



## CULINARY EXPERIENCE WINE AND LOCAL PRODUCT TASTING

Duration 1,5 hrs

### It includes:

1. **Welcome to Ambelonas Corfu:** with a herbal tea or seasonal soft drink (e.g. lemon verberna, lavender and lemon) or homemade lemonade
2. **A presentation:** history of the place, the vineyard, the equipment and the processes for traditional olive and wine making along with a 6' video.

### 3. Wine and local product tasting

- Ambelonas' red and white wine - both traditional Corfiot varieties: Red -"Skopelitiko" & White - "Kakotrigis"

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Buffet with a selection of seasonal local products e.g.

- Spicy sun dried tomato pate
- Jerusalem artichoke salad
- Corfiot salami
- Fresh fig chutney
- Onion pate with goat cheese
- Corfiot Noumboulo - corfiot kind of prosciutto
- Corfiot Sweet Fruit Mustard
- Smoked eggplant salad
- Local fresh tomatoes, cucumber and carrots
- A traditional seasonal preserved fruit sweet (e.g. kumquat or wild figs with fragrant geranium)

Along with:

- Extra virgin cold pressed olive oil
- Corfiot olives
- Goat or feta cheese spiced with olive oil and a local spice/herb mix (spetsieriko)
- Whole wheat & whole grain bread

## **Our Identity**

### **We love and respect our natural setting, Corfiot/Mediterranean food and we act towards preserving environment:**

- The **wine we serve is locally produced** by our family the traditional way with no additives or preservatives and it ages in oak barrels
- All **grapes are grown in situ at our own vineyard** and are mainly of the two traditional Corfiot varieties: Red -"Skopelitiko" & White - "Kakotrigis"
- **All ingredients** (vegetables, fruits, cheese, meat, poultry) we use **are local** (Corfiot or Greek) and **fresh in season**
- **All dishes are prepared and cooked in our kitchen** with traditional techniques – mainly slow, overnight cooking.
- We use **only extra virgin olive oil** and **many local herbs** in all of our dishes
- Our menu changes almost every week and always includes a vegetarian, **vegan or gluten free** dishes.
- We are members of the Greek "**Ecotourism**" and the international "**Slow food**" organizations
- We are "**GREEN**" - use **biodegradable and recycled** products wherever possible and we separate for recycling all our packaging materials and food leftovers.
- We use all fruits, vegetables, herbs and flowers (cultivated locally or wild grown in our estate) to make our unique artisan and natural products: **Acordo – Corfu Specialty Foods, Artisan + Natural**. These products are available at our shop.
- We have published a **cookbook** - "**Corfiot Cuisine –in search of the origins**" (170 pages) by Vasiliki Karounou, (published in three languages:Greek, English and German

**For more information contact us:**

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