

Stamatis Iseris

‘De gustibus non est disputandum’

Stamatis was spending his summer holidays at his uncle’s restaurant in Corfu. Therefore, he developed genuine passion for Gastronomy from his early years. As a result, his studies in Tourism and Hospitality were inevitable. Throughout his career, he has worked in various fine dining restaurants and five starred Hotels mostly in Food and Beverage management roles.

Later on in his life, he decided to make his passion a real career ‘adventure’ as he likes to put it. For this reason, he pursued the highest qualifications in the wine industry. He has successfully completed WSET’s flagship Diploma-Level 4 in Wines and Spirits, WSET Hestia-An Advanced Certificate of the World of Greek Wine as well as his Advanced Sommelier title from the Court of Master Sommeliers. In fact, he is the only Greek to possess all three qualifications. Furthermore, the desire to expand his cultural horizons, led him to travels around the European vineyard from the likes of Tuscany, Alsace, Loire, Mosel to Northern Rhône, Champagne and the volcanic island of Lanzarote. He recently returned to his homeland after spending several years in the UK as a Head Sommelier/Wine Buyer in such venues as The Gleneagles Hotel in Scotland and the Michelin starred restaurant La Trompette in Chiswick, London.

He now craves to share his knowledge and experience with all his visitors in Corfu via Wine Ventures. He is a perpetual traveller, gastronome and occasionally a jogger! He is currently studying for his Master Sommelier Diploma.

