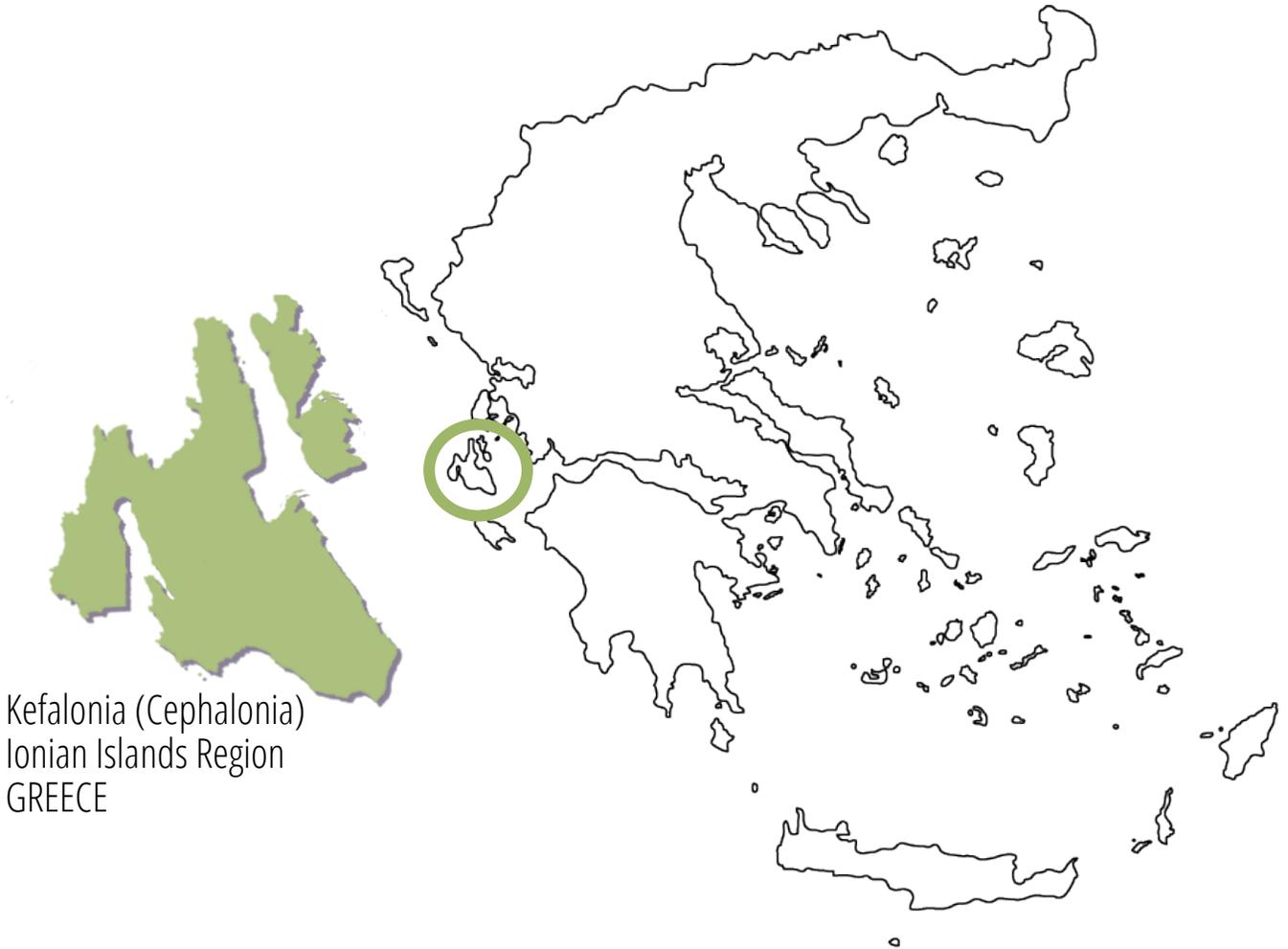


Our Wines



Kefalonia (Cephalonia)
Ionian Islands Region
GREECE

DIVINO WINES & VINEGAR

PESSADA, KEFALONIA, - GREECE

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White Wines



ROBOLA DE CEPHALONIE

DRY WHITE WINE

Made from a unique variety, the *Cephalonian robola* grape, cultivated in selected vineyards of the island's rugged highlands. It has strong sour apple, citron, and pineapple aromas, rich flavor, and high acidity.

Pairs with fish, seafood, and traditional dishes.

Serve at 14° – 16° C

Protected Designation of Origin



White Wines

ROBOLA Limited Edition

DRY WHITE WINE

Produced from a unique variety, the *Cephalonian robola* grape, cultivated in selected vineyards of the island's rugged highlands. **This limited edition Robola was created using only first-run juices, before any pressing or mechanical process.**

Strong sour apple, citron, and pineapple aromas, rich flavor, and high acidity.

Pairs with fish, seafood, and traditional dishes.

Serve at 12° – 14° C

Protected Designation of Origin



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White Wines

MELITIS White

DRY MEDIUM SWEET WHITE WINE

Produced from the *muscat* and *muscatella* grape varieties. Fine aromas of citron, jasmine, and lemon and orange blossoms.

It pairs with cheese-topped pizzas, pasta, white meats, white sauces, and mild cheeses.

Serve at 10° – 12° C



MISTRAL

MEDIUM DRY WHITE WINE

Produced from the local *muscat* variety. Aromas of citron, lemon, grapefruit, and jasmine. Rich taste, and strong aftertaste.

It pairs with white meats in white sauces, seafood, and shellfish.

Serve at 12° – 14° C

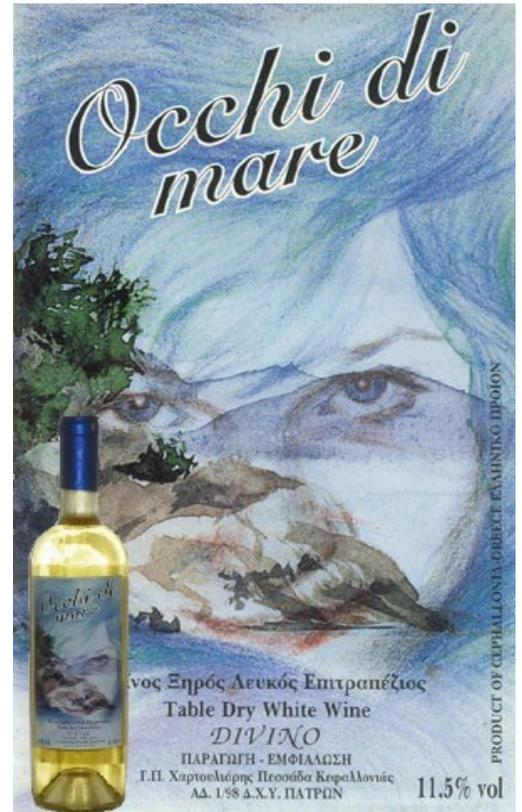
White Wines

OCCHI di MARE

DRY WHITE WINE

Produced from the *robola* and *muscat* varieties, selected from Kefalonia's best vineyards. Pleasant aroma of wild flowers and citrus.

It pairs with fish, seafood, white meats, and white sauces.
Serve at 10° – 12° C



RETSINA

TRADITIONAL DRY WHITE WINE

Produced from local varieties of *tsaousi* and *roditi*. Distinctive Greek aromas and resin taste.

It pairs with fish, seafood, traditional, and spicy dishes.

A refreshing cocktail when served with ice, cola, and a slice of lemon.

Serve at 12° – 14° C

Rosé Wines

KALLIE

DRY ROSÉ WINE

Produced from the *muscat*, *muscatella*, and *mavrodaphne* varieties. Aroma of citrus, strawberries, and forest fruit (berries).

Ideal pairing with red sauce pasta recipes, light dishes, and pizzas.

Serve at 12° – 14° C



NOM DE ROSE

MEDIUM DRY ROSÉ WINE

Produced from the *mavrodaphne* and *muscat* varieties. Aroma of spring flowers, rich taste, and balanced acidity.

It pairs with pasta topped with red sauces, light dishes, and pizzas.

Serve at 12° – 14° C

Red Wines

MELITIS Red

MEDIUM SWEET RED WINE

Produced from the extraordinary variety of *Cephalonian mavrodaphne* and other fine red varieties. Unique and rich aromas of forest fruit (blackberry, red raspberry, blueberry), and plum.

It pairs with meats and yellow cheeses. Ideal with grilled and barbequed meat.

Serve at 12° – 14° C (summer)

Serve at 16° – 18° C (year round)



SAN GIORGIO

AGED DRY RED WINE

Produced from *mavrodaphne*, the prime red variety of Cephalonia. Unique aromas of forest fruit (berries) mixed with vanilla and smoked essence from barrel storage. Rich taste and balanced acidity.

It pairs with red meats, game, and heavy red sauces. Serve at 18° C

Dessert Wines

ένα κρασί για όλες τις γλυκιές στιγμές

LOVE
in a bottle



SWEET RED WINE
ΟΙΝΟΣ ΕΡΩΤΟΣ ΓΑΥΚΟΣ



PRODUCT OF GREECE - DIVINO WINES - PESSADA, KEFALONIA



EROS

SWEET RED WINE

A unique blend made from sun-dried grapes of the *muscat* and *mavrodaphne* varieties.

Pleasant aroma of plums and ripe fruit, with a special bouquet, and balanced taste.

Ideal pairing with chocolate, nuts, dried fruit, trail mix, ice cream, blue cheese, fruit salads, and syrupy sweets like baklava.

Serve at 8° – 10° C

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Dessert Wines

MUSCAT

NATURAL SWEET WHITE STRAW WINE

Produced from the renowned *muscat* variety of Cephalonia A.O.C., using the traditional wine-making method.

Aged at least 5 years, with amber color tones.

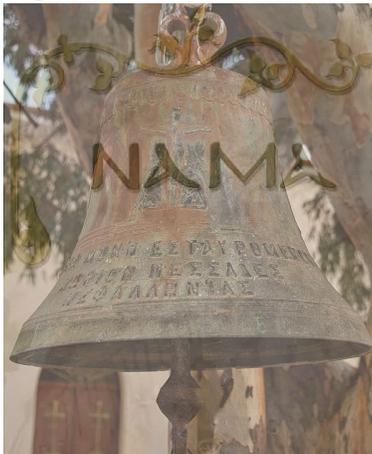
Exceptional aromas of dried fruit, citron, caramel, and forest fruit (blackberry, red raspberry, blueberry).

It pairs with blue cheese, light-colored ice-cream (i.e. vanilla, pistachio), fruit salads, and sweets.

Serve at 7° – 8° C



Special Category Wine



NAMA

VERY SWEET RED WINE

Wine predominantly used in religious sacraments.

(i.e. Holy Communion)

About DIVINO WINES & VINEGAR

DIVINO Wines & Vinegar was established in 1996 by oenologist Gerasimos Hartouliaris, who carried on the family tradition, supplementing it with his rich experience and knowledge in producing good wine.

Today in Pessada of Kefalonia Island, the modern winery complex harmoniously combines the old – a traditional facility dating back to the 16th century – with modern wine producing facilities.

DIVINO is located on the site of the old family winery that has been restored as an exhibition/museum area with a wine bar, restored facilities for the production of straw wines, and the new, high-technology winery, equipped to produce quality wines, with respect to the natural characteristics and special requirements of each grape variety.

Today the annual production capacity is 100,000 bottles. The 13 wines and 3 exceptional vinegar varieties produced, cater to all preferences and will satisfy every palate.



**ALL OUR WINES ARE PRODUCED AND BOTTLED AT OUR WINERY
IN PESSADA, KEFALONIA - GREECE.**

The premises include a WINE MUSEUM, open to the public for wine tours and winetasting.



Please note that *Cephalonia* and *Kefalonia* are used interchangeably as the island's name. The former is the traditional name used in the English-speaking world while the later is the popular name.

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