small>		

## TYPICAL WHITE VARIETIES

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<b>Malagouzia / Lykos</b>	50	11
<small>PGI Thiva "Phthiotis"/Vegan certification/Aging 4yr/ Serving:7-9°C/13.5abv</small>		
<b>Vidiano / Enstikto</b>	55	12
<small>PGI Heraklion "Crete"/Aging 6yr/Barrique 9m/Terra cotta 3m Serving:10-13°C/14abv</small>		
<b>Assyrtiko / Crispy Assyrtiko</b>	55	12
<small>PGI Thiva "Phthiotis"/Vegan certification/Aging 4yr/ Serving:8-10°C/13abv</small>		
<b>Premium Assyrtiko / Karamolegos 34 (2021)</b>	69	
<small>PDO Santorini/Old vine 100yr/Aging10yr/Barrique 5%/ Serving:12°C/13abv Decanting is suggested</small>		
<b>Extra Premium Assyrtiko / Πυριτης Mega cuvve (2021)</b>	88	
<small>PDO Santorini/Old vine 150yr/Silver metal decanter WWA/ Aging12+yr/Serving:11-13°C/14abv Decanting is suggested</small>		
<b>Mochofilero / Blanc de gris</b>	50	
<small>PDO Mantinea "Tegea" /Aging 3yr/Battique 3m/ Serving 9°C/12.5abv</small>		
<b>Thrapsathiri / Lylarakis</b>	70	
<small>PGI Aglani "Heraklion"/Vegan certification/Aging 5yr/ Barrique 4m/Serving:10-12°C/12.5abv</small>		

## SPECIAL WHITE VARIETIES



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<b>Dafni / Lylarakis Armi</b>	60
PGI Aglani "Heraklion"/ <b>Vegan certification</b> /Aging 5yr/ Serving 8°c/12.5abv	
<b>Vostolidi / F-Vostolidi limited edition</b>	65
PGI Slopes of Kefalonia/Aging 3yr/ <b>Wine lees 6m</b> / Serving:9°c/13.5abv	
<b>Mystery? 2022 / Perhaps white maybe a red</b>	109
PDO Santorini/ <b>Natural wine</b> /Old vine 150/Aging 5yr/ Wine lees 10m/Serving:13-15°c/14abv/ <b>Decanting is suggested</b>	

## TYPICAL ROSE VARIETIES



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<b>Xinomavro / Thymiopoulos rose de xinomavro</b>	50	11
PGI Macedonia "Drama"/ <b>Bio certification</b> /Aging 5yr/ Barrique 5m/Serving:8°c/13abv		
<b>Mochofilero / Route Gris Troupis</b>	55	12
PGI Peloponnese "Arkadia"/ <b>Vegan certification</b> / Aging 3yr/Serving:9°c/12.5abv		
<b>Agiorgitiko / grenache / Syrah / Idylle D achinos</b>	65	
PGI Achinos "Phthiotis"/ <b>Greek Provence</b> /Aging 2yr/Serving:8°c/12.9abv		

## SPECIAL ROSE VARIETIES



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<b>Pamidi rare greek variety / Vourkouveli</b>	60
PGI Advera "Xanthi"/Aging 5yr/ <b>Barrique 3m</b> /Serving 8°c/13abv	
<b>Kostifali premium rose / Silvia Daskalaki Grifos</b>	75
PGI Creta/ <b>Bio certification</b> / <b>Natural wine</b> /Aging 5yr/ <b>Wine lees 5m</b> /Serving:10-12/14abv	

## TYPICAL RED VARIETIES



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<b>Agiorgitiko / Aivalis</b>	50	11
PDO Nemea "Peloponnese"/Aging 10yr/ <b>Barrique 12m</b> /Serving:14°c/13.5abv		
<b>Premium Agiorgitiko / Tselepos driopi reserve</b>	64	
PDO Nemea "Peloponnese"/Aging 8yr/ <b>Barrique 12m</b> /Serving:16°c/14abv		
<b>Xinomavro / Earth and Sky</b>	55	12
PDO Naousa/Aging 8yr/ <b>Barrique 14m</b> /Serving:17°c/13.5abv		
<b>Mayrotragano / Aiora amphoreas</b>	67	
PGI Thessaloniki/ <b>Natural wine</b> /Aging 3yr/Serving:18°c/14abv		
<b>Mavrodafni / Agiorgitiko/Cabernet svg</b>	55	
PGI Axaia/Peloponnese/Aging 8yr/ <b>Barrique 8m</b> /Serving:14°c/14abv		

## SPECIAL RED VARIETIES



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<b>Mavroudi Rare greek variety / Mv Fine Anatolikos</b>	75
PGI Avdira "Xanthi"/Bio wine/Gold metal berliner/Aging 15yr/ Barrique 16m/Serving:18°c/14abv/Decanting is suggested	
<b>Vlahiko red limited edition / Rossiu di Munte</b>	111
PGI Iwannina "Metsovo"/Aging 10yr/Wine lees 3m/ Barrique 6m/Serving:16-18°c/12.5abv	

## TYPICAL DESSERT WINES 75ml



### Moschato Samou / Anthemis

40

6

PDO Samos/Aging 10/Barrigeu 5yr/Serving:12-14°c/15abv

### Mavrodafni / Mavrodafni 601

40

6

PDO Patra "Axaia"/Aging 5yr/Barrique 12m/  
Serving:12-14°c/15abv

## INTERNATIONAL WINES

## CHAMPAGNE



### Ferrari maximum brut

110

### Ferrari maximum brut

120

### Taittinger brut reserve

130

### Taittinger Prestige brut rose

150

### Moet & Chandon brut imperial

140

### Moet & Chandon brut roze

160

## SPARKLING WINES



### Moscato d'asti

55

12

### Prosecco

55

## WHITE WINES



### Sancerre / Les caillottes

80

### Chablis / Christian Moreau 1er cru

85

### Pino grigio / Santa margarita

50

## ROSE WINES



### Whispering angel / Caves d'Esclans

80

## RED WINES



### Chateau Cos D'Estournel G

115

### Bourgogne Pinot Noir "Origines"Albert Bichot

85