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Location	Area	Rooms
Poreč	160 m2	4

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Location	Area	Rooms
Novigrad	120 m2	3

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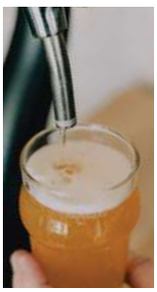
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WEB PORTAL LAUNCH

JANUARY 2024

Exploring the Art of Living

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Dobrodošli



Welcome

Ivan Mikulić
DIREKTOR IZDANJA / PUBLICATION DIRECTOR

Istra uspješno radi na tome da i budućnost bude zelena. Ovaj broj posvećen je upravo toj temi, zamišljen kao hommage pojedincima i tvrtkama koje vode brigu o tome kako će život budućih naraštaja izgledati. Kroz priče koje donosimo shvatit ćete kako je prvi korak prema održivosti onaj kojeg sami možete učiniti, i iako u početku zahtjevan, u konačnici je prirodan i jedini ispravan. Najbolji pokazatelj je ponos ljudi koji su tim putem već krenuli, i rezultati koji su im, poput nagrade, ubrzo stigli.

Razgovarali smo s vinarima okrenutim ekološkoj proizvodnji vina, pomno bilježili svakodnevicu onih koji i privatno žive u suživotu s prirodom u nadi da ćemo vas (i sebe) inspirirati na neke nove korake, prošetali smo pogonima ekološke proizvodnje istarskih pivovara i destilerija, sve kušajući fenomenalne proizvode nastale u proizvodnim procesima koji se vode načelima prirodnog, lokalnog, održivog.

Kulturna događanja koja vam donosimo ponovo će vas voditi po cijeloj Istri. Ovu jesen sanjat ćemo knjige u Puli, uživati u dokumentarcima u Poreču, biti aktivni u Umagu, Novigradu, Labinu, Karojbi.

Poseban dragulj ovog broja, na koji smo silno ponosni, je autorizirani intervju sa najpoznatijim Motovuncem, legendom automoto sporta – Marijem Andrettijem.

Još jednu novost s veseljem najavljujemo - intenzivno radimo na web platformi koja će biti obogaćena dodatnim sadržajem između tiskanih brojeva. U siječnju 2024. ćemo je pustiti “uživo” u punom obimu i tako uz Instagram biti dostupni i online.

Planovi su nam veliki, ideje se roje u glavi, i nastojat ćemo ih bar dio ostvariti već do sljedećeg broja. Hvala svima koji se javljaju za suradnju, otvoreni smo i uvijek volimo čuti ideje te ih realizirati. Magazin iniciran zbog ljudi koji inspiriraju ni ne smije biti drugačiji.

Vidimo se u proljeće 2024. ▽

Istria is working its way towards a green future. This issue is conceived as a homage to people and companies who care about what the future will look like for the generations to come. They teach us that the first step towards sustainability is the one we can take on our own and that, demanding as it may seem at first, it is ultimately the only one that makes any sense. Hopefully you get inspired by the stories of people who have already embarked on this journey and take pride in the results that have quickly followed, like awards.

We have spoken with winemakers producing organic wine, documented everyday lives of those who live in harmony with nature, toured Istrian breweries and distilleries following the sustainability principles, and tasted their phenomenal products created in harmony with nature.

The cultural events we bring will once again take you all over Istria. This autumn, we will dream about books in Pula, enjoy documentaries in Poreč, and be active in Umag, Novigrad, Labin, and Karojba.

A special gem of this issue, of which we are immensely proud, is the authorised interview with Motovun’s greatest celebrity, the legend of motorsport – Mario Andretti.

We are also excited to announce another new feature – a web platform that will bridge printed issues with additional content. It will be launched "live" in its full scope online and Instagram in January 2024.

Our plans are ambitious, ideas are swirling around our heads, and we will strive to make at least a part of them happen by the next issue. Thanks to all who reach out for collaboration; we are open to new ideas and always love to hear them. After all, this magazine was started because of inspiring people.

See you in spring 2024. ▽

POREČDOX

LOKACIJA/LOCATION
POREČ
POUP

DATUMI/DATES
04.-11.11.2023.



PorečDox is an international documentary film festival focused on authorial and educational documentary forms covering a wide range of subjects, such as socio-economic and political to scientific and environmental. Its programme is consistently engaging for all ages and encourages learning, development of new skills and cultural-artistic means of expression, awareness of the importance of active participation in the local community, and the use of media to depict one's own world. Alongside the official programme featuring award-winning authors from Croatia and the region scene, the festival is also known for its rich off-program – exhibitions of documentary photographs, workshops on creating and getting to know elements of film art, conversations with authors, lectures, and evening entertainment with concerts and parties. PorečDox is a wonderful place to have fun, mingle, learn a lot, get to know other people's backgrounds and views, and to better understand the world we live in.



Međunarodni festival dokumentarnog filma s naglaskom na autorske, edukativne dokumentarne forme s tematskim rasponom od društveno-ekonomske i političke do znanstvene i ekološke problematike uvijek iznova nudi zanimljiv program za sve uzraste. Festival potiče razvijanje novih znanja i vještina, kulturno-umjetničkog izričaja, razvijanje svijesti o važnosti aktivnog sudjelovanja u lokalnoj zajednici te korištenja medija za izražavanje vlastitih svjetova. Uz službeni programa nagrađivanih autora domaće i regionalne scene, festival je poznati i po bogatom off-programu - izložbi dokumentarističkih fotografija, radionica povezanih s edukacijom i stvaranjem elemenata filmske umjetnosti, razgovora s autorima, predavanja i večernjeg zabavnog programa uz koncerte i partije. PorečDox je sjajno mjesto da se uz zabavu i druženje štošta nauči, da se upoznaju drugi životi i perspektive, drugačiji načini razmišljanja te da se osvijesti i razumije svijet u kojem živimo.



Photodistorsion

Umjetnički projekt koji konceptualnim pristupom predstavlja fotografiju kao proizvod, medij i nezaobilazan oblik komunikacije unutar suvremenog društva. Photodistorzija je izložbeni postav fotografija koje predstavljaju specifičan proces, manifestaciju i primjenu fotografija u raznim artificiranim prostorima. U skladu sa zakonitostima likovne umjetnosti, gdje fotografija ima svoje likovno i umjetničko mjesto, Photodistorzija predstavlja različite konceptualne radove unutar lokacija galerija – art-zona.

Photodistorion is a conceptual art project that presents photography as a product, a medium, and an indispensable form of communication in modern society. It exhibits a specific process, manifestation, and application of photographs in various artificial spaces, following the principles of visual art, of which photography makes a specific part. The idea is to show different conceptual works in a variety of gallery settings – art zones.

LOKACIJA/LOCATION
POREČ
POUP

DATUMI/DATES
07.12.2023.-05.01.2024.



ZLATNI GOLD ZUB TOOTH



Humor je najveći učitelj, ali i najbolji lijek. Satira, groteska, ironija, parodija, sve su to načini da kroz osmijeh, smijanje i ismijavanje propitkujemo vlastitu zbilju, život koji živimo i okolinu koja nas okružuje. I zato Festival komedije i smijeha Zlatni zub već 15 godina preplavljuje porečko kazalište dobrom energijom i salvama smijeha. Festival je natjecateljskog tipa i nagrađuje najbolju komediju, a o pobjedničkoj predstavi odlučuje izravna i iskrena reakcija gledatelja – pljesak. Jačina pljeska publike nakon svake odgledane predstave mjeri se tzv. pljeskometrom, a pobjednik dobiva nagradu Zlatni zub. Komedija je provjereno najpitkiji izvor zabave i osvrta na aktualnu stvarnost, te forma koja podiže moral i raspoloženje publike uz duhovita, začudna i svježa kazališna ostvarenja.

Humour is the greatest teacher, but also the best remedy. Satire, grotesque, irony, parody are ways to question our reality, the life we live, and the world around us through laughter and mockery. The Gold Tooth Laughter and Comedy Festival has been filling the Poreč theatre with good energy and bursts of laughter for 15 years. It's a competition in which the best performance is evaluated by the audiences direct and sincere reaction – applause. The applause is measured with the so-called "applausometer", and the winner receives the Gold Tooth Award. Comedy is by all means the most palatable source of entertainment and commentary on current events, a form that lifts the morals and the mood of the audience with witty, surprising, and fresh theatrical performances.

LOKACIJA/LOCATION
POREČ
POUP

DATUMI/DATES
OŽUJAK/MARCH 2024.

PULSKI FESTIVAL KNJIGA I AUTORA
PULA BOOK FAIR(Y)

LOKACIJA/LOCATION
PULA
DOM HRVATSKIH BRANITELJA
CROATIAN VETERANS' HOME
DATUMI/DATES
24.11.-04.12.2023.

Život u oblacima

Neka nas knjiga uveseljava i opamećuje! - tim je riječima pjesnik Boško Obradović s balkona na pulskom Forumu u prosincu 1995. godine, pred više od 1000 ljudi, otvorio 1. Sajam knjige u Istri. Danas, tri desetljeća kasnije, ova je poruka utemeljitelja Sajma živa i čvrsta idejna potka oko koje se oblikuje intelektualno uzbudljiva, tradicionalna manifestacija knjizi i autorima u čast, a koja je Pulu i Istru upisala na europsku, ali i svjetsku književnu, kulturnu i umjetničku kartu. Sajam knjige u Istri – Pulski festival knjiga i autora danas je najveći autorski sajam knjige u Hrvatskoj i najveći festival autora u široj regiji, a osebujan,

Head in the Clouds

Let books delight and enlighten us!" were the opening words of poet Boško Obradović on the occasion of the 1st Book Fair in Istria, spoken from the balcony of Pula's Forum in December 1995 in front of more than 1,000 people. Today, three decades later, this message from the founder of the fair remains a vibrant and firm conceptual thread that weaves an intellectually stimulating fabric dedicated to books and authors, an event that has put Pula and Istria on the European and global literary, cultural, and artistic map. The Book Fair(y) in Istria, aka Pula Festival of Books





LIJEVO: Sjedište Sajma živi kao hram knjige i palača autora
GORE DESNO: Otvaranje Sa(n)jam knjige je kulturni i društveni događaj
U KRUGU: Gost Sajma bio je i nobelovac Umberto Eco

LEFT: The Fair headquarters lives as a temple of books and a palace of authors
TOP RIGHT: The opening of the Book Fair is a cultural and social event
IN THE CIRCLE: Nobel laureate Umberto Eco was also a guest of the Fair



sadržajno i programski bogat bit će i ovogodišnji 29. Sa(n)jam knjige u Istri. Održat će se od 24. studenog do 3. prosinca u pulskom Domu hrvatskih branitelja, koji će deset dana živjeti kao hram knjige i palača autora, a središnja ovogodišnja tema je „Život u oblacima“. Glavna programska okosnica je strip, kojeg će u Puli predstavljati eminentni inozemni i domaći autori i autorice.

Iznimno uzbudljiva tema 'Život u oblacima' ulazi u sve programe ovogodišnjeg Sajma, a sajamski gosti - majstori stripa, književnici, teoretičari, filozofi, sociolozi, antropolozi, povjesničari, znanstvenici i umjetnici - posebno će se baviti temama nove utopije i eskapizma. Pripremljeno je oko stotinu različitih festivalskih događanja namijenjenih publici svih uzrasta: uz književne programe - od kultnog Doručka s autorom do Sutona uz knjigu - tu su i vrhunske izložbe, performansi, koncerti i projekcije filmova.

Ovogodišnji sajam posvećen je preminulom profesoru Miroslavu Bertoši, zasigurno najvećem povjesničaru Istre, a predstavljanjem njegove posljednje knjige memoarskih zapisa 'Trošenje života. Gdje li je život što ga izgubih živeći' službeno će otvoriti program.

Kao i svake godine deseci tisuća naslova će biti ponuđeni posjetiteljima po posebnim cijenama.

and Authors, has since become the largest author-focused book fair in Croatia and the largest author festival in the broader region. This year's 29th gathering promises to be special, rich in content, and programmatically diverse. It will take place in the Croatian Veterans' Home in Pula, transforming the venue into a temple of books and a palace of authors for ten days, from 24 November to 3 December.

The central theme of this year’s fair is "Head in the Clouds". Even though the focus will be on graphic novels and comics by distinguished foreign and domestic authors, it will include all participants and their work – masters of graphic novels, writers, theoreticians, philosophers, sociologists, anthropologists, historians, scientists, and artists – to address new utopias and escapism. The programme will consist of nearly a hundred festival events for audiences of all ages, ranging from literary gatherings like the iconic "Breakfast with the Author" and "Twilight with a Book" to top-production exhibitions, performances, concerts, and film screenings.

This year's fair is dedicated to the late Professor Miroslav Bertoša, undoubtedly the greatest historian of Istria. The official opening will feature the presentation of his latest book of memoirs, Wasting a Life: Where is the Life that I Lost Living.

As is the tradition, tens of thousands of titles will be offered to visitors at special prices.

Vinistra 30 godina years

Najveća međunarodna izložba vina i vinarske opreme u Hrvatskoj na jednom mjestu okuplja rekordan broj izlagača vina i nezaobilazno je mjesto edukacije o vinima i kulturi stola. Značaj vina i ostalih autohtonih istarskih poljoprivrednih proizvoda poput rakija, maslinova ulja, meda, sira i pršuta tijekom tri dana postaje središnja točka svih enogastro zaljubljenika. Ovu vrhunsku manifestaciju ne čini samo izložba domaćih proizvoda, vina prije svega, već i vođene degustacije, prezentacije, tematski susreti, kao i brojni off-sadržaji. Uz domaće vinare, u natjecateljskom dijelu s uspjehom sudjeluju i vinari iz Slovenije, Italije, Mađarske. Ocjenjivački sud sastavljen je po uzoru na svjetske manifestacije, pa ga uz stručni kadar čine i oni koji se vole naći u blizini vina i smatraju ga bitnim u svome radu.

This largest international fair of winemakers and equipment manufacturers in Croatia is not to be missed if you want to learn something (new) about winemaking and local culinary culture. Over the course of three days, wine and gastronomy enthusiasts get to learn about and sample Istrian wine and other indigenous agricultural products such as brandies, olive oil, honey, cheese, and prosciutto. The event includes guided tastings, presentations, thematic meetings, and a number of other activities. Local winemakers compete with participants from Slovenia, Italy, and Hungary. Similar to global competitions, the panel of judges is composed not only of experts in the field but also of those whose work or interests are closely related to wine.

LOKACIJA/LOCATION
POREČ
DVORANA ŽATIKA
THE ŽATIKA HALL
DATUMI/DATES
10.-12.05.2024.

LOKACIJA/LOCATION
BRTONIGLA-VERTENEGLIO
DATUMI/DATES
28.-29.10.2023.

BRTONIGLA DANI GLJIVA MUSHROOM DAYS

Manifestacija posvećena šumskoj deliciji – gljivi. Brtonigla dva dana postaje centar zanimljivog i edukativnog događanja posvećenog svim ljubiteljima gljiva, prirode i aktivnog odmora, a u cilju boljeg upoznavanja sa svijetom mikologije, značenju gljiva i podizanja svijesti o važnosti čuvanja, pravilnog branja i prepoznavanja brojnih gljivarskih vrsta.

Prvi dan je posvećen odlasku u šumu i takmičenju u branju gljiva, pronalasku najljepše odnosno najveće gljive, dok je drugi dan rezerviran za natjecanju u pripremi kotlića uz degustacije jela pripremljenih na bazi ovog jesenskog ploda.

Organizator, društvo gljivara bujštine "Boletus", posebno je ponosno na uvijek iznova jedinstvenu i atraktivnu izložbu mnogobrojnih primjeraka gljiva koje skupljaju neposredno pred vikend, te time potvrđuju kako su Dani gljiva u Brtonigli jedna od najposebnijih događanja na području sjeverozapadne Istre, i jedno od najvećih jesenskih manifestacija.

A weekend event dedicated to the forest delicacy – the mushroom. Brtonigla becomes the venue of an interesting and informative gathering of people who love mushrooms, nature, and outdoor activities with the aim to get better acquainted with the world of mycology and the importance of mushrooms, their preservation, proper picking, and identification. On the first day, mushroom pickers go to the forest and compete in finding the most beautiful or largest mushroom. On the second day, competition moves to the kitchen, where this autumn's bounty is prepared in cauldrons and served to visitors to taste. The organiser, Mushroom Pickers Association of Bujština "Boletus", takes particular pride in setting up an attractive exhibition of numerous fungal specimens picked for the occasion. The Mushroom Days in Brtonigla is one of the biggest and most extraordinary events in north-western Istria at this time of the year.



PARK FOOD FEST

NEZAOBILAZNI DOGAĐAJ
AN EVENT YOU SHOULD NOT MISS

Jedinstveno gurmansko iskustvo koje spaja najbolje od ulične hrane i show cookinga. Renomirani restorani iz Novigrada i okolice predstavljaju svoja kreativna jela, spravljena od najsvježijih lokalnih namirnica, poslužena kao gurmanska jela u kojima posjetitelji mogu uživati dok šeću po šarmantnom Mandraču. Uz pogled na more i živahnu vibru, festivalska atmosfera jednako je primamljiva kao i sama hrana. Street food pristup kuhanju na Novigrad Park Food Festu nadilazi ustaljena kulinarska pravila i principe, nudeći potpuno novo i raznoliko gurmansko iskustvo. Ovdje možete uživati u okusima sjeverozapadne Istre koje vam donose chefovi uz modernu i kreativnu stranu istarske gastronomije, ostajući vjerni tradicionalnim principima kuhanja. Bogata ponuda bijelih i crnih vina te lokalnih craft piva sjajno upotpunjuju ponuđena jela. Ukoliko ne stignete na jesenski festival, popravni rok imate u svibnju 2024.



LOKACIJA/LOCATION
NOVIGRAD-CITTANOVA PARK NOVIGRADSKIH RIBARA & MANDRAČ

DATUMI/DATES
28.-29.10.2023. & SVIBANJ/MAY 2024.



GORE: Na dva dana novigradska lučica Mandrač i Park novigradskih ribara postaje omiljeni restoran imena Park Food Fest

TOP: For two days, the Novigrad port of Mandrač and Fishermen's Park become a favourite place to eat under the name of Park Food Fest

A unique gourmet experience that combines the best of street food and show cooking. Renowned restaurants from Novigrad and the wider area present their creative dishes, prepared from the freshest local ingredients, served as gourmet meals for visitors to enjoy as they stroll around the charming little port of Mandrač. With a view of the sea and a lively vibe, the festival has an atmosphere as enticing as the food. The street food approach to cooking at the Novigrad Park Food Fest surpasses the culinary expectations and principles, offering a completely new and diverse gourmet experience. Here you can indulge in the flavours of northwestern Istria with a modern and creative take yet remaining true to tradition. The bounty is exquisitely complemented with a rich selection of white and red wines and local craft beers. If you can't make it to the autumn festival, you have a chance to make amends in May 2024.

RALLY SHOW Quadruvium



LOKACIJA/LOCATION
KAROJBA

DATUMI/DATES
16.-17.12.2023.

Dva uzbudljiva dana u okolici Karojbe donose Autoklub Prorace iz Sv. Lovreča i Motovun Off Road iz Motovuna, odnosno 2. Rally Show Quadruvium.

Prvi dan vozit će se Shakedown na dionici dugoj 4 km, a koji će ujedno biti i trening, te uvertira u nedjeljni, natjecateljski program, kad se vozi četiri puta staza dužine 12,56 km, i to po makadamskoj podlozi. Natjecatelji su podijeljeni u deset klasa, od 1.400 ccm do preko 2.000 ccm, odnosno Open klase. Staza je izuzetno atraktivna kako za vozače tako i za publiku, a brojni prilazni putevi omogućuju gledateljima brz dolazak do staze i uživanje u adrenalinskom sportu.

The Autoclub Prorace from Sv. Lovreč and the Motovun Offroad Club announce two days of excitement with the 2nd Rally Show Quadruvium to be held in Karojba and the whereabouts.

The first day starts with a shakedown on a four-kilometre long route as an overture to the Sunday competition on a 12.56 km long macadam track in four rounds. The crews compete in ten categories, from 1,400 ccm to over 2,000 ccm and Open. The route is particularly attractive to drivers and the public and will be accessible for easy and enjoyable viewing from a number of access roads and paths.



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LOKACIJA/LOCATION
UMAG

DATUMI/DATES
12.-13.04.2024.

2024

ISTRIA Gran Fondo

Popularna biciklistička manifestacija održava se u skladu sa standardima i pravilima UCI-a, te je magnet za veliki broj biciklista i zaljubljenika u ovaj sport. Sudionici će uživati u prirodi Istre i prekrasnim krajolicima dok se natječu u različitim kategorijama i dužinama utrka. Od 2023. godine Istria Gran Fondo postao je službeno priznati događaj pod vodstvom UCI - svjetske biciklističke organizacije i uvršten je u kalendar UCI Gran Fondo Seriesa, seriji natjecanja koja se održavaju po cijelom svijetu na čak 5 kontinenata. Stoga će rezultati ostvareni u glavnoj utrci Istria Gran Fonda vrijediti i u ukupnom poretku biciklista koji će se boriti za svoje mjesto među elitom na SP-u u Danskoj krajem kolovoza 2024.

Glavne utrke su Medio Fondo u dužini od 94 km odnosno Gran Fondo u dužini od 119 km, a natjecatelji će imati priliku okušati se i u Time Trial-u i kronometru.

This cycling event is a magnet for great many cyclists and cycling enthusiasts, who will enjoy beautiful Istrian landscapes as they compete in various categories and route lengths. Since 2023, Istria Gran Fondo has been recognised by the Union Cycliste Internationale (UCI) – the world cycling organisation – and included in its Gran Fondo World Series calendar of competitions held on five continents. The results achieved at the main Istria Gran Fondo races will also count for the overall ranking of cyclists who compete for their place among the elite at the World Championships in Denmark at the end of August 2024.

The main races are the Medio Fondo, covering the distance of 94 km, and the Gran Fondo, covering the distance of 119 km. Competitors will also have the opportunity to test themselves in the Time Trial segment and chronometer.







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Novigrad Cittanova RUN 2023

LOKACIJA/LOCATION
NOVIGRAD-CITTANOVA
DATUMI/DATES
03.12.2023.

Ljubitelji trčanja i dobre zabave početkom prosinca imaju priliku uživati u živopisnoj utrci koju organizira Aminess hotel. Profesionalci i rekreativci imat će priliku trčati živopisnim i šarenim ulicama Novigrada, te uz more, kroz maslinike i vinograde do Dajle i nazad. Očekuju ih različite trkačke discipline kako bi svatko mogao pronaći onu idealnu. Uz najzahtjevniji polumaraton (21 km) tu su još i utrke na 5 i 10 km. Za najmlađe bit će organizirane FUN RUN utrke na 200 i 500 metara. Djeca od 6 do 8 godina trče utrke na 200 metara, dok će djeca od 8 do 10 godina trčati utrku na 500 metara.

Running enthusiasts and those looking for a good time will have an opportunity to enjoy a lively race organised by the Aminess Hotel in early December. Professionals and recreational runners will have the chance to run through the picturesque and colourful streets of Novigrad, along the coast, through olive groves and vineyards to Dajla and back. Various race distances will be available to cater to everyone's preferences. In addition to the challenging half marathon (21 km), there will also be races of 5 and 10 km. The youngest participants will compete in two FUN RUN races. The 200-metre race is for children aged 6 to 8 and the 500-metre race for those between 8 and 10.

21 KM
10 KM
5 KM

FUN RUN
200M & 500M



THINK

ASKING THE RIGHT QUESTIONS



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ISTRIA 100 BY UTMB®

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Grožnjan–Umag

42K
Motovoun–Umag

69K
Buzet–Umag

110K
Buzet–Umag

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Istria 100 by UTMB samo je za najizdržljivije ultra-trail trkače. 168,6km (100 milja) duga staza proteže se od istočnog dijela Istre, sa startom u Labinu, preko njezine najviše planine do kopna, a završava na zapadnom dijelu poluotoka u Umagu.

Tehnički zahtjevan teren, prepun izazova koji ne prašta opuštanje i neopreznost, mijenja se cijelim putem – od visokih brda, dubokih i gustih šumama, do blatnih dolina između kojih se nalaze stari srednjovjekovni gradovi. I sve to začinjeno panoramama koje oduzimaju dah.

The UTMB® World Series is the ultimate global tour of the most beautiful locations around the world that brings together the greatest pro stars and amateur racers in a series of international ultra-trail running events.

Istria 100 by UTMB® is one such exclusive event for the most enduring runners. The 168.6 km (100 miles) long trail starts from Labin in the eastern end of Istria, ascends to its highest mountain, and crosses the mainland to end in Umag on the opposite side of the peninsula.

Technically challenging, the terrain changes all the time – from high mountains and deep forests to muddy valleys and ancient medieval towns – allowing no room for relaxation or carelessness but offering breathtaking views.

168K
Labin–Umag

Staza počinje u 3000 godina starom Labinu, penje se na planinu Učku sa spektakularnim pogledom na Kvarner, odakle se kroz guste šume Ćićarije spušta u Buzet. Staza dalje vodi prema jezeru Butoniga, nakon kojeg slijedi niz srednjovjekovnih gradića - Motovun, Oprtalj, Grožnjan, Buje - do kojih vode zahtjevni usponi prije konačnog odredišta - Umaga. odredišta – Umaga.

The trail begins in the 3000-year-old town of Labin, ascends to Mount Učka with a spectacular view of the Kvarner Bay, then descends through the dense forests of Ćićarija to Buzet. The trail continues towards Lake Butoniga, followed by a series of medieval hilltop towns – Motovun, Oprtalj, Grožnjan, and Buje –before it reaches the final destination – Umag.



LOKACIJA/LOCATION
LABIN

DATUMI/DATES
04.-07.04.2024.

ACT

SPICING THINGS UP

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SEA STAR Festival 2024

FIRST REGIONAL STREAMING FESTIVAL 2020

CAPRA D'ORO AWARD 2017

SPOJ MORA, DOBRE HRANE, ZABAVE I VRHUNSKE GLAZBE

WHERE THE SEA, GOOD FOOD, AND FINE MUSIC MEET







Sea Star Festival jedan je od najpopularnijih i najzanimljivijih glazbenih festivala u Istri i Hrvatskoj, a uvršten je i među 100 najboljih u Europi. Svake godine više od 40.000 posjetitelja uživa na predivnoj lokaciji lagune Stella Marisa u spoju mora, prirode, dobre hrane, vrhunske glazbe i zabave. I ove godine stižu renomirana glazbena imena zbog kojih se u Umag slijevaju mnogobrojni obožavatelji iz čitave Europe.

LOKACIJA/LOCATION
UMAG
STELLA MARIS

DATUMI/DATES
17.-18.05.2024.

The Sea Star Festival is one of the most popular and interesting music festivals in Istria and Croatia and it also ranks among the top 100 in Europe. Every year, over 40,000 visitors enjoy the stunning Stella Maris lagoon, the sea, nature, good food, good music, and entertainment. Once again, renowned musicians will grace the stage and gather numerous fans from all over Europe in Umag.



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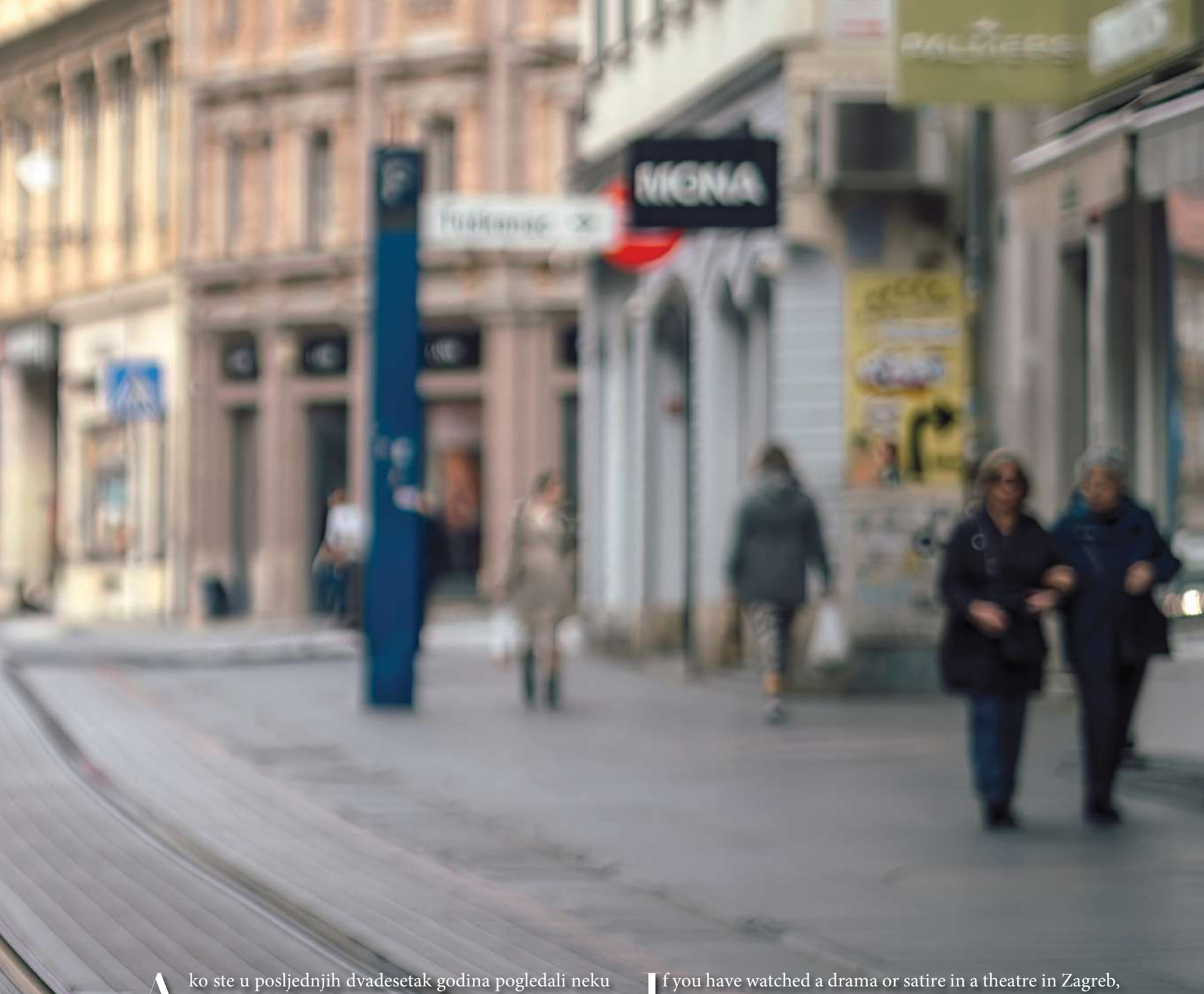




DORA DELBIANCO

Svakodnevni život je inspiracija za apsurd i tragikomičnost

Everyday Life Inspires the Theatre of Absurd and Tragicomedy



Ako ste u posljednjih dvadesetak godina pogledali neku dramu ili satiru u kazalištu u Zagrebu, Rijeci ili Puli, ili poveli svoje dijete na dječju kazališnu predstavu, velika je šansa da ste uživali u riječima koje je za glumce napisala ili prilagodila Dora Delbianco. U slučaju da niste vični kazalištu, ali rado odmarate uz domaće serije u toplini svog doma, situacija nije puno drugačija. Sve to donosi vam Puljanka sa zagrebačkom adresom, diplomirana dramaturginja Akademije dramskih umjetnosti u Zagrebu, autorica mnogobrojnih kazališnih predstava, scenaristica popularnih TV-serija i filmova, psihoterapuet, kućni dramaturg Satiričkog kazališta Kerempuh iz Zagreba, i glumica u najvažnijoj životnoj ulozi - majke dvoje djece. Impresivna karijera krasi ovu samozatajnu ženu koja za 100% ISTRIA govori o prošlim i recentnim uspjesima, kazalištu, rodnoj Istri i tati čije ime nosi riva u Puli.

If you have watched a drama or satire in a theatre in Zagreb, Rijeka, or Pula in the last twenty years, or taken your child to a children's theatre performance, there's a good chance you enjoyed the words written or adapted by Dora Delbianco. In case you're not familiar with theatre but enjoy relaxing with TV series in the comfort of your home, the situation isn't much different. All of this is brought to you by a native of Pula with a Zagreb address, a dramaturgy graduate from the Academy of Dramatic Art in Zagreb, the author of numerous theatre productions, a screenwriter for popular TV series and films, a psychotherapist, the in-house dramaturge of the Satirical Theatre Kerempuh in Zagreb, and actress in the most important role of her life – a mother of two. Graced by an impressive career, this unassuming woman speaks for 100% ISTRIA about her past and recent successes, theatre, her native Istria, and her father, whose name adorns the promenade in Pula.

Rođena u Puli 1980. godine, odselila si u Zagreb na studij Dramaturgije na Akademiji dramske umjetnosti u Zagrebu. Koliko si Istre prenijela u svoj zagrebački život?

U mojoj se obitelji nekako znalo da se na studij ide u Zagreb i to sam preuzela bez propitivanja kao gotovu činjenicu. I mama i tata su završili studij u Zagrebu i uvijek su s velikom ljubavi pričali o tom gradu. Znala sam i da ne želim nikamo u inozemstvo jer me zanimalo pisanje i obožavala sam naš jezik i sve vezano uz njega. Prošle su godine, dok nisam osvijestila koliko mi Istra i Pula nedostaju. Zezao me stalno moj nono Petar da mi je duša u dva grada i da se moram odlučiti. Onda sam na kraju shvatila kako ipak ne mora odabrati i da se treba uzeti najbolje od obje sredine. Danas smo mi tako snažan istarski ogranak na Črnomercu i predstavnici Zagrepčana na Kaštanjeru. Jednostavno, bolje ne može.

Koliko često posjećuješ Pulu i je li u nekom dugoročnom planu povratak?

U Puli sam najviše ljeti, a povremeno dolazim kad mi to praznici omogućuju. Odemo malo napuniti baterije, šetati se uz more i piti kavu na Forumu. Svi volimo kuhinju moje mame Valnee i njezine specijalitete. Ona je umirovljena redovna profesorica starije hrvatske književnosti, ali glatko bi mogla voditi svoj restoran. Odlazimo u Pješčanu uvalu gdje beremo smokve, mandarine i kruške kod moje none Marije koja iduće godine puni 93 godine i nevjerojatno je snažna žena. Družimo se s obitelji mog brata Ivana, njegovom suprugom Biljanom i mojom neodoljivom nećakinjom Gretom, kao i s puno dragih i dugogodišnjih prijatelja. Povratak je uvijek u planu, ali nije još na vidiku. Kad djeca odrastu ili kad dobijemo na lutriji (smijeh). Može i oboje odjednom. Uglavnom, kad se ispune uvjeti, pakiramo se.

Nakon Dramaturgije koju si diplomirala 2005. godine, 2012. si završila i Integrativnu psihoterapiju (European Association for Integrative Psychotherapy), a 2018. i Propedeutiku psihoterapije na Bernays Akademiji u Zagrebu. Otkud toliko različiti interesi i kako ti znanje iz tako različitih područja koristi u poslu?

Oduvijek me zanimala psihologija i sve što je vezano uz proučavanje nekih dubljih razina i slojeva unutar samog čovjeka, kao i u relaciji s drugima. Jedan način na koji se to može proučavati, svakako je i kroz bavljenje pisanjem. Ipak ili možda baš zato, nakon Akademije, shvatila sam da mi treba neko produbljivanje, odnosno, nadogradnja, a znala sam da me ne zanima znanstveni smjer razvoja jer sam oduvijek bila praktičan tip. Upisala sam edukaciju s tom nekom vizijom rada na sebi, a zatim shvatila koliko mi je primjenjiva u pisanju, kao i u kolektivnom kazališnom procesu. Mislim kako je jako važno u svakom poslu imati ispušni ventil, meni je to kao kontrapunkt pisanju bio svijet psihoterapije. Tamo sam stekla mnoge prijatelje i pomogla si raznim alatima da mi svakodnevni život i posao budu lakši i mirniji ili da ih sve to barem manje dramatično doživljavam.



Born in Pula in 1980, you moved to Zagreb to study dramaturgy at the Academy of Dramatic Art in Zagreb. How much of Istria did you bring along?

For my family going to study in Zagreb was self-evident, and I accepted it – no questions asked. Both Mom and Dad completed their studies in Zagreb and they always spoke about the city with love. I also knew that I didn't want to go abroad because I was interested in writing, and I adored our language and everything about it. Years passed until I realised how much I missed Istria and Pula. My grandpa Petar used to tease me that my soul was split between two cities and that I had to choose. In the end, I realised that I didn't have to choose but take the best from both instead. Today, we make a strong Istrian branch in Črnomerec [part of Zagreb, TN], and represent Zagreb residents in Kaštanjer [part of Pula, TN]. Simply put, this is as good as it gets.

How often do you visit Pula, and is homecoming in any long-term plans of yours?

I spend most of my time in Pula during the summer and occasionally visit when holidays allow. We go there to recharge, walk by the sea, and have coffee at the Forum. We all love my mom Valnea's cuisine and her specialties. She's a retired professor of old Croatian literature, but she could've as easily run her own restaurant. We go to Pješčana uvala to pick figs, tangerines, and pears at my grandma Marija's place, who will be turning 93 next year and is an incredibly strong woman. We spend time with my brother Ivan's family, his wife Biljana, and my irresistible niece Greta, as well as with many dear and long-time friends. Homecoming is always in the plans but not on the horizon just yet. Maybe when the kids grow up or we win the lottery (laughs). Both is OK as well. Anyway, when the conditions allow, we'll pack up.

After graduating in dramaturgy in 2005, you completed integrative psychotherapy with the European Association for Integrative Psychotherapy in 2012, and propedeutics in psychotherapy at the Bernays Academy in Zagreb in 2018. Where do all these diverse interests come from, and how do you use this knowledge in your work?

I have always been interested in psychology and everything related to exploring deeper levels and layers of persons and their relation with themselves and others. Of course, one way to explore them is through writing. However, or perhaps precisely because of this, after the Academy, I realised that I needed to go in deeper, and I had no interest in a purely academic development, because I've always been a practical type. I enrolled with self-improvement in mind and then realised how applicable this was in writing and the theatre as a collective process. I think it's very important in any profession to have a pressure relief valve, and for me, the world of psychotherapy was like a counterpoint to writing. There I gained many friends and equipped myself with various tools to make my everyday life and work easier and more peaceful, or at least not to take it so dramatically.





Poznata si hrvatska autorica, scenaristica i dramaturginja. Još 2003. godine debitirala si kao dramaturginja komedijom Motel Mrak u izvedbi Kazališta Komedija i od tada neumorno radiš. Što bi rekla da je najzahtjevniji književni format od ta tri i je li dramaturgija ona koja te najviše ispunjava?

Volim svoj posao, obožavam pisati i uvijek se smatram pravom sretnicom kada dobijem neki novi posao, odnosno tekst koji treba napraviti. Možda bi takav stav malo trebalo revidirati i odmaknuti se od svojevrsnog radoholičarstva, ali to mi se još nije dogodilo. Pisanje je uzbudljiv proces, iako podrazumijeva veliki osjećaj usamljenosti, ali s tim sam se naučila nositi. Kasnije, sve ono što slijedi, meni i dalje izgleda kao san ili bajka. Trenutak kada uživo vidite likove o kojima ste maštali i njihov novi život koji nastaje. Sav taj kreativni proces zbilja djeluje ljekovito i zato cijenim priliku da se time mogu baviti. Najzahtjevnije je raditi za različite klijente jer su zahtjevi i temperamenti ljudi različiti, a i ja imam svoj karakter pa sve to treba uskladiti i naučiti pisati prema nečijoj viziji te unutar toga naći slobodu i prostor za kreativnost. Što se tiče žanrova, meni je najzahtjevnije, ali i najljepše pisati dramu za kazalište. Zato se tome stalno vraćam, drame su temelj svega, osnova primijenjenog pisanja, barem u mojem iskustvu.

Zato svakih par godina, uz sve naručene tekstove, obavezno pišem dramu za svoj gušt, čisto da vidim gdje sam sama sa sobom i u kojoj se fazi nalazim.

Koja zgoda iz tvoje bogate karijere ti se urezala u pamćenje?

Nije to možda neka pojedinačna zgoda, nego svako postavljanje mojeg teksta na neku od pozornica i doživljaj toga po prvi put. Pamtim i ″Kad je stao svijet″ u Puli i Rijeci, i ″Tajni dnevnik Adriana Molea″ u Žar ptici (adaptacija romana, op.a), i ″Pasivni otpor´ u Tvornici lutaka. Potom ″Dirigent″ u ITD-u, ″Motel Mrak″ i ″Epitaf″ u Komediji, ″Odron″ na javnom čitanju u Beogradu, adaptaciju ″Odiseja″ na Brijunima. I zadnje u nizu, druženja s nevjerojatno talentiranom djecom iz ″Dnevnika Pauline P.″ Mladi su, energični i puno znatiželje, toliko toga od njih možeš naučiti. Čovjek bi ih mogao slušati satima i prisjetiti se ponovno što sve voli u svom poslu.

You are a well-known Croatian author, screenwriter, and dramaturge. You made your debut as a dramaturge in 2003 with the comedy Motel Darkness at the Komedija Theatre and have been working tirelessly ever since. What would you say is the most demanding of your three facets? Do you find the greatest fulfilment in dramaturgy?

I love my job, I adore writing, and I always consider myself incredibly lucky when I get a new job or a text to work on. Perhaps I should give this more thought, step back a little from this kind of workaholism, but this hasn't happened yet. Writing is an exciting process, although it entails a great sense of loneliness, but I've learned to deal with it. Everything that follows still looks like a dream or a fairy tale to me. The moment you see your characters come to life. The entire creative process feels like true healing, and this is why I appreciate having had this opportunity. The most demanding part is working with clients, because their demands and temperaments differ, as does mine, so I need to get all my ducks in a row and learn how to respect someone else's vision and still find the room for my own creativity. As for genres, the most demanding but also the most beautiful is writing plays for the theatre. That's why I keep coming back to it. Plays are the foundation of everything, the basis of applied writing, at least in my experience. Every couple of years, I write a play for my own pleasure in addition to commissioned texts, just to see where I stand.

Can you share a memorable moment from your rich career?

It may not be a specific moment, but every time my text is staged for the first time, I cherish the experience. I remember the moments When the World Stopped was staged in Pula and Rijeka or The Secret Diary of Adrian Mole (adaptation) at Žar ptica, Passive Resistance at Tvornica lutaka, The Conductor at ITD, Motel Darkness and Epitaph at Komedija in Zagreb, or Landslide at a public reading in Belgrade, or the adaptation of The Odyssey in Brijuni. And last but not least, I cherish spending time with the incredibly talented kids from The Diary of Paulina P. They are young, energetic, and tirelessly curious. You can learn so much from them. You could listen to them for hours and remember why you love this job.

Dugometražni igrani film "Dnevnik Pauline P." pogledalo je u kinima prva dva tjedna prikazivanja 39.142 gledatelja, što ga smješta u deset najgledanijih hrvatskih filmova za djecu ikada. Nalazi se i na streaming servisu Netflix gdje postiže sjajne brojke. Je li to što si prekaljena mama teenagerici i trogodišnjaku pomoglo pri pisanju tako urnebesno duhovitog scenarija?

Taj film je od prvog dana svoga života velika radost za mene i iznimno sam ponosna na sve što je postigao u produkciji Jure Bušića i režiji Nevena Hitreca koji su se svim srcem bacili u taj projekt. Djeca u njemu su fenomenalna, kao i materijal od kojeg je sve krenulo, a to je živopisna knjiga Sanje Polak koja je obavezna lektira (ne bez razloga) već dugi niz godina. Isto tako, adaptirana je za kazalište Žar ptica u kojem je odigrana već više od 500 puta. Paulinu sam upoznala kroz odrastanje svoje kćeri Irme. Ona je obožavala taj lik i na neki način smo je doživjele kao domaću verziju Pipi Duge Čarape, jedne od onih sjajnih junakinja uz koje i njihov i naš svijet izgleda vedrije i moćnije. A kako izgleda svakodnevica uz osamnaestogodišnju kćer i trogodišnjeg sina? Recimo da mi na pamet pada mnogo drugih žanrova, uz obiteljsku komediju (smijeh). Volimo se, grlimo se i ne damo se. Glasna smo i individualizirana skupina, svatko hoće svojih pet minuta i pažnju samo za sebe. Bude burno, ali je u svakom slučaju toplo i veselo. Meni je s njima stvarno život ispunjen i nadam se da uvijek znaju koliko ih jako volim.

The feature film The Diary of Paulina P. was seen by 39,142 viewers in cinemas in the first two weeks of screening, which ranks it among the top ten most-watched Croatian children's films ever. It is also available and doing great on the streaming service Netflix. Did being an experienced mom to a teenager and a three-year-old help to write such a hilariously witty screenplay?

This film has been a great joy for me from the very first day, and I am extremely proud of everything it has achieved thanks to Jure Bušić, the producer, and Neven Hitrec, the director, who put their hearts into this project. The children are phenomenal, as is the colourful book by Sanja Polak on which it is based and which has been a required school reading with a reason for many years. It has also been adapted for the Žar ptica theatre, where it saw over 500 performances. I got to know Paulina through my daughter Irma as she was growing up. She adored this character, and we see her as our local version of Pippi Longstocking, one of those great heroines that make our world look brighter and more powerful. And what does everyday life look like with an eighteen-year-old daughter and a three-year-old son? Let's say that many other genres come to mind besides a family comedy (laughs). We love each other, hug each other, and we don't give up. We're a loud bunch of individuals. Everyone wants their five minutes of attention. It can get lively, but it's warm and cheerful in any case. Life with them is fulfilling, and I hope they always know how much I love them.



DESNO: Kadar iz izvrsnog dječjeg filma *Dnevnik Pauline P.*

RIGHT: Still from the excellent children's movie *The Diary of Paulina P.*

Potpisuješ kao scenaristica brojne poznate domaće TV-serije - "Luda kuća", "Ne daj se, Nina" i "Bibin svijet". Tvoje riječi uveseljavaju zaista široku publiku. Gdje nalaziš inspiraciju kojom svakodnevne situacije pretvaraš u tako živopisne likove u kojima se brojni gledatelji lako prepoznaju?

Na prve dvije serije sam radila vrlo malo, ali sam zato "Bibin svijet" pisala svih sezona. To je bio nevjerojatno zanimljiv zadatak i nastojali smo iz njega izvući maksimum. Bila je odlična ekipa, pisale su još Koraljka Meštrović i Iva Semenčić, a režirao je Aldo Tardozzi. Obožavam komediju i humor pa nekako on uvijek probija u svemu što me okružuje. Svakodnevno zbilja ne možemo reći da nam nedostaje inspiracije za apsurd i tragikomičnost u našoj bližoj i daljoj okolini. Iako ja i od ozbiljnih situacija, nakon nekog vremena, kroz odmak, dođem do humora. To je valjda obrana, ali prilično je efikasna pa ju volim koristiti.

Od 2012. godine zaposlena si kao kućni dramaturg u Satiričkom kazalištu Kerempuh. Što nam sljedeće pripremaš u okviru svoje matične kuće?

Trenutno radim na adaptaciji romana Joséa Saramaga "Kolebanje smrti", kojeg ću pripremati s redateljam Kokanom Mladenovićem. On je jedan od najboljih i najnagrađivanijih redatelja u regiji, ima nevjerojatnu karizmu, oštrinu i duhovitost pa mi je velika čast biti u toj ekipi. Bila nam je velika želja da dođe raditi kod nas i to se sada, napokon, na poziv naše ravnateljice Sonje Kovačić, ostvaruje. Bit će to ansambl predstava. Roman je fantastičan, satiričan i slojevit, a progovara o tome što bi se sve dogodilo u našem svijetu, kada bi smrt jednoga dana jednostavno prestala postojati. Premijera je najavljena

You are credited as the screenwriter of several well-known Croatian TV series such as the Crazy House or Don't Give Up, Nina or Biba's World. Your words seem to entertain a pretty wide audience indeed. Where do you find the inspiration to create so vivid and relatable characters?

I didn't work much on the first two series, but I wrote all seasons of Biba's World. The job was incredibly interesting, and we tried to get the best of it. I was in a great team with screenwriters Koraljka Meštrović and Iva Semenčić and director Aldo Tardozzi. I love comedy and humour, and it always seeps into everything around me. We really can't say that our everyday life is lacking in absurd and tragicomic situations; hence the inspiration. In fact, even serious things, looked at from a distance of time, lend well to humour. I guess it's a defence mechanism, but quite effective, so I like to use it.

Since 2012, you've been employed as in-house dramaturge at the Satirical Theatre Kerempuh. What do you have in store for us there?

I'm currently working on the adaptation of José Saramago's novel Death With Interruptions with director Kokan Mladenović. He is one of the best and most awarded directors in the region, incredibly charismatic, sharp, and witty, so it's a great honour for me to be part of his team. For long, we had wished that he'd come and work with us, and now, finally, our wish has been granted thanks to the invitation of our director Sonja Kovačić. It will be an ensemble production. The novel is fantastic, satirical, and layered. It tells us what would happen to our world if death were no longer. The premiere is scheduled for 8 March 2024. In addition, I'm handling all the routine work of



LIJEVO: Kazališna predstava Kad je stao svijet

LEFT: Theater play When the World Stopped

za 08.03.2024. Uz to, radim sve one redovne stvari vezane uz svakodnevni posao dramaturga u kazalištu. Uredski posao, ali dinamičan i nepredvidiv. Mi u kazalištu zbilja ne znamo što je dosada. To mi odgovara, u biti sam adrenalinski tip i moram stalno biti nečime zaokupljena.

Autorica si brojnih kazališnih drama koje se igraju na daskama u Hrvatskoj i cijeloj regiji, te radio drama čitanih na Hrvatskom radiju. Kazališta u kojima su tvoje drame igrane su, između ostalih, Kazalište &TD, Komedija, Kerempuh, Tvornica lutaka u Zagrebu, HNK Ivana pl. Zajca u Rijeci te u Istarskom narodnom kazalištu u Puli. Tvoj umjetnički put krenuo je upravo u Istarskom narodnom kazalištu (INK).

Tako je. Prekinula sam s dečkom u srednjoj školi i samo doma plakala mami i tati. A u isto vrijeme pokrenuo se Dramski studio u INK-u pa je tati pala na pamet ideja da me tamo upiše. Da bih valjda nekako kanalizirala svu tu dramatičnost i melodramatičnost (smijeh). Tamo sam se pronašla, ne u glumi, ali u pisanju za glumce i scenu. Do tada sam obožavala književnost i čitanje, to je bio moj paralelni svijet kroz odrastanje, znale su me dobro pulske knjižnice. Studij književnosti mi je bio jedna od opcija, ali kada sam osjetila živost kazališta i to specifično uzbuđenje, zarazila sam se time i otišla na Dramaturgiju. Nisam imala pojma što radim, ali nekada je možda tako i najbolje.

Za predstavu "Kad je stao svijet" prikazanu kao praizvedba 2022. godine u INK u Puli rekla si da si istraživala odnos prema smrti i koliko se može otvoriti prostor bezdušnosti u takvim situacijama. U to vrijeme postala si po drugi put mama i krenula u novu predivnu fazu u životu, zaljubljena i s nanovo zasnovanom obitelji. Je li teško istovremeno biti u dva tako oprečna svijeta - gledati u djeci početak života u svom domu i proučavati fenomen odnosa prema smrti duboko u sebi?

Da, to su dva potpuno oprečna procesa. Moja je drama u tom periodu izvedena na pulskoj i riječkoj sceni, dok je Lucijan bio sasvim mali. Te su me probe veselile i dale mi potreban odmak od pelena i bočica i tornada svakodnevice života s malim djetetom. Uz Radovanovu veliku pomoć (hvala mom najboljem mužu, smijeh) otišla sam na obje premijere i uživala s ekipom.

Sam tekst nastao je 2016., dvije godine nakon smrti moga tate. Prvu sam godinu nakon tog groznog odlaska bila samo tužna i u procesu žalovanja. Onda sam druge godine nekako sve to pretočila u tekst i time završila taj prvi ciklus tuge.

Inače sam tip koji puno previše razmišlja o svim tim međusobno povezanim i kontradiktornim temama i rijetko što guram pod tepih, ali trenutno sam usmjerena na sadašnjost i što ležerniji pristup životu. To je cilj, ali put je dug i cesta grbava pa kako koji dan.

a dramaturge in the theatre. It's office work, but dynamic and unpredictable. We in the theatre really don't know what boredom is. This suits me fine. Actually, I'm an adrenaline junkie and I have to do something all the time.

You are the author of a number of plays staged all over Croatia and the region, as well as of radio dramas broadcast on the national radio. Theatres where your plays have been performed include the &TD Theatre, Komedija, Kerempuh, and Tvornica lutaka in Zagreb, Croatian National Theatre in Rijeka, and the Istrian National Theatre in Pula. In fact, your journey started there, at the Istrian Theatre.

That's right. I broke up with my boyfriend in high school and wallowed in tears at home to my mom and dad. It so happened that the Theatre launched a drama studio at the time, so my dad came up with the idea to enrol me there. Perhaps to somehow channel all that drama and melodrama (laughs). I found myself there, not in an acting role, but to write for actors and the stage. By that time, I had already been infatuated with literature and reading; it was my parallel universe as I grew up and I became a familiar face in local libraries. Studying literature was one of my options, but when I got the taste of how full of life and exciting theatre is, I got hooked and took dramaturgy. I had no idea what I was doing, but sometimes that may be for the best.

You said that for the play When the World Stopped, premiered at the Istrian National Theatre in Pula in 2022, you explored people's relationship with death and how easy it is to give in to heartlessness because of it. This was the time when you became a mom for the second time and entered a new wonderful phase in life. You were in love and with a new family. Is it difficult to be in two such contrasting worlds at the same time? To witness the beginning of a life at home and ruminate about death deep inside?

Yes, those two things were in stark contrast. My play was rehearsed on the stages in Pula and Rijeka while Lucijan was still a baby. Those rehearsals brought me joy and gave me the necessary distance from diapers, bottles, and the everyday tornado with a small child. With Radovan's great help (thanks to my best husband) (laughs), I was able to attend both premieres and enjoy them with my team.

I wrote the play back in 2016, two years after my dad's passing. The first year after his sad departure, I did nothing but grieve. The second year, I somehow channelled my emotions into a text and completed the first cycle of grief.

Most of the time, I think far too much about all these interconnected and contradictory themes, and I rarely sweep anything under the rug, but currently, I'm focused on being in the present and more relaxed about life. This is the goal, but it's still far ahead, and the road is bumpy, depending on the day.

Kazalište je žilav organizam
Theatre is resilient organism

Koje su tendencije na kazališnoj sceni kod nas i u svijetu? Vidiš li razlike u odnosu na kazalište u svojim počecima i danas?

Ako uz pojam svjetsko vežemo visoku produkciju i neku razinu kojoj umjetnički i tehnički težimo, onda je svakako razlika između nas i takvog tipa kazališta u budžetu. To su jednostavno neke cifre s kojima se naša sredina ne može mjeriti. Ipak, znam da imamo iznimno kvalitetne umjetnike, redatelje, glumce, autore i vrlo visoku razinu cjelokupne kazališne produkcije. Najveća razlika koju primjećujem od svojeg studiranja do danas, jest veći broj Akademija, odnosno studija, na primjer glume, a istovremeno smanjena ili jedva postojeća mogućnost zapošljavanja mladih ljudi. U tome je nešto suštinski krivo, kao i u svim drugim slojevima društvenog funkcioniranja, igramo se kapitalizma na vlastitu štetu.

Kako vidiš budućnost kazališta? Recimo, da Dora Delbianco može odlučiti o tome.

Kao što su pokazale nesretne pandemijske godine koje smo proživjeli, kazalište je vrlo žilav organizam i za njegovu se budućnost ne bojim. Ono postoji kao kontrapunkt surovom životu, kao tajnovito ogledalo razbijeno u sto komadića nekada davno, u kojem svatko od nas vidi ono što hoće ili može. Kazalište je čudo koje nikada neće prestati biti mistično. Nema ništa uzbudljivije od živog čovjeka i njegovog odnosa sa svijetom. Ali nemam neke aspiracije oko svojeg odlučivanja u smislu vođenja neke kazališne institucije ili slično. Za budućnost si želim, kao i sve babe (smijeh), zdravlja, da su mi djeca dobro i zadovoljno, da mogu dalje stvarati i da Radovan i ja uživamo na nekom balkonu s pogledom. Može i na terasi, dogovorit ćemo se.

What are the latest theatre trends here and worldwide? Do you see any differences between the theatre in your early days and today?

If the term "worldwide" means top production at a level to which we all strive artistically and technically, then the difference between here and there lies in the budget. I'm speaking about figures we simply cannot measure up to. Yet, I know that we have exceptionally talented artists, directors, actors, authors, and a very high level of theatrical production. The biggest difference I see from my studying days and today is that the number of academies and programmes has grown and yet the opportunities for young people to find a job have shrunk, for example in acting. There's something fundamentally wrong with this and all other aspects of society; we're playing the game of capitalism to our own detriment.

How do you see the future of theatre? What if Dora Delbianco could decide about it?

As the unfortunate pandemic years have shown, theatre is a very resilient organism, and I'm not afraid for its future. It persists as a counterpoint to harsh life, as a magic mirror, shattered long ago in a hundred fragments, and each of us sees in them what they want or can. Theatre is a miracle that will never cease. There's nothing more exciting than a living person and their relationship with the world. But I don't have any ambition to make decisions in terms of leading a theatre institution or anything of the kind. What I wish for the future is health, like any old lady would tell you (laughs), and that my children are well and content, that I can continue to create, and that Radovan and I can enjoy ourselves on a balcony with a view. It could be a terrace too, we'll come to an arrangement, I'm sure.





Ime tvog oca Luciana Delbianca, gradonačelnika Pule, zauvijek je zapisano u srcima građana. U lipnju 2022. godine dio pulske rive dobilo je njegovo ime. Kakav je osjećaj šetati s obitelji rivom koja nosi ime tvog oca?

Moj je tata bio topao čovjek i imao veliki kapacitet za empatiju. On je i izvan politike znao slušati ljude, vidjeti vas zapravo i uvijek ga je istinski zanimalo što imate reći. Pokušao bi pristupiti problemu kroz vaše oči i nikada nije nasilno nametao svoj stav ili svjetonazor. Svakoga dana mi nedostaje kao tata, kao djed mojoj djeci i kao sugovornik. Drago mi je da mu je Pula odala priznanje. To je riva njegovog djetinjstva, on je bio dijete starog grada. Odrastao je u teškim uvjetima, ali uvijek vedar i optimist do zadnjeg dana, obožavao je more, svoju obitelj, moju mamu, brata i mene i tada jedinu unuku Irmu. Danas naš Lucijan nosi ime njemu u spomen, to je bila moja osobna zahvala za sve što je učinio. Dobrotu treba pamtiti i spominjati je, to je za mene ključna ljudska kategorija, smatram je opasno marginaliziranom u našem vremenu i mogu reći da je doista cijenim više od svega. ▽

Your father's name, Luciano Delbianco, the mayor of Pula, is forever etched in the hearts of its residents. In June 2022, a part of the Pula waterfront was named after him. How does it feel to stroll along the waterfront that bears your father's name?

My dad was a warm-hearted man and had a great capacity for empathy. Even outside of politics he knew how to listen to people, truly see you, and he was always genuinely interested in what you had to say. He would try to look at a problem with your eyes and never impose his viewpoint or worldview. I miss him every day as a father, as a grandfather to my children, and as someone to talk to. I'm glad that Pula has paid tribute to him. That waterfront was his childhood; he was the old town's child. He grew up in challenging circumstances, but kept his cheerful and optimistic demeanour until the very end. He adored the sea, his family, Mom, my brother, me, and his only granddaughter Irma. Today, our Lucijan carries his name in his memory. It was my personal thank you for everything he did. Kindness should be remembered; it's the key human quality for me. I consider it dangerously marginalised of late, and I can honestly say that I value it more than anything else. ▽

ODRŽIVOST JE PREDNOST *SUSTAINABILITY IS AN ADVANTAGE*



Međusobno isprepleteni zajedničkom vizijom života sjedinjenog s prirodom, ljudi u Istri kontinuirano se educiraju iz područja održivosti i svojim primjerom pokazuju da je ona ne samo nužna nego i - bolja. Integracija ekologije u svakodnevni život sve je vidljivija te se može osjetiti gotovo na svakom koraku.

Koncept modernog samoodrživog stanovanja možda najbolje prikazuje primjer Ville Milica, predivne kuće u Šainima kod Vodnjana. Izvorno izgrađena 1940. godine, 2014. godine je kompletno renovirana, dok od 2018. s ponosom ističe svoju nagradu za najbolju eko kuću za odmor u Europi - European Holiday Home Award: Best Green Holiday Home. Ova kuća u potpunosti je izbacila plastiku. Usklađivanje s normativima eko gradnje trajalo je pune tri godine, kako bi se samoodrživost

Sharing a vision of a life intricately linked to nature, people in Istria never cease learning about sustainability and are a living proof that sustainability is not only necessary but also much more welcome than the alternative. This integration of ecology into everyday life is getting more prominent by the day and can be felt almost everywhere.

The modern concept of sustainable living is perhaps best illustrated by Villa Milica, a beautiful house in Šajini near Vodnjan. Originally built in 1940, it was completely renovated in 2014, and has proudly carried the title of the Best Green Holiday Home in Europe – the European Holiday Home Award since 2018. It has completely eliminated plastic. Aligning with the norms of eco-construction took a full three years to consistently implement sustainability in all segments



dosljedno provela u svim segmentima adaptacije, ali i kasnijeg boravka u njoj. Njezin vlasnik ističe da je odluka za zelenu gradnju bila logična jer njegova obitelj već dugo živi zero-waste načinom života.

Želite li svoj odmor provesti u jednako "zeleno", a u nešto drugačijem okruženju, put će vas odvesti u Tarsku uvalu blizu Poreča do Valamarovog novog aduta, ekskluzivnog i energetski samoodrživog naselja Punto Blu Premium Village u sklopu Lanterna Premium Camping Resorta. Pri gradnji i uređenju ovih otmjeno uređenih 30 premium camping chaleta pozicioniranih u netaknutoj prirodi, fokus je stavljen na minimalan utjecaj na okoliš i prirodu. Sadnjom autohtonog bilja smanjen je utrošak vode, a ovo energetski potpuno neovisno naselje u potpunosti se opskrbljuje energijom iz obnovljivih izvora. Ciljajući na jednako

of the adaptation and living. Its owner makes a point that the decision for green construction was logical, because his family has been living a zero-waste lifestyle for a long time.

If you want to spend your holiday in an equally "green" but slightly different environment, the road will take you to the Bay of Tar near Poreč with a new gem of the Valamar hotel chain, an exclusive self-sustainable Punto Blu Premium Village in the Lanterna Premium Camping Resort. The construction of these 30 elegantly designed, premium camping chalets located in pristine nature was focused on minimal impact on the environment. Planting indigenous plants has reduced water consumption, and renewable energy production fully meets the demands of the settlement and the charging stations for electric vehicles of its environment-aware guests. Food comes from local producers and the resort offers a variety of outdoor sports and yoga in its pristine environment. This is where you can also meet Marko Bratović and visit his shop selling organic vegetables, which he also delivers to renowned restaurants in the area.

Besides campsites and hotels oriented towards sustainable development and environmental protection, Istria has been implementing a so called ECOmode Programme, the first and only sustainable tourism programme in Croatia since 2016, which awards eco-certificates to small accommodation facilities with a capacity of up to 30 guests. A brainchild of Istria based on the best European practices, it reflects strong international trends in the development of sustainable, ecological, and socially responsible tourism whose aim is to minimise the adverse impacts of tourism on the environment.

Environmental approach to tourism in Istria is not new. In 1995, a non-governmental, non-party, and non-profit citizen association called "Green Istria – Istria verde" was established with a mission to champion the development of sustainable tourism and ecotourism, protect the environment and natural resources, and promote social justice. In addition to the protection of the environment and natural resources, Green Istria aims to encourage public participation in decision-making on environmental protection issues by raising environmental awareness, strengthening the role of the public in exercising their constitutional right to a healthy environment, promoting sustainable development, and boosting the influence of civil society in matters of environmental protection. The association operates both at home and abroad through various activities, projects, and campaigns.

Another project launched in line with the above goals is Eco Domus. Based on the 2015–2025 Master Plan for the Development of Tourism in Istria, Eco Domus aims to encourage diversification and improvement of accommodation following the principles of sustainable development and tourism. Sustainable tourism entails the preservation of art and cultural heritage, local gastronomy, crafts, and biodiversity, and Istria is already shaping its future along these lines.

Furthermore, ecological awareness has been taking root in the public sector. This year in February, local administration

ekološki osviještene goste, osigurano je, naravno, i punjenje električnih vozila. U istom duhu gostima je osigurana i dostava hrane lokalnih proizvođača. Smješten u netaknutoj prirodi, ovaj resort uz sve druge gušte pruža i bavljenje sportom i yogom na otvorenom. Upravo ovdje možete naići na Marka Bratovića i njegovu butigu sa ekološki uzgojenim povrćem, kojeg dostavlja između ostaloga i renomiranim restoranima iz okolice.

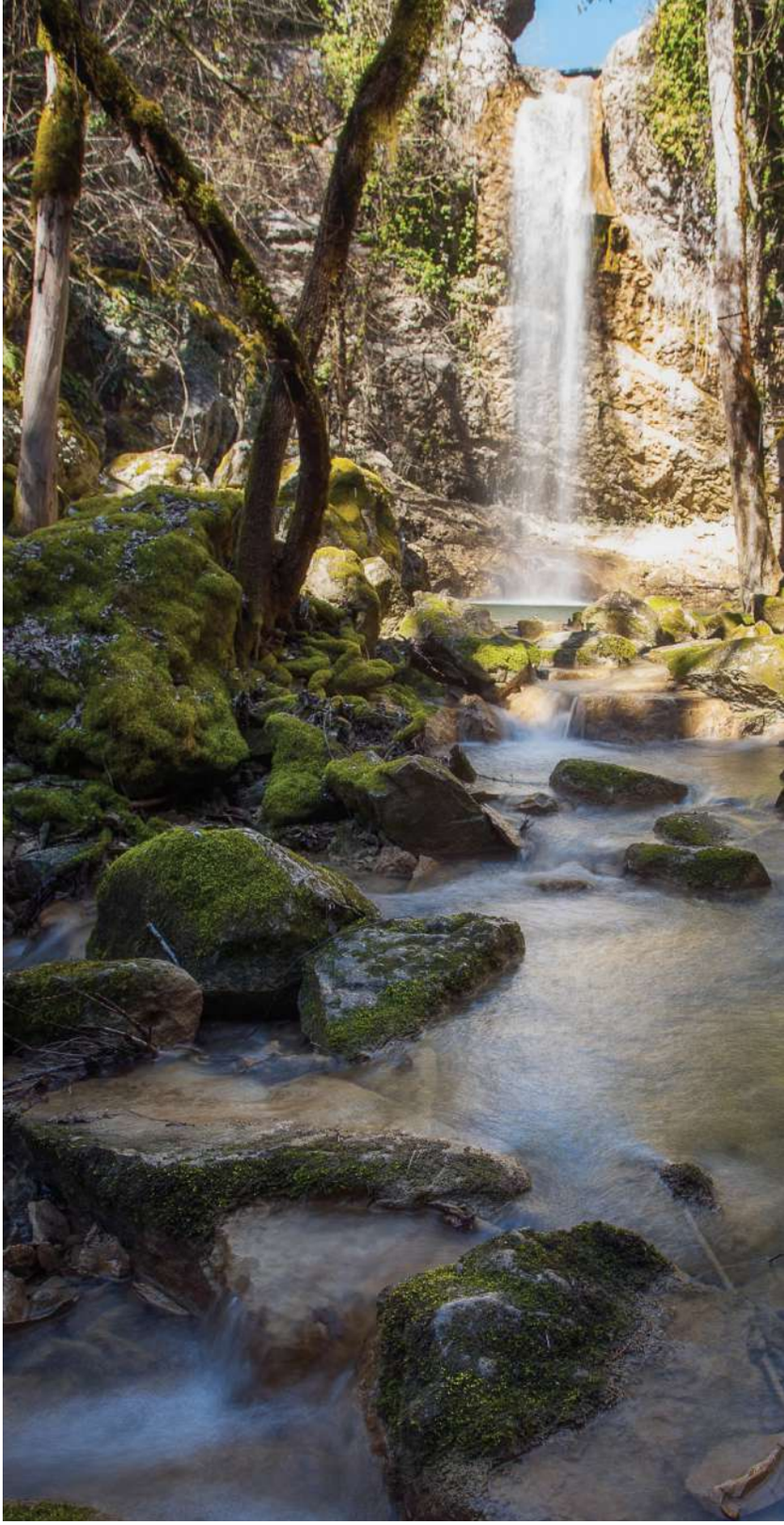
Istra, osim što ima kampove i hotele koji su orijentirani ka održivom razvoju i zaštiti okoliša, od 2016. godine ima i program pod nazivom "ECOmode program", prvi i jedini program održivog turizma u Hrvatskoj namijenjen eko označavanju isključivo malih smještajnih objekata kapaciteta do 30 osoba i pružatelja aktivnosti. U potpunosti osmišljen u Istri na temelju najboljih europskih praksi, on je odgovor na snažne međunarodne trendove razvoja održivog, ekološki i društveno odgovornijeg turizma, s ciljem smanjenja negativnog utjecaja turizma na okoliš.

Ekološki pristup turizmu u Istri nije novost. Još 1995. godine utemeljena je Udruga „Zelena Istra – Istria verde", nevladina, nestranačka i neprofitna udruga građana koja se zalaže za razvoj održivog turizma i ekoturizma s misijom zaštite okoliša i prirodnih bogatstava te razvijanja društvene pravednosti. Osim zaštita okoliša i prirodnih bogatstava ciljevi Zelene Istre su i poticanje sudjelovanja javnosti u procesu donošenja odluka iz područja zaštite okoliša, informiranje građana o temama s područja okoliša, jačanje uloge javnosti u ostvarivanju ustavnog prava na zdrav okoliš, promicanje održivog razvoja i jačanje utjecaja civilnog društva na području zaštite okoliša. Udruga djeluje na međunarodnoj i nacionalnoj razini kroz razne akcije, projekte i kampanje.

I projekt Eco Domus pokrenut je na tragu svih navedenih ciljeva održivog turizma. Temeljen na Master planu razvoja turizma Istre od 2015-2025, Eco Domus želi potaknuti diversifikaciju i podizanje kvalitete smještaja kroz usklađivanje s načelima održivog razvoja i održivog turizma. Održivi turizam povezan je s očuvanjem kulturno umjetničke baštine, lokalne gastronomije, zanata i očuvanja bioraznolikosti a Istra svoju budućnost stvara upravo u takvom obliku turizma.

No, ekološka osviještenost u Istri nije rezervirana samo za privatne investitore. U veljači ove godine je svoja vrata građanima otvorio "Sunčani ured Grada Poreča-Parenzo", mjesto na kojem će građani, uz prethodnu najavu, moći rezervirati termin, te potpuno besplatno dobiti savjetodavnu podršku vezano uz mogućnost korištenja energije sunca kroz vlastitu sunčanu/solarnu elektranu. Ovo logičan korak naprijed - Poreč je kao jedinica lokalne samouprave već duže godina aktivan po pitanju takvih projekata. Osam solarnih elektrana na javnim objektima od svojeg postavljanja realizirale su više od milijun kWh, gradom vozi električni minibus, vozila komunalnog redarstva su električna, a među prvima su pokrenuli punionice i brojne druge projekte.

U tijeku je solarizacija krovova javnih zgrada i u Puli. Projekt PVMAX financira se sredstvima Europske unije, a pomoć Puli u provedbi projekta pruža Regionalna energetska agencija Sjeverozapadne Hrvatske (REGEA). Prvi korak Grada je stjecanje uvida u ukupan potencijal javnih građevina za ugradnju fotonaponskih panela na krovove. Primjena solarne energije



has started the so called Sunny Office of the City of Poreč/Parenzo, a place where all its residents can reserve a slot and receive completely free expert advice about setting up and using their own solar energy. This is a logical step, as the city of Poreč has been engaged in such projects for many years and built eight solar power plants on public facilities that have so far generated over a thousand MWh. The city minibus and municipal inspectorate vehicles are all electric, and the city was among the first in Croatia to introduce



dovest će do bitnih ušteda na računima za električnu energiju i smanjenja emisije stakleničkih plinova. Okupana predivnim plavim morem, Pula postaje zelenija.

Ovo su samo neki od brojnih pozitivnih primjera iz Istre, i zbog toga smo ovaj broj posvetili upravo osobama i tvrtkama koje u praksi provode održivost i održivi turizam.

Obitelj Vorić uspješan je primjer zatvaranja puta namirnice od zemlje do stola, ponuđene gostu u jelima vrhunske kakvoće u njihovoj konobi Aquarius u Bujama. Tek nekoliko kilometara od Buja prema moru, vinarija Veralda u Brtonigli već je godinama okrenuta ekološkom uzgoju na svih 26 hektara površina. Svoje vinograde ne tretira nikakvim kemikalijama, neprekidno istražujući mogućnosti unapređivanja proizvodnje vina. Njihovi vinogradi nalaze se u neposrednoj blizini vinarije i put svakog grozda od zemlje do preše sveden je na minimum, te je time zagarantirana vrhunska kakvoća vina kontrolirane kvalitete. Proizvodnjom grožđa isključivo iz vlastitih vinograda omogućuje im

charging stations and many other eco-projects.

Pula, in turn, has started the PVMAX project for solar panels on the roofs of public buildings. This project is funded by the European Union and assisted by the Regional Energy Agency of Northwestern Croatia (REGEA). The City's first step is to make an inventory of public buildings with a potential to install photovoltaic panels on roofs. Solar energy will bring significant savings on electricity bills and reduce greenhouse gas emissions. Washed by the beautiful azure sea, Pula is turning greener.

Positive examples such as these abound in Istria, and this is why we have dedicated this issue to people and companies who practice sustainability and sustainable tourism.

Take the Vorić family; they run a closed land-to-table supply of food, which they serve as exquisite dishes at their Aquarius tavern in Buje. Just a few kilometres away towards the coast, there is the Veralda winery run by the Visintin family in Brtonigla focused on organic viticulture on all 26 hectares of their land. The



uz brzu preradu i kontinuirano praćenje, prevenciju bolesti i očuvanje kvalitete. Proizvodni pogon u velikoj mjeri koristi obnovljive izvore energije putem solarne elektrane koju je obitelj Visintin postavila na imanju. U predivnom Novigradu naći ćete još jednu fenomenalnu vinariju - Ghira, posvećenu potpuno ekološkoj proizvodnji vina. Njezin vlasnik, već etablirani vinar Damir Mihelić odlučio se na radikalan zaokret te promišljeno sveo svoje vinograde na tri autohtone vrste: malvazija, muškat bijeli istarski i teran. S dubokim razumijevanjem podneblja, oslanjajući se na dugogodišnju tradiciju vinarstva u području sjeverozapadne istre, kao i na generacije poznavanje uzgoja vinove loze u obitelji Mihelić, uzgoj isključivo autohtonih vrsta osigurava otporne biljke i prepoznatljiv okus vina. Zaštita čokota permakulturnim načinom garantira 100% ekološki uzgoj bez korištenja ikakvih kemikalija, a vina pod imenom Ghira osim vrhunskog enološkog iskustva donosi i čisto zdravlje.

Još jedna vinar s Bujštine živi prirodu punim plućima. Mario Franković, osim što se zadnje dvije godine okreće ekološkom uzgoju vinove loze, živi u skladu s prirodom - svakodnevno trči, hrani se zdravo i bez glutena, vozi električni auto, a ambalažu u vinariji nastoji svesti na minimum kako bi koristio što manje papira.

Destilerije koje smo posjetili sve redom koriste prirodne sastojke iz vlastitog uzgoja ili prirode koja ih okružuje, pa je nerijetko da je samoniklo bilje i divlje voće rukom ubrano. S druge strane neki craft pivari, poput Castellane iz Kaštelira, odlučili su se na uzgoj svojih žitarica koje koriste u preradi. I jedni i drugi stalno uče, a osim u očitim pozitivnim promjenama koje stvaraju, ovakav pristup poslovanju pričinja im i očitu radost i ponos.

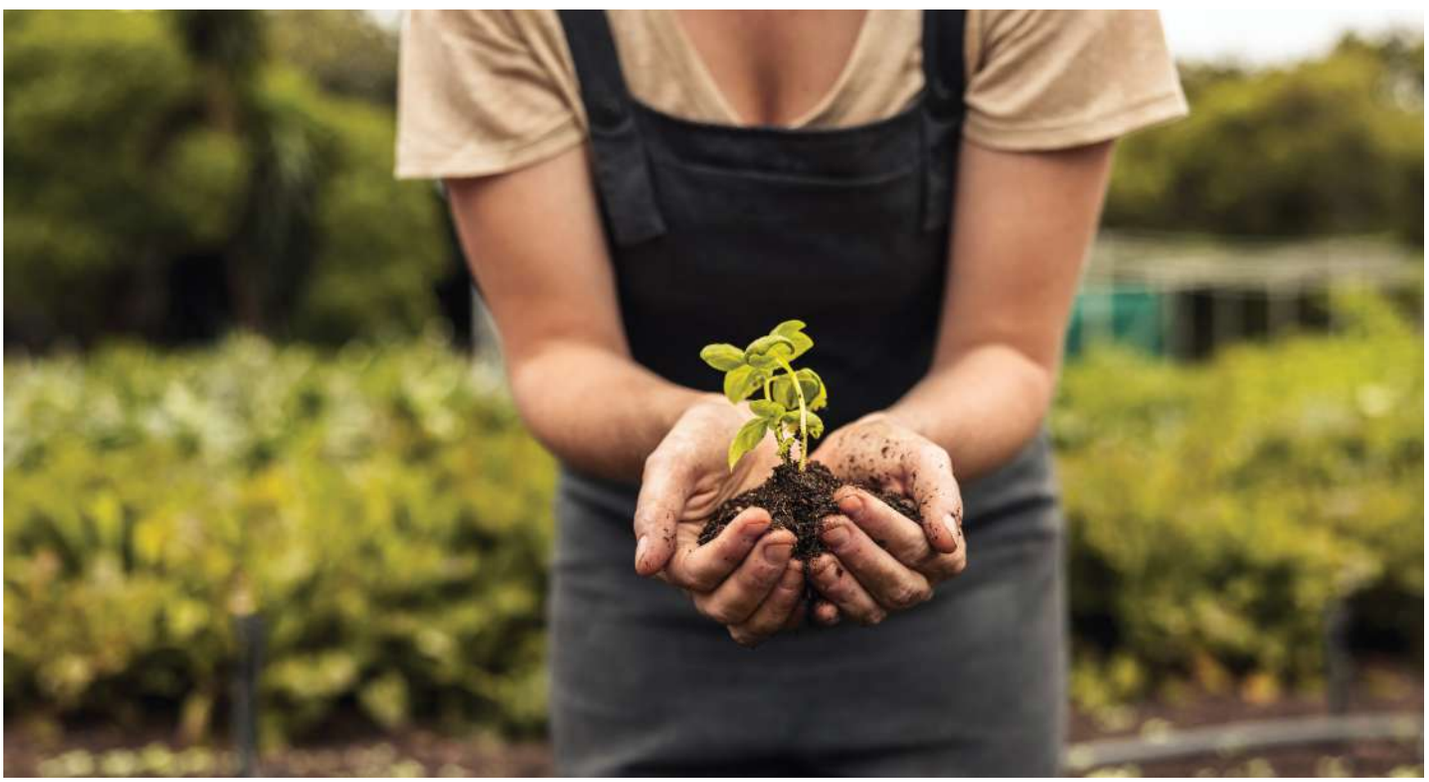
Priča o suživotu i ljubavi prirode i Istrijana duboko je ukorijenjena u povijest ove regije. ▽

family do not treat their vineyards with chemicals and always look for better ways to produce quality wine. The vineyards are located in close proximity to the winery, so each grape travels a short distance to the press, which ensures fast processing and high quality control. Their production largely relies on renewable energy powered by the solar power plant installed on the property. Further away in the quaint coastal town of Novigrad you will find another great winery – Ghira – making exclusively organic wine. Its owner and awarded winemaker Damir Mihelić took a radical turn and limited his winegrowing to three indigenous varieties: Malvasia, Istrian White Muscat, and Teran. Having a deep understanding of the local climate and a long local and family tradition of winegrowing, Damir argues that growing indigenous varieties on permaculture principles ensures robust vines and a distinct taste of 100% organic, chemical-free wine.

Mario Franković, another winemaker from the Buje locality lives nature to the fullest. Not only has he switched to organic winegrowing for two years now but seeks to live in harmony with nature in all other aspects; he runs every day, eats healthy and gluten-free food, drives an electric car, and seeks to use as little paper for packaging as possible.

The distilleries we visited use natural ingredients from their own cultivation or the wild herbs and fruits they pick by hand in the countryside. Some craft brewers, like Castellana from Kaštelir, grow their own grains.

All seek to learn something new every day and all take great joy and pride not only in how and what they do but in the obvious positive changes they bring, continuing the story of harmony and love of nature, so deeply rooted in the history of this land. ▽





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JOSIP VORIĆ BEPO

Ustrajnost i učenje su rješenje za uspjeh

The key to success are perseverance and learning

Kada bi trebali opisati renesansnog čovjeka u današnje vrijeme Bepo bi bio idealna osoba - vinar, kuhar, poduzetnik, poljoprivrednik, sportaš, a prije svega otac, suprug, brat i istinski zaljubljenik u prirodnu, zdravu i nadasve kvalitetnu hranu. I k tome još uvijek nasmijan i spreman za zabavu.

- Ja sam poljoprivrednik koji poslužuje hranu. - započinje razgovor Josip Vorić Bepo, i time zapravo u jednoj rečenici sažima životnu i poslovnu filozofiju. Put od zemlje do stola je dug, a on je odlučio da svaki korak tog puta upozna, dubinski ga razumije i njime ovlada, te na kraju stvori prepoznatljiv proizvod. Kako kaže, sve kreće od ljubavi prema zemlji i prema namirnici. Iz ove naoko jednostavne logike razvio je poslovni koncept u kojem on i njegova obitelj proizvode vlastitu pšenicu i pir, uzgajaju nekoliko vrsta povrća, proizvode vlastito vino, usavršavaju dry-aged meat segment gastronomije te na koncu svojim gostima

If we are to describe a modern Renaissance man, Bepo fits the bill perfectly: a wine-maker, chef, entrepreneur, farmer, athlete, and above all, a father, husband, brother, and a true enthusiast of natural, healthy, high-quality food. On top of that, he's always smiling and ready for fun.

"I'm a farmer who serves food," says Josip Vorić Bepo, summarising succinctly his life and business philosophy right from the start of this interview. The journey from the land to the table is long, and he has decided to get to know every step of the way, to understand it, master it, and ultimately create a recognisable product. It all starts with love for the land and for the ingredients, he says. From this seemingly simple premise, he has developed a business concept which starts with him and his family growing their own wheat and spelt, a variety of vegetables, producing their own wine, perfecting meat dry-ageing, and ends with serving



u konobi-pizzeriji Aquarius serviraju tradicionalnu kuhinju obogaćenu kreativnim idejama.

Sve je krenulo iz ljubavi i želje da se iskoristi potencijal zemlje koju imaju. Poljoprivrednik u duši nije mogao gledati da zemlja stoji neiskorištena i misao o vlastitoj proizvodnji namirnica koje koriste u restoranu ubrzo je postala stvarnost.

- Supruga Karmen i ja odlučili smo napraviti zaokret u dotadašnjem poslovanju, dokupili smo zemlju i zasijali pšenicu i pir, te zasadili rajčice, tikvice, patlidžane, buču i krumpir. Za ostale namirnice pomno smo birali kooperante i krug ljudi od povjerenja s kojima je ciklus proizvodnje i dobave sve potrebne hrane u konačnici zatvoren. - govori Bepo, napominjući kako su sve njihove namirnice ekološki proizvedene, a samo mali broj onih koje uzimaju od dobavljača su minimalno tretirane.

- Veliki izazov u poljoprivredi je što imaš samo jednu priliku godišnje vidjeti koji će biti rezultat tvog truda. Dobra stvar je što, kako god okreneš, nešto će izrasti i nešto ćeš s tim moći napraviti. Učiš u hodu, nema ti druge. I učiš od drugih. Velika vrijednost je u razmjeni znanja, uspoređivanju s boljima od sebe i izlaganju situacijama poput Svjetskog prvenstva pizzaiola na kojima entuzijasti poput tebe, kad prepoznaju isti žar, bezrezervno dijele svoje znanje. Nakon toga slijedi isprobavanje onog što si naučio. - objašnjava nam Bepo u kratkim crtama izazove s kojima se susreće.

U ovakvom pristupu gastronomiji, neće vam biti servirano isto jelo u proljeće i u jesen. Recepti ovise o sezonskim namirnicama, a maštovitost njihovog korištenja u kreiranju uvijek novih jela nagrađena je punim okusima i spoznajom da je pred vama na stolu jelo vrhunske kakvoće, stvoreno u skladu s prirodom.

Samoodrživost u proizvodnji hrane podrazumijeva nekoliko faktora - ekološki uzgoj namirnica, kratak put od proizvođača do korisnika te priprema hrane isključivo od sezonskog voća i povrća. Da bi sve to uspjelo, mora se posložiti puno kotačića. Osim toga različite kulture traže različite strojeve, a uz to je potrebno i naći ljude kojima se briga oko nasada može prepustiti. Bilo bi isplativije kupiti pšenicu ili neko povrće, kako kaže ovaj izuzetan čovjek, no prevladala je ideja da kvalitetu namirnice može kontrolirati, kao i želja da ono što ljudima daje na tanjur bude provjerenog porijekla. Opravdanje za skuplju osnovnu namirnicu poput vlastito uzgojene pšenice on nudi u činjenici da ta pšenica u konačnici svoju vrijednost donosi na najisplativiji način, a to nije po kilogramu već u feti kruha.

Kako bi došli do ovoga gdje su sada Vorići su radili punih osam godina od inicijalne ideje. Čak



traditional cuisine with a creative twist to whoever dines in their tavern/pizzeria Aquarius.

It all started from love and the desire to harness the potential of the land they have. A farmer at heart, he couldn't bear to see the land go unused and, soon enough, carried through the idea to put their own ingredients on the restaurant table.

"My wife Karmen and I decided to turn our business around. We bought more land, sowed wheat and spelt, and planted tomatoes, zucchinis, eggplants, pumpkins, and potatoes. For other ingredients we carefully selected partners and created a circle of people we trust to close the food supply cycle," says Bepo as he points out that all of their ingredients are ecological, and the few they procure from trusted suppliers are minimally treated.

"What makes agriculture so challenging is that you only have one shot each year to see the results of your efforts. The good thing is that, no matter how you look at it, something will grow, and you'll be able to do something with it. You learn as you go, there's no other way. And you learn from others. This exchange of knowledge is a great added value, the chance to compare with those who know better than you and to put yourself in situations like the World Pizza-Making Championship, where enthusiasts like you – when they recognise the same passion – share their knowledge without reserve. Then what you've learned comes to test," explains Bepo.

"With this approach to gastronomy, you can't expect to get the same dish in spring and autumn. Recipes depend on seasonal ingredients, and creative imagination is rewarded with flavourful new dishes and the realisation that they are of top quality, created in harmony with nature."

Food self-sustainability entails several factors: ecological cultivation of ingredients, a short journey from producer to consumer, and use of seasonal produce only. For all of this to succeed, many gears must be set in motion. Different crops require different machinery and people whom you can trust to take good care of them. It may be more cost-effective to buy wheat or vegetables instead of growing them, but this exceptional man prefers to control the quality of his ingredients and to know what he puts on the table. He justifies this choice of a more expensive basic ingredient like home-grown wheat with the fact that this wheat ultimately has more value, measured not in kilograms but in the slice of exquisite bread.

Before they got to this point, the Vorić family had worked on this idea for a full eight years, and even longer, if you count the time since Bepo's wife's restaurant started and went through various phases of development.

i duže, uzme li se u obzir od kada radi restoran njegove supruge i različite faze njegovog razvoja.

- Aquarius je otvoren 1988., a otvorili su ga Karmenin brat i sestra. S vremenom je posao preuzela Karmen, a ja sam se pridružio 2004. kad smo se oženili. U početku sam pomagao oko dostave namirnica i s ponekim savjetom, a tijekom nekoliko sljedećih godina postupno se uključivao u posao. Kao netko tko nije znao puno o tom poslu, fascinantno mi je koliko sam podcijenio njegovu kompleksnost i zato mi je trebalo nekoliko godina da uđem u posao u potpunosti. Od 2010. do 2018. godine Karmen i ja smo krenuli prema onome što je Aquarius danas, pri čemu zadnjih pet godina konstantno unapređujemo svaki detalj poslovanja. - objašnjava Bepo vremenski period koji je bio potreban te nastavlja.

- Obzirom se u ugostiteljstvu trendovi mijenjaju svake dvije do tri godine, maksimalno četiri, i filozofiju je potrebno stalno prilagođavati. Stalno se preispituješ, ne želiš izletiti van s nečim u što nisi siguran. Ljudi stalno očekuju nešto novo, čak iako dolaze radi nečeg po čemu si poznat. Nove ideje rađaju se u međusobnom poštivanju između gosta i nas. Uđemo u debatu, dobijemo povratnu informaciju i onda ti je gušt složiti nešto što je iz toga proizašlo. To se ne radi zbog novca, koliko god je to nekome teško povjerovati. - u jednom dahu nam prepričava put kojim kroče.

Želja za konstantnim učenjem, usavršavanjem i novim izazovima odvela je Bepa u nekoliko smjerova tijekom zadnjih 10-ak godina – od proizvodnje vina, preko Svjetskog prvenstva pizzaiola (Campionato Mondiale della pizza), do proizvodnje polugotovih proizvoda od pšenice i pira.

- Vina Vorić postoje tako reći oduvijek. Odrastao sam u Ferencima kod Vižinade. Svi na tom području oduvijek uzgajaju lozu. Postoje ljudi koji su uzimali vino još od našeg djeda, a sad uzimaju od nas. Još tada je nono bio poznat po kvalitetnom crnom vinu koje je dobivao sa gotovo 5000 trsa, što je bilo solidno za obiteljske potrebe. Iako sam elektrotehničar po struci, posao me doveo u doticaj s proizvodnjom vina, nakon čega sam upisao Studij vinarstva i vinogradarstva, u prvoj generaciji kad je taj studij osnovan u Poreču. U ovom poslu sa mnom je i moj stariji brat Lučano. Danas imamo 5,5 hektara vinograda, s proizvodnjom od 25.000- 30.000 litara godišnje. - gotovo kao normalnu stvar uz čašu svoje malvazije prepričava







LIJEVO: Zarazan smijeh i duh Bepa Vorića
SKROZ LIJEVO: Karmen i Bepo nadopunjuju se savršeno

LEFT: Bepo Vorić's contagious laugh and spirit
FAR LEFT: Karmen and Bepo complement each other perfectly

"Aquarius was started by Karmen's brother and sister, back in 1988. Later, Karmen took over the business, and I joined in 2004, when we got married. Initially, I helped with food deliveries and offered occasional advice, but over the next few years, I gradually became more involved in the business. As someone who didn't know much about this profession, I find it fascinating how much I underestimated its complexity, and it took me a few years to fully immerse myself in it. From 2010 to 2018, Karmen and I worked on Aquarius to become what it is today, and for the last five years we've been constantly improving every aspect of the business," says Bepo and continues in one breath: "Considering that trends in the hospitality industry change every two to three, four years at best, you must constantly review your philosophy and adapt. This entails constant questioning, as you don't want to make that leap of faith no matter what. People always expect something new, even if they come for something you're known for. New ideas emerge from this respectful interaction between our guests and us. We engage in debate, receive feedback, and then it's a pleasure to create something that stems from it. We don't do this for the money, no matter how hard it is for some to believe".

This inclination to constant learning, improvement, and new challenges has taken Bepo in several directions over the past ten years – from wine production and the World Pizza-Making Championship (Campionato Mondiale della Pizza) to the production of semi-finished products from wheat and spelt.

"Vorić wines have existed since forever, so to speak. I grew up in a small place Ferenci near Vižinada. People in that area have always grown grapes. There are still those who used to buy wine from my grandfather and are now buying it from us. Even back then, Grandpa was known for his quality red wine produced from nearly 5,000 vines, which was decent for family needs. Although I'm an electrical engineer by profession, my work connected me with wine production, and, soon enough, I took up oenology and viticulture in Poreč as one of the first generation students. Then my older brother Lučano joined. Today, we have 5.5 hectares of vineyards producing 25 to 30 thousand litres a year," says Bepo over a glass of his Malvasia as if this is not a big deal. His wines are marketed without a pomp but can be found in top restaurants like Valle Losco in Volosko, Stari Podrum in Momjan, or El Ria in Rijeka, where they are listed as house wines.

Bepo, čija vina nisu glasno promovirana na tržištu, no mogu se naći u vrhunskim restoranima poput Valle Losca u Voloskom, Starom Podrumu u Momjanu ili El Ria u Rijeci, gdje su na kartama kao kućno vino.

- Imamo vjernu publiku u ljudima koji praktički ne znaju da postojimo. S druge strane nama je primarno da su vino odabrali jer im odgovara kvalitetom, što nam je najvažnija stvar u svemu što radimo. - skromno kaže Bepo i nastavlja kako bi bilo lijepo više se pozabaviti razvojem brenda Vorić, no trenutno jednostavno ne stignu ići u tom pravcu, iako imaju sve preduvjete obzirom da spajaju visoko obrazovanje iz enologije, stalno stručno usavršavanje, uzajamno poštovanje i suradnju dva brata, te osjećaj za vinarstvo koje je generacijama prisutno u njihovoj obitelji.

Naravno da ne stigne sve, jer u međuvremenu ovaj pravi renesansni čovjek Bujštine ponosno nosi titulu najbolje rangiranog hrvatskog pizzaiola na Svjetskom prvenstvu pizzaiola u Parmi. I to tri godine zaredom. Od ove godine postao je i službeni sudac na tom istom natjecanju.

- Ognjen Podunavac (pizzaiolo Aquariusa, op.a.) i ja prvi smo se put natjecali 2018. godine. Bili smo 76. i najbolje rangirani tim iz Hrvatske. Drugi put smo otišli 2019. jer nas je zanimalo jesmo li imali sreće ili stvarno znamo što radimo. - kroz smijeh govori Bepo.

- Te godine smo bili još bolji, 71. od preko 700 natjecatelja. I konačno treći put, nakon dvije godine neodržavanja natjecanja zbog covida, sudjelovali smo 2022. godine i bili 61. od 760 ekipa i treći put zaredom najbolje plasirana ekipa iz Hrvatske.

Slušajući o tom natjecanju shvatite da je to cijeli jedan svijet za sebe. Postoje razne kategorije koje se natječu: pizza in pala, pizza in teglia, najbrži pizzaiolo, najširа pizza, najbolja bezglutenska pizza, pa žongliranje s pizzom, itd.

- Mi smo se uvijek natjecali u kategoriji klasične pizze, jer ona dozvoljava najviše slobode u izražavanju. Ocjenjuje se sve - uniforma, izgled stola na kojem se priprema, kako izgleda peć nakon korištenja, serviranje, i naravno sama pizza koju ocjenjuje druga komisija. - prepričava Bepo i napominje kako je za njihov uspjeh presudila suradnja i međusobno povjerenje, ono što on smatra temeljem bilo kojeg uspješnog posla. Naravno, tu je i kombinacija Bepove kreativne crte smišljanja novih ideja i Ognjenove besprijekorne izvedbe.

- Na natjecanju imaš samo jedan pokušaj. Ispališ pizzu i čekaš vidit. - Bepo objašnjava svojim rukometaškim rječnikom i gestikulacijama kao na utakmici, vidno transponiran ovom temom nazad u Parmu i sav taj adrenalin koji izaziva vreva ljudi iz cijelog svijeta, velika hala i iščekivanje rezultata.

Nakon tri uspjeha za redom, otišao je korak dalje. U 2023. nije sudjelovao kao natjecatelj već je postao sudac. Sudjelovanje s druge strane stola bilo je potpuno drugo iskustvo.

- Ja sam ljubitelj kreativnih pizza. Tek sam sada, kad sam bio s druge strane, shvatio koliko smo 2018. riskirali i koliko toga se mora posložiti da bi to bilo to. Tada smo jedini radili pizzu s tartufima i s puno drugih sastojaka. Ove godine je puno njih imalo tartufe, pa smo shvatili koliko smo bili ispred vremena. Biti ispred vremena zna biti veliki problem jer puno puta nisi shvaćen. Ako ne pogodiš pizzu s puno sastojaka penaliziran si, i bolje ti je raditi pizzu s četiri sastojka. Pogriješiš li detalj, ispadaš iz igre. Sad kad sam vidio ljude koji su tamo prvi put došlo mi je da ih zagrlim, kažem im da će sve biti u redu. - uz osmijeh prepričava Vorić.

Ističe kako je biti u prilici upoznati ljude iz cijelog svijeta i uvijek nešto novo naučiti prekrasna prilika. Kao sudac vidio je desetak pizza koje bi volio da je mogao probati, no njegova uloga suca nije to dopuštala te nije smio komunicirati s natjecateljima niti išta probati. Govori nam kako je od tih desetak timova odnosno pizza njih šest završilo na podiju, što znači kako Bepo skriva još jedan talent - prepoznati talent.

I kako bi bilo da nakon ovih iskustava Josip Vorić Bepo ne napravi novi korak, ne uđe u nove investicije i ne krene razvijati novi proizvod? To jednostavno ne bi bio on. Nemirni duh ga je tako odveo u nove proizvodne vode s kojima do tada nije imao susreta. 2023. godine pokrenuo je proizvodnju poludovršenih proizvoda od tijesta i tjestenine vrhunske kakvoće pod imenom Irenka. Brend je ime dobio po gospođi Ireni, Karmeninoj mami koja je odrasla u obitelji gdje se kuhalo s namirnicama s kojima mnogi u to vrijeme nisu bili u doticaju, i koja je razvila istančan osjećaj za hranu, a svoje kulinarsko znanje i maštovitost prenijela na cijelu obitelj. Njoj u čast, kao iznimnoj osobi i trajnoj inspiraciji, nazvana je linija proizvoda koja se ističe ne samo kvalitetom, već i inovativnom tehnologijom.

- Govorimo o polupečenom tijestu. Trenutno imamo dvije tipologije zamjesa odnosno dva različita rezultata iz istog brašna - Pinsa Romana, hrskava kad se dovrši, i Focaccia koja je prozračna, mekana, lagana. Pečemo ih do nekih 80%, pakiramo u plin tj. u medij koji ne dozvoljava da se kvari i tako svježa može trajati 15-ak dana u hladnjaku. Ukratko, stvorili smo proizvod koji možete dovršiti kod kuće u svega par minuta, a za čiju pripremu je inače potrebno najmanje dva dana – objašnjava Bepo o čemu je riječ i dodaje kako mu je u razvoju pomogao vrsni majstor Graziano Bertuzzo, legendarni pizzaiolo i voditelj svjetski poznate i prestižne škole Scuola Italiana Pizzaioli.

- Uputio nas je na najbolji mogući način u ideju za koju sam siguran da se s vremenom samo može još više razvijati jer je proizvod koji smo dobili toliko praktičan, ukusan i u potpunosti ekološki proizveden iz pšenice i pira iz našeg uzgoja, a koji su mljeveni u provjerenom mlinu s kojim dugo surađujemo i koji iz sirovine dobiva brašno vrhunskih svojstava. Vjerujem da potražnja za Irenka proizvodima može samo rasti.

Kao i mnogo puta do sada stvari su se počele razvijati prirodnim tijekom. Iako su oba proizvoda izvorno bila namijenjen za prodaju poslovnim subjektima, tržište je pokazalo kako je spremno i za izravnu prodaju. Nemoguće je uzeti zalogaj iz porcije koji vam Bepo nehajno donese na stol uz čašu vina, i automatski ne pitati može li se ta divota kupiti i ponijeti kući.

- Irenka je našla svoj put prema tržištu isto kao i sve drugo - usmenom predajom. Brojni klijenti nakon što su ih kušali spontano su stavili na svoje menije. Ono na što nismo računali je da velik broj gostiju, kako naših, tako i na drugom mjestima, želi kupiti proizvod za ponijeti doma. - objašnjava organski rast Bepo i dodaje kako zbog toga već sad pripremaju maloprodajni

"We have loyal customers among people who have never heard of us. But it is more important for us that they choose our wine for its quality, and this goes for everything else we do or make," Bepo says modestly and admits that it would be nice to focus more on developing the Vorić brand, but they simply can't make the time, even though they have all they need: high education in oenology, constant professional development, mutual respect and collaboration between the brothers, and a knack for winemaking that has been present in their family for generations.

Of course he can't make the time. As we speak, this true Renaissance man of Bujština proudly holds the title of the highest-ranking Croatian pizzaiolo at the World Pizza-Making Championship in Parma. For three years in a row. This year, he has also become official judge at the competition.

"Ognjen Podunavac (Aquarius's pizzaiolo, Ed.) and I competed for the first time in 2018. We then ranked the 76th, the highest ranking team from Croatia. In 2019, we competed again because we were curious to find out if we had just been lucky or really knew what we were doing," says Bepo with a laugh. "That year we ranked even better, the 71st among over 700 competitors. And finally, the third time in 2022, after a two-year hiatus due to COVID, we ranked the 61st among 760 teams, and remained the best ranking Croatian team for the third time in a row."

Listening to him talk about this competition, you realise that it's a world of its own. There are various competition categories: pizza in pala, pizza in teglia, fastest pizzaiolo, widest pizza, best gluten-free pizza, pizza juggling, and so on.

"We've always competed in the category of classic pizza, because it gives you the greatest freedom of expression. Everything is judged: the uniform, the preparation table setting, how neat the oven is after use, serving, and of course, the pizza itself," Bepo explains. They owe their success to teamwork and trust, which he considers the foundation of any successful enterprise. Of course, there's also the combination of Bepo's creative ideas and Ognjen's flawless execution.

"At the competition, you only have one shot at it. You put the pizza in and wait to see what comes out," Bepo explains with words and gestures of a handball player, as if he's right there, back in the large hall in Parma, with all the adrenaline rushing through his veins as the crowd from all over the world cheers in anticipation of the results.

In 2023, after three successful competitions in a row, he went one step further and participated as a judge. Standing on the other side of the table was a completely different experience.

"I'm a fan of creative pizzas. Only now, as I was on the other side, did I realise how much risk we took back in 2018 and how many things need to align for this to work. Back then, we were the only ones making pizza with truffles and many other ingredients. This year, many had truffles, so we realised how ahead of our time we were. Yet, being ahead of your time can be a big problem, because you're often misunderstood. If you fail with a pizza with a lot of ingredients, you get penalised, and it's better to make a pizza with only four ingredients. If you make a mistake in detail, you're out of the game. Now that I've seen people who came there for the first time, I wanted to hug them, tell them that everything would be fine," says Bepo with a smile.

He adds that it's an amazing opportunity being able to meet people from all over the world and learn something new. As a judge, he saw about ten pizzas that he would have liked to try but was not allowed to tell this to the competitors or taste them. Of those ten pizza teams six climbed the podium, which means that Josip Vorić Bepo has another knack – the one for recognising talent.

And after all this experience, how could he not take a step further, make new investments, develop a new product? This would be out of his character. His relentless spirit took him to navigate uncharted territories. In 2023, he launched the production of high-quality, semi-finished dough and pasta under the brand name Irenka. The brand was named after Mrs Irena, Karmen's mom. She grew up in a family who cooked with ingredients unheard of by traditional home cooks at the time. She developed a refined sense for food and passed on her culinary knowledge and creativity to the family. This new product line made in her honour as an exceptional person and permanent inspiration stands out not only for its quality but also for its innovative technology.

"We're talking about half-baked dough. Currently, we have two types of mixes and two different products from the same flour: Pinsa Romana – crispy when finished – and Focaccia – airy, soft, and light. We bake them to about 80%, pack them in gas or a medium that prevents spoilage, and they can stay fresh in the fridge for about 15 days. In short, we've created a product that you can finish at home in just a few minutes as opposed to at least two days it takes to prepare it from scratch," Bepo





kutak u Aquariusu.

- Uz njih, u ponudi su i pašte, a možda jednog dana, ako stignemo, i svježa tijesta za pizzu. Kod tijesta za pizzu je delikatna stvar pravilno pakiranje, i ako to netko zezne ili se pregrije, tijesto će krenuti fermentirati prije vremena i vi kod kuće nećete dobiti kvalitetu koju želimo. Treba vremena da bi se na tržište izbacio vrhunski proizvod i ne treba žuriti.

No, da bi stvari funkcionirale svi kotačići moraju savršeno raditi. Najviše onaj najbitniji – obitelj. Danas svi kažu "Idemo kod Bepa" kad planiraju večer u poznatoj konobi i pizzeriji Aquarius u Bujama, no svatko zna da ne ide samo k Bepu nego cijeloj obitelji Vorić u kojoj svaki član ima svoju važnu ulogu u poslu.

- Lako je meni što svi kažu da idu kod mene kad ja znam da je Karmen iza (u kuhinji, op.a) i da će sve to izaći kako treba. Ja sam možda frontman i lako mi je s ljudima, a možda se boje i moje visine i širine pa u restoranu uvijek vlada mir. (smijeh) - s ponosom priča o svojoj boljoj polovici i dodaje kako uz njih sve više u poslu sudjeluje i najstarija kćer Nina.

- Nina posljednje tri godine radi s nama kada joj obaveze dopuste, a od ove jeseni pohađa Visoku školu za turizam i ugostiteljstvo u Mariboru. - naglašava Bepo i dodaje kako je za uspjeh obiteljskog posla presudno međusobno poštivanje i uvažavanje.

Uz sve obaveze koje imaju uvijek se nađe vremena za planiranje zabavnih dana, izleta i druženja sa dvoje mlađe djece, osnovnoškolcima Davidom i Ritom, na čiju samostalnost su Karmen i Bepo opravdano ponosni, kao i na činjenicu što su brzo postali zreli da razumiju kompromise.

- Logistika uzgoja hrane od zemlje do stola je kompleksan poduhvat, i zato bez podrške cijele obitelji ovako nešto ne bi bilo moguće. - govori Bepo o bitnoj stvari znajući kako se uz ovakav posao, koji praktički nema radnog vremena, dogovaranje i podjela zadataka podrazumijeva, kao i mnoštvo improvizacije.

- Uz sav taj ritam i izazove koje naš posao na četiri strane zahtijeva - pšenica, povrće, loza, restoran - najbliži srcu mi je uspjeh da smo obitelj i da smo na okupu. Sve drugo je manje važno. - zaključuje Josip Vorić Bepo. ▽



DESNO: Pizza je postala zaštitni znak konobe
SKROZ DESNO: U vinogradu uvijek ima nešto za napraviti

RIGHT: Pizza has become a trademark of the tavern
FAR RIGHT: There is always something to do in the vineyard



explains and adds that he got help in developing the product from Graziano Bertuzzo, a legendary master pizzaiolo and the director of the world-renowned and prestigious Scuola Italiana Pizzaioli.

“He taught us the best possible concept for constant development, of this I’m sure, because the product we've obtained is so practical, delicious, and entirely based on our own organic wheat and spelt, ground in a mill we've been working with for a long time. I believe the demand for Irenka products can only grow with time.”

Like many times before, things took their natural course. Although both products were originally intended for sale in restaurants, they are ready for direct sale to customers. You can’t take a bite of what Bepo so casually puts on the table with a glass of wine and not ask if you could take some of this marvel home. “Irenka found its way to the market just like everything else – by the word of mouth. There are many clients of ours who added Irenka to their menus as soon as they tasted the product. What we didn't anticipate is that great many restaurant guests, ours and theirs, wanted to buy the product to take home,” Bepo explains. Now they are setting up a retail corner in Aquarius.

In addition, we’re selling pasta, and maybe one day, if we find time, fresh pizza dough. When it comes to pizza dough, getting the packaging right is a delicate matter. If you mess it up or the dough gets too warm, it will start fermenting too soon, and you won't get the quality we aim for at home. It takes time to launch a top-quality product on the market, and there's no need to rush.”

For things to work, all cogs must function perfectly, and the most important cog is the family. Today, everyone says “let's go to Bepo's’” for an evening in the renowned Aquarius tavern and pizzeria in Buje, but they refer to the whole Vorić family, as each member has an important role in the business.

"I feel at ease hearing that people go to Bepo’s because I know Karmen is back there in the kitchen and everything will turn out fine. I might be the frontman, and it's easy for me to serve people. Plus, they may also be a bit intimidated by my height and width, so there's always peace in the restaurant,” he laughs and adds that their oldest daughter Nina is getting more involved in the business. "Whenever she could find time, Nina would work with us in the past three years, and as of this autumn, she's attending the Higher School of Tourism and Hospitality in Maribor." He adds that the success of a family business much depends on mutual respect and appreciation.

Even with so much work to do, Karmen and Bepo always find time for outings and fun with the other two children, David and Rita, who still attend elementary school. They are particularly proud of how independent their children are and how quickly they matured to understand compromise.

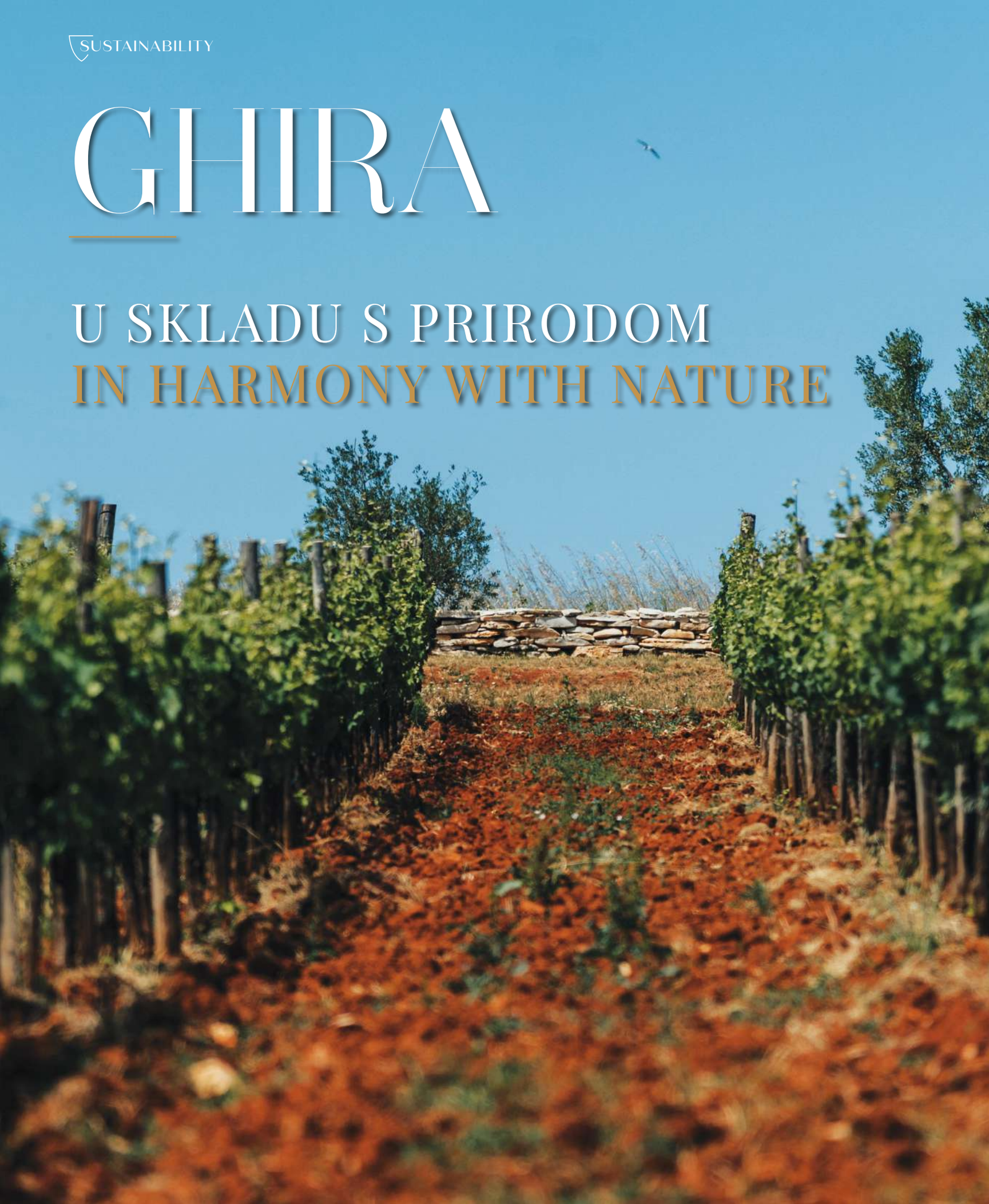
"Growing food and bringing it to the table is a complex undertaking and would not be possible without the support of the entire family," Bepo says. His job seldom knows for working hours. Planning and delegating tasks is implied, and you need to improvise quite often.

"Of all the challenges of our job on all four fronts – wheat, vegetables, winegrowing, restaurant – what's closest to my heart is the family and being together. Everything else is less important," concludes Josip Vorić Bepo. ▽



GHIRA

U SKLADU S PRIRODOM
IN HARMONY WITH NATURE



Vinarija Mihelić jedna je od rijetkih koja se ne zove prema obiteljskom prezimenu, već po nadimku - Ghira. Tako su zvali njegovog djeda, a potom se uvriježilo i kao obiteljski nadimak. Ipak, ono po čemu su danas posebni je način proizvodnje i njegovanje vinograda.

Dužina maceracije, smanjivanje unosa sulfita, nefiltriranje vina, berbe u različitim mjesecima, stvaranje vlastite kulture kvasca metodom pied de cuvée, filozofija odnosa prema prirodi, samo su neke od stvari koje vinariju Ghira čine drugačijom i čija vina s pravom nose oznaku bio proizvodnje.

- Od rezidbe do berbe sve radimo sami. Mnogo se nas ovdje u Istri bavi vinogradarstvom, ali ono što mogu reći za sebe je da radim to sa respektom prema prirodi, prema tradiciji i ljudima koji su to radili prije mene. Laiku će na prvi pogled svi vinogradi izgledati jednako, no onaj tko bi s nama provodio vrijeme svaki dan uočio bi razliku. Tradicionalni načini su jako bitni, a oni su se danas zaboravili. Puno radimo ručno i pratimo kalendar, kao što se nekad u davna vremena radilo na određene dane, doba godine - pojašnjava svoju filozofiju Damir Mihelić, vlasnik vinarije Ghira iz Novigrada čija vina od 2021. godine nose ekološki certifikat, iako se eko pristup njegovao i desetak godina unatrag.

Vinogradi se nalaze nedaleko mora na svega 40 metara nadmorske visine i protežu na 3,1 hektar zemljišta, gdje se obrađuje 16.000 trseva koji se tretiraju organski, dok se tlo obrađuje ručno i strojevima za površinsku obradu. Damir Mihelić

The Mihelićs are a rare family whose winery does not bear the family name but a nickname – Ghira. This is how people used to call their grandfather at first, but it soon became the family nickname. Yet, what really sets them apart from other winemaking families today is their method of production and care of the vineyards:

lengthy maceration, reduced sulphite use, unfiltered wine, harvest time, use of their own yeast with the pied de cuvée method, and respect for nature. These have earned them the organic production label.

"From pruning to harvesting, we do everything ourselves. Many of us here in Istria are involved in viticulture, but what I can say about myself is that I do it with respect for nature, for tradition, and for the people who did it before me. To a layman, all vineyards may look the same at first glance, but someone who would spend some time with us would notice the difference. Traditional methods are very important, yet they have been forsaken today. We do a lot of manual work and follow the calendar of our ancients," explains Damir Mihelić, owner of the Ghira Winery from Novigrad, whose wines carry the ecological certificate since 2021, although they've nurtured an ecological approach for over a decade.

The vineyards are located near the sea, at 40 metres above sea level, and stretch across 3.1 hectares of land, where 16,000 vines are treated organically, while the soil is worked manually and





LIJEVO: Obitelj Mihelić generacijama se bavi poljoprivredom

LEFT: The Mihelić family has been engaged in agriculture for generations

stalno propituje svoje procese, pa mu je, primjerice, važno kako kiselina utječe na vino, kakav utjecaj ima doba berbe, ili različita zrelost grožđa. Rezultat su vina koja su nekoliko godina provela u drvenim bačvama ili u amforama od terakote.

Upravo se malvazija vinarije Ghira čuva u velikim amforama od terakote koje su posebno napravljene u obiteljskoj manufakturi nadomak Firence. One se za razliku od klasičnih amfora ne ukopavaju u tlo i glina se rafinira kako ne bi utjecala na aromatiku i odležavanje vina.

- Za amfore beremo malvaziju i to uvijek radimo u listopadu, jer se tradicionalno malvazija uvijek brala u tom mjesecu. Drugi razlog zašto to tako radimo je jer nam za amfore treba jako zrelo grožđe koje ima manje kiselina i više šećera, za razliku od svježijeg. Poslije radimo s niskim sumporima, a pošto ne koristimo antioksidanse treba nam nešto što će proizvod sačuvati na dulje staze, pa se služimo sur lie metodom kojom se pojačava struktura vina. Ujedno, amfora je oksidativna i unutra fini kvasci trebaju kisik da bi stvorili potrebnu strukturu. Amfora je dovoljno

with surface cultivation machinery. Damir Mihelić constantly reviews the process. It's important for him to see how soil acidity affects the wine, or the harvesting time, or different ripeness of the grapes. The result is wines that have spent several years in wooden barrels or terracotta amphorae.

The latter are used to store Malvasia and are made for this specific purpose by a family workshop near Florence, Italy. Unlike traditional amphorae, they are not buried in the ground, and the clay is refined so as not to affect the aroma and aging of the wine.

"The Malvasia we put in the amphorae is always harvested in October. It's the tradition, but another reason is because for amphorae we need very ripe grapes that have less acidity and more sugar, unlike the fresher ones. Afterwards, we work with low sulphur, and since we don't use antioxidants, we need something to preserve the product for long, so we use the sur lie method to enhance the structure of the wine. At the same time, amphora releases the oxygen needed by fine







GORE: Damir kaže kako se u vinogradu najbolje osjeća
LIJEVO: Amfore u kojima nastaju prepoznatljiva vina Ghira

TOP: Damir says that he feels best in the vineyard
LEFT: Amphorae in which the distinctive Ghira wines are made

porozna i vino se u njoj sporije razvija. Radimo eksperimente i potpuno bez sumpora. Prošle godine smo napravili jednu takvu amforu bez dodanog sulfita i ispala je odlično - govori o ovoj uistinu posebnoj metodi Damir.

U njegovim vinogradima koje okružuju šuma i autohtone trave za održavanje strukture istarske crvenice, karakteristične zemlje zapadnog dijela Istre, posijana je facelija, biljka koja dugo raste i štiti zemljište od prejakog sunca, balansira tlo i odlična je ispaša za pčele. U vinogradima rastu malvazija, muškat bijeli istarski i teran, a osim loza na imanju se uzgajaju još trešnje i masline, pčele, te razne trave za ispašu kukaca i prehranu konja. Upravo pčele imaju važnu ulogu u biološkoj raznolikosti, ali i ekološkoj proizvodnji

yeasts inside to create this structure. Amphora is porous enough for the wine to develop more slowly. We also experiment without any sulphites added. Last year, we made one such amphora, and the wine was excellent," Damir describes his particular method.

His vineyards of Malvasia, Istrian White Muscat, and Teran are surrounded by forests and indigenous grasses that preserve the structure of Istrian red soil, characteristic of the western part of Istria. This is where they sow phacelia, a plant that grows tall and protects the soil from excessive sunlight, gives it balance, and serves as an excellent forage for bees. The family also grows cherries and olives on the estate, and various other grasses for bee forage and horse feed. The bees they keep play a crucial

vinarije Ghira jer je nedaleko od svojih vinograda Mihelić postavio dvadeset košnica u suradnji sa susjednim OPG-om, pčele su mu bitne u procesu zaprašivanja, a koristi i pčelinji vosak za začepljivanje boca u koje se puni vino Madura.

Također, na različitim lokacijama imanja kompostira se sva vegetacijska masa koja nastaje rezidbom. Prije četiri godine uvedena je i biodinamička praksa kroz koju se u manjim postocima koriste preparati 500 i 501 te 506 za kompost, a svi radovi u podrumu obavljaju se po biodinamičkom kalendaru.

- Zaštita me najviše razlikuje od drugih proizvođača, jer ona koju mi upotrebljavamo prirodi nimalo ne šteti. Dobili smo status kao OPG koji njeguje bioraznolikost jer imamo četiri kulture - vinograde, maslinike i voćnjake, i tri vrste leguminoza - pašnjak, livadu i djetelinu, a tu je i facelija. To je super za ispašu kukcima i zapravo je razbacano posvuda radi njegovanja bioraznolikosti. Uvijek je negdje nešto nepokošeno da je u cvatu, da bi kukci mogli živjeti normalno. Primjerice, u maslinama je sve puno majčine dušice, puštamo je da ode u cvat i sjeme, da se širi, pa smo u pet godina površinu s njom uspjeli udvostručiti. Kad smo lani radili analizu meda u njemu je bilo osam posto majčine dušice, što je jako puno - pojašnjava Mihelić ekološka načela koja koristi na svom imanju.

Vinove loze uzgaja na crvenoj zemlji koja vinima daje mineralnost odnosno okus slanoće na nepcima. Strogo se drži pravilnika o eko proizvodnji, čak i više od toga. Obzirom kako crvenica ima dva problema, malo fosfora i kiseli pH, koristi jako puno trave i cvijeća za balans zemlje. Zato, kaže Damir, humusom to treba vraćati nazad, a fosfor nadoknađuju kroz trave, jer ne upotrebljava umjetni. Ovdje vrlo bitnu ulogu igra već spomenuta facelija koja se sije za Uskrs, cvate krajem svibnja i privlači mnogo pčela u vinograd.

- Facelija je jako medonosna i pčele ostavljaju mnogo peludnog praha i zato imamo pojačanu cvatnju u vinogradima na prirodan način, bez špricanja. Jako puno radimo ručno, pa i plijevljenje. Uništavanje trave ispod čokota radimo i strojno i ručno, nikakve preparate ne koristimo, nego se ili kosi ili kopa.



role in biodiversity, just as they do in the ecological production of the Ghira Winery. Not far from his vineyards, Mihelić and a neighbouring family farm have set up twenty beehives. Bees are important for pollination, and he also uses beeswax to seal the bottles of his Madura wine.

Furthermore, all that is pruned is composted at various locations on the estate. Four years ago, the family introduced biodynamic preparations 500 (horn manure) 501 (horn silica), and to a lesser degree 506 (dandelion) for compost, and all cellar work is carried out according to the biodynamic calendar.

"What most sets me apart from other producers is protection, because the methods we use do no harm to nature. We've gained recognition as a family farm that nurtures biodiversity, because we have four crops – vineyards, olive groves, orchards, and three types of legumes – plus the pasture, meadow, and clover, and now there's the phacelia too. It's great for insect forage and is actually scattered everywhere to nurture biodiversity. There's always something uncut to bloom, so that insects can live normally. For example, thyme is abundant in the olive orchard. We let it bloom and seed, and in five years, we've managed to double the area with it. When we analysed honey last year, it had eight percent thyme, which is a lot," explains Mihelić the ecological principles he employs on his estate.

Grapevines are cultivated in red soil, which imparts a mineral quality and a hint of saltiness to the palate. Mihelić strictly adheres to and goes even beyond the rules of organic production. Considering that the red soil variety has two issues – low phosphorus and acidic pH – he uses a lot of grass and flowers to restore the balance. Grass replenishes the humus and phosphorus content, so he does not need artificial fertilisers. The phacelia also has a key role. Sown around Easter, it blooms at the end of May and attracts a multitude of bees to the vineyard.

"Phacelia is a honey plant, and the bees spread a lot of pollen around, which is why the vineyards are in strong bloom without spraying. A significant amount of the work is done manually, weeding included. The weed under the vines is either mowed or dug





Nedavno smo počeli eksperimentirati nadosađivanje loznih cijepova – nastavlja dalje Damir o svojoj specifičnoj filozofiji ekološke proizvodnje.

Da radi kako treba i ispravno korača svojim vizijama govore nagrade i priznanja poput one Decantera odnosno Julie Harding, jedne od najcjenjenijih žena u svjetskoj enologiji.

- Nekad se maceracija radila pet do šest dana, a ja je produljim na 15 jer želim imati ekstrakciju i zlatno žutu boju vina. Imamo malvazije koje su prije deset godina napravljene, a prvu amforu koju smo napravili 2017. i danas je odlična. Julia Harding, inače desna ruka Jancis Robinson, vlasnice najstarijeg časopisa za vina na svijetu, procijenila je da će berba 2020. biti na top razini 2028. Upoznao sam je u Portugalu svojedobno, ocjenjivale je tu našu malvaziju koja je dobila 17 od 20 bodova, što je izvrstan rezultat - govori ovaj izuzetni mladi vinar.

Od prošle godine je otišao korak dalje te uzgaja samo

up mechanically and manually, without the need for any chemical preparations. Recently, we've started experimenting with grafting vine shoots too," Damir continues to explain his particular philosophy of ecological production.

That he's on the right track has been confirmed by the Decanter award and the recognition by Julia Harding, one of the most esteemed journalists in the world of winemaking.

"Usually maceration used to take five to six days, but I have prolonged it to fifteen because I want to improve extraction and get the golden yellow colour for the wine. We still have Malvasia made ten years ago, and the first amphora made in 2017 is still excellent. Julia Harding, who is the right-hand woman of Jancis Robinson, the owner of the oldest wine magazine in the world, has estimated that the 2020 harvest will be at its peak in 2028. I met her in Portugal back in the day, when she scored our Malvasia 17 out of 20 points, which is an outstanding result," says this young and exceptional winemaker.

autohtone sorte, i čvrstog je stava da ljudi u Istri trebaju pričati svoju autohtonu priču. S ponosom ističe kako je zaljubljenik u Istru čiji su roditelji Istrijani kroz osam generacija, dok podrum od majke datira još od davne 1802. godine. Smatra kako se trebamo malo vratiti natrag u svoju povijest, pa je i to, među ostalim, razlog zašto jedno od vina nosi ime Riquertz.

- Treba sve malo usporiti, previše trčimo i to nije dobro. Pojavila se laka zarada, turizam, masa koja kupuje što god stigne, pa ispada da trebaš sve više i više. To te jednostavno uzme - otvoreno priča Damir ističući kako u tom smjeru nikako ne želi ići i kako su njegovi planovi drugačiji.

U vinariji Ghira namjeravaju racionalizirati posao stavljajući naglasak još više na ekologiju i tradiciju, što će im donijeti manje prinose, no zato će stići na vrijeme sve ručno napraviti.

U budućnosti žele posve maknuti inox iz podruma, imati samo drvo i glinu, raditi s malom potrošnjom energije i samo s prirodnim materijalima. Damiru je plan nabaviti i električne traktore koji su lagani i ne pritišću zemlju suviše te na taj način ne uništavaju bioraznolikost i rahlost tla.

- Trenutni cilj nam je gradnja podruma koji će dobrim dijelom biti ukopan u zemlju, a gdje bi se uredila sala za degustacije, skladište boca i proizvodni pogon. Optimalna proizvodnja bi bila 25.000 boca, u odnosu na trenutačnih 12.000 - zaključuje Mihelić. ▽

Last year, he went a step further and decided to cultivate indigenous varieties only, firm in his belief that people of Istria should be telling their own, local story. He is proud of his love for Istria, and points out that his family has been Istrian for eight generations and that the cellar from his mother's side dates back to 1802. He believes that we all should take a step back in time, which is why one of his wines is named Riquertz (local jargon for reverse, TN).

"We need to slow down a bit; we're rushing too much, and that's not good. There's easy money in tourism, with masses of people buying whatever they can get their hands on, so you want more and more. You just can't resist it," says Damir sincerely and adds that he absolutely does not want to go that way and that his plans are different.

In the Ghira Winery, they intend to streamline their operations by focusing even more on ecology and tradition, which will result in lower yields but will give them enough time to do everything manually. In the future, they aim to completely remove stainless steel from the cellar, consume less energy, and work with wood and clay and natural materials only. Damir plans to acquire lightweight electric tractors that do not squash the ground as much, so as to preserve biodiversity and the friability of the soil.

"Our current goal is to build a cellar partly underground, with a tasting room, bottle storage, and production facility. Optimally, we intend to produce 25,000 bottles, as opposed to the current 12,000," concludes Mihelić. ▽



LIJEVO: Brigu o lozi vodi cijela obitelj
SKROZ LIJEVO: Uvijek dobro raspoloženi Damir pored jedne od amfora

LEFT: The entire family takes care of the vines
FAR LEFT: Damir, always in a good mood, next to one of the amphoras

VALAMAR

PREDVODNICI ODRŽIVOG TURIZMA U SRCU JADRANA

PIONEERING SUSTAINABLE TOURISM IN THE HEART OF THE ADRIATIC



U svijetu u kojem budućnost našeg planeta visi o koncu, Valamar je napravio hrabar korak naprijed. Njihova strategija održivosti ne predstavlja samo predanost; ona je nacrt za pozitivne promjene. U svojoj srži ova strategija utjelovljuje Valamarovu posvećenost gostima, zaposlenicima, dobavljačima, lokalnim zajednicama i dioničarima, ujedinjujući ih sve u zajedničkoj misiji zbrinjavanja najvećih hrvatskih bogatstava – prirode i ljudi.

In a world where the future of our planet hangs in the balance, Valamar has taken a courageous leap forward. Their sustainability strategy is not just a commitment; it's a blueprint for positive change. At its core, this strategy embodies their dedication to their guests, employees, suppliers, local communities, and shareholders, uniting them all in a shared mission to care for Croatia's most precious assets - nature and people.

Valamar's sustainability journey is marked with ambitious





Valamarovo putovanje ka održivosti usmjereno je k ambicioznim ciljevima koje planiraju postići do 2025. godine. To uključuje postizanje ugljične neutralnosti, proizvodnju 15% električne energije putem solarnih panela, očuvanje visoke kvalitete morske vode, brigu o 80.000 stabala te dodatno pošumljavanje, premašivanje stope recikliranja otpada u Europskoj uniji, smanjenje upotrebe vode, eliminaciju jednokratne plastike, daljnje osnaživanje zaposlenika i zajednice, posluživanje 80% hrane i pića proizvedenog lokalno, investiranje 50 milijuna eura u ESG inicijative, suradnju s odgovornim dobavljačima te dobivanje certifikata održivosti za sve objekte kojima raspolažu.

Pristup održivosti zahvaća sve aspekte poslovanja. Kako bi im odredišta bila održiva, a istovremeno ugodna, djeluju u skladu s *Green holiday* standardima unutar kojih su si zacrtali šest strateških ESG inicijativa - tri za okoliš, dvije za društvo i zajednicu te jednu za upravljanje, što ih čini predvodnicima održivosti u turističkom sektoru, a i šire.

Usmjerene na postizanje ambicioznih ciljeva na različitim poljima, sve spomenute inicijative pridonose Valamarovoj viziji bolje i zelenije budućnosti.

O predanosti Valamara kad je postizanje ugljične neutralnosti u pitanju ponajviše govori podatak da su tijekom osam godina smanjili izravnu emisiju ugljika za čak 67%. Osim toga, kako bi dodatno apsorbirali emisiju CO2, brinu o više od 80.000 sadnica na svojim destinacijama, te ih svake godine sade još.

Veliki naglasak stavljaju na brigu o Jadranu,





Easy as one, two, tree!

Prošle su godine u Valamaru pokrenuli *Easy as One, two, tree* akciju pošumljavanja kako bi se dodatno uhvatili u koštac s klimatskim promjenama. Zahvaljujući jednostavnom mehanizmu gdje za svaku sadnicu za koju zaprime novčanu donaciju gostiju, oni zasade još jednu, Hrvatska je postala bogatija za više od 3.000 stabala. Ove su godine za cilj postavili sadnju čak 8.000 stabala, a zahvaljujući rastućoj popularnosti kampanje, on je dosegnut u manje od dva mjeseca njenog trajanja.

In order to additionally tackle climate change, last year Valamar launched a tree donation campaign, *Easy as One, two, tree*. Using simple mechanism where for each tree donated by a guest, Valamar plants another one, 3000 new trees were planted across Croatia last year only. This year, the campaign proved to be growing in popularity (pun intended), since the goal of 8000 trees was surpassed in less than two months of its duration.



GORE LIJEVO / TOP LEFT: Krk Premium Camping Resort

LIJEVO / LEFT: Valamar Lacroma Dubrovnik Hotel

goals to achieve by 2025. These include carbon neutrality, producing 15% of electricity through solar energy, maintaining pristine sea water quality, managing 80,000 trees through reforestation, exceeding EU waste recycling rates, minimal water withdrawal, eliminating single-use plastics, fostering a local workforce, sourcing 80% of food locally, investing €50 million in ESG initiatives, ensuring responsible suppliers, and obtaining sustainability certificates for all properties.

Valamar's approach to sustainability is comprehensive, touching every facet of their operations.

In order to keep their destinations enjoyable and sustainable, they work by Green holiday standards and they've outlined six strategic ESG initiatives - three for Environment, two for Social, and one for Governance, charting a pioneering course for the industry.

Although they are focused on achieving ambitious goals in different areas, all of these initiatives are contributing to Valamar's vision of a better and greener future.

Valamar's commitment to carbon neutrality is unwavering. Over the course of eight years, Valamar has reduced its direct carbon emissions by as much as 67 percent, and they're actively engaged in reforestation efforts, nurturing over 80,000 trees to help absorb CO2 emissions, and planting more each year.

They put great emphasis on taking care of the Adriatic, biodiversity and food. Valamar ensures that most of their suppliers are from Croatia. To be more precise, 78% of food and beverage on Valamar tables is produced in Croatia, by small farmers and local producers. They believe that this helps their guests fully experience the destination while supporting the local economy and reducing their environmental impact. Furthermore, by recognizing the ecological treasures of the Adriatic Sea and coastal areas, Valamar is on a mission to protect and manage sea quality across all their destinations. Also, with the aim of increasing sustainability in the procurement of seafood products, protecting the Adriatic Sea and preserving biodiversity, Valamar Riviera recently started cooperation with WWF Adria.

Nature surrounding Valamar hotels and resorts will aways be remembered by every visitor, but it's best if nature 'remembers' guests for as little as possible. To keep natural treasures as beautiful for each and every visit, Valamar has fully incorporated a reduce, reuse and recycle philosophy.

Their initiatives such as waste separation and smart water use have a huge role here, just like their goal of eliminating all single-use plastic from their campsites and hotels by 2025.

Also, it is noteworthy that all of these initiatives are all aimed at surpassing EU standards per occupied room.

Valamar understands that their employees are the heartbeat of their operation. By prioritizing local hiring, aligning salaries with EU levels, and offering extensive education and training opportunities, they're ensuring a dedicated and satisfied workforce. Using education as a cornerstone of their commitment to a shared future, Valamar invests in infrastructure, local culture, and sports in order to enrich the guest experience and improve the quality of life for local communities.

Dedication to sustainability has earned Valamar the recognition from respected professional

Prvaci održivosti u Hrvatskoj i Europi

Valamar Riviera zaslužila je mjesto među europskim liderima u borbi protiv klimatskih promjena za 2022. godinu. Ovo prestižno priznanje stiglo je ni manje ni više nego od Financial Timesa, koji je u partnerstvu s tvrtkom Statista proveo sveobuhvatno istraživanje koje je ocijenilo 4.000 kompanija iz čak 33 europske zemlje. Valamar se posebno istaknuo ostvarivši izvanredno smanjenje intenziteta emisije stakleničkih plinova po noćenju za 70% u razdoblju od 2015. do 2020. godine.

Sustainability trailblazer in both Croatia and Europe

In a resounding endorsement of company's commitment to sustainability, Valamar Riviera has earned a place among Europe's climate leaders for 2022. This prestigious recognition came from none other than the Financial Times, which in partnership with Statista conducted a comprehensive survey, assessing 4,000 companies from 33 European countries. Very stringent criteria was applied, with a focus on two key factors: the reduction of overall greenhouse gas emissions between 2015 and 2020 and the reduction in emissions intensity relative to revenue. Taking this into the consideration, Valamar stood out brilliantly, since they've managed to achieve a remarkable 70% reduction in greenhouse gas emissions intensity per overnight stay during this period.



bioraznolikosti i hrani. Inzistiraju na domaćim dobavljačima već sada je 78% hrane i pića koje poslužuju gostima proizvedeno u Hrvatskoj, od strane malih poljoprivrednika i lokalnih proizvođača. Na taj način podupiru lokalno gospodarstvo te smanjuju svoj utjecaj na okoliš, dok istovremeno pridonose bogatijem i kvalitetnijem doživljaju destinacija. Još jedna od misija je održavanje kvalitete mora, a kako bi povećali održivosti u nabavi morskih proizvoda, dodatno zaštitili Jadran te očuvali njegovu bioraznolikost, nedavno su započeli i suradnju s WWF Adria.

Baš kao što će gosti pamtiti prirodna blaga i ljepote koje okružuju njihove hotele i ljetovališta, želja Valamara je da i priroda pamti njihove goste samo po lijepome. Zato su u potpunosti usvojili *reduce, reuse and recycle* filozofiju. Inicijative poput odvajanja otpada i pametnog raspolaganja vodom ovdje igraju ključnu ulogu, a Valamar si je postavio za cilj i eliminaciju svih jednokratnih plastičnih proizvoda u svojim kampovima i hotelima do 2025. godine. Ove inicijative također imaju za cilj premašiti EU standarde po zauzetoj sobi.

U Valamaru shvaćaju vrijednost svojih zaposlenika te važnu ulogu koju oni imaju kad je zadovoljstvo i sreća gosta u pitanju. Zato zapošljavaju lokalno stanovništvo, usklađuju plaće s EU standardima te pružaju brojne mogućnosti dodatnog obrazovanja i usvajanja novih vještina kako bi osigurali ispunjenu i predanu radnu snagu. Koristeći obrazovanje kao kamen temeljac svoje predanosti zajedničkoj budućnosti, Valamar ulaže u infrastrukturu, lokalnu kulturu i sport kako bi obogatio iskustvo gostiju te poboljšao kvalitetu života lokalnih zajednica.

Posvećenost održivosti donijela im je brojna priznanja cijenjenih strukovnih organizacija. Sada svojim djelovanjem potiču dobavljače i suradnike da prihvate održive poslovne prakse, pojačavajući tako pozitivan utjecaj na okoliš i odredišta. Također, nedavno su se udružili s *UN Global Compactom* - svjetskom inicijativom za održivi razvoj pa će od sada poslovati u skladu s njihovih *Ten Principles of the UN Global Compact*.

U industriji u kojoj održivost često biva zanemarena, Valamar se izdvaja kao svijetli primjer osviještenog turizma. Nepokolebljiva predanost u postizanju ugljične neutralnosti do 2025. godine te znatna ulaganja u ESG inicijative ulijevaju nadu u bolju i zeleniju budućnost. Kao odgovorni gost, možete biti sigurni da Vaš boravak u Valamaru nije samo odmor – to je doprinos boljem i održivijem svijetu. Kako bi svima dokazali da luksuzno ugošćivanje savršeno funkcionira u skladu s ekološki odgovornom praksom, ove su godine predstavili *Valamar Amicor Green Resort*.

Stoga, planirate li svoj sljedeći bijeg na očaravajuće obale Jadrana, pridružite se Valamaru na njihovom putu prema održivijem turizmu. Vaša avantura bit će mnogo više od običnog odmora; bit će to korak prema budućnosti u kojoj putovanja ostavljaju pozitivan trag u svijetu.



Pravi primjer održivog luksuza

Smješten na sunčanom otoku Hvaru, Valamar Amicor Green Resort predstavlja pravi primjer u potpunosti održivog, a istovremeno luksuznog odredišta. Ovo je prvo obiteljsko odmaralište u Hrvatskoj izgrađeno prema načelima održive gradnje. Nastao u suradnji s njemačkom udrugom DGNB, Valamar Amicor Green Resort postavlja nove standarde zelene gradnje u regiji, a može se pohvaliti i platinastim DGNB certifikatom.

U svakom kutku ove eko-oaze, održivost se susreće s avanturom te omogućuje gostima da se povežu s prirodom i uživaju u brojnim aktivnostima vezanim uz ekologiju. Bilo da istražujete organski vrt, uživate u lokalnoj kuhinji ili sudjelujete u edukativnim radionicama, Valamar Amicor Green Resort nudi doista impresivno, a istovremeno i odgovorno iskustvo putovanja.

A testament to sustainable tourism

Nestled on Croatia's sun-soaked Hvar Island, Valamar Amicor Green Resort is Croatia's first family-oriented retreat built on the principles of sustainable construction. Partnering with Germany's DGNB association, it proudly holds a platinum DGNB certification, setting a new standard for green building in the region.

In every corner of this eco-oasis, sustainability meets adventure, allowing guests to engage with nature and immerse themselves in eco-friendly activities. Whether exploring the organic garden, savouring local cuisine, or participating in educational workshops, Valamar Amicor Green Resort offers a truly immersive and responsible travel experience.

organizations. They're now inspiring their strategic suppliers to embrace sustainable business practices, amplifying their positive impact on the environment and destinations. Also, Valamar recently partnered up with the UN Global Compact - a world initiative for sustainable development, and will now operate in compliance with the Ten Principles of the UN Global Compact.

In an industry where sustainability is often a secondary concern, Valamar stands as a beacon of hope. Their unwavering commitment to carbon neutrality by 2025 and substantial investments in ESG initiatives signal a brighter, greener future for travel. As a responsible traveller, you can rest easy knowing that your stay with Valamar is not just a vacation—it's a contribution to a better, more sustainable world. Also, underlining Valamar's determination to harmonise luxurious hospitality with environmentally responsible practices Valamar Amicor Green Resort was unveiled this year.

So, when you plan your next escape to the enchanting shores of the Adriatic, consider joining Valamar on their journey towards sustainable tourism. Your adventure will be more than just a holiday; it will be a step towards a future where travelling leaves a positive footprint on the world. ▽

MARIO FRANKOVIĆ

Zahvaljujući trčanju postao sam uporniji

Thanks to running, I became more persistent

Dok šećete predivnim krajolicima Bujštine u jutarnjim satima, i uputite li se kojim slučajem Parenzanom ili nekom drugom stazom u okolici Buja, velika je šansa da pored vas protrči Mario Franković i jednako brzo kako je došao, nestane u daljini ispred vas. Ovaj mladi diplomirani enolog, zaljubljenik u prirodu i zdrav život, gotovo svaki dan trči kroz vinograde i šume u pripremi za sljedeću utrku, ali, kako sam kaže, najviše iz jednostavne potrebe da se kreće, fokusira na neki udaljeni cilj i strpljivo ide prema njemu.

If you happen to take a morning stroll on Parenzana or any other path through the beautiful landscapes of Bujština, don't be surprised if Mario Franković dashes past you and disappears just as quickly as he appeared. This young graduate oenologist, a nature lover, and advocate of a healthy lifestyle, runs through vineyards and forests almost every day in preparation for the next race, but, as he points out, he's first and foremost driven by a simple need to get going, to focus on a distant goal, and work his way towards it.







LIJEVO I DOLJE: 100 milja Istre je bila najzahtjevnija utrka
DESNO: Ispred enoteke u Bujama

LEFT AND BOTTOM: 100 miles of Istria was the most demanding race
RIGHT: In front of the enotheque in Buje

Kao i u trinaest godina bavljenja nogometom kad je bio mlađi, cilj mu je osobna, intimna pobjeda nad samim sobom, ne medalja, iako je i medalja s raznih utrka skupio toliko da je od svoje djevojke Lucije nedavno dobio na poklon - postolje za medalje. Trčanjem se bavi od 2019. godine, a od tada je osvojio impresivne udaljenosti, pa je već na prvoj utrci u kojoj je sudjelovao svega godinu dana od početka redovitog treniranja, istrčao u 24 sata nevjerojatnih 114 km sa 6800m ukupno visinske razlike. Uz njega je tada trčao veteran tog sporta Roberto Basiaco, s kim je i ušao u cilj u Buzetu, ostvarivši tada četvrti najbolji rezultat ove iscrpljujuće utrke. Adrenalin koji je tada osjetio ostao je pokretač za brojne buduće utrke, uključujući "100 milja Istre" čijih je 168 km istrčao 2022. godine i na koju je iznimno ponosan. Mario sudjeluje na natjecanjima u Hrvatskoj, Sloveniji i Italiji, a kako kaže želja mu je otputovati na drugi dio svijeta i sudjelovati u utrkama koje osjeća da čekaju na njega.

- Na ultra utrci, koja traje i više od 24 sata, prođeš sva stanja - usponi, padovi, sumnje, sreća, ma cijeli jedan život prođeš kroz jednu utrku. Zahvaljujući trčanju i u poslu sam postao uporniji da bih postigao ono što sam naumio. Potrebna je upornost i puno sati rada da bi postigli kvalitetu koja nam je dugoročan cilj - govori Mario koji svoju životnu filozofiju pretače i u posao, gdje suvremeni pristup ima skladan suživot s prirodom.

Ljubav prema prirodi čini se da je nasljedna. Marijev otac Josip Franković, vinar poznat ne samo po nagrađivanim vinima nego i po tome što svoje vinograde obilazi jašući konje, nije slučajno posvetio život vinovoj lozi i konjima, već je njegov otac prenio to na njega, a sada se, s novom generacijom, posebnost obitelji Franković nastavlja. Upravo je 2023. godina prva njihova godina potpuno ekološkog uzgoja vinove loze, s ciljem da za tri godine Vina Franković dobiju eko certifikat.

- Od ove godine smo krenuli i u ekološko certificiranje

Ever since he played football for thirteen years, his goal has been personal, an intimate victory over himself. Not to win a medal, even though he has collected many from various races, enough for his girlfriend Lucija to make a medal podium for him as a gift. Mario has been running since 2019 now and has covered impressive distances. In his very first race, just a year into regular training, he crossed an incredible distance of 114 km and a climb of 6800 m in 24 hours. He was accompanied by a veteran runner Roberto Basiaco as they crossed the finish line in Buzet together, achieving the fourth best result of this exhausting race. The rush of adrenaline he felt in that moment became a driving force for numerous races that followed, including the "100 miles of Istria", which he did in 2022 and of which he is extremely proud. Mario competes in Croatia, Slovenia, and Italy and says that he would like to travel the world and take part in races that he feels are waiting for him.

"On an ultra race, which lasts for more than 24 hours, you go through all mental states – highs, lows, doubts, happiness. In fact, a whole life passes in a single race. Thanks to running, I have become more persistent in achieving what I have planned. It takes persistence and many hours of hard work to achieve our long-term goal, which is quality," says Mario, who translates his life's philosophy into work and lives his modern life in harmony with nature.

The love for nature seems to be hereditary. Mario's father, Josip Franković, a winemaker known not only for award-winning wines but also for inspecting his vineyards on a horseback, inherited his dedication to winegrowing and horses from his own father. Now this extraordinary family story continues with the new generation. In 2023, Vina Franković grew their first organic grapes and intend to obtain an organic certificate within the next three years.


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OPEN

vinograda i maslinika, koje nikad nismo ničim ni tretirali. Težimo biti u skladu s ekologijom, pa između ostalog trošimo minimalno papira na ambalažu, a u budućnosti na novoj vinariji i kući planiramo ugradnju solarnih panela - ponosno ističe Mario.

Već tri godine, uz Marija kroz život trči njegova Lucija, i sama maratonka. Nismo saznali je li slučajan odabir djevojke koja nosi isto ime kao Santa Lucia, predivan obronak na kojem se prostiru vinogradi Franković, ali smo se uvjerili da ih povezuje ista životna filozofija - zdrav život i zarazno pozitivan pogled na svijet, te neumorna predanost obiteljskom poslu. Nakon petogodišnjeg studija fizikalne terapije završenog u Orahovici Lucija svako jutro radi u Umagu u struci, nakon čega se pridružuje Mariju u svakodnevnim poslovima - vođenje vinarije, restorana, pansiona i enoteke.

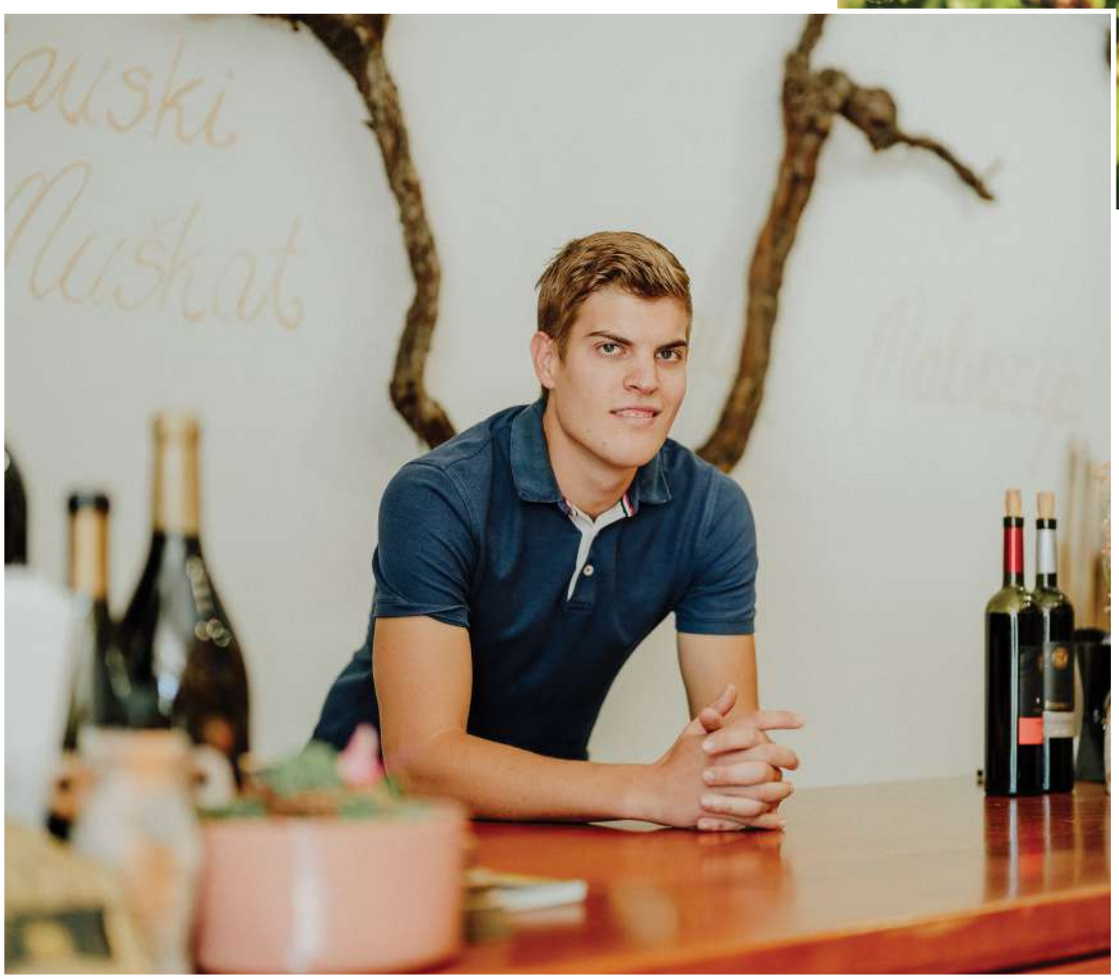
Kad negdje moraju stići ipak malo brže, Mario i Lucija trčanje zamjenjuju svojim električnim automobilom, odabranim iz svih pravih razloga: manje zagađenja i gušt u bešumnoj vožnji. Ekološki odabir prijevoza i redovito vježbanje u prirodi logično se nadovezuju na još jednu posebnost kad je Mario u pitanju. Alergija na gluten pokazala se

"This year, we started the organic certification of our vineyards and olive groves, which we have never treated with anything. We strive to follow the principles of ecology, so, among other things, we use minimal paper for packaging. In the future, we plan to install solar panels on our new winery and the house," Mario says with pride.

For three years now, Mario has had a running mate in his life, his girlfriend Lucija, a marathon runner herself. We don't know if it's a pure coincidence that her name is the same as that of Santa Lucia, the beautiful hillside locality of Franković vineyards, but we know that the two share the same life's philosophy – a healthy lifestyle, an infectious positive outlook on the world, and a tireless dedication to family business. Having completed a five-year study of physical therapy in Orahovica, Lucija goes to work to Umag every morning and joins Mario in running the winery, the tavern, the guesthouse, and the wine shop in the afternoon.

When they need to get somewhere a little faster, Mario and Lucija take their electric car, chosen for all the right reasons: less pollution and the pleasure of silent rides. This eco-friendly choice of





DESNO: Planovi za razvoj posla uvijek se motaju po glavi
GORE DESNO: Mario i Lucija u vinogradima Santa Lucia

RIGHT: Plans for business development are always running through Mario's head
TOP RIGHT: Mario and Lucija in the vineyards of Santa Lucia



kao dobra stvar - njegova prehrana mogla bi u kuharice zdrave hrane. On, naravno, ne vidi ništa posebno u tome da se hrani isključivo namirnicama bez glutena i provjerenog porijekla, kao ni činjenici da u obiteljskom restoranu Oštariji Rondo, u samom srcu Buja, kompletan meni nude i u bezglutenskoj varijanti. To je ujedno mjesto gdje ćete Marija najčešće susresti, možda opet u trku, ali ovaj put između upravljanja konobom, posla u vinariji i uređivanju predivnog dućana Enoteka Franković odmah pored.

Zanima li vas još malo upoznati ovog mladića smirenog, jednostavnog optimizma u kojem se krije i veliki esteta, zadržite se u Enoteci Franković i promotrite detalje uređenja i ponude. Baš sve u njemu, od načina na koji su vina i proizvodi iz kraja prezentirani, preko estetskih detalja koji kombiniraju tradiciju i suvremenu jednostavnost prostora do odabira proizvoda koji su isključivo vrhunske kvalitete, osobna su Marijeva odluka.

Njegova poslovna vizija u potpunosti prati stil života, pa tako i plan razvoja obiteljskog posla čiji sljedeći koraci idu k tome da usred Santa Lucie otvori kušaonu na otvorenom, koja bi bila smještena uz malo skriveno jezero omotano beskonačnim redovima vinograda, usred prirode koja nam tako nesebično daje svoje plodove. ▽

transportation and regular exercise in nature go hand in hand with Mario' particular diet. Gluten allergy has turned out to be a good thing for him, and his diet could make part of healthy food cookbooks. Of course, he doesn't see anything special about sticking to gluten-free and origin-certified food nor in the fact that his family tavern Oštarija Rondo in the heart of Buje offers a menu entirely based on gluten-free dishes. This is also the place where you will find Mario most often, running as ever, this time between the tavern, the winery, and his beautiful wine shop Enoteka Franković right next door.

If you're interested in getting to know a great aesthete behind this young man's calm and positive demeanour, take a closer look at the décor, design, and goods on offer. Everything – from the choice and presentation of top-quality regional wines and products to the simple interior design merging tradition and modernity – reflects Mario's personal aesthetic preferences.

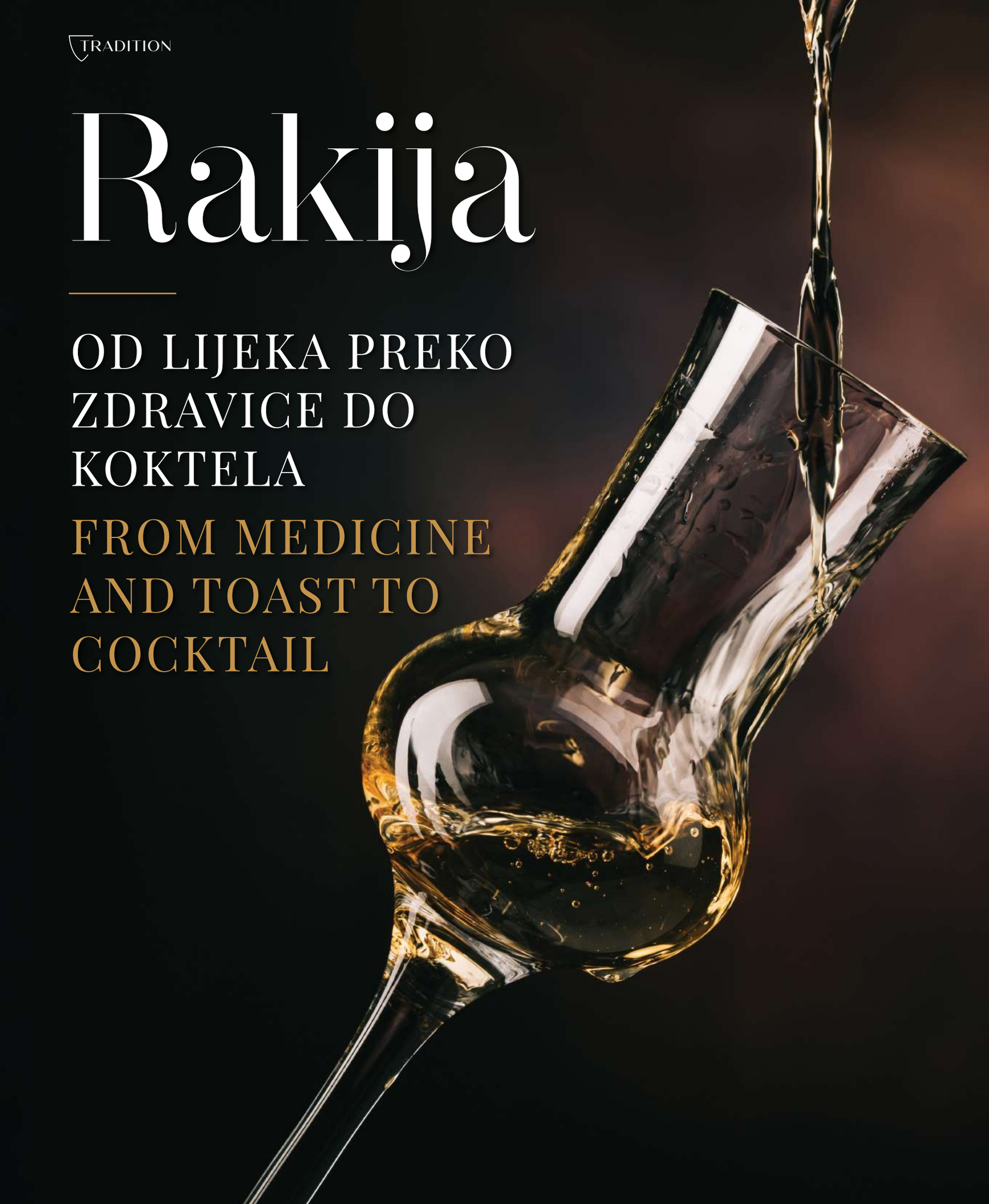
His business vision fully aligns with his lifestyle, so the next step is to open an outdoor tasting space on Santa Lucia. It will be located next to a little lake hidden from the view by endless rows of grapevines, in the midst of the countryside that so generously shares its bounty with us. ▽

TRADITION

Rakija

OD LIJEKA PREKO ZDRAVICE DO KOKTELA

FROM MEDICINE AND TOAST TO COCKTAIL



Još od početka 19. stoljeća, iz vremena Napoleonove vladavine Istrom, otkad potječu prve administrativne evidencije o istarskom gospodarstvu, poljoprivredi i ugostiteljstvu, rakija se u Istri spominje kao trgovačka roba i kao dio ugostiteljske ponude u gradskim oštarijama. Na selu je pak rakija bila i ostala više lijek nego alkoholni napitak, pa se često koristila, a i još uvijek se koristi, za probavne smetnje, obloge kod oteklina ili skidanje visoke temperature, te naravno dezinfekciju. U starija vremena rakija se u istarskim domaćinstvima pila samo u posebnim prigodama, u malim količinama, primjerice u zdravici nakon što bi se na dan zimskog kolinja ubilo svinju, odnosno za spravljanje drugih napitaka s travama ili voćem, ali i kao tradicionalni dodatak nekim slasticama, poput fritula i kroštula.

Kada kažete rakija u Istri to u pravilu znači rakija komovica, destilat komine grožđa odnosno grožđanog dropa, ostatka nakon prerade grožđa u vino. Ova potpuno bistra rakija tipičnog slatko-kiselo-gorkog okusa pije se kao aperitiv ili digestiv, a ujedno je i baza od koje se proizvode tipične istarske aromatične rakije među kojima su najpoznatije ruda, travarica, biska i medica.

Danas tržište domaćih rakija i likera u Istri pokrivaju destilerije koje slijede stariju obiteljsku tradiciju i recepturu te kroz suvremenu proizvodnju vraćaju iz prošlosti zaboravljene okuse. Jedna od takvih je Aura iz Buzeta.

- Svi naši proizvodi inspirirani su tradicijom, počivaju na tradicionalnim recepturama naših nonića, načinu na koji su oni pripremali svoje rakije i likere. Kao bazu naših rakija i likera u kojima maceriramo samoniklo bilje i divlje voće rukom ubrano na netaknutim predjelima sjeverne Istre, koristimo najkvalitetnije destilate. Sva proizvodnja je ručna, od branja bilja pa do punjenja boca, etiketiranja, pakiranja. U svakom je pojedinačnom proizvodu utkano puno strpljenja, ljubavi i pažnje. - govori o procesima proizvodnje Aurih proizvoda njen vlasnik Mišel Sirotić.

- Obzirom kako iznimno cijenimo povijest i naslijeđe koje baštinimo od svojih predaka i da smo iznimno zahvalni što živimo i radimo upravo na području sjeverne Istre koja nas neiscrpno daruje svojim prirodnim bogatstvima, u svojim recepturama koristimo prvenstveno ono što raste u našem neposrednom okruženju. Zato su lokalni, autohtoni i ekološki prihvatljivi sastojci temelj naših proizvoda. Svaki naš recept je pomno promišljen, razrađen, oblikovan i dizajniran, a plasiramo ga tek kada u cijelosti zadovolji sve kvalitativne i estetske kriterije. Upravo takav pristup odražava naš slogan - *Rukom ubrano, s ljubavlju pripremljeno*. - naglašava Mišel.

Since the beginning of the 19th century and Napoleon's administration in Istria, records about Istrian economy, agriculture, and hospitality mention rakija (spirit/brandy) as a commodity and part of offer in urban taverns. In the countryside, rakija had always been more of a remedy than an alcoholic beverage, often used to help digestion, to treat swelling, lower high temperature, and, of course, to disinfect. In the old times, rakija was consumed in Istrian households in small quantities on very special occasions, such as to toast slaughtering a pig on a winter's day or to prepare other beverages with herbs or fruit. It was also a traditional addition to sweet pastry like fritule and kroštule.

When you mention rakija in Istria, you generally refer to grappa, a distillate of grape pomace, that is, of what remains of grapes after being pressed to make wine. Rakija is a clear liquid with a typical sweetish, sour, and bitter taste consumed as an aperitif or digestif. It also serves as the base for typical Istrian aromatic brandies, the most famous being ruda (made with rue), travarica (made with a herbal mix), biska (made with mistletoe), and medica (made with honey).

Today, Istrian spirits and liqueurs are marketed by distilleries that follow old family traditions and recipes, reviving tastes of yore through modern production. One such distillery is Aura from Buzet.

"All our products are inspired by tradition and recipes our grandmothers relied on to make rakijas and liqueurs. The base are the highest quality distillates, in which we macerate wild herbs and handpicked fruits and berries from unspoiled areas of northern Istria. All production is done by hand, from picking herbs to filling bottles, labelling, and packaging. Each product requires a lot of patience, love, and attention," says the owner of Aura, Mišel Sirotić, and continues, "Considering how highly we value the history and our ancestral heritage and how grateful we are to live and work in this spot of northern Istria which generously provides its natural bounty, no wonder that we mostly rely on what grows in our immediate environment. Local, indigenous, and environmentally friendly ingredients are the foundation of our products. Each recipe is carefully thought out, elaborated, shaped, and designed, and we only introduce it when it fully meets all quality and aesthetic criteria. This approach is reflected in our slogan: "*Handpicked and Prepared With Love.*"

Tradition has also been important for the establishment of the Brandystra distillery in Kaštelir, we're told by the owners, spouses Angelina and Mauro Legović. "My grandfather was one of the

Tradicija je bila važna i pri nastanku destilerije Brandystra u Kašteliru, kažu nam vlasnici, supružnici Angelina i Mauro Legović.

- Moj je djed među prvima u selu imao kotao za pečenje rakije te su susjedi i mještani dolazili kod njega peći rakiju. Iako se rakija nekad davno proizvodila u većini istarskih domaćinstava, mi se možemo pohvaliti da je ta tradicija kod nas ostala živa i još uvijek živi, a znanje kojim su nas obogatili naši preci dalo nam je vjetar u leđa i potaklo na otvaranje destilerije. - govori Mauro Legović.

Ono što je zajedničko u proizvodnji visoko kvalitetnog destilata svakako je sirovina na kojoj počiva temelj dobrog proizvoda. Luka Šegon iz obiteljske destilerije Šegon iz Karigadora uvijek posebno ističe upravo to.

- Poseban naglasak dajemo na kvalitetu grožđa. Nije bitna količina, nego kvaliteta. To je oduvijek bila filozofija moje obitelji. - govori Luka i dodaje kako ga je oduvijek fascinirala proizvodnja rakije.

- Grožđe iz naših vinograda prvoklasna je sirovina za plemeniti proizvod koji je rezultat strpljenja i znanja prenošenog generacijama. - kaže Šegon i ističe kako mu je od svih proizvoda najdraža biska jer je ona simbol Istre i na najbolji način predstavlja staru istarsku tradiciju.

Upravo je biska najpoznatija „nadgradnja" tradicionalne istarske komovice. Aromatizirana ekstraktom žute imele (Loranthus europaeus, lat.), ili u rjeđim slučajevima bijele imele (Viscum album, lat.), koji joj daju boju meda sa zelenkastim odsjajem.

- Aura proizvodi tradicionalnu bisku od listova žute imele koju sušimo te zatim više mjeseci maceriramo u rakiji komovici, bez ikakvih dodatnih aroma i bojila, ali smo jedina destilerija koja

first in the village to have a distilling boiler, and our neighbours and locals used to come to him to have their rakija distilled. Although rakija is no longer produced by nearly every Istrian household as it used to, we can still boast to have kept this tradition alive, much thanks to the knowledge passed down by our ancestors. It was the wind at our back to open the distillery," says Mauro Legović.

What all high-quality distillates share is the base raw material. Luka Šegon from the Šegon family distillery in Karigador always makes a point to say this. "We pay particular attention to the quality of the grapes. It's not about quantity but quality has always been the philosophy of my family," says Luka and adds that he has always been fascinated by rakija making.

"The grapes from our vineyards are the first-class raw material for a noble product that is the result of patience and knowledge passed down from one generation to another." Šegon also points out that his favourite is biska (mistletoe brandy), because it's a symbol of Istria and old tradition.

Biska is the most famous "upgrade" of traditional Istrian grape pomace brandy. It is flavoured with an extract of yellow mistletoe (Loranthus europaeus), or in rarer cases, white mistletoe (Viscum album), which gives it a honey-coloured appearance with a greenish tint.

"Aura produces traditional biska from yellow mistletoe leaves dried and then macerated for several months in grape pomace distillate without any additional flavours or dyes. But we are the only distillery that also produces Biska Extra, made from carefully selected leaves of white mistletoe growing on apple trees. Biska Extra matures in barrels for two years, during which time it is transferred from one barrel to another five times, and



LIJEVO: Destilacijski kotao ključan je alat u umjetnosti proizvodnje rakije, duboko ukorijenjen u tradiciji
GORE DESNO: Proizvodnja rakije zahtjeva vještinu i pažljiv izbor voća

LEFT: The distillation still is an essential tool in the art of rakija production, deeply rooted in tradition.
TOP RIGHT: The production of rakija requires skill and careful selection of fruit



proizvodi i bisku extra, od pomno biranih listova bijele imele sa stabla jabuke. Biska extra odležava u bačvama dvije godine, za to se vrijeme pretače čak pet puta, a rezultat je bistra i gusta rakija prekrasne boje starog zlata, izraženog i profinjeno ugodnog mirisa. - pojašnjava proces Mišel Sirotić.

Ova vrsta rakije je vrlo izraženog i finog mirisa i okusa, a kako se ekstrakti imele od davnina koriste u ljekovitim pripravcima za reguliranje krvnog tlaka, te za liječenje srčanih i krvožilnih bolesti, i rakiji biski pripisuju se slična ljekovita svojstva. Ljekovitošću se odlikuje samo vrlo rijetka bijela imela, od žute imele ćemo ipak dobiti samo aromu. Smatra se da je bisku, kao ljekoviti napitak, „izmislio" svećenik Josip Vidau dok je bio na službi župnika u Humu, gradu koji nosi naziv "grad biske". U Humu se održava i najveći istarski festival alkoholnih pića tj. Smotra domaćih rakija u Humu, gdje se već četvrt stoljeća svake godine ocjenjuje preko 200 uzoraka rakija i likera iz cijele Istre. Tijekom festivala posjetitelji mogu kušati sve rakije koje su se našle na ocjenjivanju, dok se šampionima proglašavaju najbolje ocijenjena rakija iz bilo koje kategorije, a posebno najbolja biska. U srcu najmanjeg grada na svijetu nalazi se i Museum of Hum Aura, gdje su uređene prostorije apoteke, stare školice, pošte, radionice stolara, postolara i krojača, i naravno destilerija.

Danas se u proizvodnji rakija i likera isprepliću tradicija i moderni trendovi. Porast popularnosti tradicionalnih istarskih rakija i likera dijelom leži i u inovativnim koktelima, gdje se koriste ovi destilati. Neki će reći kako se na taj način kvari tradicijska rakija, dok će drugi pak smatrati to novostvorenom vrijednošću.

the result is a clear and dense brandy of a beautiful golden hue and distinctly pleasant aroma," explains Mišel Sirotić.

Biska has a very distinct and fine aroma and taste, and, as mistletoe extracts have been used in medicinal preparations to regulate blood pressure and treat heart and circulatory conditions for centuries, it has been attributed similar medicinal properties. However, these properties are attributed only to the very rare white variety, whereas the yellow mistletoe is mainly used for its aroma. It is believed that biska was "invented" for medicinal purposes by Josip Vidau, a priest who served in the parish of Hum, for which reason it is dubbed the "Capital of Biska", even though Hum is famous for being "the smallest town of the world". For a quarter of a century now, Hum has been hosting the largest Istrian annual competition of over 200 rakijas and liqueurs, called the Homemade Rakija Fair. During the festival, visitors can sample all competing distillates for the best-rated rakija award in a number of categories, the best biska in particular. Hum also boasts the Aura Museum recreating what the old local pharmacy, school, post office, and carpenter, shoemaker, and tailor workshops looked like. And of course, the distillery.

Today, tradition meets modern trends. The growing popularity of traditional Istrian brandies and liqueurs is partly owed to innovative cocktails. Some will say that this spoils the traditional spirits, while others see it as an added value.

"We offer several cocktails based on rakijas, and you wouldn't believe how many people find them a perfect match in combination with gin, sweet syrups, or some other beverages, even



- Imamo u ponudi nekoliko koktela na bazi rakija, i ne biste vjerovali koliko zapravo ima onih koji nisu ljubitelji likera ili rakija, ali im u kombinaciji s ginom, slatkim sirupima ili nekim drugim napitcima savršeno odgovaraju. Na taj se način i povećao broj potrošača. Spajanjem nečega što je do sada bilo nezamislivo i nespojivo, na primjer slatkih likera kao što su teranino, liker od suhe smokve, liker od marelice, pa čak i aromatični pelinkovac, s tonikom i voćnim sirupima, dobivamo jednu sasvim novu dimenziju okusa. - objašnjava Mauro Legović ovaj trend.

- Brandystra prihvaća dašak modernoga u proizvodnji, dizajnu i marketingu, ali tradicionalni recepti naslijeđeni od predaka su ipak prioritet. - zaključuje Legović.

Nekoć najraširenija i najpopularnija varijanta istarske rakije bila je ruda, rakija kojoj je namakanjem listova u komovici dodan ekstrakt biljke rute ili rude (Ruta graveolens, lat.). Boja joj je maslinasto zelena sa slamnato žutim refleksima do travnato zelene, ugodnog je mirisa i okusa, pije se kao aperitiv ili digestiv, a po tradiciji i kao pomoć kod nekih zdravstvenih tegoba, pogotovo probavnih smetnji. Malo je kompliciraniji postupak dobivanja rakije travarice, jer se kod ovog popularnog napitka u komovici maceriraju dijelovi više različitih ljekovitih i aromatičnih biljaka, čak do nekoliko desetaka, a postoji vjerovanje da će travarica biti ljekovita samo ako je napravljena od neparnog broja biljaka, koliko god taj broj bio velik ili malen.

Proizvodnji travarice posebno su ponosni u destileriji Martesi.

- Trave koje koristimo uzgajamo, neke beremo u prirodi, a samo neke suhe kupujemo. Svakoj biljci pristupamo u odnosu na njene karakteristike - govori vlasnik Davor Turković, pri čemu posebno naglašava trostruku destilaciju i dodatnu parnu destilaciju za najnježnije biljke.

U novije vrijeme vrlo je popularna i medica, rakija u kojoj je otopljena određena količina meda, najčešće bagremovog, ali i drugih vrsta, koje se onda u okusu ovog napitka lijepo raspoznaju. Tu su naravno i druge različite vrste rakija poput divlje kruške, jabuke, ili pak trnine i žižule. Varijacijama na temu rakija i likera u principu nema kraja, što pokazuje Karlo Damijanić sa svojih deset vrsta koje je ove godine stavio na tržište.

- To je odraz naše strasti prema proizvodnji vrhunskih alkoholnih pića. Vodeći se idejom "Mens sana, rakija istriana" pažljivo i s ljubavlju pripremamo rakije - kaže Damijanić.

Rakije i likeri u Istri postaju sve popularniji aperitivi i digestivi, pića za svečane zdravice, pa čak i zaštitni znakovi istarskog turizma i ugostiteljstva. Ono što istarsku rakiju razlikuje od tradicijskih rakija iz drugih krajeva Hrvatske i ovog dijela Europe jest sadržaj osnovnih sastojaka, senzorna obilježja i način proizvodnje, te njena uloga u tradicionalnom životu, prehrani, običajima i vjerovanjima.

Značaj rakije u Istri najbolje se očituje u staroj narodnoj poslovici - Ki ne pije vina ni rakije, taj ne vidi boga ni Marije. ▽



GORE: Maceracija kadulje
DESNO: Destilacija komine grožđa prolazi kroz bakrene cijevi prilikom proizvodnje vrhunskih alkoholnih pića

TOP: Sage maceration
RIGHT: Distillation of grape pomace passes through copper pipes during the production of premium alcoholic beverages



though they are not fans of rakijas. There are more and more consumers who enjoy them this way. By combining something that was previously unthinkable and incompatible, for example, sweet liqueurs like teranino, fig liqueur, apricot liqueur, and even aromatic wormwood liqueur with tonic and fruit syrups, we get a completely new dimension of taste," Mauro Legović explains this trend. "Brandystra embraces a touch of modernity in production, design, and marketing, but traditional recipes inherited from ancestors are still the mainstay," he concludes.

The most popular variant of Istrian rakija used to be ruda – rue (Ruta graveolens) leaves macerated in grape pomace distillate. Its colour ranges from olive green with straw-yellow reflections to grassy green. It has a pleasant scent and taste and is consumed as an aperitif or digestif, or traditionally, as a remedy for health issues, indigestion in particular. The making of travarica is a bit more complex as this popular drink combines many medicinal and aromatic herbs, sometimes up to several dozen. Some believe that the medicinal effect will only be achieved if this number of varieties is odd, no matter how high or low.

The Martesi family distillery takes special pride in the production of herbal brandy.

"We either grow or pick our herbs in the wild, and only a few are purchased dried. Each plant is treated according to its properties," says the owner Davor Turković and makes a point to say that distillation is triple and that the most delicate herbs undergo additional steam distillation.

Another spirit gaining popularity is medica, a rakija with honey, mostly acacia. Regardless of the type of honey used, the spirit brings out its distinct taste quite nicely. Of course, there are various other types of brandies and liqueurs such as wild pear, apple, blackthorn, and jujube, and the potential for variation is virtually endless judging by the ten varieties Karlo Damijanić has marketed this year alone.

"This speaks about our passion for producing the finest alcoholic beverages. Guided by our motto 'Mens sana, rakija istriana,' we prepare our distillates with much love and care," says Damijanić.

Istrian spirits and liqueurs are now served as aperitifs and digestifs, drinks for festive toasts, and welcome drinks symbolising Istrian tourism and hospitality. What sets them apart from traditional spirits in other parts of Croatia and neighbouring European regions is the combination of ingredients, sensory characteristics, production method, and their role in traditional life, nutrition, customs, and beliefs, which are best reflected in an old folk proverb: "Those of wine and spirits, wary can hardly see our Lord and Mary". ▽

BRANDYSTRA



Ljubav prema tradiciji i prirodi, stečeno znanje, trud, strpljivost – sve je to utjecalo na pokretanje destilerije te izradu vrhunskih destilata i likera iz Kaštelira. Duga obiteljska tradicija proizvodnje rakije i likera koja se prenosi s generacije na generaciju, rezultirala je otvaranjem Brandystra destilerije koja se bavi tradicionalnom proizvodnjom pod kontroliranim uvjetima te uporabom isključivo najboljih sorti voća i aromatičnog bilja, od kojih dobivaju rakije i likere bogate mirisom i okusom. Jedinstvene rakije nagrađivane kvalitete piju se prigodno, odgovorno i u malim količinama. Ljubiteljima je na raspolaganju široki spektar proizvoda - od tradicionalnih biske, komovice i medice, do teranina, travarice, orahovca, suhe smokve i rakije od marelica. Većini likera baza je destilat od koma, tzv.komovica, dok je pojedinim likerima baza etilni alkohol. Likeri nastaju maceracijom određenih prirodnih plodova, trava, voća i slično u bazi, odnosno destilatu. Proizvodnja teranina je specifična. Baza je također komovica, ali u njemu prevladava crno vino Teran koji se savršeno sljubljuje sa začinima i aromatičnim biljem koje mu daje punoću okusa. Travarica je pak odličan spoj aroma 14 ljekovitih biljaka i komovice. Erba luigia je slična travarici, ali se dobiva maceracijom lišća citronovca uz dodatak prirodnih začina te je njen okus nešto slađi od travarice. Šljivovica je destilat dobiven od probranih, odkoštenih šljiva koje se nakon kontrolirane fermentacije destiliraju, posebna boja i aroma rezultat je odležavanja u drvenim bačvama. Brandystra u svojoj paleti nudi još i pelinkovac, amaretto, vinjak i mnogima omiljeno piće, gin.

Love for tradition and nature, accumulated knowledge, and a lot of effort and patience – all of this led to the establishment of the Brandystra distillery in Kaštelir and the production of premium distillates and liqueurs. Stemming from a long family tradition passed down from one generation to another, the distillery specialises in traditional production of brandies and liqueurs rich in fragrance and flavour under controlled conditions, using only the best varieties of fruits and aromatic herbs. These unique, award-winning brandies are to be consumed in moderation. Enthusiasts have a wide range of products at their disposal – from traditional biska (mistletoe brandy), komovica (grape pomace brandy), and medica (honey brandy) to Teranino (Teran liqueur), travarica (herb brandy), orahovac (walnut liqueur), apricot brandy, and dried figs. Most liqueurs are based on the grape pomace distillate, known as "komovica," while some use ethyl alcohol for a base. Liqueurs are made by macerating specific fruits, herbs, and similar ingredients in the base or distillate. The production of Teranino is specific. The base is also komovica, but it is dominated by the dark red Teran wine, which perfectly blends with spices and aromatic herbs to achieve a full-bodied taste. On the other hand, travarica is an excellent blend of aromas from 14 medicinal plants and komovica. Erba luigia is similar to travarica but is obtained by macerating lemon balm leaves with the addition of natural spices, which renders it slightly sweeter. Šljivovica is a distillate obtained from selected, pitted plums after controlled fermentation. Its unique colour and aroma result from aging in wooden barrels. Brandystra also offers pelinkovac (bitter herb liqueur), amaretto, grape brandy, and ever more popular gin.



GORE LIJEVO: Paleta proizvoda
RIGHT: Obiteljska destilerija koja stvara alkoholna pića generacijama sa strašću i stručnošću

TOP LEFT: A range of products
RIGHT: A family distillery that creates spirits for generations with passion and expertise

ŠEGON

Nije bitna količina, nego kvaliteta - to je oduvijek bila filozofija obitelji Šegon, pa stoga današnji slogan nije niti mogao biti drugačiji - *Nadahnuti kvalitetom*. Iz ove destilerije izlazi veliki izbor istarskih rakija na bazi visoko kvalitetnih destilata u koje je uloženo tri desetljeća učenja, analiziranja, testiranja te konzultiranja sa stručnjacima i razgovora sa potrošačima. Sve se radi u pravom trenutku, pa se tako pazi na mjesečeve mijene, a vinogradi obrađuju ekološkim pristupom. Rezultat su vrhunski plodovi iz kojih nastaje rakija. Takva rakija ima mekoću, puna je arome, ne gori u grlu, alkohol se ne osjeća, ali je postojan. Premium destilat je lozovača, dok se komovica koristi kao bazni destilat s kojim proizvode bisku i medicu te voćne likere, a tu su i neizbježne rakije na bazi trava - ruda i travarica.

Rakije Šegon dobitnice su mnogih nagrada i priznanja.

- Samo najbolje je dovoljno dobro i može se osjetiti u svakoj čaši. - ističe Luka Šegon.

It's not about quantity, but quality has always been the philosophy of the Šegon family. This is why the distillery motto could not be other than – *Inspired by Quality*. This distillery produces a wide range of Istrian brandies based on high-quality distillates that have benefited from three decades of learning, analysing, testing, consulting with experts, and talking to consumers. Everything is done at the right moment, paying particular attention to the phases of the moon, and the vineyards are cultivated ecologically. The result is top-quality fruits for their brandies. The brandies are smooth and full of aroma. In other words, they don't burn the mouth, and the alcohol is not overpowering but lasting. The premium distillate is grappa, while grape pomace is used as the base distillate for biska (mistletoe brandy) and medica (honey brandy), and fruit liqueurs. There are also herbal brandies ruda (made with rue) and travarica (herbal mix). Šegon brandies have received a number awards and mentions.

"Only the best is good enough, and you can see it in every glass," says Luka Šegon with pride.



BISKA

Biska je poznati i cijenjeni istarski digestiv kojeg je Šegon doradio do savršenstva. Rađena s kvalitetnom bazom destilata komovice, sadrži samo lišće imele koje se bere isključivo u rano proljeće, kada ima najviše aroma. Dodan joj je i domaći med bagrema, koji se pomno bira i pažljivo dozira kako se ne bi izgubio balans, a istovremeno dobila fina slatkoća. Ova rakija odležava najmanje godinu i pol dana prije negoli možete uživati u njoj. Sadrži 40% alkohola i lijepe je zeleno-smeđe boje, punog i mekanog okusa.

Biska is a well-known and esteemed Istrian digestif that the distillery has nurtured to perfection. Made with a quality base of grape pomace distillate, mistletoe leaves harvested in early spring, when they are most aromatic, and homemade acacia honey, carefully selected and dosed to maintain balance without losing finesse, this liqueur matures for at least a year and a half before you can enjoy it. It contains 40% alcohol and has a lovely greenish-brown colour and a full, smooth taste.



MARTESI

Destilerija Martesi predstavlja strastvenu nadogradnju tradicije, za koju žele da jednom također postane tradicija. Martesi je ujedno i toponim vinograda i voćnjaka gdje su ubrani prvi plodovi za proizvodnju rakije, a gdje danas raste loza za njihov premium proizvod Vinjak. Nagrađeni divnim položajem stvaraju vrhunski destilat od tradicionalno čuvanih sorti – malvazije i muškat ruže porečke. Također razvijaju destilate bazirane na lokalnim aromatičnim travama i plodovima, što im svakodnevno otvora nove mogućnosti koje istražuju, pri čemu je posebna motivacija pokazati da rakija može biti plemeniti destilat, uz bok najboljih svjetskih destilata.

The Martesi distillery has a passion of taking the tradition a step further, hoping that, one day, their products will also become a tradition. Martesi is also the name of the vineyard and orchard where the first fruits were gathered for brandy production, and which yields grapes for their premium product, Vinjak. This superb distillate combines traditionally nurtured varieties – malvasia and muscat rose. Other distillates include local fruits and aromatic herbs, whose combinations are eagerly explored. The idea is to show that local grape pomace distillates, known as rakijas, can be as noble as the best distillates in the world.

Travarica

Travarica Gino se proizvodi destilacijom 20 trava što u alambiku što u parnom dijelu, kopiji destilacije eteričnih ulja. Peterostruka destilacija i dodavanje macerata bilja zaokružuje se proces proizvodnje ove travarice punog okusa.

Besides the alembic distillation, their herbal brandy Gino involves steam distillation of 20 herbs, a common method to distil essential oils. To achieve a full-flavour, this brandy is distilled five times and added herb macerates.

DAMIJANIĆ



Ljubav prema proizvodnji grožđa i umjetnosti destilacije seže tri generacije unazad u obitelji Damijanić. Kao veliki hedonisti i gurmani logično je kako to prenose u proizvode i to kroz deset rakija predstavljenih u proljeće 2023., te nagrađivani gin Sette Monti.

The love for wine growing and the art of distillation goes three generations back in the Damijanić family. As avid hedonists and gourmets, they instil this passion into their products, showcased by ten new brandies launched in the spring of 2023 along with the award-winning Sette Monti gin.

Trnina

Liker spravljen tradicionalnom metodom maceracije zrelog ploda crnog trna trnine na destilatu muškatnog grožđa minimalno 60 dana u kontorliranim uvjetima, uz dodatak nekoliko specifičnih začina. Krasi ga rubin crvena boja te neodoljivi okus divljeg voća.

Liquer made by the traditional method of maceration of ripe blackthorn fruit on muscat grape distillate for a minimum of 60 days under controlled conditions, with the addition of several specific spices. It bears with a ruby red color and an irresistible taste of wild fruit.



AURA



Na sjeveru Istre, prekrasnoj Buzeštini, gdje je priroda posebno darežljiva, njene neiscrpne darove na najbolji mogući način primjenjuje poznata obiteljska destilerija Aura. Rukom ubrano samoniklo bilje i divlje voće, u jedinstvenom starom podrumu u srcu Buzeta se s puno ljubavi i umijeća pretače u ekskluzivne rakije, likere, ginove i džemove pripremljene po tradicionalnim recepturama. Posjetitelji imaju priliku upoznati se s cjelokupnim procesom izrade Aurinih proizvoda, od maceracije bilja, kuhanja Teranina i gina Karbuna pa sve do punjenja boca, etiketiranja i njihove pripreme za daljnju distribuciju. Gosti mogu uživati i u degustaciji svih proizvoda kao i Aurinih osvježavajućih koktela i spritzeva, a u sklopu destilerije nalazi se i trgovina u kojoj možete pronaći sve što nudi najtrofejnija hrvatska destilerija.

In the stunning region of Buzet in the north of Istria, where nature is particularly generous, the renowned and most awarded Croatian family distillery Aura makes the most of its endless bounty. In the unique old cellar in the heart of Buzet Aura lovingly and skilfully transforms handpicked wild herbs and fruits into exclusive brandies, liqueurs, gins, and jams following traditional recipes. Visitors have the opportunity to see the entire production process, from herb maceration and brewing of the Teran red and Karbuna gin to bottling, labelling, and packaging for distribution. Visitors can also get a taste of all the products and enjoy Aura's refreshing cocktails and spritzers or by them in the house shop.



LIJEVO: Ulaz u destileriju u Buzetu
SKROZ LIJEVO: Najpopularniji Aurin proizvod

LEFT: Entrance to the distillery in Buzet
FAR LEFT: Aura's most popular product

Teranino

Najpoznatiji i najnagrađivaniji liker od crnog vina svakako je Aurin Teranino. Njegov zavodljiv okus, intenzivna aroma vrhunskog terana obogaćenog začinima, čiji su sastav i količina strogo čuvana tajna obiteljske destilerije Aura, te prekrasna rubin tamnocrvena boja jamstvo su nezaboravnog doživljaja prilikom svakog ponovnog kušanja. Ovaj miljenik ženske publike svakoj će prigodi dati poseban šarm. Najbolje ga je poslužiti kao aperitiv, ali izvandredno se uklapa i u koktele ili kao dodatak slasticama. Poklonici Aurinih proizvoda Teranino su odavno uvrstili među svoje favorite, a njegovu kvalitetu potvrđuje i struka koja ga je čak 11 puta nagradila zlatnim medaljama na najprestižnijim svjetskim natjecanjima.

Teranino is Aura's most famous, award-winning black wine liqueur. Its seductive taste, intense aroma of top-quality Teran enriched with spices (whose recipe is kept secret by the family), and beautiful ruby-red colour provide an unforgettable experience with each sip. Beloved by women, it will add a special charm to any occasion. It is best served as an aperitif, but can also complement cocktails or desserts exceptionally well. Fans of Aura's products have long included Teranino among their favourites, and its quality is confirmed by experts who have awarded it 11 gold medals at the most prestigious world competitions.

ISAP

INTERNACIONALNI SAJAM PRŠUTA U TINJANU
INTERNATIONAL PROSCIUTTO FAIR IN TINJAN



Internacionalni sajam pršuta ISAP od 2006. godine, kada se Općina Tinjan proglasila Općinom istarskog pršuta, redovno se održava u Tinjanu trećeg vikenda u listopadu. U ovoj općini i bližoj okolici koncentrirano je najviše istarskih pršutana, a središnji trg krasi spomenik istarskom pršutu pokraj kojega se mnogobrojni posjetioci vrlo rado fotografiraju.

Draž tinjanskog Internacionalnog sajma pršuta je u zajedničkom predstavljanju, kušanju, uspoređivanju, pa i vrednovanju, različitih tipova pršuta, jer svaka pršutarska zemlja, pa čak i svaka regija, pršute proizvodi na svoj način.



The International Prosciutto Fair (Internacionalni sajam pršuta, abbrev. ISAP) has been a regular event held in Tinjan since 2006, when the Municipality of Tinjan declared itself the Municipality of Istrian Prosciutto, as its wider area has the highest concentration of prosciutto makers in Istria. It takes place on the third weekend of October. The central square is adorned with a monument dedicated to Istrian prosciutto, at which many visitors are eager to take a photo.

What draws people to Tinjan is the presentation, tasting, comparison, and evaluation of

Istarski su pršuti jedinstveni u cijelom pršutarskom svijetu jer se jedini proizvode bez kože i potkožnog masnog tkiva, bez nogice, s ostavljenom zdjeličnom kosti što istarskom pršutu daje osebujan asimetrični oblik. I bez dimljenja. U neposrednom susjedstvu, kako na slovenskom Krasu tako i na otoku Krku, pršuti se proizvode s kožom, zdjelična kost im se uklanja zbog čega su u donjem dijelu pravilno zaobljeni, ali se ne dime, dok se u Dalmaciji i Hercegovini pršuti s ostavljenom kožom intenzivno dime što im daje karakterističan pikantan okus. U pršutarskim regijama Italije pršuti se također proizvode s kožom (najpoznatiji talijanski pršuti su oni iz Parme i San Danielea), ali se kod njih od začina koristi samo sol, dok se u Istri i istočno od Istre u začinsku smjesu dodaje i papar, ponegdje još i lovor i ružmarin ili drugo začinsko bilje. Još dalje na zapad, primjerice u Španjolskoj i Portugalu, pršutima se skida koža ali se na mesu ostavlja debeli sloj masnoga tkiva. Austrijski pršuti iz Štajerske se proizvode također s kožom, i dolaze kako u dimljenoj tako i u nedimljenoj varijanti, pri čemu su obje varijante tradicionalne. Svi ti različiti tipove pršuta mogu se kušati u Tinjanu tijekom sajma.

Na ISAP-u se tradicionalno dijele šampionski naslovi te zlatne, srebrne i brončane medalje za najbolje ocijenjene pršute u više različitih kategorija, dok šampionsku titulu ISAP-a nosi jedan jedini pršut koji od stručnog ocjenjivačkog suda dobije najvišu ocjenu. Svaka kategorija također ima svog

Najveća fešta posvećena pršutu u ovom dijelu Europe već 17 godina centralno je mjesto hrvatskih i inozemnih pršutara

This largest prosciutto festival in this part of Europe has been gathering Croatian and international prosciutto makers for 17 years

different types of prosciutto. Each prosciutto-producing country or region has its own way of making prosciutto. Istrian prosciutto is unique in the entire world insofar as it has no skin and fat under it, no hoof, and keeps the pelvic bone, giving Istrian prosciutto its distinctive asymmetric shape. Besides, it's not smoked. Nor is the kind made in the immediate vicinity, the Slovenian Karst and the island of Krk. However, prosciutto is left with the skin, and the pelvic bone is removed, resulting in a rounded shape. In Dalmatia and Herzegovina, prosciutto is smoked heavily with the skin left on, giving it a characteristic spicy taste. In the prosciutto regions of Italy (most notably Parma and San Daniele), prosciutto is also left with the skin, but only takes salt, while Istrian makers and those to the east of Istria add pepper and sometimes bay leaves and rosemary or other herbs. Austrian prosciutto from Styria is also produced with the skin, and traditionally comes in both smoked and unsmoked variants. Further to the west, in Spain and Portugal the skin is removed, but a thick outer layer of fat is left on the meat. You can taste all of these types of prosciutto at the Tinjan fair.

Traditionally, ISAP awards champion titles and gold, silver, and bronze medals for the best-rated prosciuttos in several categories. The champion title of the fair is awarded to a single prosciutto with the highest overall score by a panel of expert judges. Each category also gets its own champion.



DESNO: Gosti imaju prilike kušati najbolje pršute
LIJEVO: Vikend posvećen vrhunskoj deliciji

RIGHT: Guests have the opportunity to taste the best prosciutto
LEFT: A weekend dedicated to the ultimate delicacy



šampiona. Od pršuta iz Hrvatske to su istarski pršut koji nosi europsku Zaštićenu oznaku izvornosti (ZOI), odnosno krčki, dalmatinski i drniški pršut koji nose europsku Zaštićenu oznaku zemljopisnog podrijetla (ZOZP). Pršuti nositelji ovih oznaka iz drugih zemalja ocjenjuju se zajedno u kategoriji „ostali pršuti", dok se pršuti bez zaštićenih oznaka ocjenjuju u kategorijama dimljenih i nedimljenih.

Internacionalni sajam pršuta u Tinjanu nije samo gastronomski događaj i doživljaj, tijekom tri dana tu je čitav niz pratećih rekreativno-sportskih, edukativnih, kulturnih i zabavnih programa, a osim pršuta na sajmu se tradicionalno nude i vrhunska vina Tinjanštine i središnje Istre te čitav niz drugih autohtonih proizvoda.

- ISAP je naš veliki ponos jer doista možemo reći da je prerastao u jedno od najvažnijih gastronomskih događanja u Istri. Godine uloženog truda vratile su nam se kroz apsolutnu prepoznatljivost ovog sjajnog sajma na koji s jednakim veseljem dolaze i izlagači i posjetitelji. ISAP je izvrsna prilika da najbolji majstori pršutarskog zanata pokažu svoje vrhunske proizvode, a posjetitelji pritom mogu isprobati okuse pršuta ovog podneblja, ali i raznih drugih zemalja te uživati u njihovim raznolikostima i specifičnostima. Uz sve to odlično se zabavimo te pružimo svima priliku da nešto nauče ili razmijene iskustva – kaže Goran Hrvatin, načelnik Općine Tinjan.

Upravo je razmjena iskustava i znanja jedna od ključnih stvari u svijetu proizvodnje pršuta, i riječ je o vrlo povezanoj zajednici u kojoj ljubav i respekt prema ovoj deliciji ne poznaju granice. Tako istarski pršutari odlaze na studijska putovanja kod svojih kolega u Italiju ili Španjolskuj gdje se

Croatian prosciuttos include the Istrian ones with the European Protected Designation of Origin (PDO) label and prosciuttos from Krk, Dalmatia, and Drniš, which have the European Protected Geographical Indication (PGI) label. Prosciuttos with these labels from other countries are evaluated together in the category of "other prosciuttos", while prosciuttos without protected labels are evaluated in the categories of smoked and unsmoked.

The International Prosciutto Fair in Tinjan is not only a gastronomic event and experience. For three days it is accompanied by a series of recreational sports, educational, cultural, and entertainment programmes. In addition to prosciutto, the fair traditionally offers top-quality wines from Tinjan and central Istria, as well as a range of other authentic products.

"ISAP is our great pride because we can truly say that it has developed into one of the most important gastronomic events in Istria. Years of effort have paid off as this excellent fair is recognised far and wide, and exhibitors and visitors attend it with equal enthusiasm. ISAP is an outstanding opportunity for master prosciutto makers to showcase their best products and for visitors to taste local and distant flavours and enjoy their diversities and specificities. Last but not least, we have a great time and give everyone the opportunity to learn something new and exchange experiences," says Goran Hrvatin, Mayor of the Municipality of Tinjan. This exchange of know-how and experience is indeed one of the key reasons for the gathering, and prosciutto makers make a tight community connected by the limitless love and respect for this delicacy. Istrian prosciutto makers go on study trips to their colleagues in Italy

prikupljaju dobre prakse, a baš je ISAP bio izvrstan primjer i motivacija Crnoj Gori da organizira svoj Međunarodni sajam pršuta u Cetinju gdje su svoje proizvode prezentirali i istarski pršutari. Važnost ISAP-a je iznimna u okvirima domaće i europske proizvodnje pršuta, što je prepoznao i Ured predsjednika Republike Hrvatske pod čijim se visokim pokroviteljstvom organizira sajam u Tinjanu. ▽

or Spain to gather best practices, and ISAP has provided an excellent model and inspiration for Montenegrins to organise their own International Prosciutto Fair in Cetinje, where Istrian prosciutto makers have presented their products. The outstanding importance of ISAP has also been recognised by the Office of the President of the Republic of Croatia, which sponsors the event. ▽





GORE LIJEVO / TOP LEFT: Tugomir Majdak, Zoran Milanović, Goran Hrvatin, Boris Miletić

GORE I DESNO: Izlagači dolaze iz cijele Europe
TOP AND RIGHT: Exhibitors come from all over Europe

HIŽA ISTARSKOG PRŠUTA
HOUSE OF ISTRIAN PROSCIUTTO



Smještena u centru Tinjana, u staroj kamenoj kući s početka 20. stoljeća, Hiža istarskog pršuta odlično je spojila tradicijsku gradnju tipične istarske *hiže* (kuće) i modernog dizajna interijera. Hiža je centralno mjesto kušanja vrhunskih istarskih pršuta iz više istarskih pršutana. Na vanjskoj terasi okruženoj zelenilom ili u samom objektu mogu se naručiti razne varijante suhomesnatih i sirnih plata, popiti čaša vrhunskog vina ili kava i jednostavno uživati u miru, ugođaju i odličnom zalogaju koje ovaj prostor nudi. Osim kao kušaona, Hiža funkcionira i kao specijalizirana trgovina lokalnih proizvoda - od pršuta, pancete, kobasica, ombola, sireva, preko maslinova ulja, vina, rakije, meda, tartufa, do raznih začina poput šafrana. Za sve hedoniste u ponudi je i vrhunski španjolski pršut *pata negra*, kojem uz bok stavljaju istarske pršute kako bi se gosti bolje upoznali sa specifičnostima jednog i drugog ali i nevelike razlike u kvaliteti.

Hiža istarskog pršuta otvorena je svakog dana za pojedinačne posjete, dok je za veće grupe potrebna prethodna rezervacija. Na gornjem katu hiže moguće je ugostiti 50-ak osoba što je čini pogodnim mjestom za team-building, domjenke i druženja. Svakako nemojte zaboraviti na poklon pakete za vaše tvrtke, poslovne partnere i prijatelje.

Located in an old, early 20th century stone building in the centre of Tinjan, the House of Istrian Prosciutto aptly combines traditional architecture and modern interior design. There you can taste various versions of top-quality cured meat of several Istrian prosciutto makers accompanied with cheese on a terrace surrounded by greenery or inside the building. You can also enjoy a glass of premium wine or coffee in the relaxing ambiance of the premise. Besides tasting, the House sells local products – prosciutto, pancetta, sausages, ombolo, cheese, olive oil, wine, brandy, honey, truffles, and various spices, saffron included. Connoisseurs can also enjoy the premium Spanish *Pata Negra* ham, offered side by side with Istrian prosciutto for visitors to learn the specificities of both varieties.

The House of Istrian Prosciutto is open every day for individual visits, while prior reservation is needed for larger groups. The first floor can accommodate about 50 people and is suitable for team-buildings, receptions, and gatherings. You can also order products for gifts for your business partners and friends.

PRŠUTARNA *PROSCIUTTO* DUJMOVIĆ

Mladen Dujmović je veteran među istarskim pršutarima, a njegova je pršutana u selu Kučići nedaleko Kringe u središnjoj Istri otvorena 1998. godine. Sa svojim je istarskim pršutima nekoliko puta osvajao šampionski naslov na Internacionalnom sajmu pršuta (ISAP) u Tinjanu, kao i na drugim pršutarskim smotrama u zemlji i inozemstvu. Jedan je od prvih istarskih pršutara čiji su pršuti ponijeli europsku Zaštićenu oznaku izvornosti (ZOI). Uz pršute proizvodi i druge istarske tradicijske proizvode od sušenog svinjskog mesa - istarske kobasice, ombolo, kosnicu, pancetu, vratinu. Posebnu pažnju posvećuju kvalitetnoj sirovini, stoga svinje od kojih će nastati Dujmović pršuti moraju biti kontrolirano hranjene prirodnim namirnicama i utovljene do težine od 180-220 kilograma. Pršutana na nadmorskoj visini od 310 metara, izložena je oštrim sjevernim vjetrovima s Učke i blažim južnim vjetrovima s mora, što pogoduje idealnim uvjetima sušenja i zrenja pršuta i drugih proizvoda, koji danas nalaze put do potrošača kako na velikim sajmovima, tako i u vrhunskim restoranima.

Mladen Dujmović is a veteran Istrian prosciutto maker from the village of Kučići near Kringa in central Istria since 1998. His prosciutto has won the championship title at the International Prosciutto Fair (ISAP) in Tinjan and other prosciutto competitions in the country and abroad on a number of occasions. He is one of the first Istrian prosciutto makers to get the European Protected Designation of Origin (PDO) label. In addition to prosciutto, he produces other traditional Istrian dry-cured pork products such as sausages, ombolo (fillet), kosnica (salami), pancetta, and neck. Special attention is given to high-quality meat, and the pigs are fed with natural food and fattened to a weight of 180–220 kilograms. The prosciutto plant, located at an altitude of 310 metres, is exposed to cold and dry northern winds from Mount Učka and milder southern winds from the sea, making conditions ideal for drying and aging. Dujmović prosciutto and other products are highly appreciated by consumers at major fairs and in top restaurants.





U KRUGU: Nagrađivani pršut
DESNO: Zadnjih 20 godina Mladen Dujmović usavršava proizvodnju pršuta

IN THE CIRCLE: Award-winning prosciutto
RIGHT: For the last 20 years, Mladen Dujmović has been perfecting the production of prosciutto



PRŠUTARNA *PROSCIUTTO* BURŠIĆ

Milan Buršić i supruga Darinka prije tridesetak su godina osmislili originalan spoj proizvodnje i prezentacije tipičnih istarskih suhomesnatih proizvoda, te su pršutanu spojili s agroturizmom Stancija Buršić, gdje se svi proizvodi, od pršuta, špalete, ombola, kobasice, do suhe vratine, pancete ili čipsa od pancete, mogu kušati. Okoliš pršutane i konobe oplemenjen je dječjim igralištem, maslinikom i domaćim životinjama, među kojima su posebno popularni magarci i jedan poni. Vođenje pršutane i konobe nedavno je preuzela kći Mikela Buršić Lisjak sa svojim suprugom Robertom, koji s ljubavlju i posvećenošću nastavljaju obiteljski posao. Prva inovacija koju su uveli na Stanciju Buršić je mali muzej pršuta, gdje se može sjesti, kroz staklenu pregradu promatrati pršute na sušenju, i meditirajući upijati priču o tradiciji.

About thirty years ago, Milan Buršić and his wife Darinka came up with an original idea back then to combine the production of their traditional Istrian dry-cured pork meat products – prosciutto, shoulder, ombolo (fillet), sausages, dry neck, pancetta, and pancetta crisps – with presentation and tasting at their agritourism estate Stancija Buršić. The estate consists of a prosciutto plant, a tavern, an olive grove, a children's playground, and an animal farm with donkeys and a pony. Since recently, they have been managed by their daughter, Mikela Buršić Lisjak, and her husband Robert, who continue the family business with love and dedication. The first innovation they've introduced is a small prosciutto museum, where visitors can see the prosciutto cure-drying process through a glass partition and learn about its tradition.

LIJEVO: Moderan pristup tradicionalnom proizvodu prepoznatljivi je potpis obitelji Buršić
DOLJE: Vodnjanska špaleta - delicija za Uskrs

LEFT: The recognizable signature of the Buršić family is a modern approach to a traditional product
BOTTOM: Vodnjan Plećka - a delicacy for Easter

Posebno živahno i ukusno je u vrijeme Uskrsa, kada se održavaju radionice pripreme istarske pince i drugih uskrsnih slastica. Na Uskrsni ponedjeljak ovdje se tradicionalno organizira manifestacija "Vodnjanska špaleta". Špaleta ili plećka je polusušena prednja svinjska noga koja se u istarskom priobalju za Uskrs priprema na "giravolta" način, odnosno tanko narezana prepрži se na maslinovom ulju pa podlije malvazijom, dok se u istarskoj unutrašnjosti ona kuha u komadu pa se zatim narezana blaguje za uskrsni doručak.

Na fešti "Vodnjanska špaleta" kuharski tim Stancije Buršić ovu deliciju priprema i na mnogo drugih načina, a tom prigodom svi istarski proizvođači sudjeluju i u izboru najbolje istarske špalete.

Easter gets particularly lively with a number of workshops teaching how to make Istrian pinca (*pinza*) and other Easter pastry. On Easter Monday, Stancija Buršić hosts the traditional event dubbed "Vodnjan Plećka". "Plećka" is a semi-dried front pork leg or shoulder. Along the Istrian coast it is prepared for Easter festivities in the "giravolta" style. It is sliced thin and fried very briefly in olive oil, then doused with the Malvasia wine. In the inland part of Istria, it is cooked whole and then sliced for Easter breakfast.

At "Vodnjan Plećka", the culinary team of Stancija Buršić prepares this delicacy in many other ways, and all Istrian producers participate in the selection of the best Istrian shoulder



UZLET ISTARSKE
THE RISE OF THE ISTRIAN
CRAFT SCENE





Zanatska piva u Hrvatskoj zadnjih godina pravi su hit. Iako poznata po vinima u Istri je broj malih craft pivovara sve veći, a svaka od njih iz godine u godinu stvara i predstavlja neke nove okuse ili pivske stilove. Pivo je jedan od povijesno najstarijih pića, poznavali su ga još stari Sumerani i Babilonci, pa iako se danas kaže da se taj jednostavan napitak proizvodi od svega četiri sastojka (ječma, hmelja, kvasca i vode), postoje mnoge nijanse u tehnologijama proizvodnje piva i, posljedično, deseci, ili čak stotine pivskih vrsta, podvrsta, stilova i žanrova. Razlikuju se po načinu pripreme žitne osnove odnosno slada, po vrstama hmelja, i po njihovim omjerima i kombinacijama. Vodu neki smatraju najvažnijom sirovinom za dobro pivo, a drugima je potpuno svejedno koja se voda koristi ako su ostali sastojci po njihovoj volji. Kakvo će pivo na kraju ispasti i kojeg će stila ono biti, ovisi i o preciznom upravljanju pojedinim fazama njegove proizvodnje. U craft pivarstvu sve se mjeri apotekarskim vagama, pa je za craftere ponovljivost ideal, dok odstupanje od prijašnjeg rezultata znači da smo dobili - novu vrstu piva. Craft pivar o svakom sastojku svojih piva zna sve, od toga kako je i gdje uzgojen, ubran, prerađen, dorađen i skladišten, do toga što je u njegovu sastavu, gotovo do razine atoma, i kako sve to skupa utječe na osobine gotovog piva. Uz renesansnu predanost detaljima, craft pivari žele proizvoditi onoliko koliko mogu držati pod potpunom kontrolom, pa će zato moći i znati napraviti baš onakvo pivo kakvo sami požele, ili kakvo naruče njihovu kupci, a personalizacija ide čak i do etikete. Važna stavka ovih piva je i što uglavnom nisu filtrirana ni pasterizirana te ne sadrže konzervanse.

Od osnutka prve craft pivovare u Istri prošlo je svega deset godina, te se u tom periodu scena razvila u vrlo dinamičnu i raznoliku, sa nizom kvalitetnih i cijenjenih proizvoda čijoj izradi se pristupa na inovativan i kreativan način.

It's been only a decade since the first craft brewery in Istria was established, and in that period, the craft scene has evolved into a very dynamic and diverse one, with a range of acclaimed quality products crafted in an innovative and creative manner.

Danas u Istri djeluje 10-ak craft pivovara (od stotinjak koliko ih ima u Hrvatskoj), koje se

Craft beers in Croatia have become a real hit in recent years. Although Istria is known for its wines, the number of small craft breweries in the region is growing steadily. From one year to another, these breweries introduce new flavours and beer styles.

Beer is one of the oldest beverages known to man since ancient Sumerians and Babylonians. While it is often said today that this simple drink is made from only four ingredients (barley, hops, yeast, and water), there are many nuances in beer production resulting in dozens, or even hundreds, of beer types, subtypes, styles, and genres. They differ in the method of preparing the grain base or malt, type of hops used, and their proportions and combinations. Some consider water to be the key ingredient for good beer, while others give it little thought, as long as the other ingredients suit their preferences. The type and style of beer that will ultimately emerge depend on how well each production phase is controlled. In craft brewing, everything is measured with minute precision to render the method highly repeatable. Any deviation from previous results means that a new type of beer has been created. A craft brewer knows everything about each ingredient in their beer, from how and where it was grown, harvested, processed, refined, and stored to its composition, almost to the atomic level, and how the mix determines the characteristics of the final beer. With this kind of devotion to detail, craft brewers produce only what they can fully control. They can create the exact type of beer they or their customers desire, customising it down to the label design. An important property of these beers is that they are generally unfiltered and unpasteurised, and they do not contain preservatives.

Today, there are about ten craft breweries in

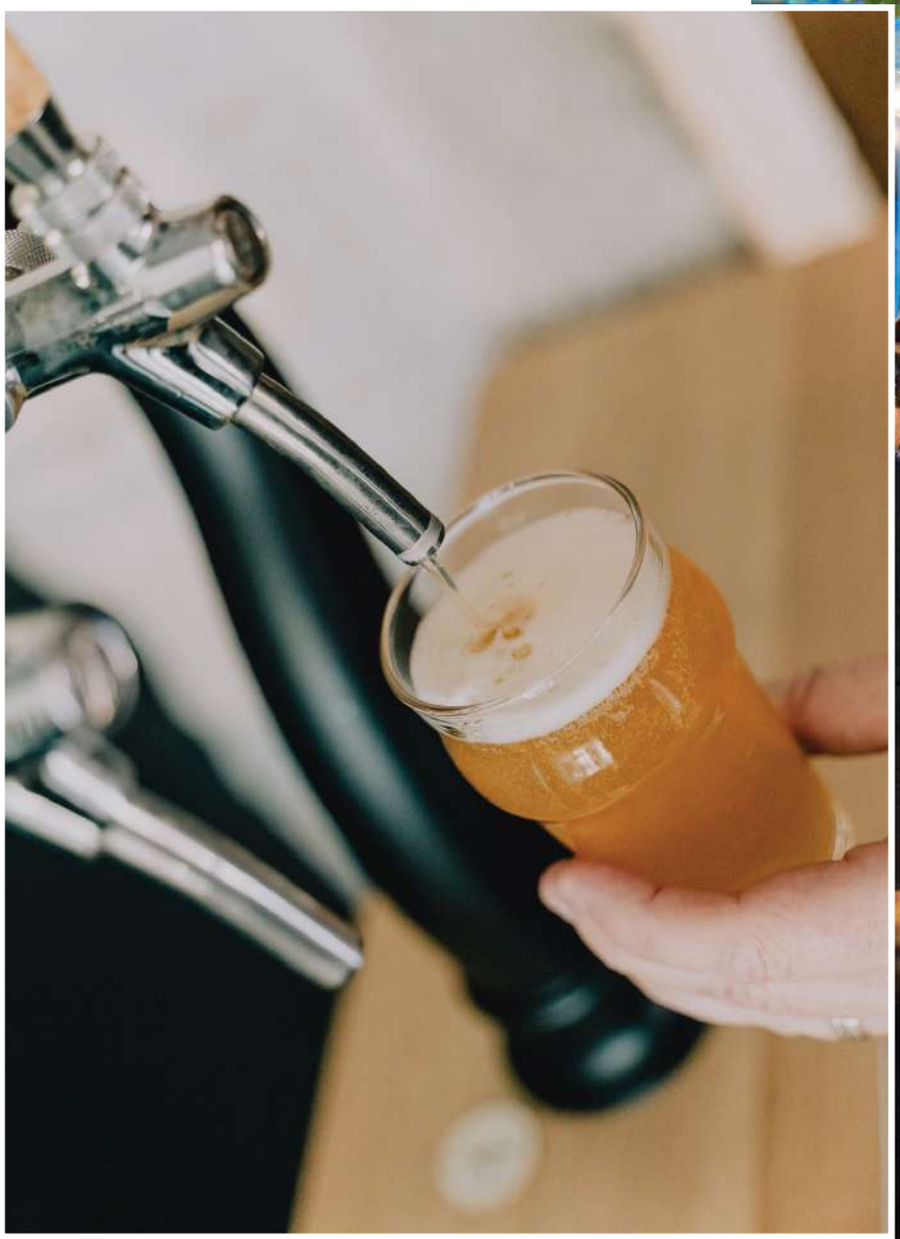
uspješno pozicioniraju u lokalnoj i regionalnoj turističko-ugostiteljskoj ponudi uz bok domaćim vinima i destilatima. Zadnjih godina održavaju se i craft festivali, a najpoznatiji među njima je Žminj Beer Fest u organizaciji udruge Geminianum, koji se održava od 2018. godine.

- Želja je bila napraviti nešto novo i inovativno. Kada smo kretali u projekt nekoliko članova udruge počelo je sa kućnom proizvodnjom i craft beer festival nam se činio kao idealna platforma za naše ideje. Nakon prvog festivala shvatili smo da je to to i da tako nešto želimo svake godine u našem gradu, naročito što je proizvodnja craft piva u Hrvatskoj u porastu iz godine u godinu - govori Marija Belac, predsjednica udruge, te dodaje.

- Uvijek nastojimo imati raznovrsnu ponudu i pozvati što više novih, malih craft pivovara.

Istria (of about a hundred in Croatia) that have found their place in the local and regional market and hospitality industry side by side with domestic wines and spirits. Recent years have seen a rise in craft festivals, the best-known being the Žminj Beer Fest organised by the Geminianum non-profit organisation since 2018.

"The idea was to create something new and different. When we embarked on the project, several members of the association had just started home production, and the craft beer festival seemed like an ideal platform for our ideas. After the first event, we realised that this was it and wanted something like this to happen in our town every year, especially since craft beer production in Croatia has been growing steadily from one year to another," says Marija Belac, the organisation's chair.





DESNO: Craft pivo postalo je vrlo popularno u Hrvatskoj
SKROZ DESNO: Žminj Beer Fest, najstariji craft festival u Istri

RIGHT: Craft beer has become very popular in Croatia
FAR RIGHT: Žminj Beer Fest, the oldest craft festival in Istria


CRAFT BREW



Do sada smo ugostili 25 pivovara iz Hrvatske, 7 istarskih i 18 iz ostatka Hrvatske. Mnogi proizvođači i gosti nam se rado vraćaju svake godine i jednostavno vole provesti dva dana na festivalu koji obiluje sadržajem - od kvizova, predavanja, craft&paint radionica, do prezentacija kuhanja piva i večernjih koncerta. - kaže Marija.

Craft pivarstvo se u Istri pojavilo pred svega desetak godina kada je San Servolo napravio svoja prva piva. Kao predvodnici do danas su ostali najvažniji craft proizvođač u Istri te jedan od najkvalitetnijih i najvećih craft pivovara u Hrvatskoj.

- 2012. godine odlučili smo se pokrenuti proizvodnju piva kako bi našoj lokalnoj zajednici, renomiranim lokalnim restoranima i ugostiteljskim objektima suplementirali i proširili ponudu. U to vrijeme bili smo jedina mala pivovara u Hrvatskoj koja je izašla na šire tržište isključivo sa pivom u bocama. Mislim kako je vrijedilo sveg truda, te kako smo uspjeli u svom naumu. Ponosni smo što su Buje danas ucrtane na kartu i kao vinski kraj ali i kraj dobrog piva San Servolo – govori o počecima Simon Grbac, jedan od pokretača pivovare.

Kako kod craftera nema pravila u proizvodnji tako su i njihovi počeci različiti. Neki su karijeru počeli kao „gipsy brewery" što znači da su pivo prema vlastitim receptima kuhali kod drugih pivara koji su već imali potrebnu opremu, neke su pivovare osnovali bliski prijatelji ili mladi bračni parovi, različiti su bili modeli i motivi nastanka pojedinih pivovara, ali svima je zajednički pokretač bila želja da rade nešto novo, osebujno, vrhunske kvalitete te s pečatom individualizma i teritorija.

Primjerice, vrlo osebujan pristup kreiranju pivskih okusa i stilova njeguje pivovara Vergal iz Savudrije.

- Vergalova filozofija je proizvoditi piva temeljena na osobnoj sposobnosti percepcije različitih okusa, ili kako mi to zovemo na genetici okusa. Zato su sva naša piva vrlo pitka i prihvatljiva velikoj većini kušača, a k tome su i snažno povezana s podnebljem u kome nastaju. U tome je razlog zašto kao dodatak našem pivu Adriatik koristimo sol iz solane u Sečovlju, ili pak bobice borovice s Ćićarije koje daju osobitu aromu pivu Brinjek. U oba slučaja koncentracija tih dodataka pažljivo je odmjerena kako bi se postigao najbolji mogući učinak po ljudsko zdravlje. - govori jedan od suvlasnika Paolo Gasparini, profesor genetike na Sveučilištu u Trstu.

Istarski craft pivari na domaćem pivskom tržištu imaju i edukacijsku misiju upoznavanja pivske publike s pivskim stilovima i vrstama za koje se u nas možda nije ni čulo, a kamoli probalo. S



"We always strive for diversity and invite as many new small craft breweries as possible. So far, we have hosted twenty-five of them: seven from Istria, and eighteen from the rest of Croatia. Many producers and visitors love to return every year and simply enjoy spending two days at the festival. There's a lot to do and see – from quizzes, lectures, craft and paint workshops to beer cooking presentations and evening concerts," Marija continues.

Craft brewing in Istria is but a decade old. It started with San Servolo beers. As the pioneer, San Servolo remains the most significant craft producer in Istria and one of the best and largest in Croatia.

"In 2012, we decided to start brewing beer to complement and expand the supply of our local community, renowned local restaurants, and catering establishments. We were the only small Croatian brewery back then and entered the market with bottled beer only. I think it was worth the trouble, as we succeeded in our plans. We are now proud to see Buje on the map not only as a winemaking locality but also as the home of our fine San Servolo beer," says Simon Grbac, one of the brewery founders.

As there are no strict rules in beer-crafting, the beginnings are also diverse. Some crafters started as "gipsy breweries", which is to say that they would borrow the facilities of other established breweries to brew their own original recipes. Some breweries were founded by close friends or young married couples. Whatever the model, all these breweries share the desire to create something new, distinctive, top-quality, and highly individual



LIJEVO: Profesor Paolo Gasparini u Vergalovoj kušaoni
SKROZ LIJEVO: Proizvodnja crafta pomno se kontrolira

LEFT: Professor Paolo Gasparini in Vergal's tasting room
FAR LEFT: Craft production is closely controlled

vremenom su mnogi pivoljupci naučili kakva su to piva APA i IPA te porter i stout ili blonde ale, golden ale, brown ale, saison, single hop, California common, NE IPA, Irish red i još mnoga druga. Istarski craft pivari odvažili su se koristiti i zanimljive dodatke, poput već spomenute soli i borovice, ili kamilice, dok neke pivske boce čak odležavaju po nekoliko mjeseci na morskome dnu. I tko zna kakvi nas sve pivski okusi i stilovi još očekuju kad se razmašu do kraja.

Jedna od najmlađih istarskih craft pivovara je Labona iz Labina. Njezin je naziv zgodna igra riječima - u pojmu Labona anagramski je sakriveno antičko ime Labina, Albona, a u njemu je učahurena i sintagma „la bona" što znači - dobra. Sandi Karlović, jedan od petorice osnivača ove pivovare, kaže nam da su se u početku iz čistog entuzijazma i radoznalosti zabavljali kuhanjem piva od raznih sastojaka i po raznim receptima, ali nakon što ih je pivo koje su tako napravili oduševilo, odlučili su stvar postaviti malo ozbiljnije.

and local. For example, the Vergal brewery in Savudrija has a very distinct approach to creating beer flavours and styles.

"Vergal's philosophy is to produce beers based on personal perception of different tastes, or as we call it, the genetics of taste. That's why all our beers are palatable and appealing to the majority of tasters. They are also strongly rooted in the locality from which they stem. This is why we add salt from the salt pans of Sečovlje to our Adriatik beer, or juniper berries from Ćićarija to the Brinjek beer, with a quite unique aroma. In both cases, the concentration of these additives is carefully measured to achieve the best possible effect on human health," says one of Vergal's co-owners, Paolo Gasparini, a genetics professor at the University of Trieste.

Istrian craft brewers have a mission to educate the domestic beer market and to teach beer enthusiasts to styles and types they may have never even heard of before, let alone tried. Over time, many beer enthusiasts have learned about beers such as APA and IPA, porter and stout, blonde ale, golden ale, brown ale, saison, single hop, California common, NE IPA, or Irish red. Istrian craft brewers have dared to add interesting details such as the abovementioned salt and juniper, or chamomile, or have their beer bottles age for several months at the bottom of the sea. And who knows what other beer flavours and styles await us as they continue to expand.

One of the youngest Istrian craft breweries is Labona from Labin. Its name is a clever play on words; it echoes the ancient Latin name of Labin, Albona, as well as the Italian adjective "la bona", which means good. Sandi Karlović, one of the five founders of this brewery, tells us that they started brewing beer from various ingredients and using various recipes out of sheer enthusiasm and curiosity. When the result impressed them, they decided to take things a bit more seriously.

"We strive to stick out from the crowd, although it can be quite challenging these days," says Sandi. When asked why





GORE: Automatizacija proizvodnih procesa
DESNO: Ekipa iz Brumana uvijek spremna na akciju

TOP: Automation of production processes
RIGHT: The team from Bruman is always ready for action

- Pokušavamo biti jedinstveni u sveukupnoj nejedinstvenosti iako je to u današnje vrijeme vrlo izazovno. - tumači Sandi, a na pitanje zašto su jedina istarska pivovara čija piva nemaju fantazijska imena već se zovu po pivskim stilovima, odgovara kako su se odlučili predstaviti kao ozbiljna i kvalitetna pivovara čiji se proizvodi prvenstveno prepoznaju sadržajem a ne ambalažom.

Suprotnost tome je pak pivovara Bruman koja je izabrala umjetnički stilizirane etikete, te neobična i zvučna imena - od samog naziva pivovare do svih etiketa.

- Željeli smo da naziv naše pivovare ima značenje kako u našem dijalektu tako i na engleskom jeziku, te da je zvučan i da lijepo odjekuje kad se naručuje naše pivo. Izbor je pao na riječ bruman, što na većini istarskih dijalekata znači marljiv odnosno vrijedan, a može se protumačiti i kao engleska sintagma *brew man*, što znači pivar, čovjek koji radi pivo. - govori nam Darko Hrvatin, uz brata Gorana i Dragana Kranjčića suvlasnik ove buzetske pivovare.

Većinu naziva osmislili su u počecima svoje craft karijere dok su isprobavali razne pivske stilove, pa tako svako njihovo pivo ima neku svoju priču. Primjerice american pale ale (APA) Dog Days Are Over dobio je ime prema istoimenoj pjesmi sastava Florence and the Machine, ali i kao poruka da su dani škotske craft pivovare Brew Dog, koja sama sebe proglašava najvećom na svijetu, prošli, i dolazi vrijeme novih. Babau, crno pivo, je pak naziv dobilo prema čudovištu iz mraka kojim se u Istri plašilo djecu, dok je Brainfucker jače zahmeljeno pivo snažnih aroma.

Zanimljivo je kako u svijetu najrašireniji pivski stil lager nije baš omiljen kod craftera i rijetke su craft pivovare koje ga rade. U Brumanu su se, u skladu sa značenjem imena pivovare, odlučili baš na tu vrstu koje bi asociralo na negdašnja *radnička* piva iz sedamdesetih godina prošlog stoljeća, da ima dosta slada, ali i malo više gorčine. Nazvali su ga Pajser, jer je to prvi radnički alat, kao vizualna asocijacija na radničku klasu, koji im je pao na pamet dok su ispunjavali formulare pri slanju piva na analizu. S vremenom je Pajser postao i njihov najpopularniji proizvod.

Svega 30-ak kilometara dalje pivovara Castellana iz Kaštelira svoju proizvodnju zasniva na vlastitim nasadima. Osnovali su je Gabriele De Faveri, rodom iz Milana, i njegova supruga Tina Kovač De Faveri.

- Sva naša piva povezana su sa lokacijom i podsjećaju na osjetilna iskustva naše zemlje. Bio je izazov ponuditi proizvod vrhunske kvalitete i snažnih zavičajnih asocijacija, no uspjeli smo uz mnogo zalaganja i ljubavi koju su nam dali snage za postizanje rezultata. - govori Tina, čiji zanimljiv odnos prema craft filozofiji već ubire plodove. Naime, Castellana je jedina pivovara iz Hrvatske sa tri medalje osvojene na smotri London Beer Competition. Uz to su i jedni od rijetkih istarskih pivovara koja ima i vlastitu malu pivnicu gdje se mogu kušati sva piva uz birane zalogaje, također u duhu ovog podneblja.

Utjecaj talijanske craft scene je očita što potvrđuje još jedna pivovara iza koje stoji troje Talijana - Bura Brew. Ova porečka pivovara nastala 2016. mnogima je već dobro poznata, a njihovi proizvodi dostupni diljem Hrvatske.

they are the only Istrian brewery whose beers do not have fantasy names but are named after beer styles, he replies that they chose to present themselves as a serious and high-quality brewery whose products are recognised for content instead of wrapping.

In contrast, the Bruman brewery has opted for artistic, stylised labels and unusual, resounding names, be it the brewery name or the labels.

“We wanted the name of our brewery to mean something both in our dialect and in English, to stand out, and have a nice ring when you order our beer. We chose the word "bruman," which in most Istrian dialects means diligent or hardworking, but which also sounds like the English idiom "brew man", a brewer, a man who makes beer,” Darko Hrvatin explains. He is a co-owner of this brewery in Buzet with his brother Goran and Dragan Kranjčić.

Most of the names were conceived in the early days, while they were experimenting with various beer styles, so each beer has its own story. For instance, the American Pale Ale "Dog Days Are Over" was named after the song by Florence and the Machine, but it is also a message that the days of the self-proclaimed greatest craft brewery in the world, Scottish Brew Dog, are over, and that a new era is coming. On the other hand, the dark "Babau” got its name from the monster that used to scare children in Istria, while "Brainfucker" is a strongly hopped beer with powerful aromas.

It's curious that lager, being the most widespread beer style in the world, isn't very popular among crafters, as only a few produce it, Bruman included. True to their company name, people at Bruman wanted their lager to evoke memories of the beer drunk by workers back in the 1970s, with a good amount of malt and more bitterness. They named it "Pajser” (crowbar, jemmy) because it's the basic tool, strongly associated with the working class. The idea came to mind when they were filling out forms to send the beer for analysis. Over time, "Pajser" became their most popular product.

In Kaštelir, only thirty kilometres away, the Castellana brewery relies on its own, home-grown crops. "All our beers come from our land and reflect its sensory characteristics. It was a challenge to offer a product of top quality with a distinct local character, but love and strong dedication produced results," says Tina Kovač De Faveri, co-founder with her Milanese husband Gabriele De Faveri. Indeed, their crafting philosophy has already born fruit. Castellana is the only Croatian brewery to have won three medals at the London Beer Competition and one of the rare Istrian breweries to offer its products in their own pub with select local snacks.

Italian beer crafting influence is present in yet another brewery, Bura Brew from Poreč. Founded by Alessandro, Claudio, and Veronika in 2016, it has already become a familiar brand to many, and their products are available throughout Croatia.

The Istrian craft brewing scene is growing stronger and more diverse by the day, even though brewers and beer enthusiasts alike agree that craft and small brewery beer will never become a mass-market phenomenon. The sixty

Istarska scena craft pivarstva iz godine u godinu sve je bogatija i raznolikija, a kako su i pivari i ljubitelji craft piva suglasni da craft pivo odnosno pivo iz vlastite male radionice, manufakture, kuhinje ili garaže nikad neće biti masovna tržišna pojava, šezdesetak dosad etabliranih etiketa autohtonih istarskih craft piva oblikuje ekskluzivnu, u nekim aspektima čak i egzotičnu, te u svakom slučaju originalnu ponudu, neponovljivu na ovaj način igdje drugdje izvan istarskog poluotoka.

- Sretni smo što je proizvodnja craft piva u Istri zaživjela i da je scena toliko dinamična, te da danas možemo reći kako imamo kolege pivare u našoj Istri. Ono što smo započeli kao pioniri urodilo je plodom i sada možemo uživati u više vrsta kvalitetnog lokalnog piva što je točno ono što smo i sami željeli na početku naše priče, obogatiti i proširiti ponudu dobrih, lokalnih i kvalitetnih zanatskih proizvoda. Na dobrobit i korist sviju – s ponosom govori Simon Grbac iz San Servola. ▽

or so established labels of authentic Istrian craft beer shape an exclusive, even exotic, and in any case original offer unmatched by breweries outside the Istrian peninsula.

"We are happy that craft beer production in Istria has taken off and that the scene is so dynamic. Today, we can say that we have fellow brewers in our Istria. What we started as pioneers has borne fruit, and now we can enjoy many more types of local quality beer, which is exactly what we wanted at the beginning of our story – to enrich and expand the offer of good, local and quality craft products for the benefit of all," says Simon Grbac from San Servolo with pride. ▽

ISTRIAN CRAFT BEER

ESTD. 2015

BURA BREW

POREČKA CRAFT PIVOVARA



Alessandro, Claudio i Veronika od 2016. godine proizvode pet vrsta piva - Optimist Golding Ale, Redsand Amber Ale, Tornado Ipa - Istrian Pale Ale, Hurricane Ipa, Terra Magica - uz dvije ograničene edicije piva - Istrian Belgian Ale i Trippin' Tripel. Svako pivo jedinstvenoga je okusa i karaktera, i istovremeno pitko pružajući ugodno, nepretenciozno i umjereno iskustvo ispijanja piva.

Since 2016, Alessandro, Claudio, and Veronika have been producing five beer brands: 'Optimist Golding Ale', 'Redsand Amber Ale', 'Tornado IPA - Istrian Pale Ale', 'Hurricane IPA', and 'Terra Magica' along with two limited editions of 'Istrian Belgian Ale' and 'Trippin' Tripel'. Each has a unique taste and character, providing a pleasant, unpretentious, and balanced beer-drinking experience.

BURABREW.HR



Osnovana 2021. godine u Labinu od strane entuzijasta koji su godinama stvarali pivo samo za vlastite potrebe. Svoje iskustvo, promišljanje i filozofiju stvaranja piva i guštanja u pivu odlučili su prenijeti široj publici kroz četiri etikete - India Pale Ale, American Pale Ale, Blonde Ale i Porter.

Svi proizvodi su potpuno prirodni bez ikakvih dodataka, surogata, aroma, bojila ili konzervansa, nefiltrirani su i nepasterizirani što jamči kvalitetu i pivo punog i specifičnog okusa koje zove na još jednu čašu.

The brewery was established in Labin in 2021 by enthusiasts who had been brewing beer for their own needs for years. They decided to share their experience, and philosophy of making and enjoying beer through four brands: India Pale Ale, American Pale Ale, Blonde Ale, and Porter.

All four are completely natural, without any additives, substitutes, flavours, dyes, or preservatives. They are unfiltered and unpasteurised, delivering their promise of full and distinct flavour that calls for another glass.

LABONA.HR


ESTD CJ 2020
CASTELLANA
ESTD CJ 2020
PRVA KAŠTELIRSKA BIRA
CASTELLANA
PALE ALE
Školar
NEFILTRIRANO CRVENO PIVO DOMAĆE PROIZVODNJE
ESTD CJ 2020
PRVA KAŠTELIRSKA BIRA
CASTELLANA
BLONDE ALE
Bjonda
NEFILTRIRANO SVIJETLO PIVO DOMAĆE PROIZVODNJE
ESTD CJ 2020
PRVA KAŠTELIRSKA BIRA
CASTELLANA
SAISON
Školarka
NEFILTRIRANO CRVENO PIVO DOMAĆE PROIZVODNJE
ESTD CJ 2020
PRVA KAŠTELIRSKA BIRA
CASTELLANA
WHITE IPA
Kaštelirka
NEFILTRIRANO SVIJETLO PIVO DOMAĆE PROIZVODNJE





Na vlastitim poljima ječma ponad Kaštelira, sa pogledom na Jadransko more, kreće priča o pivima Castellana. Za cijeli proces uzgoja, prerade i proizvodnje odgovorni su Tina Kovač De Faveri i Gabriele De Faveri koji su 2020. odlučili pokrenuti craft proizvodnju piva. Da dobro rade i da su na pravom putu potvrđuju nagrade sa London Beer competition 2023 gdje su osvojili dva srebra i jednu broncu za etikete Bjonda (Blond Ale), Školar (Pale Ale) i Školarka (Saison), a pivo Castellana ocijenjeno je kao jedno od 100 najboljih piva svijeta. Time su bili jedini nagrađeni u Hrvatskoj.

Za uživanje u ovim pivama morat ćete posjetiti njihov lokal u Kašteliru, jer je to trenutno jedino mjesto gdje ga možete probati, obzirom kako sadašnji kapaciteti od 1000 litara mjesečne proizvodnje zadovoljavaju samo njihove potrebe.

Ova nagrađivana pivovara u ponudi ima šest vrsta piva - Bjonda (Blonde Ale), Školar (Pale Ale), Školarka (Saison), Kaštelirka (White IPA) i Škura (Brown Ale) i Bila (Weiss)

- Živimo i dišemo Castellanu. Privilegija je iskoristiti tako spektakularno lijepe resurse. - omiljena je Tinina izreka.

The story of Castellana beers begins at the brewery owned barley fields above Kaštelir, overlooking the Adriatic Sea. The entire process of cultivation, processing, and production is run by Tina Kovač De Faveri and Gabriele De Faveri. In 2020, they decided to start brewing craft beer and it did not take long before saw that they were on the right track. At the London Beer Competition in 2023, they won two silvers and one bronze for the labels Bjonda (Blond Ale), Školar (Pale Ale), and Školarka (Saison). In addition, Castellana beers were rated top 100 in the world and the only ones awarded from Croatia.

To enjoy their six types of beers – Bjonda (Blonde Ale), Školar (Pale Ale), Školarka (Saison), Kaštelirka (White IPA), Škura (Brown Ale) and Bila (Weiss) – you need to visit their pub in Kaštelir, as the current production capacity of 1,000 litres a monthly barely meets the demand.

“We live and breathe Castellana. It's a privilege to make use of so spectacularly beautiful resources”, Tina's points out often.

CASTELLANA.COM.HR



brüman, *-mna, -mno njem. (frum) dobar, vrijedan, marljiv (Nar.).*

Riječ Bruman predstavlja pridjev koji se u sjevernom dijelu Istre koristi kako bi opisao radišnog, marljivog, dobrog, pravog čovjeka. Bruman je maskirani super junaka u trližu (radnom odijelu), koji je vrijedan i radišan. Bruman su Darko, Goran i Dragan.

Od 2018. godine pivovara je izbacila 10-ak piva, a trenutno je u ponudi šest etiketa - Dog days are over (American Pale Ale), Brainfucker (American IPA), Babau (Schwartzbier), Pajser (Lager), Kontrakolpo (American Strong Ale), Red Ho (Red IPA) - i specijalno pivo Cherepaha (Imperial Stout).

Osim po kvaliteti piva Brumana ćete zapamtiti i po imenima piva i po dizajnu etiketa.

The word bruman is an adjective used in the northern part of Istria to describe a good, hardworking, industrious, proper person. Bruman is a masked superhero in overalls. Bruman is Darko, Goran, and Dragan.

Since 2018, the brewery has released about ten brands and currently they offer six: 'Dog Days Are Over' (American Pale Ale), 'Brainfucker' (American IPA), 'Babau' (Schwartzbier), 'Pajser' (Lager), 'Kontrakolpo' (American Strong Ale), 'Red Ho' (Red IPA), and a special beer, 'Cherepaha' (Imperial Stout).

Besides the quality, you'll remember the Bruman beers for their brand names and label design.

bruman.hr

Bujska Pivovara

SAN SERVOLO

Pivsku proizvodnju temelje na srednjovjekovnom njemačkom zakonu o čistoći piva iz 1516. godine, koje diktira kako se u proizvodnji piva mogu koristiti samo četiri osnovna sastojka – ječmeni slad, hmelj, voda i kvasac. Za kvalitetu piva jednu od ključnih uloga ima voda, a u pivu San Servolo to je prirodna izvorska voda iz izvora Sv.Ivan, iz doline rijeke Mirne.

Piva su nefiltrirana, nepasterizirana i refermentirana u boci.

U ponudi je sedam etiketa - lager, premium red lager, dark lager, Hefeweizen (mutno pšenično) IPA, APA i Gold.

Premium proizvod iz ove poznate pivovare jest San Servolo Gold, pivo kojeg sami zovu "pivarevo zlato", a odlikuje ga izdašnost. U ovo se pivo stavlja dvostruko više slada, dvostruko više hmelja, odležavanje traje dvostruko duže od standardnih piva, uz dvostruko više pažnje od početka do kraja procesa.

The company's beer production is based on the medieval German purity law of 1516, which stipulates that only four basic ingredients can be used in beer production: barley malt, hops, water, and yeast. The quality of beer largely depends on water quality, and San Servolo takes it from a natural spring at Sveti Ivan in the Mirna river valley.

The beers are unfiltered, unpasteurised and re-fermented in the bottle.

There are seven labels: lager, premium red lager, dark lager, Hefeweizen (cloudy wheat), IPA, APA, and Gold.

The last one is a premium product, very rich in flavour. At San Servolo they refer to it as "brewer's gold". This beer contains twice as much malt and hops, ages twice as long, and gets twice as much care as standard beers from the start to the finish of the process.





VERGALBEER.COM

Vrhunsko craft pivo nastalo na znanstvenim osnovama, koje točno odgovara vašem genetskom kodu. Možda vam zvuči nestvarno, ali takvo pivo, jedinstveno u cijeloj Hrvatskoj, nastaje u Savudriji, u pivovari Vergal. Riječ je o craft manufakturi nastaloj 2016. godine koju je osnovala grupa prijatelja iz različitih krajeva svijeta, ljudi s drugačijim, naprednim i inovativnim idejama.

Predanim radom Vergal je do sada razvio pet vrsta piva - Adriatik (Sea water Pale Ale), Mozaik (Pale Ale), Belgiak (Blond ale), Brinjek (Juniper Altbier), Kuna (Double Dry Hopped IPA) i specijalno, ograničeno izdanje Kristmas. Kako kažu iz pivovare slovo K u nazivima piva priziva englesku riječ Knowledge, odnosno znanje, jer se razvoj piva temelji na pomnom istraživanju korištenih sirovina, inovatnivnih recepata i tehnologije proizvodnje.

Svako pivo izašlo iz ove pivovare jedinstvenog je okusa sa neočekivanim twistom, poput morske vode i soli iz Sečovskih solana u Adriatiku ili dodatkom bobičastog voća brinjevca u Brinjeku.

Uz sve Vergal se može pohvaliti i prvom pivskom kušaonicom u Istri. Smješten u Savudriji, ovaj atraktivan degustacijski prostor industrijskog dizajna sa 50-tak sjedećih mjesta odjeljen je staklenim pregradama od proizvodnog pogona te iz prve ruke možete vidjeti kako nastaje ovo jedinstveno pivo, a za potpuni doživljaj tu je i ponuda sireva, burgera i pivskih snackova.

Premium craft beer, based on scientific principles, precisely tailored to your genetic code. It may sound unreal, but such a unique beer exists in Croatia and is produced by the Vergal brewery in Savudrija. The brewery was established in 2016 by a group of friends from different parts of the world, individuals with diverse, progressive, and innovative ideas.

Through dedicated work, Vergal has so far developed five types of beer: Adriatik (Sea Water Pale Ale), Mosaik (Pale Ale), Belgiak (Blond Ale), Brinjek (Juniper Altbier), Kuna (Double Dry Hopped IPA), and a special, limited edition called Kristmas. The letter 'K' in the names of the beers evokes the English word 'Knowledge', claim the owners, as their development is based on meticulous research of the ingredients and innovative recipes and production technology.

Each beer that emerges from this brewery has a unique taste with an unexpected twist, such as sea water and salt from the Sečovlje Saltpans in Adriatik or juniper berry in Brinjek.

In addition, Vergal has the first beer tasting room in Istria. Located in Savudrija, this attractive industrial design hall with around 50 seating places is separated from the production area by glass partitions, allowing you to witness the creation of this unique brew first-hand. For a complete experience, you can also help yourself with a selection of cheeses, burgers, and beer snacks.



OLGA & NICOLÓ

Spojila nas je ljubav prema vinarstvu

Our Love for Winemaking Brought Us Together

Pioniri modernog istarskog vinarstva zadnjih godina sve češće razvoj svojih vinskih kuća prepuštaju novim generacijama. Dolazak na scenu mlađeg naraštaja donosi i novitete, ponajprije u poslovanju i komunikaciji, ali i proizvodnji.

Jedna takva priča dolazi iz Kršina, nadomak Brtonigle, gdje obitelj Visintin vodi nadaleko poznatu vinariju Veralda. Luciano Visintin, supruga Marina i sestra Keti, dobili su zadnjih godina pojačanje - Olgu Visintin i Nicolu Del Negrija.

- Poslali smo jedno dijete na fakultet, dobili nazad dvoje - reći će Marina Visintin uz smijeh, pričajući o tome kako im se obitelj proširila novim članom, Nicolom, dečkom koji je osvojio srce njihove kćeri tijekom studija enologije u Udinama.

- Upoznali smo se na fakultetu. Nije bila ljubav na prvi pogled (smijeh), već smo se jednostavno našli na mnogo razina. Volimo slične stvari, a vino i vinogradarstvo nam je zajednička strast - kažu gotovo u glas ovih dvoje simpatičnih mladih ljudi.

The pioneers of modern Istrian winemaking have recently been handing over their wineries to the younger generations, who continue the tradition but also bring innovations, primarily in business and communication, but also in production.

One such story comes from Kršin near Brtonigla, where the Visintin family runs the well known Veralda winery. Luciano Visintin, his wife Marina, and sister Keti have recently got reinforcements in Olga Visintin and Nicolò Del Negri.

"We sent one child to college and got back two," says Marina Visintin with a laugh, explaining how their family welcomed Niccolò, the boy who won their daughter's heart at the postgraduate oenology studies in Udine, Italy.

"We met at college. It wasn't love at first sight (laughs); we just clicked on many levels. We enjoy similar things, and wine and viticulture are our common passion," explain these two charming young people almost in unison.


VERALDA
VERALDA

- Odrasla sam igrajući se u vinogradima, a od četrnaeste godine pomagala sam roditeljima u vinoteci u Umagu i tako od najranijih dana bila uključena u prodaju vina, a ubrzo i proizvodnju, pa odabir fakulteta nije bio slučajan - govori o svojim počecima Olga, dodajući kako je odlazak sa osamnaest godina u novi grad, novi život i među nove ljude njoj bilo izvrsno iskustvo. Na studij u Udine, jedan od najboljih regionalnih fakulteta za vinarstvo i vinogradarstvo, je otišla iz mnogo dobrih razloga, pri čemu je znala kako se želi vratiti doma po završetku.

- Smatrala sam kako je važno da fakultetski život provedem daleko od kuće. To mi je bilo izuzetno bitno i za osobni razvoj - kaže Olga.

Studij enologije omogućio joj je specijalizaciju, koja ju je pripremila da stvori vlastitu liniju vina već sa 23 godine. S malvazijom iz berbe 2020. odlučila je pokušati nešto novo - macerirati je 300 dana, ostaviti da stoji na dropu i ekstrahira iz kožice što više. Njezino vino nosi naziv Le Rote, što doslovno znači potapanje klobuka koji se stvori na površini mošta u vrenju. Stalno potapanje tog klobuka traje deset do četrnaest dana, objašnjava zahtjevan postupak, nakon čega stoji nekoliko mjeseci i potom u boci još godinu dana. Rezultat je vino koje niti sama nije nikad doživjela - vino koje se svaki dan mijenja, razvija, i koje je spremno za

"I grew up playing in the vineyards, and from the age of fourteen, I helped my parents in the wine shop in Umag, so I was involved in wine sales from an early age, and soon also in production. Obviously, the choice of college wasn't random," says daughter Olga and adds that leaving home at eighteen for a new city, a new life, and new people was an excellent experience for her. Udine is one of the best regional colleges for oenology and viticulture, and Olga knew she'd return home after completing her studies. "I thought it important for my personal development to spend my college days away from home," she says.

Her oenology studies gave her the theoretical background to create and specialise in her own line of wines at the age of 23. She decided to try something new with the 2020 Malvasia harvest by macerating the skins for 300 days and letting them sit on the lees to extract as much flavour as possible. Her wine is named Le Rote, which is the local term for pigéage or punch-down, the breaking and tamping down of the pomace cap that forms on the surface of the must during fermentation. This constant mechanical process takes ten to fourteen days, she explains, after which the wine is left to sit for several months and then in the bottle for another year to develop. The result is a wine she herself has never tasted before. She believes that she was very lucky, but



buteljiranje kad taj proces stane. Smatra da je imala puno sreće, no nismo uvjereni da se radi o sreći jer je rezultat uspjela ponoviti i s berbom 2022. godine, dobivši upravo okus kojem se nadala. Prva serija vina s Olginim potpisom donijela je 400 boca posebno kvalitetnog vina s puno ekstrakta, dok druga još čeka buteljiranje. Bocu broj jedan poklonila je, naravno, tati, koji joj je savjetima najviše pomogao. Po svemu sudeći, teorija naučena na studiju kombinirana s vrijednim iskustvom oca Luciana i tete Keti, te snalaženje u neočekivanim situacijama koje dolaze kroz praksu nastavlja Olgino obrazovanje u vrsnu vinarku nove generacije.

- Teorija je bitna, no ona i dalje treba vrijeme da se testira, i potom nastavi na iskustvo koje je uvijek presudno. Ipak, lakše nam je kad imamo podršku, nekoga tko će donijeti zadnju odluku, pa zato lakše spavamo - govore Olga i Nicolo aludirajući na starije članove obitelji, pri tome cijeneći njihovo silno iskustvo, ali uz napomenu kako su ravnopravni članovi u proizvodnji i prilikom donošenja odluka vezanih uz vinariju.

- Kad je novo vino spremno za buteljiranje, cijela obitelj sjedi oko stola i zajedno radimo blind tasting. Svačije mišljenje je jednako važno, i naposljetku zajedno donosimo odluku o tome što je još potrebno učiniti da bi bilo one kvalitete kojoj težimo - opisuje Olga proces i dodaje.

we are not convinced it was luck, because she managed to repeat the result with the 2022 harvest and achieve exactly what she had hoped for. The first batch of this special extract-rich wine with Olga's signature had 400 bottles, while the second is still waiting to be bottled. The bottle number one Olga gifted to her father, whose advice was invaluable. The theory learned at the college, combined with the experience of her father Luciano and aunt Keti and the ability to adapt to unexpected situations that come with practice seem to have turned Olga into an extraordinary winemaker of the new generation.

"Theory is important, but it still needs to be tested, and then it develops with experience, which is always crucial. However, you sleep easier when you have someone to support you and make the final decision," agree Olga and Nicoló, alluding to the senior family members. They appreciate their immense experience but note that they are treated as equals in wine production and decision-making.

"When a new wine is ready for bottling, the whole family sits around the table, and we do a blind tasting together. Everyone's opinion is equally important, and in the end, we decide about what else needs to be done to achieve the quality we aim for together," says Olga and adds: "If it hadn't been so nice working

Olga

Nicoló

Omiljeno vino iz vlastite proizvodnje?
What is the favourite wine of your own making?

Xstrian
To je vino na koje sam najviše ponosna.
It's my greatest pride.

Xstriana
Malvazija u kojoj se najbolje osjeti terroir na kojem je stasala.
Malvasia in which you can best taste its terroir.

Kada bi se opisali kroz jedno svoje vino koje bi to bilo?
If you were to compare yourselves to one of your wines, which would it be?

Xstriana
Lokalna, jednostavna i snažna.
Local, straightforward, and robust.

Ambra
Snažno, intenzivno vino koje se nužno ne sviđa svima, ali ima svoje posebne kvalitete.
Strong, intense, and not necessarily appealing to everyone but with its own, special qualities.







- Da nema lijepe atmosfere u kojoj svi zajedno surađujemo, ne bismo budućnost planirali ovdje. Zajedništvo i uzajamno učenje nam je vrlo stimulativno. Ponekad ako nismo sigurni u odluku vijećanje zna dugo trajati, sve dok ne dođemo do toga da smo svi sigurni što ćemo u bocu staviti. Nikad ne prodajemo nešto u što sami ne vjerujemo. Ljudi osjećaju jesi li siguran u nešto ili ne - govori ova dvadesetpetogodišnja magistra enologije.

together, we wouldn't have planned our future here. What drives us is the sense of community and the fact that we've been learning so much from each other. Sometimes when we're in doubt, deliberations can take very long, until we're sure about what we're putting in the bottle. We never sell something we don't believe in. People can sense whether you believe in something or not".

Nicolo se pak u prirodu zaljubio uz baku koja ga je vodila na izlete po okolici Lignana, njegovog rodnog mjesta. Iako iz turističkog grada poljoprivreda mu je oduvijek bila bliža.

- Uvijek mi se sviđalo biti u doticaju s prirodom - govori ovaj magistar agronomije, kojeg je ljubav dovela u Istru, u Kršin, koji sada vidi kao svoj dom.

- Samo pred mamom nikad ne mogu reći da idem doma (u Istru, op.a.) kad smo kod nje u Italiji - pola u šali, a pola ozbiljno govori Nicolo i nastavlja priču o važnosti zemlje u proizvodnji vina, te njenoj obradi i općenito pristupu vinogradarstvu.

- Svi koji proizvode vino znaju prepoznati okus vina s ovih brežuljaka. Važno je u budućnosti educirati i one koji konzumiraju vino o toj vrijednosti. Šteta je da je nisu svjesni. Naš terroir je upravo ono što nas čini jedinstvenima. Ne bismo isto mogli raditi negdje drugdje - vrlo strastveno govori Niccolo o važnosti mikro lokacija Veraldnih vinograda koji se prostiru na jednoj od najljepših pozicija između Buja i Brtonigle.



LIJEVO: Svaka boca ima različitu etiketu sa brojem na sebi
GORE LIJEVO: Olga Visintin obilazi podrum svakodnevno

LEFT: Each bottle has a different label with a number on it
TOP LEFT: Olga Visintin visits the cellar every day

Niccoló, for his part, got his love for nature from his grandmother, who often took him on trips around Lignano, his hometown. Although it's a tourist town, agriculture has always been closer to his heart. "I've always enjoyed being in touch with nature," says this master of agronomy, brought to Istria by love, which he now considers home. "But I can never tell Mum that I'm going home (to Istria, Ed.) when we're at her place in Italy," adds Niccoló half-jokingly and continues by telling why land is so important in wine production and viticulture: "Everyone who makes wine can recognise the taste of wine from these hills. It's important that those who consume wine learn this too. It's a shame they're not aware of it. Our terroir is precisely what makes us unique. We couldn't do the same thing anywhere else," Nicoló continues passionately, stressing the importance of the Veralda vineyard positions, which stretch over some of the most beautiful micro-locations between Buje and Brtonigla.

The Visintin family has always been aware of the value of the land, which is why they have never used pesticides in treating their vineyards. They work and nurture them in a spirit of ecology to preserve the environment from pollution and to maintain greater biodiversity. They turned to completely organic production back in 2013, and since 2019, all of their wines have carried an organic certificate.

"This is what makes the difference. I would like our future wines to be named after their locales: Castagnari, Veralda, Pianel," continues Nicoló. After all, even the winery was named after one of these locales.

Olga's interests, in turn, look elsewhere. "I would like to reduce the taste of wood and the aroma of vanilla in white wines. They just don't suit Malvasia in my opinion. And this is the reason why I macerate my wines in stainless steel and add only moderate amounts of macerate to wooden barrels to adjust flavour or tannins. She intends to stick to indigenous varieties, as they are encoded in their DNA: Teran, Refošk [Refosco, TN.], and Malvasia," says Olga and adds that she would like to make their sparkling wines even more elegant in the future.

And, as they see it, future does lie in Istria and in continuing the winery's vision. Even though Olga and Niccoló are pleased with the wines they produce, they believe there is always room for improvement and both have a clear idea of how to build on the foundations laid by the Visintins. Part of their vision is to change how they present wines and educate their customers. They would like to focus more on small groups of wine connoisseurs.

Obitelj Visintin svjesna je vrijednosti zemlje oduvijek i zato nikad nisu koristili pesticide u tretiranju vinograda. Njih obrađuju i njeguju u ekološkom duhu kako bi sačuvali okoliš od zagađenja i održali veću bioraznolikost. Za potpuno ekološku proizvodnju su se odlučili još 2013., a od 2019. sva vina nose eko certifikat.

- To je ono što čini razliku. Volio bih da u budućnosti naša vina nose imena po pozicijama - Kaštanjeri, Veralda, Pianel - naglašava Nicolo važnost terroira i kako se on može iskoristiti. Uostalom i vinarija je dobila ime upravo po jednoj od pozicija.

S druge strane Olga naglasak daje u drugom pravcu.

- Voljela bih u bijelim vinima smanjiti okus drveta i aromu vanilije, nikako mi to ne paše u malvaziji. Svoja vina maceriram u inoxu upravo zbog toga, dodajući maceriranje u barrique bačvama samo odmjereno, ako je potrebno radi okusa i tanina. Uvijek bi ostala na autohtonim sortama, isključivo onima koje su nam zapisane u DNK - teran, refošk i malvazija - govori Olga o svojim idejama, kao i želji da pjenušce u budućnosti napravi još elegantnijima.

Svoju budućnost vide u Istri, nastavljajući viziju vinarije. Zadovoljni vinima koja proizvode, smatraju da se uvijek može još bolje, a za temelje koji su postavljeni oboje imaju jasnu sliku kako se na njih nadovezati. Dio njihove vizije za budućnost je i promjena načina na koji se komunicira o vinima prema kupcima, kao i edukacija istih. Voljeli bi da to budu male grupe, poznavaoci vina kojima bi se maksimalno posvetili.

- Većina vinarija u Istri je nastala 1990-ih godina, potom je preuzela sljedeća generacija i sad stasa nova, treća generacija. Učimo jedni od drugih, zovemo se na predstavljanja vina, upoznajemo se na sajmovima, život nam je sličan, a mnogi smo se upoznali i na fakultetu - kažu za svoje kolege.

Nakon silnog posla i energije koju ulažu, ostaje pitanje imaju li uopće slobodnog vremena.

- Volimo izlaske u Trst, a kada imamo malo više vremena obilazimo kolege vinare u drugim regijama. Bili smo na Sardiniji i Siciliji, obišli mnoge vinare u Toskani, a jako su nam se svidjeli Štajerska i Tokai u Madžarskoj - govori ovaj skladan mladi par, Olga Visintin i Nicolo Del Negro, imena koja treba zapamtiti.

Slušajući ih s kojom ljubavlju pričaju o njezi tla i nasadima jasno vam je da se radi o mladim ljudima koji dijele zajedničku viziju i koji bi lako mogli pozicionirati Istru još više na svjetskoj vinskoj karti, pri tome nastavljajući obiteljsku tradiciju započetu 1938. ▽

"Most Istrian wineries were established in the 1990s, then the next generation took over, and now the new, third generation is emerging. We learn from each other, invite each other to wine presentations, meet at fairs, our lives are similar, and many of us also met at college".

After all the hard work, the question remains if they have any free time left for themselves. "We enjoy going out in Trieste, and when we have a little more time, we visit fellow winemakers in other regions. We've been to Sardinia and Sicily, visited many winemakers in Tuscany, and we really liked Styria and Tokai in Hungary".

Olga Visintin and Nicoló Del Negro are the names to remember. Listening to them talk about the soil and vineyards with such love and passion, it's clear that this couple shares a common vision that could easily position Istria even higher on the world wine map while continuing the family tradition started in 1938. ▽







GORE: Iz vinograda sve kreće
LIJEVO: Vinogradi se nalaze tik do vinarije
SKROZ LIJEVO: Strast prema uzgoju vinove loze je očigledna

TOP: Everything starts from the vineyard
LEFT: The vineyards are located right next to the winery
FAR LEFT: The passion for growing vines is obvious

MARIO ANDRETTI

MOTOVUN JE MJESTO KOJE ODUZIMA DAH

MOTOVUN: A BREATHTAKING PLACE

Da je rođen samo dan kasnije, slavio bi rođendan svake četvrte godine, jer je ta 1940., kad je u Motovunu 28. veljače rođen Mario Gabriele Andretti, bila prijestupna godina. Za Amerikance, i za ljubitelje automobilističkog sporta iz cijelog svijeta, Andretti je kralj brzine, pobjednik svih važnijih automobilističkih natjecanja, od Formule 1 do IndyCara, USAC/CART-a i NASCAR-a. Zabilježeno je da je s 12 pobjeda Andretti najuspješniji američki vozač Formule 1, natjecanju u kojemu je sudjelovao gotovo trideset godina. Više nego zasluženo, Mario Andretti uvršten je 2005. u automobilističku kuću slavnih (Automotive Hall of Fame) u Detroitu, a ljubav prema brzini prenio je i na svoju djecu.

Mario Andretti zasigurno je i najslavniji Motovunac svih vremena, zvijezda svjetskih razmjera koja nije zaboravila svoj zavičaj i svoje podrijetlo. Na rodnoj mu je kući u Motovunu postavljena spomen ploča, u hotelu Kaštel je o njemu postavljena i izložba, a svake se godine na strmim motovunskim ulicama održava utrka karića ili vozića na balinjere „Od Ressela do Andrettija", istih onakvih kakvima je i sam jurio po Motovunu kao dijete.

Kad Andretti govori o Motovunu, iz njega progovaraju topla nostalgija i sentiment djetinjih uspomena. Slike roditelja, obitelji, mještana i poznanika iz djetinjstva naglo ožive. Čak ni njegov dinamičan život ispunjen natjecanjima i avanturama nije ih mogao otjerati u zaborav, naprotiv, motovunski i istarski zavičaj u njemu su vrlo živi, a tu će ljubav i sjećanja na Istru i Motovun rado podijeliti s drugima.

Had he been born just a day later, he would have celebrated his birthday every four years, as the year 1940, when Mario Gabriele Andretti was born in Motovun on February 28th, was a leap year. For Americans, and for motorsport enthusiasts worldwide, Andretti is the king of speed, the victor in all major motor racing competitions, including Formula 1, IndyCar, USAC/CART, and NASCAR. Records have it that with his 12 victories, Andretti is the most successful American Formula 1 pilot, competing in the category for nearly thirty years. More than deservedly, Mario Andretti entered the Automotive Hall of Fame in Detroit in 2005, and passed down his love for speed to his children.

There is no doubt that Mario Andretti is the most famous Motovun native of all time, a global-scale star, who has not forgotten his homeland and his origins. His old house in Motovun has a memorial plaque with his name on it, and Hotel Kašter has set up an exhibition in his honour. Every year, the locals organise a race of wooden carts down the steep streets of Motovun called "From Ressell to Andretti". These are the same kind of carts he used to ride as a child down the same streets.

When Andretti talks about Motovun, he can't hide a warm nostalgia and sentimental feelings about his childhood. Vivid images of parents, family, locals, and childhood acquaintances come rushing back. Not even his eventful life filled with competitions and adventures has made him forget. On the contrary, his Motovun and Istrian homeland are still very much alive in his heart and mind, and he gladly shares his memories and love for Istria and Motovun.




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Tisuću devetsto četrdesete, kad ste rođeni, Motovun je još bio talijanska Montona.

Prisjećajući se svog djetinjstva 1940-tih, naravno da mislim na talijansku Montonu, jer je to onda i bila. Oduvijek mi je bilo logično da govorim kako sam iz Montone. No poznajem današnji Motovun i smatram da zaslužuje dodatnu dozu ljubavi. I dalje je to isti grad na brdu. Emigracija moje obitelji i ljubav prema Motovunu duboko su isprepleteni. Mi volimo svoje korijene. Taj prekrasan gradić na brdu uvijek će ostati naš dom.

Kad Vam je obitelj otišla iz Motovuna imali ste osam godina. Čega se još sjećate o njemu?

Voljeli smo Motovun. Igrali smo se sretno i bezbrižno na njegovim kaldrmama. Sjećam se crkve i zvonika. Moji baka i djed imali su mali hotel u podnožju brda pored željezničke stanice. Hotel se dičio svima poznatim restoranom, a baka je bila sjajna i slavna kuharica. Premda sam ostavio Motovun za sobom kad mi je bilo osam godina, sjećanja mi nisu izblijedjela. Ostala su zamrznuta u vremenu. Motovun je mjesto u kojem sam bio dijete, u kojem su živjeli moji baka i djed, u kojem je radio moj otac. Bilo je to mjesto otkud smo krenuli na životno putovanje i ja i cijela moja obitelj. Za novi smo dom izabrali Sjedinjene Američke Države i preselili u Pennsylvaniju 1955. Smatram se sretnikom što sam se rodio u Motovunu.

U automobile ste se zaljubili veoma rano.

Moj brat blizanac Aldo i ja obožavali smo aute – još kao gegavci. Čudno je to, budući da obitelj nije imala auto. Ne znam zašto smo već tako rano bili oduševljeni njima. Aldo i ja uzeli bismo poklopac s tave i pravili se da je to volan. Satima bi tako jedan od nas pridržavao poklopac za dršku, a drugi ga držao za rubove poput volana i jurili bismo po cijeloj kuhinji. Jedan bi bio auto, a drugi vozač. I mada roditelji često u djece prepoznaju neke sklonosti – koji bi mogao postati sportaš, a koji je više sramežljiv – nema šanse da su moji roditelji gledajući nas s tim poklopcima uopće slutili kako će se stvari razviti.

When you were born in 1940, Motovun, Croatia was still Montona, Italy.

When I think back to my childhood in the 1940s, it's natural for me to think of Montona, Italy, because this is what it was when I lived there. It's always been natural for me to say I am from Montona. But I know it is Motovun now and I think it deserves an extra dose of love. It's still the same town on a hill. My family's emigration and our love for Motovun are intertwined. We love our heritage. That beautiful hilltop town will always be our home.

Your family left Motovun when you were eight years old. What memories do you have of the town?

We loved Motovun. We played freely and happily on the cobblestone streets. I remember the church and the bell tower. My grandparents owned a small hotel at the bottom of the hill by the train station. There was a very famous restaurant in their hotel, and my grandmother was an incredible and well-known chef. Although I left Motovun when I was eight, my memory has not faded; it is frozen in time. Motovun is the place where I was a child, where my grandparents were, where my father worked. It was the place from which our journey started, my family's and mine, as we left together. We chose the United States of America as our home and moved to Pennsylvania in 1955. I consider myself very lucky to have been born there.

You fell in love with cars at a very young age.

My twin brother Aldo and I both loved cars – even as toddlers. It's odd that we loved cars because my family didn't even own a car. I'm not sure how we became so fascinated at such a young age. Aldo and I would take lids from frying pans and pretend they were steering wheels. For hours on end, one of us would hold the knob in the center of the lid, and the other would grip the sides like a steering wheel, and we would run all over the kitchen – one of us being the car, and the other the driver. Even though parents can often recognize certain features in their kids – which one can be an athlete, or which one is more shy – there is no way my parents looked at those frying pan lids and saw things unfolding the way they did for me.



LIJEVO: Mario i Aldo, odrastanje u Motovunu, 1943. godina
SKROZ LIJEVO: Obitelj Andretti, Motovun 1947. Roditelji Rina i Gigi, Aldo, Anna Maria i Mario

LEFT: Mario and Aldo, growing up in Motovun, 1943
FAR LEFT: Andretti family, Motovun 1947. Parents Rina and Gigi, Aldo, Anna Maria and Mario

S pet ili šest godina, brat i Vi ste jurili strmim motovunskim ulicama na ručno izrađenom drvenom karetu (kariću, voziću) i zabijali se u zidove, možda već tad pokazujući svoje sklonosti prema brzoj vožnji. Sjećate li se toga?

Aldo i ja imali smo karet na četiri kotača koji nam je napravio susjed stolar. Postavili bismo ga navrh brda i sjurili se niz njega. Izmjenjivali bismo se u tome. Jedan bi vozio, a drugi gurnuo karet nizbrdo. Sjurili bismo se na njemu sumanuto niz strminu, terorizirajući stare žene i tjerajući ih da skaču u stranu. Sjajno smo se zabavljali. A možda i već tad pokazivali znakove neustrašivosti i sklonosti prema brzini.

Danas se u Motovunu svake godine organizira utrka kareta ili vozića na balinjere pod nazivom "Od Ressela do Andrettija" u Vašu čast i čast češkog izumitelja kugličnih ležajeva Josepha Ressela (1793. – 1857.) za vrijeme dok je bio po dužnosti raspoređen u Motovun-Montonu.

To mi se jako sviđa! Priznajem, fantastičan je osjećaj da mi se ime spominje u istoj rečenici s genijalnim izumiteljem Josephom Resselom. Kareti u utrci "Od Ressela do Andrettija" jako mi nalikuju onakvome kakvim smo Aldo i ja jurili niz motovunske strmine kao klinci. Da se to događalo u neko drugo vrijeme, Aldo i ja bismo vjerojatno sudjelovali na toj balinjeradi „Od Ressela do Andrettija" sa svojim karetom. A možda bismo i pobijedili! Ja bih se kladio na nas! (smije se)

Motovun ste posjetili u nekoliko prilika. Kako su izgledali ti posjeti i kako Vas se dojmio izgledom?

Bio sam nekoliko puta. Motovun je prekrasan. No to iskustvo da ponovno vidiš rodni dom neizbježno te vraća u prošlost, a mutna sjećanja postanu jasna. Milijuni ljudi posjećuju svoj dom iz djetinjstva iz čiste radoznalosti, no malo njih zna kako će takav posjet djelovati na njih. Vidiš svoju prošlost. Vidiš sebe kakav si danas. Riječ je o veoma intimnom iskustvu. Može te pogoditi duboko i neočekivano. U meni je posjet Motovunu izazvao tople i nostalgične osjećaje. Volim se prisjećati djetinjstva u njemu i svim sam srcem prigrlio ta sjećanja. Moj brat Aldo, sestra Anna Maria i ja doveli smo svoje obitelji u Motovun 2008., jer smo im željeli pokazati otkud potječemo. Skupilo nas se dvadeset i devetero. Naša su djeca bila uzbuđena što mogu vidjeti gdje smo odrasli i obožavali su slušati naše priče. A kako su nas počela preplavljivati sjećanja, tako bismo ih ispričali. Jako sam sretan što smo odvojili vremena za tu pustolovinu i pokazali obitelji svoju domovinu. Posljednji sam put bio u Motovunu u rujnu 2018. s televizijskom ekipom NBC-a koja je radila dokumentarac o mom životu.

Muzej u hotelu Kaštel u Motovunu postavio je izložbu u vašu čast. Jeste li ju vidjeli?

Jesam, vidio sam. Prekrasna je i zahvalan sam svojim prijateljima u hotelu Kaštel.

By the age of five or six, you and your brother were riding down the steep narrow streets of Motovun on a hand-crafted wooden cart, crashing into walls and perhaps already showing your inclination for driving and speed. Do you remember that?

Aldo and I had a four-wheeled cart made by a neighbor who was a carpenter. We would position it at the top of the hill and down we'd go. We would take turns, one of us riding and the other pushing the cart off. We would careen recklessly down the steep hillside on this cart, terrorizing the old ladies who would jump out of the way. It was great fun. And maybe it showed that the ingredients were in us for speed and fearlessness.

Every year now, Motovun organizes a cart race on balinjere (ball bearings) called "From Ressel to Andretti" in honor of the Czech inventor Joseph Ressel (1793–1857), who invented the ball bearings while he was stationed in Motovun-Montona, and, clearly, yourself.

I love this! To have my name used in the same sentence as the genius inventor Joseph Ressel is awesome, I admit. I think the carts in the From Ressel to Andretti race look a lot like the cart Aldo and I rode down the narrow streets of Motovun when we were kids. Had it been the right time and place, Aldo and I might have entered our cart in Balinjerada From Ressel to Andretti. We might have won! I would bet on us! (laughs)

You have visited Motovun on several occasions. How did your visits go and what did you feel about how it looks today?

I've been back several times. Motovun is beautiful. But the experience of visiting a childhood home is a trip down the memory lane. It brings fuzzy memories into focus. Millions of people visit their childhood home simply out of curiosity. Few can anticipate the effect it will have on them. You see your past. You see the person you are today. It's a very personal experience. It can move you deeply and unpredictably. For me, visiting Motovun is a heartwarming and nostalgic experience. I love to reminisce about my childhood there and I embrace those memories. My brother Aldo, my sister Anna Maria and I brought our families to Motovun in 2008 because we wanted them to see where we came from. There were 29 of us. Our kids were excited to see where we grew up and they loved hearing the stories. As memories came flooding back to me and my siblings, we shared them. I am so happy to have devoted the time for this adventure, showing the family my homeland. My most recent visit was in September 2018 with a television crew from NBC doing a documentary on my life.

There is an exhibition at the Motovun Hotel Kaštel in your honor. Have you seen it?

Yes, I have. It is wonderful and I am grateful to my friends at Hotel Kaštel.



GORE: Četiri F1 prvaka - Fernando Alonso, Mario Andretti, Lewis Hamilton, Sebastian Vettel
LIJEVO: S prijateljem i F1 prvakom Sir Jackie Stewartom

TOP: Four F1 champions - Fernando Alonso, Mario Andretti, Lewis Hamilton, Sebastian Vettel
LEFT: With friend and F1 champion Sir Jackie Stewart

Za svojih posjeta Istri, što Vam se najviše sviđalo? Koja ste mjesta posjetili i što je na Vas ostavilo dojam?

Ne mogu izdvojiti samo jednu stvar koja mi se najviše svidjela. Toliko je njih zbog kojih volimo Istru.

Ipak, što biste preporučili prijateljima koji posjete Istru?

Rekao bih im da posjete kuću u kojoj sam rođen. Nalazi se u Motovunu, jednom od najljepših srednjevjekovnih gradića u Istri. Kuću je posjetilo već mnoštvo ljudi i poslali su mi svoje slike snimljene pred ulaznim vratima. Rekao bih im da istraže Motovun jer oduzima dah. Nemoguće je i zamisliti da postoji takvo mjesto i da u njemu žive ljudi. A spustite li se niz njegove uske i strme ulice, možda ugledate i tragove ogrebotina na zidovima u koje smo se brat i ja zabili karetom. (smije se)

Nakon što bih ih uvjerio da posjete Motovun, rekao bih im

When you came to Istria, what did you like the most? Which places have you visited, what impressed you?

There is not one thing I like the most. There are so many things to love about Istria.

What would you recommend to your friends who might visit Istria?

I would tell them to go and see the house where I grew up. It is in Motovun, one of the most beautiful medieval towns in Istria. So many people go there and take pictures by the front door and send them to me. I would tell people to explore Motovun because it will take your breath away. It is hard to imagine that a place like this really exists and that people live there. And if you walk down the narrow hills, you might see skid marks on the walls where my brother and I crashed our cart. (laughs)

da je Istra poznata po fantastičnoj hrani. Ovaj je kraj hrvatska smočnica. Možete otići na cjelodnevni izlet po vinarijama, šumama s tartufima i srednjevjekovnim gradovima na vrhu brda. Volite li mala mjesta, Istra je savršena za istraživanje. Svaki je gradić poseban i svaki će njegov stanovnik tvrditi da je to najbolji grad u Istri. Savršeni bi izlet bio da krenu rano ujutro, posjete četiri ili pet gradića i u jednom od njih naprave stanku za ručak.

Istra je i poznati vinarski kraj. I sami ste 25 godina držali vinariju u dolini Napa u Kaliforniji. Premda više ne postoji, jedno ste vino nazvali Montona Reserve u čast svog rodnog mjesta. Kako ste se počeli zanimati za vino?

Do ljubavi prema vinu me dovela moja trkačka karijera. Imao sam sreće što sam mogao proputovati svijet i utrkivati se u Aziji, Africi, Europi i Sjevernoj i Južnoj Americi. A ta bi me putovanja odvela na egzotična mjesta u kojima se dobro jelo i pilo odlično vino. Zbog toga ga tako cijenim. Kad sam vozio utrke u Južnoj Africi pio sam njihova vina. U Madridu i Barceloni sam otkrio koliko su im vina dobra. Otkrio sam da, ma gdje se u svijetu nalazio, uživat ću u tim mjestima budem li pio njihova lokalna vina. Kad sam se povukao iz utrka odlučio sam imati vinariju i kušaonicu u dolini Napa u Kaliforniji. Vinarija Andretti osnovana je 1996. i radila je 25 godina.

Koja je vaša poruka mladima?

Imajte planove, ali ih zapisujte olovkom, jer život je pun neizvjesnosti i stalno se morate prilagođavati promjenama. Odnosite se prema drugima kako biste voljeli da se oni odnose prema vama. Budite ljubazni. Snovi su ipak samo snovi. Treba uložiti mnogo truda da ih ostvarite. I njegujte dobra prijateljstva. ▽

After I convince them to see Motovun, I would tell them that Istria is known for its magnificent food. The region is known as Croatia's pantry. You can go there on day trips and visit wineries, truffle forests, and medieval hilltop towns. If you love charming small towns, Istria is the best place to explore. Each town has its own character, and each town's residents will claim their town is the best town in Istria. I recommend a perfect day in Istria would be setting out early and visiting four or five towns in one day, stopping in one for lunch.

Istria is a well known wine region. For 25 years, you had had a winery in Napa Valley, California. Although it is no longer, one of the varietals was called Montona Reserve in honor of your birthplace. How did you become interested in wine?

It was my career in racing that led to my love of wine. I was fortunate to travel the world while racing – in Asia, Africa, Europe, North America, and South America. And my travels to exotic places – combining great dining with fine wine – led to my ultimate appreciation of wine. When I raced in South Africa, I would try South African wines. In Madrid and Barcelona, I realized how good Spanish wines are. I found out that wherever I was in the world, if I went with the local wines, I was going to enjoy them. When I retired from racing, I decided to have a winery and a tasting room in Napa Valley, California. Established in 1996, the Andretti Winery stayed open for 25 years.

What is your message to young people?

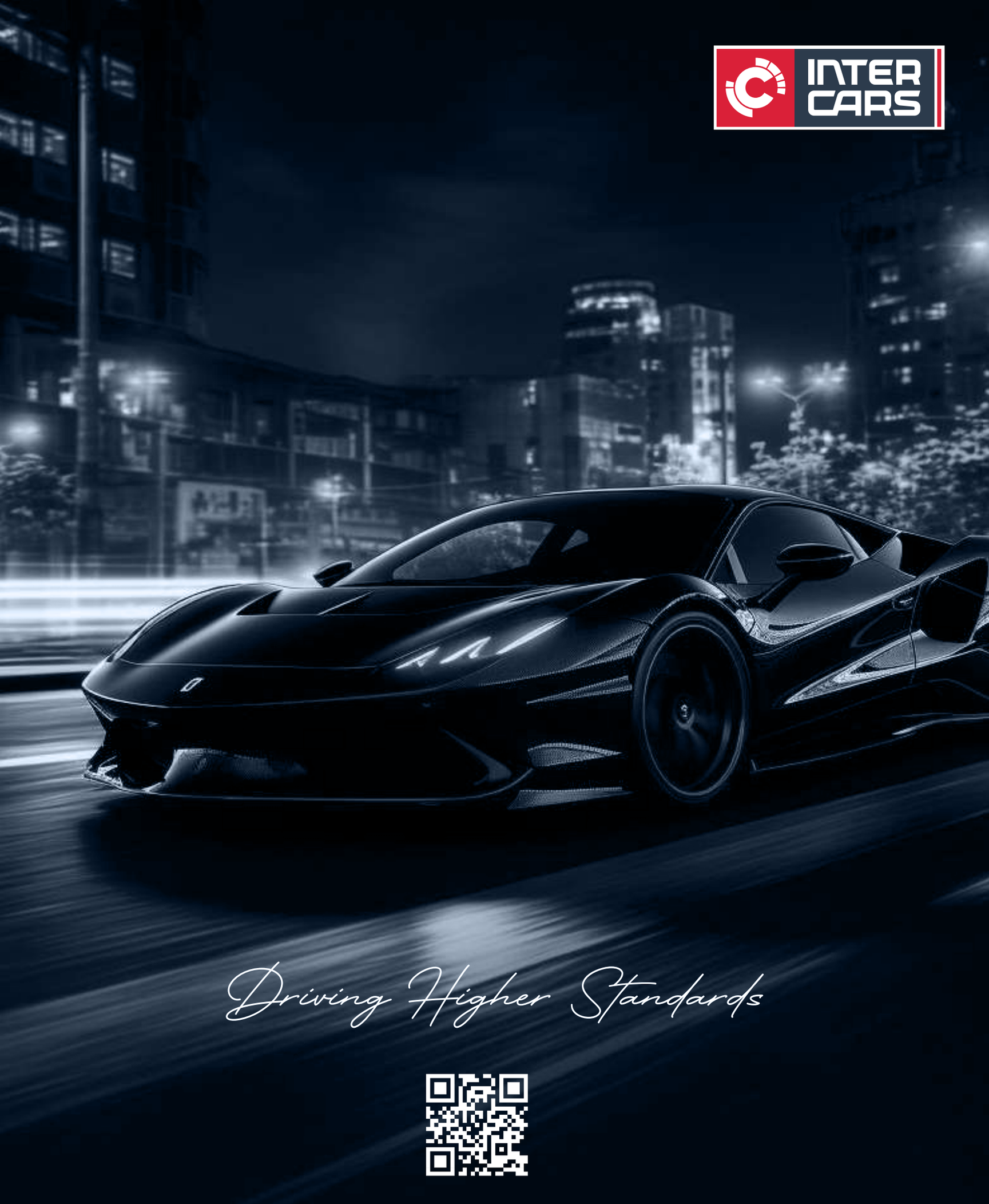
Make plans, but write them down in pencil, because life is full of uncertainties, and you have to constantly adapt to change. Treat others the way you want to be treated. Be kind. Dreams are only dreams – you must work hard to make your dreams come true. Invest in good friendships. ▽



LIJEVO: Ispred rodne kuće s televizijskom ekipom NBC-a 2018. godine prilikom snimanja dokumentarnog filma

LEFT: In front of the birth house with the NBC television crew in 2018 during the filming of a documentary film

Sve fotografije: ljubaznošću privatne arhive Maria Andrettija i Mario Andretti menadžmenta
All photos: courtesy of Mario Andretti private archive and Mario Andretti management


INTER CARS
Driving Higher Standards

Muškat Ruža Solei
Muscat Rosé Solei

Miris ljubavi u čaši
The Scent of Love in a Glass



Na brežuljcima Kostanjice, s pogledom na poznati istarski gradić Grožnjan, raste grožđe u idealnim mikroklimatskim uvjetima za aromatična vina. Na bijeloj zemlji koju hlade neprestani povjetarci, ovo magično mjesto daje slatka i poluslatka vina.

Bogati grozdovi crveno-modre boje daju bezbojan i sladak sok od kojeg nastaje vrhunsko vino sjajnih karakteristika - Muškat Ruža Solei. Muškat Ruža je poluslatko ružičasto vino, proizvedeno od istoimene sorte grožđa koju karakterizira skromniji prinos, ranije sazrijevanje, te veći postotak alkohola. Rezultat je skladan okus s ugodnim kiselinama i osvježavajućim cvjetno-voćnim aromama što mu osigurava izuzetnu pitkost.

Može se piti i kao aperitiv i kao desertno vino.

On the hills of Kostanjica, overlooking the famous Istrian town of Grožnjan, grapes grow on the white soil cooled by gentle breezes, in ideal microclimatic conditions for aromatic sweet and semi-sweet wines.

Rich clusters of red-blue grapes yield a colourless sweet juice to ferment into exquisite wine with brilliant characteristics – Muscat Rosé Solei. It is a semi-sweet pink wine, produced from the grape variety of the same name, characterised by modest yields, early ripening, and a higher alcohol content. The result is a harmonious flavour of pleasant acidity and refreshing floral-fruity aromas, ensuring particular smoothness.

It can be enjoyed both as an aperitif and as a dessert wine.

GREBAC

Obiteljska tradicija duga 120 godina
A 120 Years Long Family Tradition

Ekstra djevičanska maslinova ulja Grebac dobivena su od najboljih plodova maslina iz vlastitih maslinika, na jedinstvenom geografskom položaju u Kašteliru, uz nesebičan trud cijele obitelji. Obitelj Grebac je četvrta generacija posvećena maslinama, koja njeguje tisuću stabala smještenih na zapadnoj obali Istre. Optimalna veličina maslinika ostavlja dovoljno vremena da se maksimalno posvete svakom koraku proizvodnje kako bi dobili izvanrednu kvalitetu ploda masline, odnosno ekstra djevičanskog maslinovog ulja. U paleti proizvoda tri su vrhunska sortna ulja – Leccino, Buža i Banachera, te Premium MIX, ulje dobiveno od nekoliko sorti maslina.

Vrhunska kvaliteta njihovih ulja potvrđena je brojnim priznanjima, među ostalim i s tri uvrštenja u vodič kroz najbolja svjetska ulja Flos Olei, sedam zlatnih medalja na najvećem regionalnom ocjenjivanju Maslina u Splitu, te dvije zlatne medalje na smotri Tekuće zeleno zlato Istre u Taru.

Grebac extra virgin olive oils are the product of hard work with the finest olives from the family's olive groves, located in the unique geographical position of Kaštelir. The Grebac family have been growing olives for four generations now. The optimal size of operation of one thousand trees allows the family to focus on every step of production to achieve exceptional olive fruit quality and extra(ordinary) virgin olive oil. The family makes three single-variety oils –Buža, Leccino, and Bianchera – and one Premium mix, combining several olive varieties.

For the outstanding quality of their oils the family has earned a number of awards – seven gold medals at the largest regional competition in Split and two gold medals at the Tar Istrian Green Gold competition – and three inclusions in the Flos Olei guide to the world's best oils.



FRANC ARMAN
DON EDOARDO



Tradicija u čaši

Rakija komovica, proizvedena od komine muškata i malvazije, destilirana tradicionalnim bakrenim destilatorom (lambik). Don Edoardo dozrijeva punih osam godina u nepaljenim hrastovim barrique bačvama u kojima je prije odležavala malvaziju Classica. U okusu se ističe nota karamele, koju prati nota vanilije na koju se naslanjaju zrela dinja i kruška. Ako se zagrije u čaši pojavit će se i nota cimeta i suhih grožđica. Sadrži 45% alkohola i preporučuje se kao aperitiv ili digestiv, a osobito je ugodna uz kolače i torte koje u sebi sadrže mnogo tamne čokolade, te uz dobru cigaru s kojom će ostvariti savršen spoj.

Ovo je rakija sa posebnom pričom koja je naziv dobila po pretku iz obitelji Arman - Edoardu Armanu, koji je pola stoljeća vrijedno i odano sadio malvaziju i teran.

Tradition in a Glass

Don Edoardo is pomace brandy of Muscat and Malvasia grapes distilled with a traditional copper alembic still. It is left to mature for a full eight years in uncharred oak barrels that previously held Malvasia Classica. Its taste boasts a note of caramel accompanied by a hint of vanilla, ripe melon, and pear. Warmed in the glass, it also give off notes of cinnamon and dried raisins. It contains 45% alcohol and is recommended as an aperitif or digestif, particularly delightful with cakes rich in dark chocolate or with a perfectly paired cigar.

This brandy evokes history as its named after the family ancestor Edoardo Arman, who diligently and devotedly cultivated Malvasia and Teran for half a century.

COUNT'S GIN

HARMONIJA U ČAŠI

Potpuno novi proizvod iz poznate craft manufakture Count's Drinks. Savršeno harmoničan, bogat i intenzivan, ovaj london dry gin proizvodi se micro batch, i u svakoj destilaciji dobije se svega 50 litara gina, pri čemu se koriste najbolji lokalni sastojci. Uz žitni destilat, tu su istarska borovica, list masline, list lovora, kadulja, ružmarin iz vlastitog vrta, kora citrusa iz Dalmacije, te ostali sastojci koji ga do kraja zaokruže - piment, kardamom, anis.
Count's Gin se naravno sjajno slaže sa premium craft tonicima Count's Drinksa, ali isto tako se može kombinirati u svim drugim koktelima, te se neće izgubiti u niti jednoj kombinaciji.

HARMONY IN A GLASS

A brand new product from the well-known craft manufacturer Count's Drinks. Perfectly harmonious, rich and intense, this London dry gin is produced in micro batches of only 50 litres per distillation using the best local ingredients. In addition to the grain distillate, there are Istrian juniper, olive leaf, bay leaf, sage, rosemary from their own garden, citrus peel from Dalmatia, and allspice, cardamom, and anise for a finish. Count's Gin goes well with the Count's premium craft tonics but can also make part of other cocktails without losing its character.




Jazz & Wine
TRUBA
BAR

Kada zakoračite uskom ulicom koja vodi do bara odmah ćete osjetiti posebnu vibru. U zraku je atmosfera koja lagano ljulja, pomalo sanjiva i nadrealna, baš poput čarobnog Grožnjana, i poziva na *chill*. Ovo posebno mjesto je središte dobre glazbe, okupljalište kreativaca i umjetnika, kao i zaljubljenika u dobru svirku i kvalitetno piće. Tijekom cijele godine tu su mnogobrojne umjetničke radionice, predavanja i neformalna druženja.

No, nemojte se zavarati kako je to jedino, jer postoji i noćna Truba. Malo drugačija. I jednako čarobna. Večeri su rezervirane za vrhunske svirke uživo, jam sessione i DJ-eve, gdje se noć brzo pretvori u dan.

Truba bar njeguje tradiciju i prati arhitekturu Grožnjana. Unutrašnjost odiše nekim prošlim vremenima kada se vrijeme drugačije mjerilo. Retro glazbeni elementi i detalji daju toplinu, kao i instrumenti koji se nalaze na svakom koraku, a gramofoni i vinili ovdje su normalan inventar. Svaki kutak je poseban, i kako hodate kroz bar otkrivate sve te sitne detalje, pa ne znate biste li prije sjeli ispred bara naslonjeni na stoljetne kamene zidove ili pak na intimnu terasu s koje se pruža spektakularni pogled na dolinu Mirne, sve do Motovuna.

Truba bar je uistinu autentično mjesto koje na najbolji mogući način dočarava lagodan istarski ritam života.

You get a sense of a special vibe as soon as you step into the narrow street that leads to the bar. There's an air of gentle sway, dreamy and surreal, so inherent to Grožnjan's magic, inviting you to chill. This unique place is a hub for good music, a gathering spot for creatives, artists, and enthusiasts of great tunes and quality drinks. Year round, the place holds many art workshops, lectures, and informal gatherings.

But don't be fooled into thinking this is all you get. Come the evening, the place becomes a bit different yet equally magical. The evenings are reserved for first-rate live performances, jam sessions, and DJs, and the time till dawn passes quickly.

The Truba Bar cherishes tradition and melds with the architecture of Grožnjan. The interior imparts a sense of the past, when time was measured differently. Retro details colour it with warmth, as do musical instruments and record players and vinyl scattered around. Every nook and cranny is special, and as you walk through the bar and discover all these tiny details, you find it hard to decide whether to sit in front of the bar and lean against the centuries-old stone wall or on the intimate terrace with a spectacular view over the Mirna valley, all the way to Motovun.

The Truba Bar is truly an authentic place that vividly captures the laid-back rhythm of Istrian life.





LIJEVO: Legende jazz glazbe - Mary Lou Williams, Art Blakey, Dave Holland i Melba Liston - krase mural umjetnika Mirona Milića
GORE: Intimni jazz bar u kojem senzualne melodije uz koktele stvaraju bezvremensku atmosferu profinjene elegancije

LEFT: Intimate jazz bar where sultry melodies and smooth cocktails create a timeless atmosphere of refined elegance
TOP: Miron Milić's mural portraying jazz legends Mary Lou Williams, Art Blakey, Dave Holland, and Melba Liston



PAZINSKA JAMA
THE PAZIN GORGE

KRŠKA LJEPOTICA

Prema lokalnoj legendi Pazinsku jamu je stvorio div Dragonja udarivši nogom o zemlju, dok je francuski pisac Jules Verne u svom romanu „Mathias Sandorf" (1885.) svoje junake poslao kroz Pazinsku jamu u istarsko podzemlje sve do Limskog zaljeva na zapadnoj obali Istre. Danas je Pazinska jama zaštićeni prirodni krajolik, a nad njenim liticama uzdiže se tisuću godina stari Kaštel, srednjovjekovna utvrda u kojoj djeluju Etnografski muzej Istre i Muzej grada Pazina.

Pazinska jama najljepši je primjer krškog krajolika na istočnoj obali Jadrana. Tisućama godina oblikovale su je vode rijeke Pazinčice, koja na dnu ponora dubokog 130 metara ponire pod zemlju i na kraju vodoravne pećine duge 200 metara kroz sifon otječe u istarsko podzemlje. Znanstvenici su prije stotinjak godina utvrdili da vode Pazinčice opet izlaze na površinu u dolini rijeke Raše, nakon prolaska kroz čitav splet spilja te podzemnih jezera i vodopada.

THE BEAUTY OF THE KARST

Local legend has it that the Pazin Gorge was made by a giant called Dragonja when he hit the ground with his foot. French writer Jules Verne, in turn, sends his characters in Mathias Sandorf (1885) down the Pazin Gorge into the Istrian underworld and all the way west to the Lim Bay on the coast of Istria. Today, the Gorge is a protected natural landscape with a thousand-year-old fort Kaštel hanging over its cliff, now housing the Ethnographic Museum of Istria and the Museum of the City of Pazin.

The Pazin Gorge is the most beautiful example of karst landscape on the eastern Adriatic board. Over thousands of years, it has been shaped by the waters of the Pazinčica River, which disappears below the ground at the bottom of the 130-meter deep abyss. There it flows through a 200 metres long horizontal cave and eventually drains into the Istrian underworld through a siphon. About a century ago, scientists found out that the Pazinčica resurfaces in the valley of the Raša River as it leaves a complex network of caves, underground lakes, and waterfalls.





Venecijanska baština
Venetian Heritage

Od središnje Istre do zapadne obale i natrag - to je itinerar kojeg nudi staza Venecijanske baština. Nakon prolaska kroz Smoljance i Krmed stižemo sve do mora u zaljevu Limskog kanala. Potom se putem kroz Flenge vozi do ulaza u Vrsar u kojem ćete imati priliku uživati u živopisnim slikovitim obrisima gradića i ukusnoj gastronomskoj ponudi restorana kojima je riblji meni na prvome mjestu. Povratak prema Svetvinčentu lokalnim, nisko frekventnim cestama, pružit će vam dodatno zadovoljstvo uživanja u živopisnim prirodnim predjelima ovog dijela Istarskog poluotoka. Funtana, Mugeba, Šušnjići, Sveti Lovreč i Kanfanar samo su neka od zanimljivih mjesta dotaknuta ovim biciklističkim itinerarom.

Ova staza je namijenjena dobro pripremljenim rekreativnim biciklistima, ali mogu je svladati i oni s malo manje kilometara u nogama jer nije previše zahtjevna. Visinska razlika je 1125 metara uz najvišu točku na 385 metara te najnižu na samo metar nadmorske visine.

From central Istria to the western coast and back – this is the route of the Venetian Heritage Trail. Having passed Smoljanci and Krmed, we reach the sea at the Lim Bay. Then, the route takes via Flenge to Vrsar with picturesque town outlines and fine gastronomic offer giving preference to fish-based menus. The return journey to Svetvinčenat by local, low-traffic roads is pleasurable as you pass through colourful landscapes, including the places such as Funtana, Mugeba, Šušnjići, Sveti Lovreč, and Kanfanar.

This trail is intended for well-prepared recreational cyclists but can also be tackled by those with fewer kilometres in their legs, because it's not too demanding. The elevation difference is 1125 meters, with the highest point at 385 meters and the lowest at just one meter above sea level.



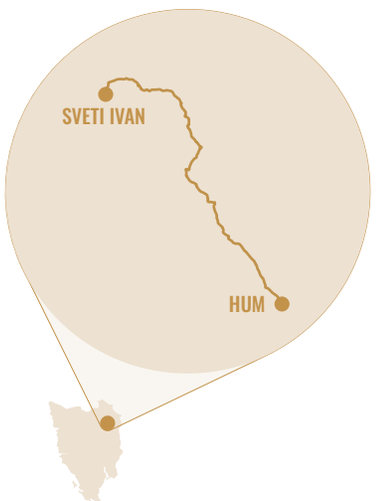
DUŽINA / LENGTH
92,4 KM
TEŽINA / DIFFICULTY
SREDNJA / MEDIUM
RUTA / ROUTE
SVETVINČENAT - ŽMINJ - TINJAN - BADERNA - VRSAR - FUNTANA - ŽBANDAJ - SVETI LOVREČ - DVIGRAD - SVETVINČENAT

Put biske
The Trail of Biska

Staza kreće u mjestu Sveti Ivan, istočno od Buzeta, prema brdu Sv. Križ usponom kroz polja i vinograde, a zatim šumskom stazom. Na putu ćete naići na ostatke prapovijesne gradine uz koju je vezana i legenda o nastanku Buzeta. Na samom vrhu nalazi se crkvica pokraj koje vodi šumska staza prema naselju Brgad, odakle se nastavlja prema Cunju i potom opet kroz šumu makadamskom cestom koja vodi prema jugu gdje nakon nekoliko kilometara počinje blago uspinjanje serpentinama. Ovaj dio obilježavaju misteriozne i pomalo magične oronule kamene kuće obrasle bršljanom u napuštenim selima i zaseocima. S desne strane odvaja se put za Kotle, nekoć gospodarski značajno selo, poznato po krojačima i mlinarima, a danas jedino po bajkovitom krajoliku koju oblikuje rijeka Mirna i starom mlinu koji prkosi vremenu. Pa ukoliko imate vremena, skrenite s puta koji se pak kreće grebenom brežuljka i vodi ravno prema Humu, najviše točke staze. Hum je ujedno i cilj. I grad biske. Sada zaslužujete popiti domaću bisku spravljenu od komovice, bijele imele i četiri vrste trava u najmanjem gradu na svijetu koji očarava svojim srednjovjekovnim šarmom i fantastičnim freskama u koje su urezani glagoljaški grafiti, jedinstveni spomenik hrvatske srednjovjekovne pismenosti.

The trail starts in the village of Sveti Ivan, east of Buzet and leads towards the hill of Sv. Križ through fields, vineyards, and a forest. Along the way, you will come across the remains of a prehistoric fortification linked to the legend of Buzet's origins. At the top, there is a small church, next to which the forest path leads towards the settlement of Brgad. From there, it continues towards Cunj, and then again through the forest on a gravel road leading south, where, after a few kilometres, the road begins to gently climb and wind. There you will find abandoned hamlets with mysterious weathered stone houses overgrown by ivy. The road branches to the right off to Kotle, once a prospering village known for its tailors and millers, now known for its fairy-tale landscape shaped by the River Mirna and for an old mill that defies the ravages of time. If you can spare some, take a detour or continue along the ridge of the hill to reach Hum, the highest point of the trail and your destination. Hum is the self-proclaimed smallest town in the world and Capital of Biska, and by reaching there you've earned yourself a glass of this delicious grape pomace distillate with macerated white mistletoe and four other herbs. Then take a stroll to experience its medieval charm and see fantastic frescoes engraved with Glagolitic graffiti, a unique monument to Croatian medieval literacy.

DUŽINA / LENGTH:
11,56 KM
TEŽINA / DIFFICULTY:
SREDNJA / MEDIUM
RUTA / ROUTE:
BUZET - SV.KRIŽ - CUNJ - GLISTONIJA - ŠĆAVETI - HUM





DESNO: Hum očarava svojim srednjovjekovnim šarmom

RIGHT: Hum enchants with its medieval charm

Osjetilno-didaktička šetnica Gradine
Gradina Sensory and Didactic Trail

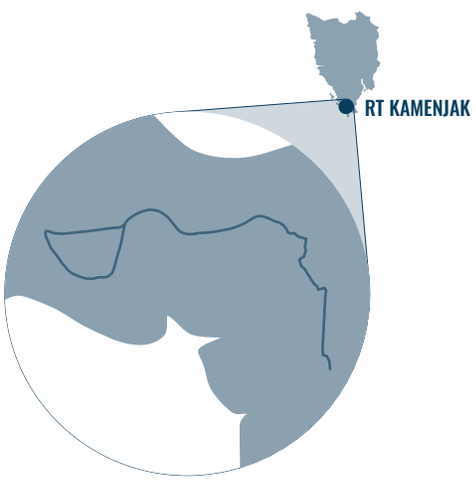
DUŽINA / LENGTH:
2,4 KM

TEŽINA / DIFFICULTY:
LAGANA / EASY

START:
ŠPILJA MAJKE BOŽJE LURDSKE / CAVE OF OUR LADY OF LOURDES

CILJ / END:
UMJETNA ŠPILJA / ARTIFICIAL CAVE





Stazom se nižu podjednako prirodne ljepote i od ljudskih ruku izgrađene zanimljivosti – od špilje do Castruma i reflektorske postaje te bitnice Gomila, a pored svake od njih naići ćete na zanimljive informacije. Ovdje je nekada bila obrambena linija grada Pule te je izgrađen čitav niz bunkera, bitnica i ostale infrastrukture, koje se i danas nalaze u prostoru i vrlo su atraktivne.

Dio staze je i osjetilno-didaktička šetnica za slijepe i slabovidne osobe u dužini od 800 metara, koja se nalazi na samom početku i kružnog je oblika. Duž ovog dijela staze postavljeno je 17 edukativnih ploča na Brailleovom pismu.

The trail takes you through interesting creations of the nature and humans, including the caves, the Castrum (fort), the reflector station, and the Gomila artillery battery, and at each of these stations you can learn something useful. This location used to be the defence line of the city of Pula with a whole lot of bunkers, batteries, and other military infrastructure, most of which survived to this day.

At the start of the trail there is a circular sensory path intended for blind and visually impaired individuals, spanning a length of 800 metres. It consists of 17 educational panels written in Braille.

Dušan Džamonja



PARK SKULPTURA
SCULPTURE PARK

Na mjestu stare stancije na vrsarskom predjelu Valkanela 1965. godine Dušan Džamonja, umjetnik svjetskoga glasa, otpočeo je gradnju svojeg istarskoga doma koji će, zajedno sa zagrebačkim, gdje je većinom radio makete i unikatne skulpture, te briselskim crtačkim ateljeom, postati težište njegova stvaralaštva. Vrsarski dom Dušana Džamonje zamišljen je i realiziran kao umjetnikov ljetnikovac u čijem se sklopu nalazi kuća, radni kabinet, atelje, privatna galerija, radionica, stan za pomoćnika i Park skulptura.

U svakome pogledu, to je istovremeno ladanjski, ali i gospodarski te umjetnički i izložbeni kompleks koji je pojavnošću, izgledom i oblikom te domaćim kamenom, od kojega je sazdan, vješto uklopljen u sredozemni i primorski ambijent Valkanele, baš poput kakve rimske vile rustike ili novovjekovne istarske stancije čiju tradiciju baštini.

Park skulptura Dušana Džamonje čini jedinstven ambijent sinteze umjetničkog i prirodnog, pri čemu se uporaba tradicionalnih materijala poput željeza, bronce i mramora koriste na potpuno nov način. Ovo zaštićeno nepokretno kulturno dobro čini ostvarenje sna svakog umjetnika da u zbiljskome krajoliku postavi rezultat svojeg umjetničkog stvaralaštva.

In 1965, Dušan Džamonja, a sculptor of international renown, began the construction of his Istrian home at an old property in the Valkanela area of Vrsar. With his sculpting and modelling studio in Zagreb and the drawing studio in Brussels, it would become the focal point of his creative work. Džamonja's home in Vrsar was conceived and built as the artist's summer residence consisting of a house, an office, a studio, a private gallery, a workshop, an assistant's apartment, and a Sculpture Park. Combining the residential, business, artistic, and exhibition function the estate was built in local stone to fully blend into the Mediterranean and coastal landscape of Valkanela, much like a Roman villa or a modern Istrian homestead, whose tradition it upholds.

Dušan Džamonja's Sculpture Park is a protected cultural property, a unique synthesises of art and nature, as it sets this great sculptor's creation made of traditional materials such as iron, bronze, and marble in a real countryside in lieu of a gallery.



U KRUGU: Dušan Džamonja
LIJEVO: Park skulptura mjesto je spajanja umjetnosti i prirode

IN THE CICRLE: Dušan Džamonja
LEFT: The sculpture park is a place where art and nature come together



IZGRAĐEN U RAZDOBLJU
BUILT BETWEEN
1964.
1988.

OTVOREN ZA JAVNOST
OPENED FOR PUBLIC SINCE
1981.

POVRŠINA PARKA
PARK AREA
2,4ha

SKULPURA
SCULPTURES
26

ELVIS BERTON

Atelje kao živi organizam
A Studio as a Living Organism

Između Pazina i Motovuna, u malenom mjestu Katun Trviški, smjestio se atelje Elvisa Bertona. Ovaj višestruko nagrađivani i priznati umjetnik svoje radove stvara okružen vinogradima, maslinicima i poljima lavande, te je čvrsto povezan s prirodom. Rođen u Pazinu, duboko je ukorijenjen u srce Istre i stoga ne čudi kako je za stvaranje izabrao mir i izolaciju. Malo "pomaknut" prostor, koji je odraz Elvisove osobnosti, je multifunkcionalni boutique studio, opremljen mini kuhinjom, spremištem za slike i kupaonicom, te radnim dijelom i dijelom za prijem klijenata, pa je to svojevrsna kombinacija galerije i dnevnog boravka. Ateljeom dominira bijela boja kako bi se istaknuli umjetnički radovi, koji kada nađu novog vlasnika, zamijeni drugim i tako prostor odmah poprimi drugačiji izgled, što cijeli atelje čini živim organizmom koji se mijenja kako zamjenom radova, tako i likovnim izričajem umjetnika.

Od 2000. godine Berton je izlagao na 37 samostalnih i više od devedeset skupnih izložbi u zemlji i inozemstvu, od Venecije i Beča, preko Pariza i Londona, sve do New Yorka.

Član je Hrvatskog društva likovnih umjetnika i Hrvatske zajednice samostalnih umjetnika. Rad "Ni gušter, ni bik, ni mačka", iz ciklusa Beštije, ušao je u Zbirku marginalne umjetnosti Muzeja suvremene umjetnosti u Zagrebu.

In a small village of Katun Trviški between Pazin and Motovun, there is a studio of Elvis Berton, a highly acclaimed and awarded artist who works in deep connection with nature, surrounded by vineyards, olive groves, and fields of lavender. As Pazin-born and bred, he is rooted in the heart of Istria, so it's no wonder he has chosen peace and isolation for his creative space. The studio is slightly unconventional, a reflection of Elvis's personality, equipped with a mini kitchen, storage for paintings, a bathroom, a workshop, and a client reception area. In other words, it is a unique blend of a gallery and a living room. White walls highlight the artistic exhibits, and as a piece finds a new owner, it is replaced by another, which instantly transforms the place, and this dynamic exchange of artworks and the artist's expressive style make the entire studio a living, evolving organism.

Since 2000, Berton has exhibited at 37 solo and over 90 group exhibitions in Croatia and abroad, from Venice and Vienna to Paris, London, and New York. He is a member of the Croatian Association of Artists and the Croatian Freelance Artists Association. His work "Not a Lizard, nor a Bull, nor a Cat" from the "Beasts" series is part of the Collection of Outsider Art at the Museum of Contemporary Art in Zagreb.





Iako su Bertonovi radovi u brojnim kritičkim tekstovima i izložbenim štivima interpretirani prvenstveno kroz likovnu prizmu blisku artbrutovskoj poetici koja koketira s nepretencioznim i vedrim crtežom te kroz tematiku baziranu na lokalnom habitusu, u njegovim su slikama, skulpturama i instalacijama prepoznati i složeniji sadržaji poput ugroženosti prirode, kritike ljudske potrebe za akumuliranjem nepotrebnih stvari, pitanje nasljeđa i identiteta, memorije i lokalne pripadnosti. - Vilma Bartolić

Although many critics and exhibition materials primarily speak of Berton's visual appeal as art brut, which flirts with unpretentious and cheerful drawing, the motifs based on the local habitat in his paintings, sculptures, and installations address more complex themes, such as the vulnerability of nature, human tendency to accumulate unnecessary things, heritage and identity, memory, and belonging to a place. – Vilma Bartolić





Odmor u hladu srednjovjekovnih ulica

—

Resting in the shade of medieval streets



Razglednice svuda oko nas

—

Postcards all around us



Što to veže ljude uz Istru?

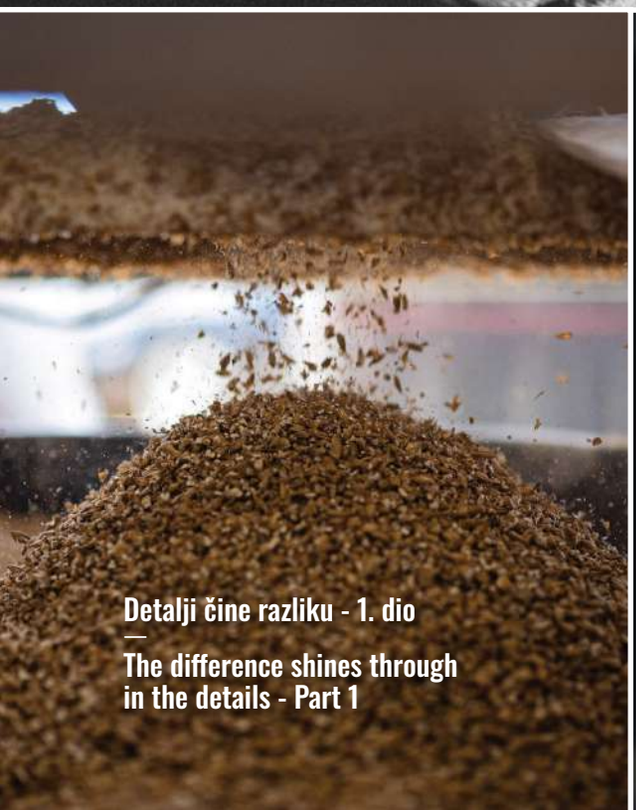
What ties people to Istria?



Svjetionik dobre glazbe

Beacon of good music

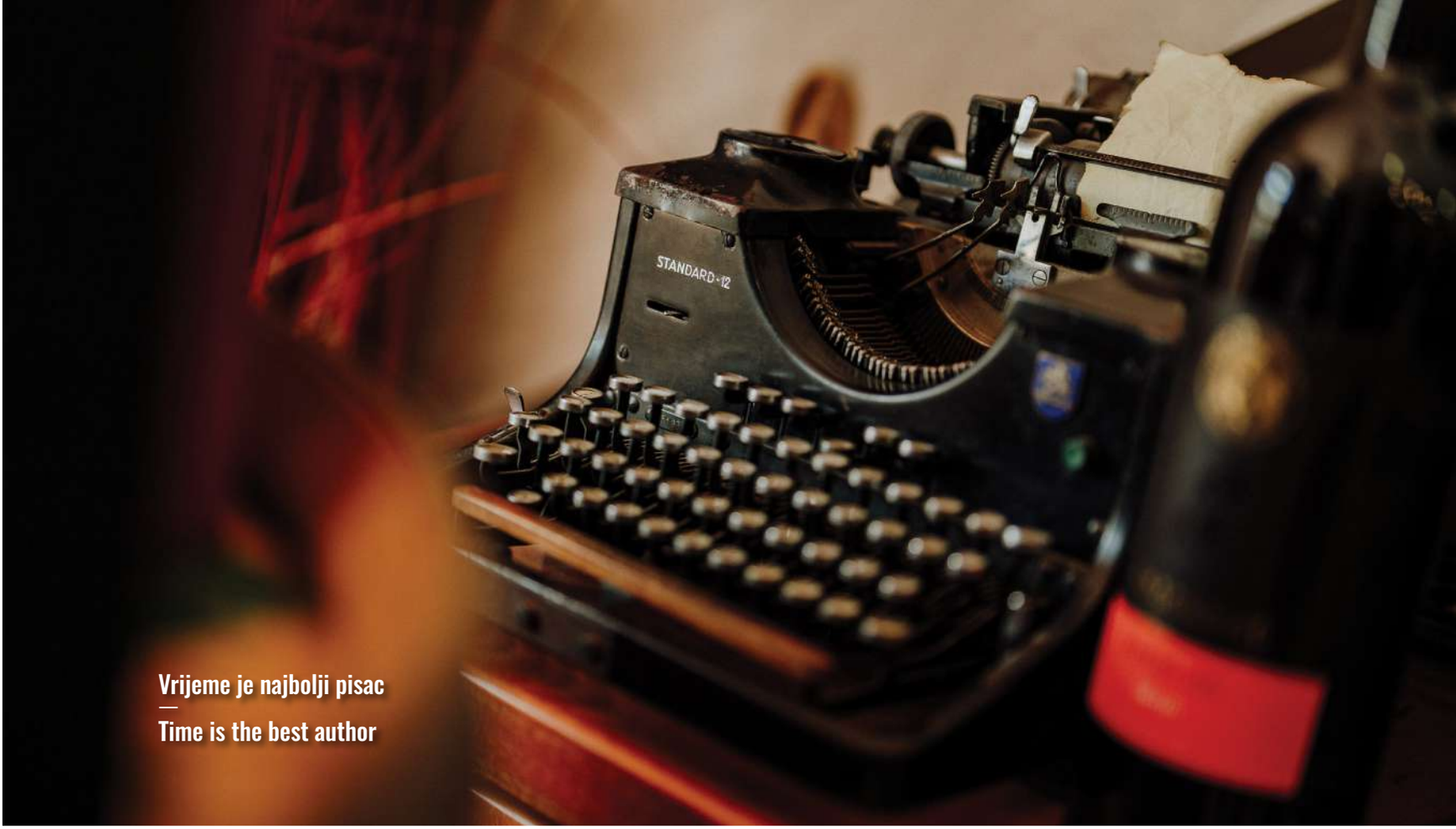
U dobrim rukama
—
In good hands



Detalji čine razliku - 1. dio
—
The difference shines through
in the details - Part 1



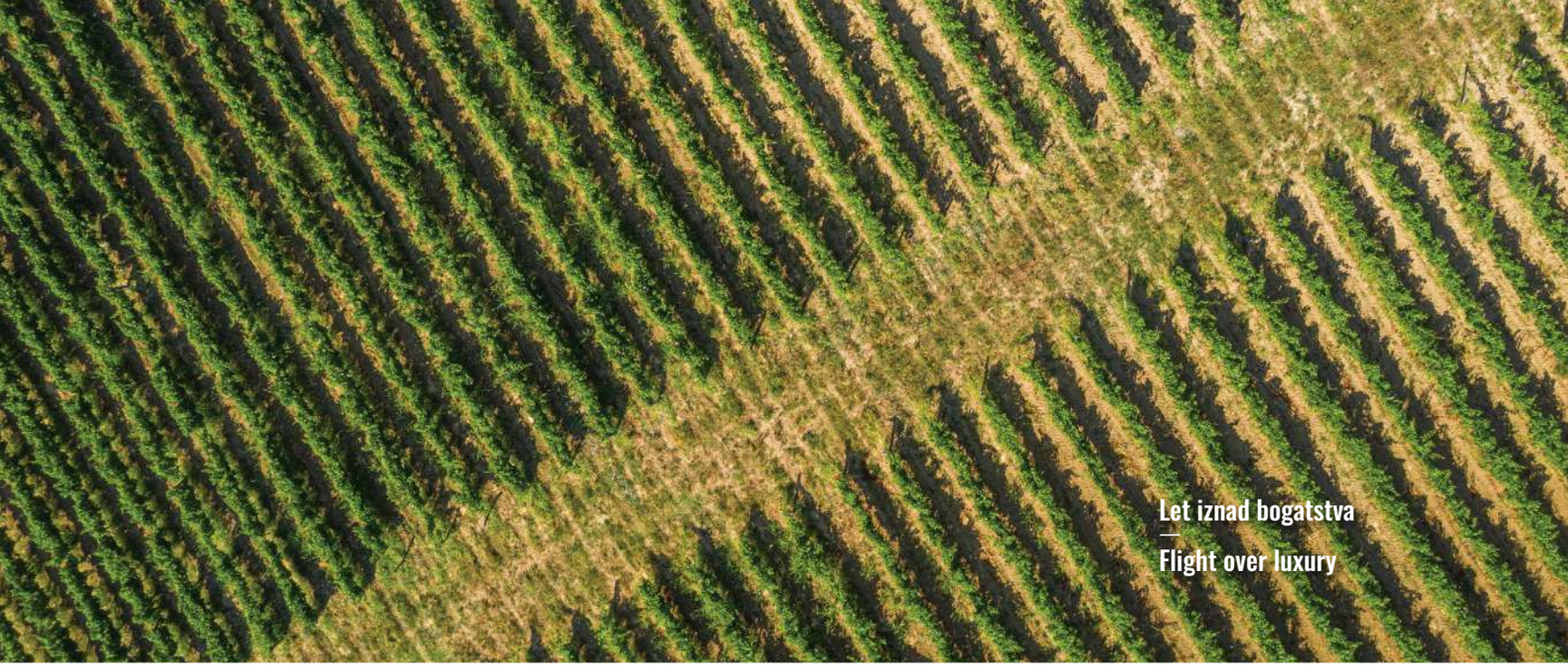
Detalji čine razliku - 2. dio
—
The difference shines through
in the details - Part 2



Vrijeme je najbolji pisac
—
Time is the best author



Istarski rubini
—
Istrian rubies



Let iznad bogatstva
—
Flight over luxury



Tako malo je potrebno
—
It takes so little





Kolaž

Collage

29. Sa(n)jam knjige u Istri



1 1 . 2 0 2 3 . P U L A , D H B 2 4 . 1 1 . — 3 . 1 2 . 2 0 2 3 . P U L A , D H



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