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# Travel Experience: Adriatic & Balkans



EU Strategy  
for the Adriatic  
and Ionian Region  
**EUSAIR**

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## **The Adriatic and Balkan countries are becoming more and more a interesting landmark for wine lovers and wine writers.**

Starting from the Northern Adriatic countries to the Balkan Peninsula we can find countries that are culturally and politically diverse, but all share in a millennia-old love of wine and its production.

More than 400 autochthonous varieties of wine grapes are grown on this area. Some, such as Plavac Mali, Zelenac and Vranac are basically unknown in the rest of the world but produce fine wine in most of the Adriatic and Balkan nations.

There would appear to be an immense potential for greater development of wine tourism in the region, which with time could become a boon to its new market-based economies.





The Adriatic area and Balkan Peninsula has for millennia been the cultural connection between Central Europe and Asia Minor. Because of its fortunate position and generally mild climate, it has been a focal point for technology and valuable crops traveling between the continents.

*Vitis vinifera*, the predominant European wine grape, is likely the most important crop to find a home there. Local residents were among the earliest to cultivate it, nearly 6,000 years ago. Today, the hundreds of varieties of wine produced by people living in the dozen countries on the peninsula help to define their various identities, ethnicities and religions. A nation's wine may be one of the best identifying characteristics of its culture. It is impossible to overstate the importance of wine to the region, which, if considered as a whole, would be the fifth-largest wine producing area in the world.

Most Adriatic and Balkan states have shared their indigenous varieties across borders. Grape varieties such as Plavac

Mali, Zelenac and Vranac are grown in most of the Adriatic and Balkan countries. While each country has its own favorite grape varieties, the overlap in what is grown is extensive.

The history of each Adriatic and Balkan nation's wine industry has contributed enormously to the present-day status of its wine production and to its wine potential for future wine tourism. Wine production on the Adriatic countries and Balkan Peninsula dates back to the archaic era of early Greece, but in most Balkan regions, its development was interrupted in the 16th century by Ottoman Suzerainty. Not until sometime during the 19th century did wine again become a major export in those nations, but by the end of the century, the peninsula's vineyards had been decimated by the deadly vine pest, *Phylloxera*.

Over the past 30 years, the region has witnessed a revival of viticulture by forward-looking entrepreneurs who have invested in the quality of the wine product and the hospitality of the agritourism sector, aiming for excellence.

***Emanuela Panke, President European Federation Iter Vitis***

# Malvasia grape variety

*to celebrate Iter Vitis Adriatic and Balkans*

Many varieties of Malvasia grapevines have been producing excellent wines throughout the Mediterranean for centuries, contributing to the distinctiveness of Mediterranean enogastronomy and the Mediterranean lifestyle in general. For years, Malvasians have been intriguing the expert and scientific public with many unknowns - how many are there at all and are they related? By what “key” were the different varieties given the same or similar name? Where do they come from? What routes did they spread and how did they become one of the oldest and most famous wine brands in the world?

In Croatia, these varieties have important economic as well as historical and cultural significance. Thus, the Istrian Malvasia is

the second most represented vine variety in Croatia, and Malvasia Dubrovačka is a variety of very rich history, whose name is mentioned in the 14th century and is still an important part of Dubrovnik’s cultural and natural heritage. It is therefore a great pleasure for us to organize this gathering in Dubrovnik, a city of exceptional history, one of the symbols of the Mediterranean.

According to official and historical data of Malvasia wines importance in the Mediterranean, we can conclude that the eastern coast of Adriatic sea has a relevant place in the history of Malvasia varieties and today the production of Malvasias in this area is of high economic importance.

*Edi Maletić*





## Summary

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# Slovenia

Slovenian tradition, our  
excellent wines and cuisine.







Slovenia boasts an extraordinary diversity of the landscape. At the crossroads of the Mediterranean, the Central European mountain world and Pannonia, we took advantage of the diversity of climate, soil and location and with more than 2300 years of tradition of growing vines gave the stamp of quality Slovenian wines.

Slovenian viticulture is characterized by great fragmentation. 90% of vineyards are smaller than one hectare. This fact places Slovenia among the i.e. boutique wine producers. Small vineyards with many vineyard cottages give our cultural landscape an exceptional stamp. In terms of the number of wine cellars, vineyard cottages and temples, Slovenians are certainly world record holders, if not absolutely, then certainly in terms of population. Our viticultural heritage is an invaluable asset that we bring to the natural and cultural treasury of the peoples of Europe. We strive to preserve it and pass it on to future generations. With the development of Tourism in vineyard cottages, which now host tourists from all over the world, our vineyards and wines are gaining recognition, and at the same

time it is an opportunity to stop the trend of shrinking vineyards and thus further preserve our cultural landscape.

White or red, lushly aromatic, strong, full-bodied or light, dry or sweet – no matter what kind of wine you prefer, you will discover your favourite variety in the three wine-growing regions of Slovenia.

The select wines from three wine-growing regions with 14 wine-growing districts are ranked among the best in the world with regard to quality. Due to the differences in soil, climate, and cellaring methods, each wine-growing region has its own selection of varieties. No less than 52 vine varieties grow here.

One of the more distinguished Slovenian wines is Modra Frankinja which has 35 synonyms, including Limberger, noir de Franconie, kekfrankos, blaufraenkisch, etc. In Austria it gives well-known wine called Bismarkwine, in Hungary it is a component of Egri wine and in Slovenian region of Dolenjska it is an important part of Cviček, Metliška črnina and Bizeljčan wine. In 2016,



the German Federal Institute Julius Kühn in Geiweilerhof proved that Modra Frankinja originates from Slovenia. Of all the red wines Modra Frankinja has the most resveratrol, a miracle molecule that has five times more antioxidant potential than the vitamin E reference.

In Slovenia there are seven other protected wines: Cviček, Teran, Metliška črnina, Belokranjec, Bizeljčan rdeči, Bizeljčan beli and Ritoznojčan. Cviček stands out for its light alcohol levels as it is the only wine in Europe with the alcohol level only up to 10%. It is also characterised by the fact that it is one of the three European wines (besides Italian Chianti and French Chateaufort-du pape - Pope's wine) which consist of both red and white grape varieties.

Due to its freshness, low alcohol and sulfur content it is recommended for diabetics and patients with high cholesterol.

When you stay in unique vineyard cottages,

in addition to Slovenian culinary and wines, you will also be able to discover the rich wine heritage: **The oldest vine in the world** on Maribor's Lent; **Vinarium tower** in Lendava - an incredible 360 view of the colorful landscape of four countries: Slovenia, Austria, Croatia, Hungary; "**Soseska zidanica**" in Bela krajina – The only "wine bank" in Slovenia; **Repnica** - wine cellars dug out of siliceous sand, which was laid down in the area of Bizeljsko millions of years ago by the Pannonian Sea; thousands of **wine cellars**, each with its own story...

*Matiaz Pavlin*





# Wine, Gastronomy & Heritage tour of Slovenia

*Tour designed for foodies and wine lovers! Discover the cultural and natural heritage of Slovenia, taste excellent and high-quality Slovenian wines and savour the best of Slovenian culinary tradition.*

## Day 1. South-east part of Slovenia

We will start the discovery of Slovenia in its South-eastern part. Our first stop will be at **Kerin Wines** and **The house of Blue Frankish** - authentic Slovenian wine (wine tasting and cold cuts). Our next stop will be the **Wine cellar Martinčič**, where the owner will present us the basics of Slovenian winemaking followed by wine tasting. We will continue to **Matjaz's homestead** – well preserved traditional homestead in Dolenjska countryside. After a welcome by the **Slovenian Wine Queen** we will listen to the stories of the homestead and the history of the region, but also discover the story of *cviček* – special Slovenian wine. Visit will be followed by wine tasting and delicious home cooked dinner. Accommodation will be at special traditional vineyard cottages in Dolenjska region.



## Day 2. Bela Krajina

*Heritage, The house of excellent bread, wine cellars*

You will start your day by waking up in charming cottages surrounded with vineyards and will have a special local breakfast (goodies from the basket). We will travel to the region of Bela Krajina and stop at museum in Semič to discover a special exhibition about Bela Krajina karst nature. Next stop will be at a local wine producer where we will taste delicious **sparkling wines**. A short drive will bring us to The **House of Good Bread**. The housewife Ms Mojca will warmly welcome us with traditional flat bread called "*belokranjska pogača*" and she will introduce us to the story "From grain to bread".



In a pleasant atmosphere we will taste some other local products and wine. We will continue to the winegrowing **region of Drašiči** and it's **Soseska zidanica** – the only “wine bank” in Slovenia. Through a short sightseeing tour and wine tasting we will discover the history of the “wine bank” and traditional way of life. Dinner and overnight in vineyard cottages in Dolenjska region.

### Day 3. North-east part of Slovenia

We will start our day with a visit to **Brežice, its castle and Posavje Museum**. After we will drive to the winegrowing region of **Bizeljsko** where we will enter in “*repnica*” – a wine cellar dug out of siliceous sand, which was laid down in the area of Bizeljsko millions of years ago by the Pannonian Sea. In the enchanting atmosphere of this special wine cellar we will enjoy wine tasting and a small snack.

Afterward we will continue to one of the most modern wine cellars in Slovenia, **Zlati Grič**. In this marvellous surrounding you will enjoy wine tasting. Our last stop will be in **Slovenske Konjice** where we will visit local beekeeper and learn about the tradition of beekeeping in Slovenia but also about the importance of **beekeeping** for the environment (tasting included). Continue to Ptuj for dinner and overnight at the hotel.

### Day 4. Eastern Slovenia

After a morning walk through the oldest Slovenian town, **Ptuj**, and the visit of the town castle and museum we will stop at **Ptuj wine cellar** for a tour and wine tasting. After a short drive we will arrive to Slovenian's second largest city, **Maribor**. Maribor and its riverbank, *Lent*, is home of the **oldest vine in the world**.

After wine tasting and lunch, we will travel to



very eastern point of Slovenia, to **Lendava**. We will visit the **Vinarium view tower** - an incredible 360° view of the colourful landscape of 4 countries: Slovenia, Croatia, Hungary and Austria. The hilly landscape will charm you! To complete our visit to Lendava and surroundings we will visit the excellent **House of wine Cuk** for tour and wine tasting. Driving back to our hotel we will make the last stop of the day in **Gornja Radgona** wine cellar for a tour and tasting of sparkling wines. Dinner and overnight at hotel Ptuj.

### Day 5. Škocjan Caves and Slovenian coast

Today we will discover the mysterious and fascinating subterranean world of Slovenian Karts by visiting **Škocjan Caves** listed on UNESCO World Heritage List. Back to the daylight we will turn into Vipava Valley and visit The **Burja Estate**, a traditional winegrowing farm with modern understanding of wine (tour and tasting included). Our route will take us to Slovenian coast where we will first stop at **Vina Koper wine caller** for tasting and then continue to the picturesque town of **Piran** for a short walking tour. Accommodation at hotel on Slovenian coast, dinner and overnight.



## Day 6. Karst with Štanje

From the coast we will drive back inland to the historical settlement and typical karst village of **Štanjel**. We will stroll through the narrow streets and admire the rough stone walls and imposing stone houses. Not far from Štanjel there is a typical Slovenian restaurant that we call “*goštilna*”. At **Goštilna Grča** they are even more special since they produce their own air-dried prosciutto. We will taste their excellent products. To make your visit to Slovenia complete, our farewell will be in a **small village of Goče** – a monument of Slovenian cultural heritage. Not only for the architectural elements, but the village is a kind of living museum of winemaking culture in the Vipava region. The biggest treasure is hidden underground where still today you can find more than 60 wine cellars. We will visit one of the cellars for wine tasting and snack.

End of the tour and return home.



Price includes: coach service, road taxes, accommodation with half board in 4\* and 5\* stars hotels, special accommodation in vineyard cottages, 10 lunches with drinks included, complete program with all entrance fees, all wine tastings, tourist guide, driver and guide costs, VAT.

Above program can be modified (in terms of inclusions, accommodation facilities, meal plan, etc) and tailor made in order to completely fulfil your travel experience.

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# Slovenia – wine, gastronomy and heritage tour

*Unique program designed for those who would like to combine their love for unspoiled nature and special accommodation in vineyard cottages with the discovery of Slovenian tradition, our excellent wines and cuisine.*

## Day 1. Arrival to Slovenia

Arrival to Slovenia and your special accommodation for the whole stay. Your charming vineyard cottage will be immersed in pristine nature surrounded by vines. In the late afternoon you will be a host at Matjaz's Homestead. The owner will open you the doors of his traditional homestead and will present you the day life on Slovenian countryside as well as the story of the wine *cviček*. Enjoy BBQ dinner and wine tasting. Return to your cottage overnight.

## Day 2. Dolenjska

Day at leisure for activities like hiking, cycling, rafting, relaxing, etc.  
BBQ dinner and overnight.



## Day 3. Bela Krajina

*Heritage, The house of excellent bread, wine cellars*

Breakfast will be served in a local inn. Today drive to Bela Krajina and stop at Belokranjski muzej – museum, where you will discover the history and life of this special Slovenian region.

After we will visit the The house of excellent bread – learn about bread making and taste their products.

Your next stop will be **winegrowing region of Drašiči** and it's **Soseska zidanica** - neighbourhood wine cellar (wine tasting included). Late in the afternoon treat yourself with excellent wine tasting at **Prus winery**. Gourmet dinner with wine (4 samples) in »Oštarija« - special restaurant where they prepare food only from local ingredients. Overnight at your vineyard cottage.





#### Day 4. Posavje

*“Repnice”: special wine cellar dug out of sand, sparkling wine Slovenia*

Enjoy breakfast in local inn and travel to Kerin vinary – discover the the story of Blue Frankisch (wine tasting, cold cut). Continue to Brežice castle and visit the museum of Posavje. Then drive to the winegrowing region of Bizeljsko where we will enter in “repnica” – a wine cellar dug out of siliceous sand, which was laid down in the area of Bizeljsko millions of years ago by the Pannonian Sea. In the enchanting atmosphere of this special wine cellar we will enjoy wine tasting and a small a snack. Continuing on to a well-known producer of sparkling wines and enjoying tasting his excellent wines. Dinner will be in the town of Šentjanž in one of the best traditional restaurants in the region. Overnight at your vineyard cottage.

#### Day 5. Myrna Valley

*Relax, wine tasting and traditional dinner*

Breakfast in the local inn. The morning can be spent at leisure for different activities like hiking, cycling etc... In the afternoon you can travel to The house of wine Frelih for wine tasting. Tonight’s dinner menu will be prepared in a clay cooking pot. Overnight at your vineyard cottage.



#### Day 6. The Slovenian coast

*Wine and prosciutto tasting, caves*

Breakfast at the local inn and travel to western part of Slovenia. Turn into Vipava Valley and visit Burja estate, a traditional winegrowing farm with modern understanding of wine (tour and tasting included). Then, continuing on to Sežana where you will taste excellent Slovenian prosciutto. Discover the mysterious and fascinating subterranean world of Slovenian Karts by visiting Škocjan Caves listed on UNESCO World Heritage List. Back to the daylight, continue to the picturesque town of Piran for a late lunch and have a short walk around this charming town. Return to Dolenjska for overnight.



## Day 7. Dolenjska

*Relax or visit Ljubljana*

After breakfast at the local inn spend a relaxing day in Dolenjska or visit the capital city, Ljubljana.

Tonight, dinner will be on a tourist farm.

## Day 8. Ptuj and Maribor

Breakfast at the local inn will be followed by the visit of Ptuj and Maribor. In the oldest Slovenian town, Ptuj, you can visit the town castle and museum and stop at Ptuj wine cellar for tour and wine tasting. After a short drive you can reach Slovenian second largest city, Maribor. Maribor and its riverbank, Lent, is home of the oldest vine in the world. End of your program in Slovenia!



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# Cross Border: a very special wine tour of Slovenia and Croatia

*A special tour for wine lovers!*

*Taste excellent wines and discover the rich wine culture of Slovenia & Croatia.*

## Day 1. Ljubljana

Arrival to Ljubljana and accommodation at the hotel. Afternoon sightseeing tour of the capital city, Ljubljana. Dinner and overnight at the hotel.

## Day 2. Vipava, Štanjel, Sežana and Portorož/Koper

Breakfast at the hotel. Departure for **Vipava** valley where we will visit a modern wine cellar where they produce indigenous wines in a biodynamic way. By using biodynamic methods, they introduce and expand the microflora, connect plants with cosmic forces, and increase the organisms' resistance. By using compost and green manure, they revitalize the soil and stimulate biodiversity. In this way they create all conditions for a healthy and harmonious vineyard. We will learn about biodynamic production and enjoy wine tasting (5 wine samples with small snacks). Our next stop will be at **Vipavski križ**, a true pearl in the heart of Vipava valley. We will take a walk through what was once the smallest city in Habsburg monarchy and discover the stories about its rich history (about Turks, Venetians, Napoleon's soldiers, and even about Leonardo da Vinci). In the old cellar we will also try two indigenous wines - old merlot and yellow muscat. In the afternoon we drive to **Štanjel**,



one of the oldest settlements in the Karst region. Our last visit of the day will be in the wine cellar Vinakras, **Sežana**. It is a wine cellar with a tradition and home to unique wines. We will walk through the cellar and enchanted by the smell of oak barrels we will enjoy a wine tasting of different sorts especially the dark red wine Teran. Drive to the coast, accommodation at hotel, dinner and overnight.



### Day 3. Slovenian coast

Breakfast at the hotel. We will start our day with a sightseeing tour of **Koper**, one of the oldest cities in Slovenia, and admire the remains of Venetian architecture, especially the Praetorian Palace. After the walking tour we will visit a magnificent wine cellar that hosts one of the largest wooden barrels in Europe. We will enjoy the tour of the cellar followed by a wine tasting of fine Istrian wines, especially the indigenous Refošk wine. We will continue our drive to **Marezige**, a village located 300 meters above sea level and 10 kilometres from Koper. Here we will find the oldest vineyard of Refošk in Europe. Just recently they constructed also the first wine fountain in Slovenia. We will taste some excellent wines from the fountain, accompanied by small snacks and admire a breath-taking view of the Slovenian coast. In the vicinity we will also visit an organic farm where we will enjoy a snack with cold cuts and taste their wines and olive oil.

In the evening we will travel to **Croatia** and the picturesque town of **Motovun**. The designated accommodation for this night is at the Roxanich Wine & Heritage hotel, which includes dinner and the overnight stay.



### Day 4. Motovun and Buje

After breakfast at the hotel we will travel to the town of **Buje** for a very special experience. It will be time for truffles hunt! Together with a professional truffle hunter and his dogs, we will search for famous and well-appreciated truffles. After this interesting and unforgettable experience, the hosts will treat us with delicious food: cheese with truffles, canapes with fresh truffles, dried sausage with truffles, eggs with truffles, and chocolate dessert with truffles. All will be accompanied by wine and water.

We will continue to the nearby distillery for a visit and tasting. They will present to us their production and offer us their brandies and jams for tasting. Late in the afternoon we will return to the hotel. To make the day complete we will visit the wine cellar, enjoy wine tasting, and have dinner at the hotel.

## Day 5. Momjan

Breakfast at the hotel. We will spend our last day of the tour in the small village of **Momjan** where we will visit a wine cellar with a long tradition. The apex of their work is the wine produced in amphoras, where the fermentation happens with full contact with grape skins. We will tour the wine cellar and taste 3 sorts of wines of our choice and 1 sort of wine chosen by the house sommelier. We will also have a snack with cheese, cold cuts, olive oil and desert. In this nice ambience our tour will slowly end, and you will make your way back home.



Price includes: 4 x accommodation with half board in 4\* stars hotels, all sightseeing and entrance fees (Vipavski križ, Štanjel, Koper, Motovun), 7 wine tastings with cold cut, truffle hunting experience, special Truffer meal, a visit to the distillery, brandy and jam tasting, tourist guide and guide costs, VAT.

The above program can be modified (in terms of inclusions, accommodation facilities, meal plans, etc) and tailor-made in order to completely fulfill your travel experience.

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# Croatia

**Croatian landscapes and  
wine Cellars.**



# Croatian Landscapes and wine Cellars

*This journey from the north of Croatia to the Dalmatian coastline offers a unique experience of the still undiscovered part of the world and its residents, rich historical and cultural heritage, and astonishing scenery.*

This kind of journey adds an element of the unexpected to life, the missing spice which exalts. Enjoy the adventure through this unique territory, meet the local culture and people, taste a wide range of awarded wines and homemade specialties, and admire the pristine nature of the area that stretches along the east coast of the Adriatic Sea.

From the lush and verdant wine-growing areas of Istria in the west and Moslavina and Plješivica in the north of Croatia, across the unique natural phenomenon of Plitvice Lakes in the region of Lika, to one of historically most significant Croatian regions of Dalmatia, widely reputed for its awarded wines seized from the stony, sea-facing soil,

this tour engages all your senses, allowing you to indulge in exquisite tastes of the noble beverage.

Treat yourself to a one-of-a-kind experience of Croatia and meet the local people whose vision, determination and hard work are as relentless as the soil they have been working for centuries, shaping a landscape in which a man feels at one with nature. Combining gastronomic delights with cultural landmarks and numerous leisure opportunities, you will get a comprehensive insight into this remarkable part of Europe and form memories which are bound to stay in your minds and hearts for a long, long time.

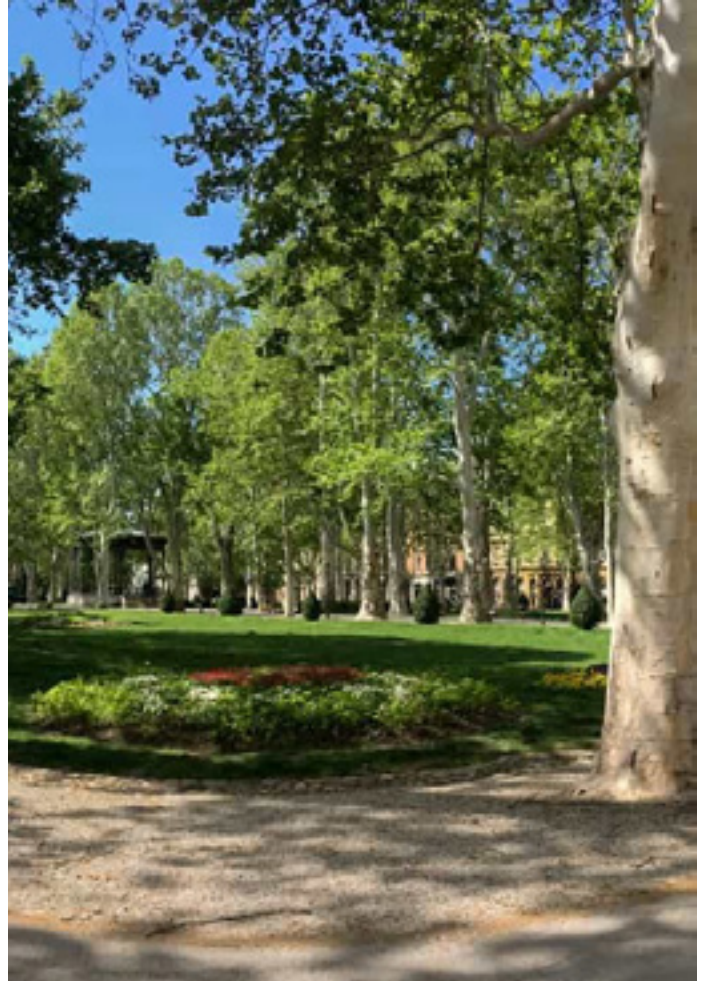




## Day 1. Zagreb – Arrival day

Welcome to Croatia! Upon landing at Zagreb airport, you will be welcomed by our English-speaking driver and taken to your accommodation in a comfortable air-conditioned vehicle.

After some free time for refreshment, an introductory wine tasting has been scheduled for you – the perfect beginning of your wine adventure through Croatia. Afterwards, experience the rich nightlife of Croatia's capital.



## Day 2. Zagreb surroundings wine tour

On the first day of your wine safari you will visit 2 wine regions in the surroundings of Zagreb: **Moslavina** and **Plešivica**. Rich in natural beauties and agriculture, Moslavina is the first region we will travel to after pick-up from the hotel at 9 a.m., visiting a winery owned by a young family who combine modern technology with a long tradition of wine making. Their pride and joy are the wines made from the *škrlet* variety.

The day continues in Plešivica region, west of Zagreb, where we will visit two local wine-producing families, one adopting a more traditional approach to winemaking and the other a relatively recent one that has revolutionised the production of wines from the local *portugizac* variety. Return to Zagreb is expected in the late afternoon.

### Day 3. Zagreb and Rovinj

Start the day by driving from continental Croatia to the biggest peninsula in the Adriatic Sea – Istria. Following a refreshment break in **Fužine**, your trip continues to a **Baroque** castle winery, where you will have your first foreign-domestic wine experience and your first meeting with famous Istrian Malvazija. Afterwards, your overnight destination – the magical town of **Rovinj** – is only a one hour's drive away.

Once you reach this coastal architectural marvel, check in to your hotel and savour the lively atmosphere of the town's cobbled streets, find your own little spot for dinner and watch the sun go down over the Adriatic Sea.

### Day 4. Explore Istria

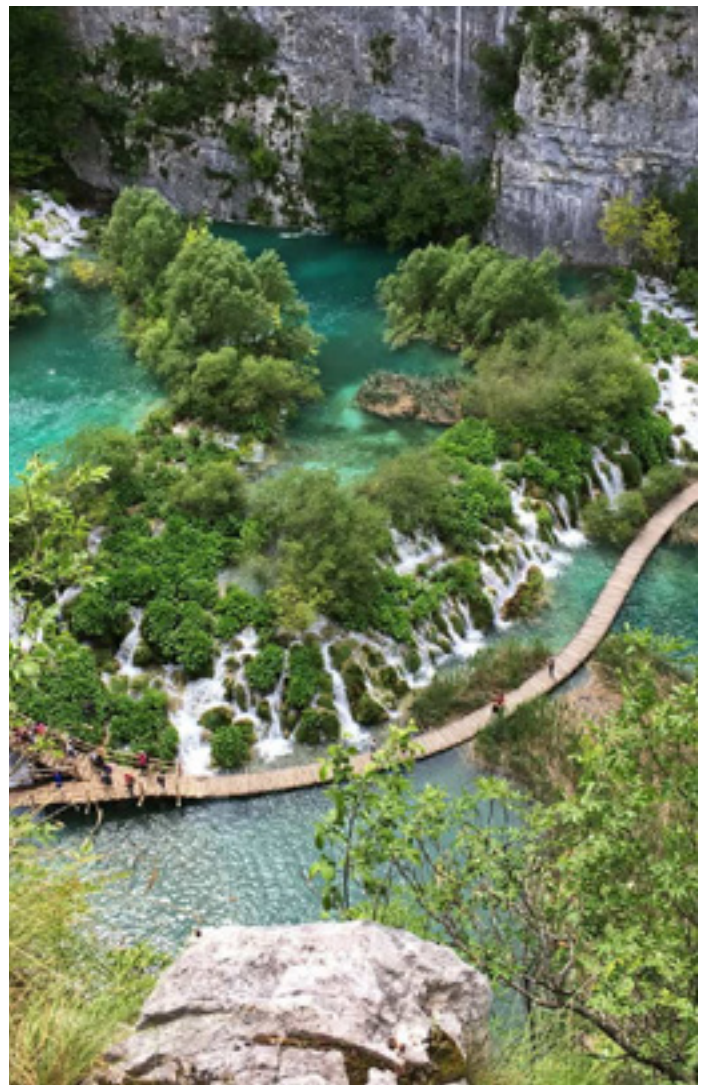
Following breakfast, a lovely scenic drive through the verdant surroundings shall lead you to the charming hilltop town of **Motovun**, adorned with authentic galleries and shops lining its cobbled streets and squares, many small churches, monuments and loggias.

Continue towards a nearby boutique winery and agritourism estate and savour a homemade lunch made from locally grown ingredients, along with wine tasting and meeting the winemakers. On the way back, explore the charming town of **Grožnjan** before continuing the tour with a visit to your last Istrian wine cellar experience at a renowned winery. Return to Rovinj in the early evening hours and enjoy the tour's last night in Istria.

### Day 5. Rovinj and Zadar

Good morning! It is time to head towards Croatia's coastal region of Dalmatia. We suggest going across the famous **National Park of Plitvice Lakes**, a unique natural phenomenon consisting of 16 lakes, specific both for its geomorphological composition and a large number of endemic species. It would really be a pity to miss this gem.

During the 2-hour ride from Plitvice Lakes to Zadar you will see first-hand just how diverse Croatian geography is. Upon arrival to **Zadar** and hotel check-in, a dinner with wine tasting is scheduled at 6:30 p.m. in a truly magical venue where you will have the opportunity to enjoy new flavours and soak up the sunset. Afterwards, we recommend taking a stroll through the historic centre of Zadar to round off the day.





## Day 6. Zadar, Šibenik and Split

Today, your wine adventure is about to have a special twist, allowing you to experience a true off-the-beaten-path adventure. You shall meet one of the toughest winemakers in Croatia whose small community cooperative produces both indigenous and foreign varietals. Tour the vast estate and savour the flavours of 4 wines and 2 olive oils accompanied by famous local cheese and prosciutto from the island of Pag, a true Croatian delicacy.

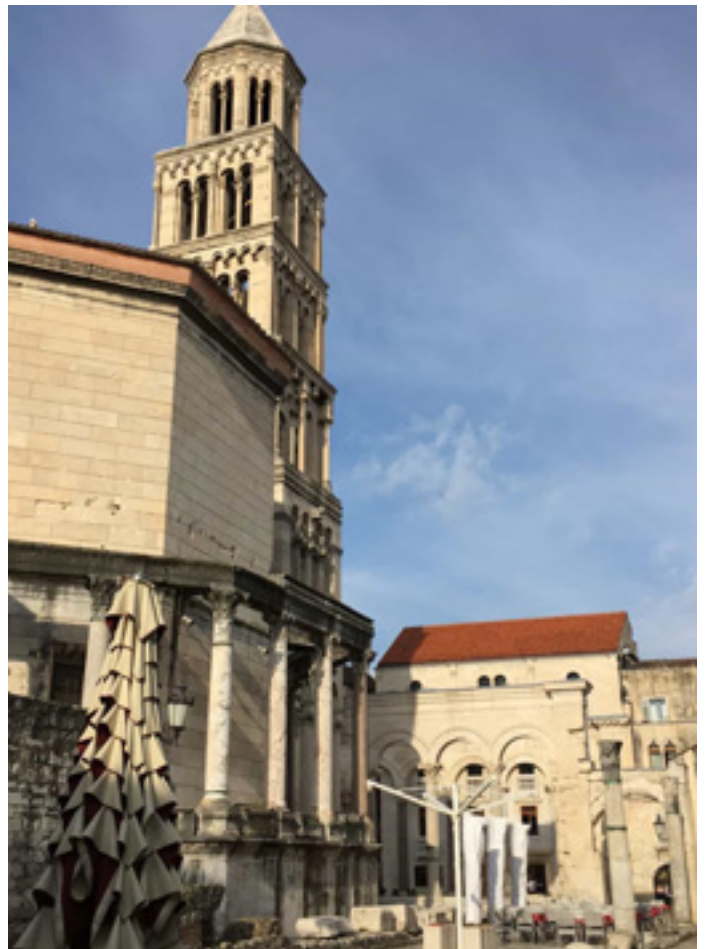


## Day 7. Split and Kaštela

Upon arrival to **Kaštel Sućurac**, a picturesque 15th century village near Split, you will meet your guide and visit an experienced winemaker who is most renowned for his recently rewarded Plavac Mali – Selection.

The tour continues in **Kaštel Štafilić**, where you will be warmly welcomed by another winemaker who has had the courage to restore his ancestral vineyards, growing Babica, Plavac Mali and Crljenak Kaštelanski, which he shall proudly present to us along with snacks prepared especially for this occasion by his wife. After the wine tasting we will visit the historic **Vitturi Castle** and enjoy a brief lecture on the wine heritage of the area.

In your free time, we recommend visiting the nearby town of **Trogir**, another UNESCO protected site and an architectural marvel.



## Day 8. Split: the Island of Hvar

Today you will embark on a ferry ride from Split to **Stari Grad** – an ancient town on the northern side of the island of **Hvar**. Your first winery visit of the day will be a bit different, as we will take you to the first and thus far the only *konoba* (an old cellar) in Croatia which has been granted the status of a ‘Protected cultural heritage’.

Saying goodbye to our host you shall continue to another winery in Jelsa for a private VIP-tasting of 8 wines paired with local snacks over the course of 2 hours. For the rest of your time on Hvar, we recommend a visit to the town of Hvar, a glitzy bay town offering countless treasures. In the afternoon hours, the ferry departs back to Split.

## Day 9. Split, Brač, Vrgorac and Pelješac

This day will be the most intense day of your tour, as you will cross more than 200 km and use 3 different ferries in a single day. First on the schedule is the island of **Brač**, where you will visit a local boutique winery and savour a 7-course slow food tasting paired with wines. Trip continues with the ferry to **Makarska** for a visit to the second winery of the day, producing recognizable top-quality wines from autochthonous varieties: Trnak, Crljenak and Rukatac (Malvasia Lunga). A 30-minute drive will take you to the last ferry of the day for **Pelješac** peninsula, our most noted wine region. Check-in to your hotel and enjoy the rest of the evening free.

## Day 10. Pelješac wine region

Saving the best for last! The Pelješac wine region will certainly not disappoint you with its famous wines. The first wine tasting of the day is scheduled after breakfast, where you shall taste wines from the best positioned vineyards of Dingač and Pošup.

After the tour of the estate and tasting, return to the village of Potomje to have lunch at one of the best agritourism estates in the country. Literally everything you taste there is home grown, from their wines, to 3 different types of cheese, 4 types of milk, various vegetables and bread.

Your last winery visit of the day will be hosted by a somewhat awkward winemaker who generally doesn't do wine tastings, as he believes that the tastings depend on the mood of the winemaker and his wines. On his estate you shall be welcomed by the winemaker himself, who will take you to his cellar and let you have a sip from his barrels.





## Day 11. Pelješac and Dubrovnik

After breakfast and check out, start your day with the first tasting scheduled in a small village of **Ponikve**, where you shall be welcomed by the charismatic hosts who will take you on a tour of their cellars and show their wines, aged longer than of other producers. Although not situated on the “posh” appellations, their wine growing hills are simply stunning, and can be seen on your way to **Ston**.

Having said goodbye to the last winery owners on your tour, continue driving towards Ston for a short and relaxing exploration followed by an oyster-tasting tour on a private island in the bay of Mali Ston. Ston, the western border of famed Dubrovnik Republic, is only a short scenic coastal drive from the mesmerizing medieval town of **Dubrovnik**, an architectural highlight of your tour, where you can scout its charming streets after getting accommodated in your hotel.



## Day 12. Dubrovnik - Departure

Your last day on our coastline has arrived. After breakfast and before your airport transfer, you can enjoy some free time. We hope that this trip, the Croatian people, and all the taste sensations you have experienced will stay in your minds and hearts for a long, long time. After all, that is the higher purpose of such a unique and personal tour. Bon voyage!

## INFORMATION:

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## TECHNICAL INFORMATION

<b>Tour duration:</b>	12 days/11 nights
<b>Period of year:</b>	March to December
<b>Arrival Airport:</b>	Zagreb
<b>Departure Airport:</b>	Dubrovnik (or vice-versa)
<b>Travel Visas:</b>	Passengers from EU and English speaking countries do not require Croatian Visa.
<b>Travel insurance:</b>	Advisable and available on request
<b>Overnights:</b>	Zagreb, Rovinj, Zadar, Split, Pelješac and Dubrovnik
<b>Accommodation:</b>	Boutique heritage hotels, boutique wine hotels, vineyard cottages villas, private apartments
<b>Tour style:</b>	Off the beaten path wine tour
<b>Tour pace:</b>	Easy
<b>Activities:</b>	Walking & sightseeing, wine & food tastings
<b>Features:</b>	Meeting the winemakers, flexible overnight locations, World Heritage sites, local cuisine
<b>Available options:</b>	This fully customizable tour can be self-driven, or a fully guided tour.

**Inclusions:** accommodation based on bed & breakfast, complete program with all entrance fees, transportation (except for rent-a-car cost in case of self-driven tour), road taxes, all tastings and meals as per program, tour guides, organisation, 24/7 agent support & VAT.



# Mainland and Island gastronomic Grand Tour

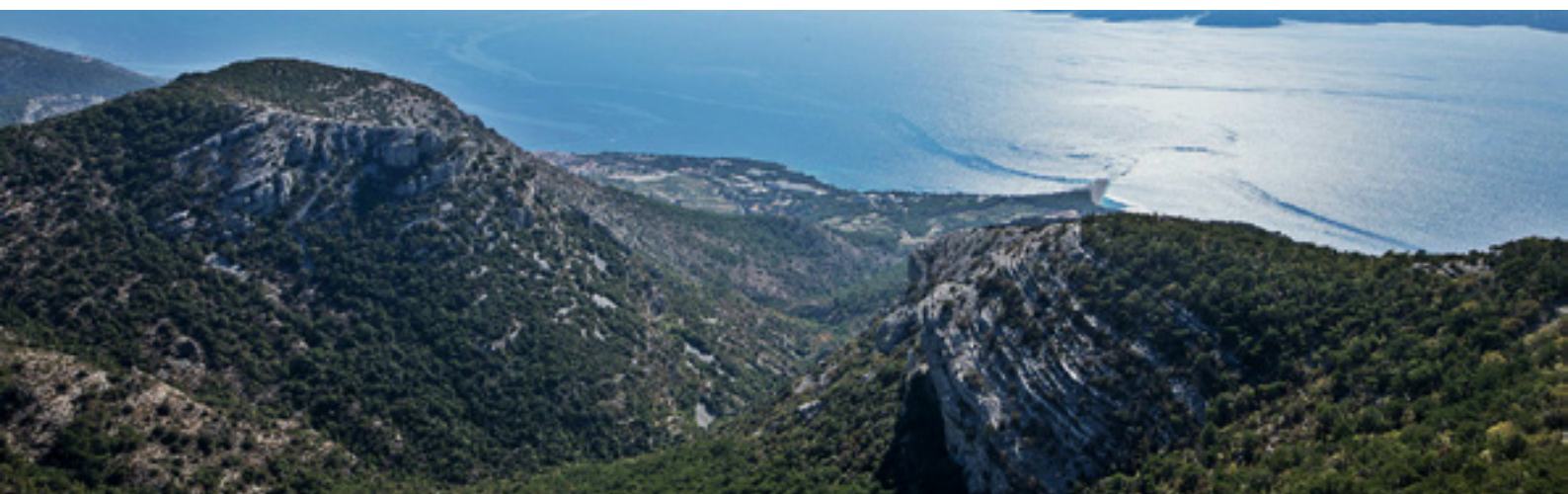
*The cities of Split and Dubrovnik are travel destinations which undoubtedly need to be included in every accomplished traveller's to-do list, which is further confirmed by their World Heritage Site status.*

This experience, however, offers an entirely new perspective through a journey which connects these two Dalmatian cities like a golden thread woven from rich gastronomy and landscapes of both the Dalmatian Hinterland which unites these two pearls with its self-effacing magic and the Central Dalmatian islands which lie scattered like pearls across the blue expanse of the Adriatic. This gastronomic tour offers a unique experience of the still undiscovered part of the world, rich in historical and cultural heritage and astonishing scenery. It adds an element of the unexpected to life, the missing spice which exalts. Starting from Dalmatia's capital and the second largest city in Croatia – Split, the first days of the tour offer a mix of gastronomy, culture, leisure and off-the-beaten-track adventures. Driving towards the south, you shall explore several different styles of cuisine (including the highlights of the Oriental cuisine in Mostar), all the while enjoying

fascinating landscapes and autochthonous dishes paired with premium local wines.

Having arrived to Dubrovnik and having explored the architectural and cultural wonders of this world-renowned Medieval city, you shall embark on a traditionally built Turkish gulet for an easy-going, island-hopping gastronomic cruise that will take you back to Split. As the second largest island group in the Mediterranean (1185 islands, islets and reefs), Croatian islands are steadfast protectors of the coastal traditions, packed with unique landscapes and each boasting their own specific delicacies.

Tailor-made to meet the standards of even the most demanding food enthusiasts, this tour will expand your horizons and indulge your senses, allowing you to see, smell and taste the piece of paradise that this part of the world is.





### Day 1. Split airport, Salona and Trogir

Following the arrival at the Split airport and a welcome by our chauffeur, you will be taken to the nearby ancient city of **Salona** for a welcome brunch with guided olive oil tasting and the tour of the Roman monuments, after which you will be dropped off at your lodging for check-in and some free time for relaxation.

### Day 2. Klis, Sinj and Trogir

Scenic drive to the historically significant **Klis Fortress** perched on a cliff overlooking the city of Split and offering a spectacular view of the entire **Split Basin**. Here, at the historic site of the medieval fortress, we will enjoy a unique breakfast with a view and taste what the Dalmatian farmers and labourers consumed every day before going out into the field. Following is a short drive to the town of **Sinj**, a brief tour of the town and a visit to the Alka Museum, complemented with lunch in a local tavern.

### Day 3. Trilj, Imotski, Vrgorac and Vid

Departure towards Dalmatian hinterland with a coffee break in a small town of **Trilj**, on the banks of the river Cetina; stopping for several tour attractions along the way; a visit to a renowned winery in **Imotski** for wine tasting and lunch on a local family-owned farm; tour of the impressive natural phenomena of the Red and Blue lakes and the town of Imotski; trip to Vid across **Vrgorac**; check-in and overnight stay in **Vid**.

### Day 4. Moštar and Vid

An early-morning trip to **Moštar** (Bosnia and Herzegovina), an ethnically diverse town divided by the river Neretva into the eastern and western part. Pursue the exquisite smells of traditional Bosnian cuisine along the *avlije* – alleys. After experiencing the specialties of oriental cuisine (the common culinary delights include *ćevapčići*, *burek* and *sirnica* or *zeljanica*) and a sightseeing tour of the town, we will drive back to **Vid** for a one-of-a-kind dinner served aboard a traditional river boat on the Neretva; enjoy the appetizers while gliding along the peaceful river, complemented with homemade red and white house wine; overnight stay.





## Day 5. Vid, Trebinje and Cavtat

This day begins with a visit to the Naronia Archaeological Museum in the ancient town of Vid, the first *in situ* museum in the country. The main exhibition hall is an actual part of the Roman temple – Augusteum – containing numerous architectural remains and statues of emperors and their family members. Following is a visit to **Trebinje** (Bosnia and Herzegovina), a town which lies on the river Trebišnjica and features several mills and bridges, including the historic Ottoman Arslanagic bridge, and boasts gastronomic delights which mostly revolve around fresh-water fish, eels and frogs. Arriving in **Cavtat** in the late afternoon, we enjoy free time and spend the night.

## Day 6. Cavtat and Konavle

The day starts with a visit to the village of **Gruda** in Konavle Valley, where we will become acquainted with the silk production and the significance of **Konavle** embroidery. Along with an overview of traditional manufacture, function of the households and the way of life, you will learn about the importance of decorations on national costumes and conclude the trip deep in the hills on the other side of the valley, in a local family-owned tavern where we will have a delicious meal baked under a thick metal bell covered with hot coals, locally known as the *peka*.

## Day 7. Cavtat and Dubrovnik

Immediately after breakfast, you will be taken to **Dubrovnik** to explore the city's

stunning architecture and rich historical and cultural heritage on a unique walking city tour. Witness the traces of many centuries of eventful history and discover its magnificent buildings, palaces and treasures: Rector's Palace, the Sponza Palace, Pile Gate, Orlando's Column, the Cathedral of the Assumption, Franciscan Monastery... After escaping the crowds to a secluded place for lunch, we return to the old town in the evening hours.

## Day 8. Dubrovnik: embarkation on the gulet

After a morning spent at your own leisurely pace, in the afternoon you will be transferred to the authentic gulet built by skilled Turkish craftsmen according to the traditional fashion; meet and greet the crew and enjoy



the welcome dinner as an introduction to the gastronomic delights that await you in the course of the next seven days; start an unparalleled experience on the sparkling Adriatic Sea, getting acquainted with the diverse local customs and watching endless mountain landscapes raising like a curtain behind the rugged shore while sailing among and along the scattered islands and islets.

### Day 9. Ston, Pelješac and Orebić

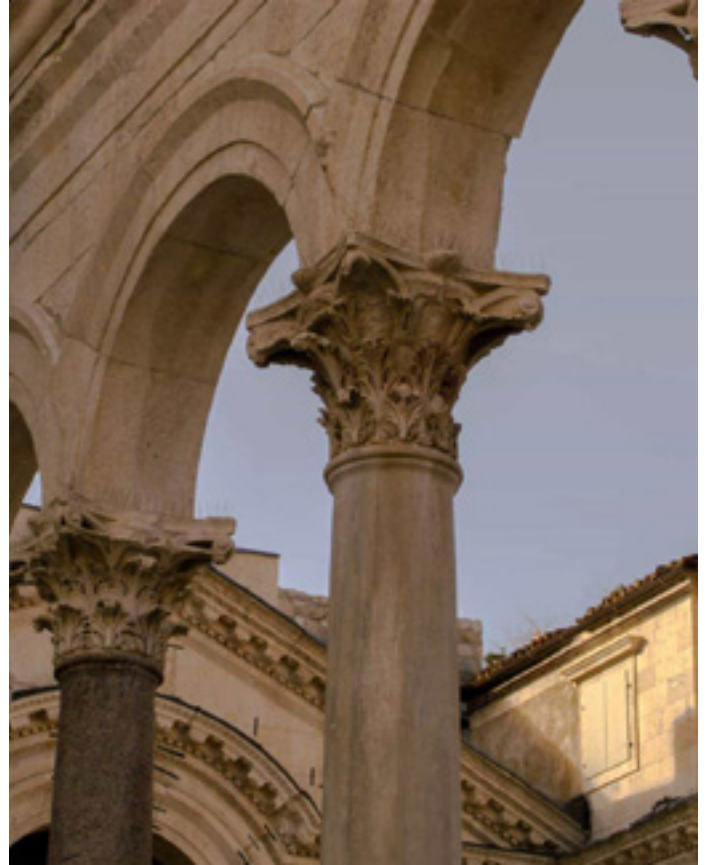
After a morning tour of the **Ston** walls, the longest uninterrupted walls in Europe and the second longest in the world, drink your first cup of coffee for the day before embarking on a boat tour to a private island for an exclusive oyster-tasting experience. The visit to the fascinating **Pelješac** Peninsula, Croatia's famous wine region and the sanctuary of gastronomic delights, will satisfy even the most refined palates. Spend the night in **Orebić**, a lively seaside town on the southern side of the Pelješac peninsula.

### Day 10. Pelješac and Korčula

Spend a leisurely morning by swimming in the pristinely clean Adriatic Sea or soaking in the sun on one of **Pelješac's** secluded beaches. Alternatively, you can also discover some of the most renowned wine-producers in the region, before embarking on a short sailing trip to the nearby island of **Korčula**, where we have prepared a special treat for you – a cooking class which will allow you to taste the culinary rhapsody of flavours in one of the local taverns.

### Day 11. Sailing day

After several eventful days of touring the natural, historical and gastronomic sites along



the Southern Dalmatian coast, use this day to relax and enjoy the pristinely clear waters of the Adriatic en route **from Korčula to Hvar**. Our skipper will make sure to stop at all the most beautiful coves and bays along the way, allowing you to make the most of a day spent at leisure.

### Day 12. Hvar

Tour the agricultural landscape set up by the ancient Greek colonists in the 4th century BC that is still in use, the UNESCO heritage site - Stari Grad (Pharos) Plain; homey lunch and wine tasting at an agritourism estate, consisting of locally grown ingredients; panoramic ride through deserted villages scattered across the island to the stylish town of Hvar; visit to the fortress overlooking the town and the beautiful bay graced with Paklinski Islands; easy descent through the delightful botanical garden to the old town; visit to the Benedictine monastery harbouring yet another UNESCO-protected cultural heritage – the agave lace.



## Day 13. Brač

Meet our favourite, “*hardworking*” island, famous for its stone and lamb – the island of Brač; visit to the stonemasonry school in Pučišća; visit an abandoned shepherd’s village and taste the flavours of the local dishes combined with homemade wines; reach the highest point of the island to absorb the panorama and gaze upon the waters of the Central Dalmatian Adriatic; participate in an olive oil tasting in the Oil Museum situated in the smallest and the oldest village on the island; discover beauties of the island life and visit the Island of Brač Museum to learn more about the culture and specificity of this island.



## Day 14. Split and Trogir

Start the day by exploring the UNESCO-protected historical core of Split: Diocletian’s Palace, Peristyle, Imperial substructures, picturesque streets and squares, temples, sphinxes, fruit and fish market, and medieval palaces. After the guided tour of the city’s main landmarks, you will be taken on a culinary tour complete with a private cooking class which connects the city’s five “Ps”: Pazar (farmer’s market), Peristyle, Pjaca (central

town square), Peškarija (fish market) and Prokurative Square. Sail to Trogir for farewell dinner and overnight.

## Day 15. Trogir - departure

The day of the departure has come, but we trust that the experiences you have lived in the course of the past two weeks will become life-long memories to be cherished, revisited and retold for many years to come.

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## TECHNICAL INFORMATION

<b>Tour duration:</b>	15 days/14 nights
<b>Period of year:</b>	May to October
<b>Arrival Airport:</b>	Zagreb, Split, Dubrovnik
<b>Departure Airport:</b>	Split, Dubrovnik, Zagreb
<b>Travel Visas:</b>	Passengers from EU and English-speaking countries do not require Croatian Visa.
<b>Travel insurance:</b>	Advisable and available on request
<b>Overnights:</b>	Split, Moštar, Cavtat, Secret coves and small historic towns ( <i>while on board</i> )
<b>Accommodation:</b>	Boutique heritage hotels & Turkish gulet
<b>Tour style:</b>	Combined land and sailing tour
<b>Tour pace:</b>	Easy
<b>Activities:</b>	Exploring history and gastronomy, walking, swimming, relaxing
<b>Features:</b>	Historical sites, UNESCO sites and intangible heritage, local people
<b>Available options:</b>	This fully customizable tour can be split in two, land and sea-based program.

**Inclusions:** accommodation based on bed & breakfast, Turkish gulet at a private yacht based on half-board, complete program with all entrance fees, transportation, road taxes, all tastings and meals as per program, tour guides, organisation, 24/7 agent support & VAT.





**Montenegro**  
Wine cellars, vineyards and  
restaurants.

# Wine route of Montenegro

*A whole day trip to visit Plantaže wine cellars, vineyards, production facilities and restaurants, all along with gastronomic experiences at mentioned locations.  
Program applicable on individuals and group visits.*

## Old cellar

Visit Stari podrum, the company's oldest wine cellar. Stari podrum has been renovated and transformed into a space for aging special, limited edition of wines, as well as for experimental vinification, with a capacity of 3 million liters and an unforgettable tasting room with oak tables and unique surroundings. Around 100 micro-vinifications are made per year in this cellar.

From our host and technologist find out all about the history of this place and most valuable wines we keep here, enjoy in your national breakfast and privilege to taste wines directly from oak barrels.



## Ćemovsko polje cellar & production lines

Most of the wine production takes place in this cellar, with capacity of amazing 28 millions liters. It has brand new equipment and the latest global trends in production and technology are applied right here.

Accompanied by our technologist, take a walk through the main base of our huge company, while hundreds of hard passionate workers create magic around you. Get acquainted with the production processes and personally watch the wines that conquer the world come off the from production line.





## **Vineyard Čemovsko polje**

Thirty kilometers from the Adriatic Sea, next to lake Skadar, are infinite rows of grapevines form one of the largest and most beautiful vineyards in Europe – Čemovsko polje. It covers 2.300 ha with around 11.5 million grapevines.

The vineyards are boarded on one side by riverbed of Cijevna, subterranean river, which in seeking its way to Morača river and the sea, broke through the rocks and created a picturesque little canyon. In the riverbed of Cijevna, layers of different types of stone can be seen, the same ones on which our vineyards lie.

Extremely small amounts of precipitation and lots of sunny hours complete the picture of this region, which you can only imagine in colors and sounds of hot summer. But this scorching sun, which shines up to twelve hours a day during summer time, is only one of the challenges that grapevine face in Čemovsko polje. The other challenge is the soil, heavy and skeletal, composed of chalky limestone, sand and gravel-strewn with many polished pebbles.

Even though it may seem impossible, 95% of Čemovsko polje has been picked manually.

More than 2,000 people participate during the harvest, which lasts from August to the end of September. Sometimes it really does seem like some scene from an adventure movie. Montenegro is a nation with heroic hearts but also with a lyrical soul. And our Čemovsko polje is the same. Created in the battle between man and stone, grapevines and heat, love and passion for this place have lasted for more than half a century. That is the greatest secret of Čemovsko polje – the powerful synergy of epic and lyrical. And there lies the secret of our wine as well. Tourist train and our guide is ready to take you on this adventure.

## **Šipčanik wine cellar**

Šipčanik, a majestic wine cellar and former military airport, has been transformed into an impressive space for aging wine, located in the heart of the vineyard. The basement is positioned at an average depth of over 30 meters below ground. In the form of a spiral tunnel, 356 meters long, with an average width of 13.5 meters and height of 7 meters, it extends to over 7000 square meters. The

temperature is almost constant and is between 17 and 19 degrees, while humidity is 80%. Šipčanik represents a real treasure for the Plantaže company and all our visitors, where at any given time, two million liters of wine are left to age.

Right here, you will enjoy a selection of diverse wines and food, carefully presented by our expert sommeliers.

### ***Plantaže restaurants***

The land of Montenegro is best to experience through food and wine. Within the restaurants of our company Plantaže, 13. jul – Plantaže and Restaurant Jezero, guests have the opportunity to enjoy a great variety of fish and meat specialties. Here you will have a unique and unforgettable experience, in a place where some of the most authentic European wines are born, bringing you rich memories of the taste of Vranac and Kršć, as well as national cuisine specialties prepared by the top chefs of Plantaže's restaurants. Upon request, in the spring and summer months we can organize a pleasant ride on a tourist boat on Skadar Lake.



There is no better way to finish your day, than enjoying a carefully chosen food and wine pairing in the hearth of national park Skadarsko Jezero, in the same name restaurant.

### **INFORMATION:**

The logo for Plantaže, featuring the word "Plantaže" in a stylized, cursive script font, with a horizontal line underneath.

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Crna Gora

Put Radomira Ivanovića 2, Podgorica



# Bosnia and Herzegovina





# With wine through time

*Bosnia and Herzegovina inherits the culture of wine growing and producing from the Illyrian period.*

*You will feel authentic Herzegovinian village ambience and taste traditional wines Zilavka and Blatina and traditional cuisine.*

## Day 1. Sarajevo

Arrival to Sarajevo, meeting with tour escort and transfer to the hotel. Dinner and overnight at the hotel.

## Day 2. Kraljeva Sutjeska

After breakfast, excursion to **Kraljeva Sutjeska** (60km from Sarajevo), a place where you will see the oldest mosque, Monastery and Museum of medieval Bosnian history and Statue of the last Bosnian Queen Katarina. Return to Sarajevo, dinner and overnight.



## Day 3. Sarajevo

After breakfast, tour with a local guide: **Baščaršija** (the best preserved old bazaar in the Balkans), Bey's Mosque (1580), Old Serbian Orthodox Church (with its Museum of Icons), Old Jewish Temple (1581), Catholic Cathedral, Tunnel Museum (unique opportunity of rescue from the surrounded Sarajevo during last war 1992-1995). Afternoon free at leisure to explore the beauty of Sarajevo on your own.

## Day 4. Mostar

After breakfast, departure to **Mostar** - the Gem of Herzegovina. After panorama, continues walking tour through the old part of town –its ancient walls tell timeless tales of the way it used to be – The Old Bridge area, Koski Memhmed Pasha's or Karadoz-Bey's Mosque, and the Turkish style house.

## Day 5. Wine and food tasting

Bosnia and Herzegovina inherits the culture of wine growing and producing from the Illyrian period.



After breakfast, on the way to vineyards of Herzegovina we stop at **Žitomislići** - Žitomislići Monastery, which was built for the first time in the 15th century. After a panorama view of vineyards, visit the winery and test the autochthonous wine Blatina and Žilavka of the cellar at Cerno (30km from Moštar). You will feel authentic Herzegovinian village ambience and taste homemade specialties. In the evening return to **Moštar** for dinner and overnight

### Day 6. Wine and food tasting

On our way through eastern Herzegovina, first point is **Blagaj** (12 km from Moštar)- the town where one of the strongest karst spring is placed, near by Islamic Monastery – famous Dervish Tekia, today an attractive cultural monument, built in the 16th century. The trip goes on to Stolac in which is the most beautiful and significant necropolis of “šćekak”, the original BH tombstone. Visit to family run winery Zadro near Stolac, testing traditional wines and the traditional cousine. After an interesting tour through Herzegovina, return to Moštar.



### Day 7. Moštar - Sarajevo

After breakfast, departure to Sarajevo for the return flight.

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**FORTUNA**  
 **TOURS**  
DESTINATION MANAGEMENT COMPANY





# Northern Macedonia

thousands of year's history in  
wine making excellent wines  
and cuisine.





# North Macedonia wine route

*2,300 years ago exactly Alexander the Great during their expeditions supplied the troops with wine in Tikves region. Our wine routes are bearer of a wonderful and impressive heritage.*

## Day 1. Chateau Kamnik

### *Skopje wine district*

Meet and greet at the **Skopje Airport** and transfer to the optional accommodation in 3 to 5 star hotels. After a short break transfer to the **Chateau Kamnik**. Authentically Macedonian, the Kamnik winery expresses the greatness of the ancient Macedonian traditions, spirits and soil, in a truly contemporary wine style.

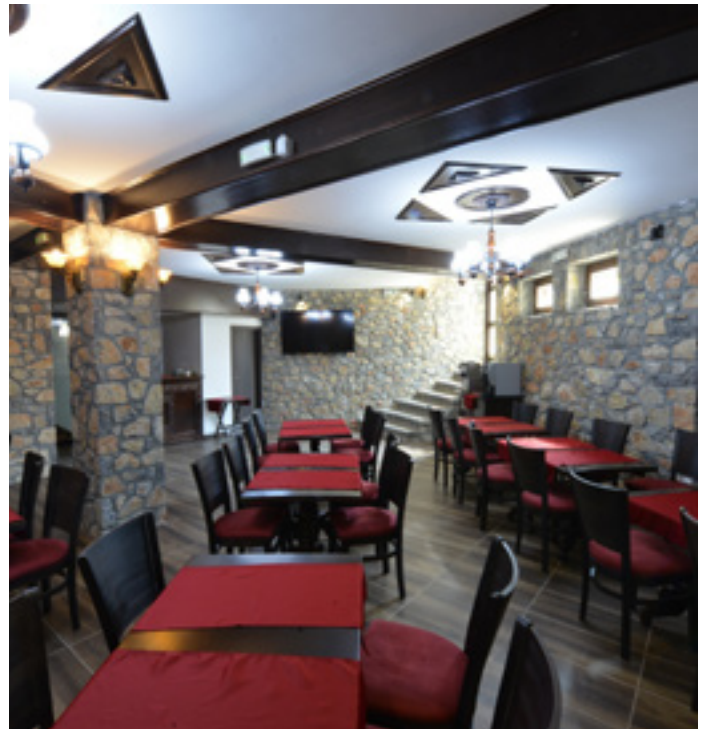
Blending past and future, traditions and the sophisticated state-of-the-art approach, nature and science, challenges us to find the most captivating wine tastes.

The aims and visions of the winery team are set to keeping the historical and traditional values alive, adapting them to the demands of the modern fine wine market, simultaneously examining the opportunities that the advanced technological applications unfold for us. Kamnik wines are available in London's Michelin Star restaurant and bar Hide, by Hedonism Wines and Ollie Dabbous.

Dinner in a national restaurant with traditional music. Overnight.

## Day 2. Ohrid

After breakfast we travel to **Ohrid**. Ohrid and Lake Ohrid were accepted as Cultural



and Natural World Heritage Sites by UNESCO. Ohrid is one of only 28 sites that are part of UNESCO's World Heritage that are Cultural as well as Natural sites. 365 churches, one for each day of the year, and has been referred to as a "*Jerusalem of the Balkans*".

Accommodation is optional in winery Mal Sv.Kliment or in 3-5 star hotels.

Winery Mal Sv.Kliment is a small family winery, dedicated to the production of wines, produced with great care, passion and the highest quality grapes. In doing so, they produce only a few thousand bottles each year. The vineyards are located in the Ohrid region, a few kilometers from the town, to the

lake and the mountains. Vineyards are small and traditional agricultural areas. You will have the opportunity for a unique experience:

1. Sailing and wine (Unique experience with sailing through the waters of Lake Ohrid. We offer you the opportunity for a different experience of the city. This activity includes tasting our wines produced in the Ohrid region. The number of people is limited).
2. Picnic in the vineyards (transfer and walk through traditional vineyards in the village Klimeštani and picnic with local snacks and wine from the vineyards. The number of people is limited).

Optional visit of Bay of bones (neolithic village) or museums and many churches.

Also you will have an unique opportunity to visit a handmade paper shop, or little artistic galleries.

Dinner in a national restaurant (ohrid trout or many authentic dishes). Overnight.

### Day 3. Bitola

After breakfast travel to **Bitola**. Bitola, known during the Ottoman Empire as Manaštir or Monaštir, is one of the oldest cities in North Macedonia. It was founded as Heraclea Lyncestis in the middle of the 4th century BC by Philip II of Macedon. The city was the last capital of Ottoman Rumelia, from 1836 to 1867. The city stands at an important junction connecting the south of the Adriatic Sea region with the Aegean Sea and Central Europe, and is an administrative, cultural, industrial, commercial, and educational centre. It has been known since the Ottoman period as *“The City of The Consuls”*, since many European countries had consulates in Bitola. According to the 2002 census, Bitola is the second-largest city in the



country. Visit of Ciflik winery, degustation, and visit of an old Jewish cemetery. Accommodation is optional in 3-5 stars hotels. Visit of the museum where Kemal Ataturk was going in school, and dinner in a national restaurant with local food. Overnight.

### Day 4. Kavadarci

**Kavadarci** is biggest city in Tikves region, where Alexandar the Great 2300 years before take a wine for his soldier's. Accommodation is optional in 3star hotel or private Vila's or in Monastery from 15th century.

Visit of the biggest winery on the Balkan/ Adriatic area, winery Tikves established in 1885. The winemaking tradition in Macedonia and the Tikveš region is long for centuries. Since the times of the Roman Empire it has been written that Macedonia produces amazingly powerful wines with a scent of the vibrant south, the taste of songs and laughter of the people living in this region.

Countless hardworking and skillful wine-growers from the past and the present have been part of the birth of the long winemaking tradition in our country, especially in the region of Tikveš.



The immense emerge and promotion of our fine wines all around the world is the result of the significant contribution of the visionaries at Tikveš Winery.

In the evening you will have an unique opportunity with internationally renowned artist Igor Josifov (have work with Marina Abramovic, including portraits of inspirational leaders such as Nelson Mandela that was exhibited at Palazzo Mora for the exhibition Personal Structures organized by the European Cultural Centre in the context of la Biennale di Venezia 2019) to taste organic wines of 2 small winery Badi and Naumcev and local food mixed with excellent art of Igor. Overnight.



## Day 5. Disan and Demir Kapija

After breakfast we will go to **Disan** village where there is winery Venec, with the most beautiful nature surrounding the winery, and excellent wine. There are some artifacts from ancient times, and there is a world famous **crater from Koresnica**. After that we will go to **Demir Kapija**, and visit the wine museum. Accommodation is in winery Queen Marija. Back in 1927 after being consulted by his Royal experts that among other places in the Balkans, the land near the legendary gorge '*Demir Kapija*' is most fertile and perfect for growing grapes and wine production, King Aleksandar Karadjordjevic decided to build his royal property there. His ambition was to create a wine and a place with extraordinary quality exclusively for the needs of the Royal Family. The king named the property '*Queen Maria*' after his wife, Maria Karadjordjevic.

Degustation and dinner in winery. Overnight stay.



## Day 6. Stip

After breakfast we will travel to **Stip**. Visit Ezimit winery. Ezimit is situated on the outskirts of Stip. Ezimit winery was established in 1991, and has over 400ha of vineyards as well as a capacity of over 25 million liters. Ezimit winery produces wines from more than 30 different grape varieties, domestic as well as international. In the past 25 years Ezimit winery has been sold in more than 40 countries around the world. Lunch and visit to the archeological site Isar. Travel to **Skopje**.

Optional can have another night in Skopje or if it is organized can live.



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**Serbia**  
taste remarkable wines in the  
Serbian Tuscany.



# One-Day tour with three winery tastings

*Step into royal shoes, enjoy the breathtaking nature of Central Serbia and taste remarkable wines in the Serbian Tuscany.*

## **Petar's house & The Royal cellar**

The oldest archive wines in Serbia. Petar's house nowadays is a museum gallery. Royal cellar has two underground floors with constant temperature of 8 degrees Centigrade and 99 barrels of four thousand liters each. This cellar keeps some archive wines made of domestic grape sorts, so they are the oldest in Serbia.



## **Winery Aleksandrovic**

Original blend composition from 1932. With 75 hectares of vineyards and annual production of 300,000 bottles, most treasured wine of the winery Aleksandrovic is a white wine 'Trijumf' (Triumph), produced in accordance with the original blend composition from 1932. They received the original recipe for Trijumf from the royal cellar master Zivan Tadic who was the winemaker of the Karadjordjevic royal house before the World War Two. Trijumf was served at a few European royal courts at that time.



## Winery Arsenijevic

Beside winery Aleksandrovic, beautiful village of Vinca offers winery Arsenijevic. This winery has a family tradition in which the generations involved in growing vines and making quality wines, continuing the young generations combination of experience and modern technology. Today wine cellar Arsenijevic is producing their wines using about 11 hectares of vineyards, planted highquality sorts of grapes, Sauvignon, Chardonnay, Cabernet Sauvignon and Hamburg.



Package includes: 3 winery tastings, sightseeing tour, lunch, entering tickets, transfers by high class private car/Van/Coach, guide.  
Linch á lacarte not included.

## INFORMATION:

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**10.30 - 11.00**

Departure from Belgrade by schedule.

**12.15**

Arrival in Topola and Oplenac. Sightseeing tour.

Visit to the Endowment of King Petar I which encompasses the church of St. George, the dynastic tomb of the Karadjordjevic family, Petar's house and the Royal cellar. The church of Saint George on Oplenac dominates the landscape of this part of Sumadija. It is the five-dome church built in the Serbian-Byzantine style, out of famous white marble from the nearby Vencac Mountain. It was built as the temple and mausoleum of the Karadjordjevic dynasty and its interior is decorated with mosaics, made from 40 million pieces in 15 thousands shades of colors. The endowment also includes Petar's house, which is nowadays a museum-gallery, with the thematic exhibition related to the Karadjordjevic dynasty and the royal cellar that has two underground floors with constant temperature of 8 degrees Centigrade, and 99 barrels of four thousand liters each. This cellar keeps some archive wines made of domestic grape sorts, so they are the oldest ones that can be found in Serbia.

**13.00**

Departure to Vinca. Visit to the winery Aleksandrovic.

With 75 hectares of vineyards and annual production of 300,000 bottles, most treasured wine of the winery is a white wine 'Trijumf' (Triumph), produced in accordance with the original blend composition from 1932. They received the original recipe for Trijumf from the royal cellar master Zivan Tadic who was the winemaker of the Karadjordjevic royal house before the World War Two. Trijumf was served at a few European royal courts at that time.

Sightseeing of the winery and vineyards, including wine tasting of 4 different types of wine. Also, visit to nearby winery Arsenijevic with wine tasting.

**14.30**

Lunch in national newly opened restaurant *Knezev han*.

Restaurant is overlooking on the Karadjordje monument (founder of the Karadjordjevic dynasty) and his fortified town including The Church of The Holy Mother.

**15.45**

Departure to Belgrade.

**17.00**

Arrival in Belgrade. End of the tour.



# Monasteries, Wines and Gastronomy of Serbia in 6 days

## Day 1. Belgrade

Arrival to Belgrade Airport, welcome by Panacomp English speaking professional guide and transfer to centrally located Belgrade hotel, accommodation. Belgrade city tour: the Parliament, National Theater, Saint Sava Orthodox Cathedral, Kalemegdan Fortress...Welcome dinner, overnight.

## Day 2. Manasija and Ravanica monasteries

After breakfast drive along the Highway E75 direction south and visit to the Manasija and Ravanica monasteries. Big traditional lunch -homemade sarma, fantastic Serbian roštilj (grilled meat). Accommodation in 4 stars **Hill Hotel** in Jagodina. Dinner (optional), overnight.

## Day 3. Krusevac and Aleksandrovac

After breakfast drive direction **Krusevac** and visit to the Lazarica Church. Continue to the Naupara Monastery and sightseeing. Drive on to Kalenic Monastery and monastic lunch, tasting of wines produced by nuns. Continue to **Aleksandrovac** wine region and wine tasting with traditional snack in authentic wine cellar. Drive to Kopaonik Mt/National Park and accommodation in 4 stars hotel. Dinner, overnight.



## Day 4. Ibar River Valley, Kragujevac and Arandjelovac

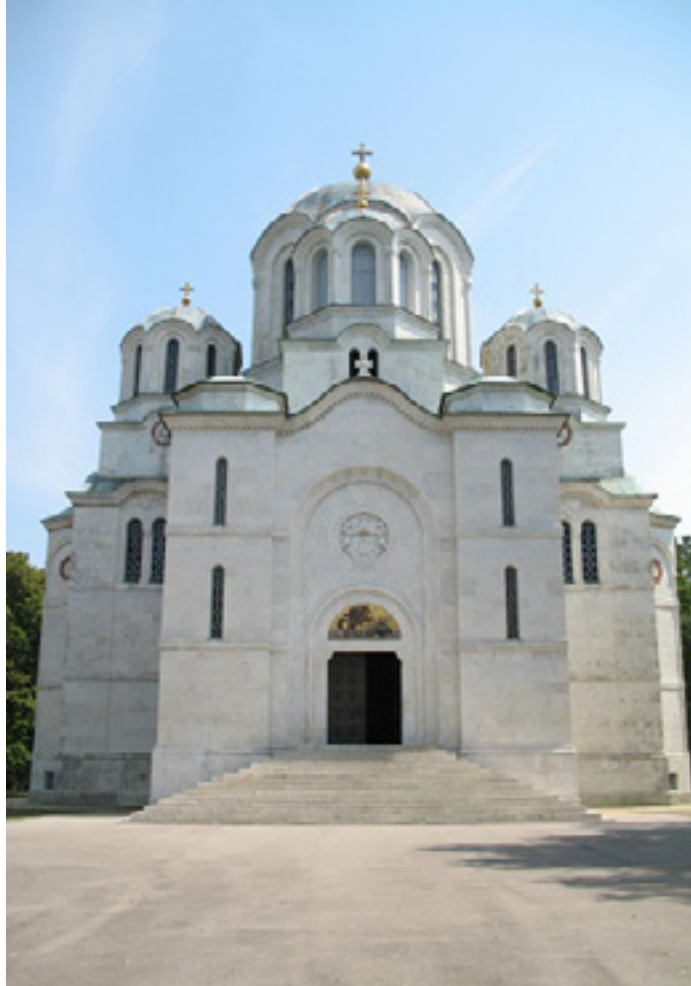
After breakfast drive along the **Ibar River Valley** to Studenica Monastery and sightseeing. Monastic lunch and tasting of the monastic red wine. Continue via **Kragujevac** to **Arandjelovac**. Big traditional dinner with wine tasting in the famous Winery. Accommodation in 5 stars Izvor Hotel in Bukovicka Banja Spa, overnight.

## Day 5. Oplenac and Belgrade

After breakfast tour of the Royal Mausoleum in **Oplenac** with the Saint George Church, which features beautiful mosaics. Continue to **Belgrade** and accommodation in 4 stars centrally located hotel. Short free time at leisure. Big farewell dinner in Skadarlija Restaurant. Overnight.

## Day 6. Departure

After breakfast transfer to Belgrade Airport, departure flight and end of program/services.



**Included:** transportation with AC high tourist class mini bus, 2 BB in 3+/4 stars centrally located Belgrade hotel – double occupancy, traditional dinner in Belgrade, traditional lunch on Day 2, 1 HB in 4 stars hotel in Jagodina, lunch in Kalenić Monastery with wine tasting on Day 3, wine tasting in Winery in Aleksandrovac, 1 HB in 4 stars hotel in Kopaonik, lunch in Studenica Monastery with wine tasting on Day 4, 1 BB in 5 stars hotel in Bukovička Banja Spa, rich traditional dinner with wine tasting in the famous Oplenac Winery, entrance fee for the Oplenac Royal Mausoleum, farewell dinner in Skadarlija Restaurant, 24 hours Panacomp Wonderland Travel professional guidance and support.

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Republic of Serbia



# Monasteries, Wines and Gastronomy of Serbia in 9 days

## Day 1. Belgrade

Arrival to Belgrade Airport, welcome by Panacomp English speaking professional guide and transfer to centrally located Belgrade hotel. Big welcome dinner at the famous Zornica kuca Estate/Restaurant, some 30 km south of Belgrade, with flute music entertainment. Overnight.

## Day 2. Belgrade - Topola Oplenac - Kuca Colovica luxury rustic resort

After breakfast drive to **Topola** and visit to the Royal Mausoleum of Karadjordjevic family and the Saint George Church with beautiful mosaics. Wine tasting and traditional brunch in authentic wine cellar. Continue to the luxurious rural complex of the **Kuca Colovica** in central Serbia and cordial welcome - homemade quince rakija, brandy and slatko preserves. Luxurious accommodation. Big traditional dinner in the Old House which features 200 years old fire place with Cabbage Casserole, roasted lamb and interactive actions (cooking under supervision of experienced hosts, preparing gibanitza-cheese pie and other Serbian authentic specialties). Overnight.

## Day 3. Kuca Colovica activities



After breakfast full (relaxed) day in outdoor and agricultural and traditional activities like feeding domestic animals, milking sheep or goat, gardening, food preparation or swimming at the pool... Services: full board.

## Day 4. Kuca Colovica – Vracevsnica Monastery – Zlatibor Mt

After big traditional breakfast drive to Vracevsnica Monastery and sightseeing. Continue to **Gornji Milanovac Municipality** and to the rustic rural household which provides tourist services and cordial welcome by hosts dressed in traditional costumes, followed with big traditional lunch. Culinary workshop or glass painting workshop or massage with raspberries. Continue to **Zlatibor Mt**, the

most famous mountainous tourist center of Serbia and hotel accommodation. Dinner and overnight, wellness available.

### **Day 5. Zlatibor – Sirogojno**

After breakfast full day excursion to Staro Selo Sirogojno Open Air Museum, sightseeing, followed with the finest traditional lunch eaten with wooden spoons. Traditional Fashion show - hand-knitted wool jackets of Sirogojno Style and tasting of excellent dried berries by Sirogojno Company of the Knitters Museum. Continue to the **Ljubis** village and visit to the trout pond and big traditional dinner with brass music at the renowned restaurant. Return to Zlatibor hotel and overnight, wellness available.



### **Day 6. Zlatibor - Zlakusa potters - Belgrade**

After breakfast drive to Belgrade with break for visit to the Terzica Avlija Ethno Park in Zlakusa village, known for numerous pottery manufacturers. Big traditional brunch with folklore performance or pottery manufacture presentation (active participation if wanted). Drive to **Belgrade** and accommodation in centrally located hotel in Belgrade. Dinner in hotel, overnight.

### **Day 7. Belgrade**

After breakfast transfer to the Nase Ruke Association of numerous handwork and old crafts artisans. Interactive workshops - making Serbian opancil (eather shoes), making souvenirs, embroidery and weaving course.... Traditional lunch. Return to Belgrade and 2,5 hours Belgrade city tour - the Parliament, the National Theater, the Saint Sava Orthodox Cathedral, Kalemegdan Fortress... Dinner at hotel, overnight.



## Day 8. Belgrade

After breakfast visit to the either Nikola Tesla Museum or the Museum of the Serbian Orthodox Church or the Ethnographic Museum. Free time at leisure and individual program. Farewell dinner, overnight.

## Day 9. Departure

Transfer breakfast transfer to Belgrade Airport, departure flight and end of program.



**Included:** transportation with AC high tourist class mini bus, 2 BB and 2 HB in 3+/4 stars centrally located Belgrade hotel – double occupancy, big traditional dinner in Zornića kuća Restaurant in Belgrade, entrance fee for the Oplenac Royal Mausoleum, big traditional lunch with wine tasting in Oplenac Winery, 1 HB and 1 FB at the luxurious rural tourist complex of Kuća Čolovića, activities, big traditional lunch with activities in rural tourist household, 2 BB in 4 stars Zlatibor hotel, entrance fee and traditional lunch at the Staro Selo Sirogojno Museum, mini fashion show of Sirogojno Style handwork and tasting of dried berries of the Sirogojno Company, big traditional dinner with brass orchestra performance in Pećinar Restaurant in Ljubiš village, entrance fee, traditional lunch and presentation of pottery manufacture at the Terzić avlija Ethno Park in Zlakusa village, traditional lunch and activities at the Naše ruke Association, traditional dinner in Skadarlija Restaurant, entrance fee for Belgrade museum, 24 hours Panacomp Wonderland Travel professional guidance and support.

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# Serbia Wine Tour

## Day 1. Belgrade - Smederevo – Winery - Jagodina

Morning departure from **Belgrade** and drive along highway to **Smederevo**. Tour of the impressive Smederevo Fortress, presentation of wine knights dressed up in medieval costumes and wine tasting. Continue to the Despotika Winery, walk through the vineyards and introduction into secrets of successful wine growing and wine production. Tour of the interesting exhibition of especially collected historical documents and tools for grape growing and wine production in Serbia. Tasting of delicious Prokupac and Morava wines with brunch. Continue to Jagodina and accommodation at the Hill Hotel. Traditional dinner, overnight.



## Day 2. Jagodina - Ravanica Monastery - Zupa Winery - Vrnjacka Banja Spa

After breakfast drive to Ravanica Monastery, and touring one of the best examples of the Medieval architecture and fresco painting of Serbia and the principal and the largest endowment of Prince Lazar who intended it for his burial church and was buried here after the tragic Battle on the Kosovo Field held on St. Vitus Day, 28 June 1389 between the Serbian and the Ottoman armies. Visit to the Temet Winery and short walk through the vineyards, followed with wine tasting and authentic brunch. Continue to **Aleksandrovac** - the Zupa wine region of Serbia and cordial welcome at the Nikolic Winery. Walk through the vast estate of rich vineyards that entirely surround the winery complex, introduction into technology of wine growing and production. Tasting of original brandy and wines, among which the Prokupac wine variety is the most celebrated, being the authentic Serbian red wine sort known even in early Middle Ages. Traditional lunch. Drive to **Vrnjacka Banja Spa** and accommodation in luxury apartment complex. Free evening, wellness options available, overnight.



### Day 3. Vrnjacka Banja Spa – Topola Oplenac

After breakfast drive to **Topola** and tour of the Royal Mausoleum complex with the wonderful Saint George Church which features wonderful mosaics, entirely surrounded with beautiful park and vast vineyards. Visit to the PIK Oplenac Winery and wine tasting, after introduction into technology of wine production. Wine tasting. Continue to the Vrbica Tarpos Winery and tasty lunch with tasting of selected wines Sauvignon “Lipar”, Menuet Chardonnay, Tarpos Merlot, Orasac Cabernet and Tarpos Rose along with grilled dried plums filled with cheese and bacon; goat cheese rolls, roasted peppers or zucchini and smoked ham, Kaymak from Sumadija region, goat cheese with rosemary, figs stuffed with Gorgonzola cheese, Njegusi smoked beef, Mellon rolled



with Njegusi smoked ham; buckwheat rolls stuffed with goat cheese and herbs; grape pickled salad.... Drive to **Belgrade**, evening arrival and big traditional dinner (renowned tasty Serbian roštilj - grilled meat) with tasting of finest fruit brandies, wines and smoked delicacies. End of program and services.

**Included:** high tourist class transportation; entrance fee and wine tasting with Medieval wine knights presentation at the Smederevo Fortress; wine tasting and brunch at the Despotika Winery; 1 HB at the Hill Hotel in Jagodina; wine tasting with brunch at the Temet Winery in Jagodina; big traditional lunch with wine tasting at the Nikolic Winery in Aleksandrovac; 1 BB in the Vrnjacka Banja apartment complex-villa; wine tasting with brunch at the PIK Oplenac Winery in Topola; big lunch with selected wines at the Tarpos Winery; farewell dinner – Serbian roštilj – grilled meat with tasting of authentic wines, rakija/brandies/ and smoked delicacies, 24 hours professional guidance and support of Panacomp Wonderland Travel LCC Serbia.

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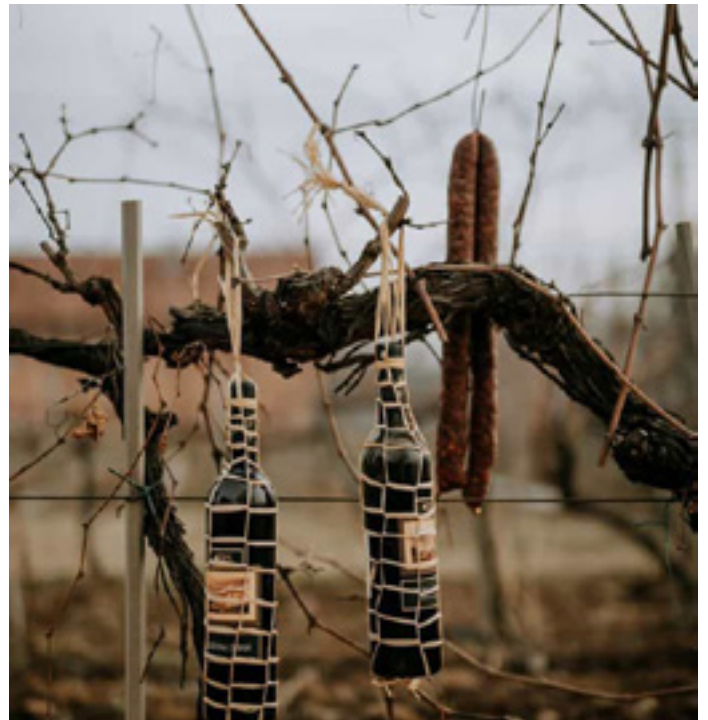
# Curiosities

*Working in the vineyards was very heavy and to protect grapes from the weather conditions was even more difficult. So during the times people in this region established some rituals and followed it up to these days.*

There are 5 obligatory Saints who are known as protectors and helpers in viniculture:

## St Vincent

On 22nd of January winegrowers are going for the first time in the year to visit vineyards, to cut some branches and put them in the water and forecast the harvest. Also putting the vine with homemade sausages and ham and bacon to push the vine to give better harvest. At the same date looking on the roofs of the houses to see if the snow is dissolving and water drops are falling from the roof it will be a good year for the vine (a lot of water, lot of wine).



*Photo: St Vincent – Source Tourist board of city of Ilok*



## St George

(23rd of April) Patron of hilling, beginning of the Spring. Animals are going to grasslands, decanting old wines. Tradition is that on that day people are lighting up bonfires, dancing and singing and celebrating the Spring.

*Photo: St George Source Tourist board of city of Velika Gorica*



## St John the baptist

(24th of June) up to this date , the second hilling of the vineyard should be done. People are lighting up bonfires and blessed candles as a protection against the hail. In some areas it is time when winegrowers are putting straw man and clings inside vineyards against the birds. In some other parts of Croatia they are putting straw man and clings on the 10th of August.



*Photo: St John the baptist Source Tourist board of city of Karlovac by Izvan fokusa*



## St Michael

(29th of September) Patron of vineyards and usually starts of the harvest. Each region has different habits during the harvest, but in the Northern Croatia there is one very old and rare habit. When the last baunc is cut , 3 berries are put on the vine to give the vine also a chance to drink.

*Photo: St Michael Source Tourist board of city of Trilj*

## St Martin

(11th of November) also known as a Patron on viniculture. a lot of different types of baptising the wine, depends on the region. But common to all of them is a lot of food and drink. Typical dish for this festival is baked goose with a specific kind of pasta, something like blini or tortillas.



*Photo: St Martin Source Tourist Board of Municipality Štrigova*

Since 14 century there is one kind of a law regarding wine and viticulture named **KRIŽEVAČKI STATUT** where are written all regulations about the wine and vineyards. In Dalmatia there are very similar documents made by Venice and which was a law about wine.

There is one special kind of jar consisting of 3 connected pots and inside is wine which is a way to say welcome to the guests who has to drink it at once.

It is just a very brief about traditions but there is much more about each.



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