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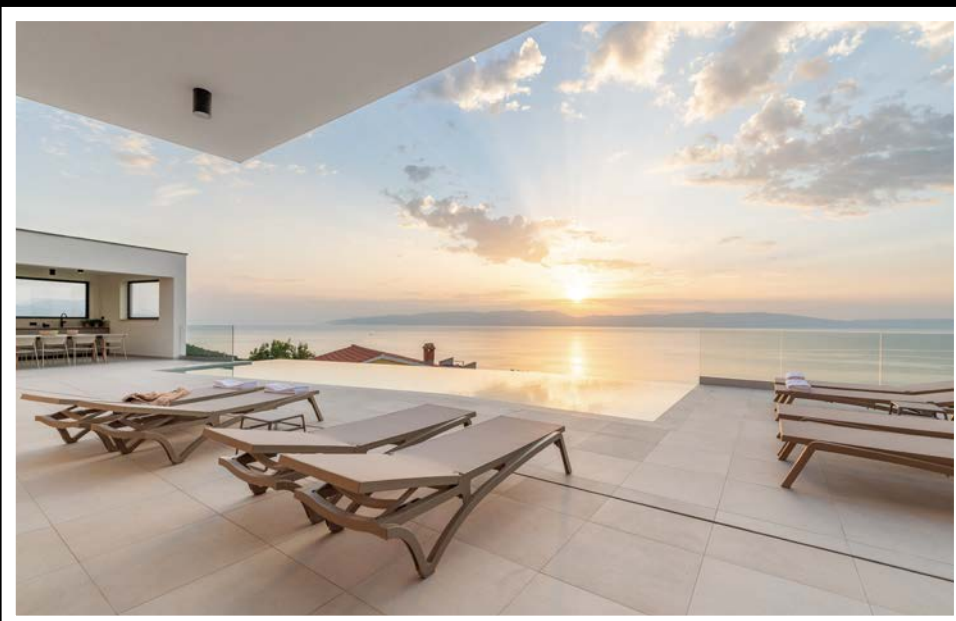
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BOOGIE
BAKERY

Pekara s pomakom /
A Bakery With a Twist

100% ISTRIA

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the Art
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Dobrodošli



Welcome

Ivan Mikulić

DIREKTOR IZDANJA / PUBLICATION DIRECTOR

Obitelj i tradicija oduvijek su bili srž života u Istri. Ti duboki korijeni vežu ljude i danas, unatoč sve bržem tempu modernog svijeta koji donosi nove izazove. U središtu svakodnevnog života obitelj ostaje najčvršći oslonac, dok se tradicija prenosi s generacije na generaciju, kao neizbrisiv dio identiteta. Istražili smo stoga priče o obiteljima koje su svoje poslovne ideje i životne snove temeljile upravo na bogatoj baštini svojih predaka gradeći uspješne projekte, njegujući stare vještine, običaje i vrijednosti, i uspijevajući ih uklopiti u suvremene trendove. Obiteljska povijest za mnoge od njih nije samo naslijeđe, već izvor inspiracije i snage, i zato se nadamo kako će i vas ove priče nadahnuti i potaknuti da pronađete ono posebno što vrijedi čuvati i negovati za buduće generacije.

Sestre Rožanić su svaka ponaosob pronašle svoje mjesto u obiteljskom hotelu i vinariji, razvijajući se profesionalno u skladu s vlastitim željama. Denis i Valentina Zigante nastavljaju očevu priču s novim brendom Zigante Vero, dok tri generacije obitelji Deklić zajednički grade svijetlu budućnost svoje vinarije, a mi s nestrpljenjem čekamo da otvore vrata novog podruma u proljeće 2025. godine. Tu su i maslinari čiji korijeni sežu duboko u povijest, baš poput maslina koje uzgajaju. Veliki advertorial posvećen je upravo njima, sa posebnim naglaskom na mladu obitelj Brečević i njihovo nagrađivano Rheos ulje. Ivan Božić i Mia Berneš na temeljima obiteljske tradicije stvaraju nešto novo i posebno u Kolu, nadomak Novigrada. Imali smo prilike zaviriti u novi proizvodni pogon najslađe manufakture u Istri - Delicia, čiji su keksi bez šećera itekako slatki i ukusni, a koji su do ove godine radili u kući gdje su prije stotinu godina njihovi preci imali trgovinu.

Naravno, budućnost pripada mladima - predstavljamo tri talentirane nade hrvatskog baleta. Tu su i druge priče i najave iz kulture, kao i mnoštvo uzbudljivih tema i događanja koja ne smijete propustiti.

Novost je rubrika Made in Croatia, koja će donositi priče o hrvatskim proizvodima svjetske kvalitete, a koji nisu iz Istre, no zaslužuju našu pažnju i promociju.

S radošću najavljujemo novitete za proljeće 2025. – magazin 100% ISTRIA svoj doseg širi preko bare, bit ćemo i na najvećim jedrenjacima na Mediteranu, flotama luksuznih prijevoznika. I naravno, **100% ISTRIArt** sprema svoj nastavak.

Uživajte u čitanju. Vidimo se... ▽

Family and tradition have always been at the heart of life in Istria. These deep roots continue to connect people today, even as the rapid pace of modern life introduces new challenges. Family remains the firmest supporting pillar of everyday life, while tradition is passed down from one generation to another as an indelible part of identity. With this in mind, we explored stories of families who have built their ideas and dreams on the rich heritage of their ancestors, creating successful business projects while preserving and seamlessly blending old skills, customs, and values with contemporary trends. For many, family history is not merely a heritage but a source of inspiration and strength. We hope these stories will inspire you as well and encourage you to seek out what truly is worth preserving and cherishing for future generations.

Each of the Rožanić six sisters have found their place in the family's hotel and winery, growing professionally in alignment with their individual aspirations. Denis and Valentina Zigante are carrying on their father's legacy with the new Zigante Vero brand, while three generations of the Deklić family are building a bright future for their winery together. We eagerly await the opening of their new cellar come spring of 2025. There are also olive growers whose roots run deep, just like the olives they cultivate. Our feature advertorial is dedicated to them, with a special focus on the young Brečević family and their award-winning Rheos olive oil. At Kolo, near Novigrad, Ivan Božić and Mia Berneš are creating something fresh and distinct, yet founded on family tradition. We also had the chance to take a peek into the new production facility of Istria's sweetest little manufacture, Delicia, producing irresistibly sweet and delicious sugar-free cookies. Until this year, they worked from the family home, where their ancestors ran a shop for a century.

Of course, the future belongs to the young. Which is why we present three rising stars of Croatian ballet. You'll also find other stories and announcements from the Istrian cultural scene, along with a host of exciting topics and events you don't want to miss.

We're delighted to introduce a new section, Made in Croatia, which will showcase stories of Istrian products distributed globally that deserve our attention and promotion.

With great pleasure we also announce exciting updates for spring 2025 – 100% ISTRIA is extending its reach to the seas and will be available aboard the largest sailing vessels in the Mediterranean and luxury transportation fleets. And of course, **100% ISTRIArt** has more in store for you.

Enjoy reading, and see you soon... ▽

Novigrad-Cittanova

Nezaboravna iskustva *Unforgettable Experience*

Zbog svog jedinstvenog šarma, povijesnih znamenitosti, ljubaznih domaćina, brojnih mogućnosti bavljenja sportom i rekreacijom Novigrad je omiljena cjelogodišnja destinacija mnogih. Prekrasni boutique hoteli i pansioni s dozom luksuza i jednostavnosti nude izuzetno iskustvo odmora, ističući privlačnost ovog istarskog dragulja. Bilo da želite biti aktivni - kilometarske šetnice, biciklističke staze, jogging rute, tenis tereni - ili uživati u vrhunskoj eno-gastro sceni, Novigrad je prava adresa. Čak tri novigradska restorana svrstana su u sam vrh hrvatske gastronomije i nude jedinstveni fine dining doživljaj s osobnim potpisom šefa kuhinje. Tijekom cijele godine moguća je degustacija vina i ekstra djevičanskih maslinovih ulja kod brojnih novigradskih proizvođača koji svake godine zasluže nacionalne i međunarodne nagrade za kvalitetu svojih proizvoda, što prepoznaju i gosti sa zahtjevnijim nepcem.

Ugodna klima u kombinaciji s vrhunskom uslugom ovdje vas očekuje čitave godine, kao i ljubazni domaćini s kojima ćete se, sasvim spontano, osjetiti kao doma.

Dobrodošli u grad u kojem povijest susreće more, ribolov, ukusnu hranu i kulturnu raznolikost, stvarajući nezaboravno iskustvo za svakog posjetitelja.

With its distinctive charm, historical landmarks, welcoming hosts, and countless opportunities for sport and recreation, Novigrad is a beloved year-round destination for many. Charming boutique hotels and guesthouses, blending a touch of luxury with simplicity, offer an exceptional holiday experience, highlighting the allure of this Istrian gem. Whether you seek an active escape - with its kilometres of scenic walking trails, cycling routes, jogging paths, and tennis courts - or prefer to indulge in the region's renowned culinary delights, Novigrad is the perfect destination.

Three local restaurants are among the finest in Croatia, providing a dining experience like no other, with menus crafted by visionary chefs. Wine and extra virgin olive oil tastings are available year-round at several of Novigrad's award-winning producers, whose dedication to excellence is recognised both nationally and internationally - sure to satisfy even the most discerning palate.

Thanks to its pleasant climate, exceptional service, and friendly hosts, you'll feel right at home here, no matter the season. Welcome to a town where history meets the sea, fishing, delicious food, and cultural diversity, creating an unforgettable experience for every visitor.

LOKACIJA/LOCATION
DAJLA
SAMOSTAN
MONASTERY
.....
DATUM/DATE
24.05.2025.

D'DINNER

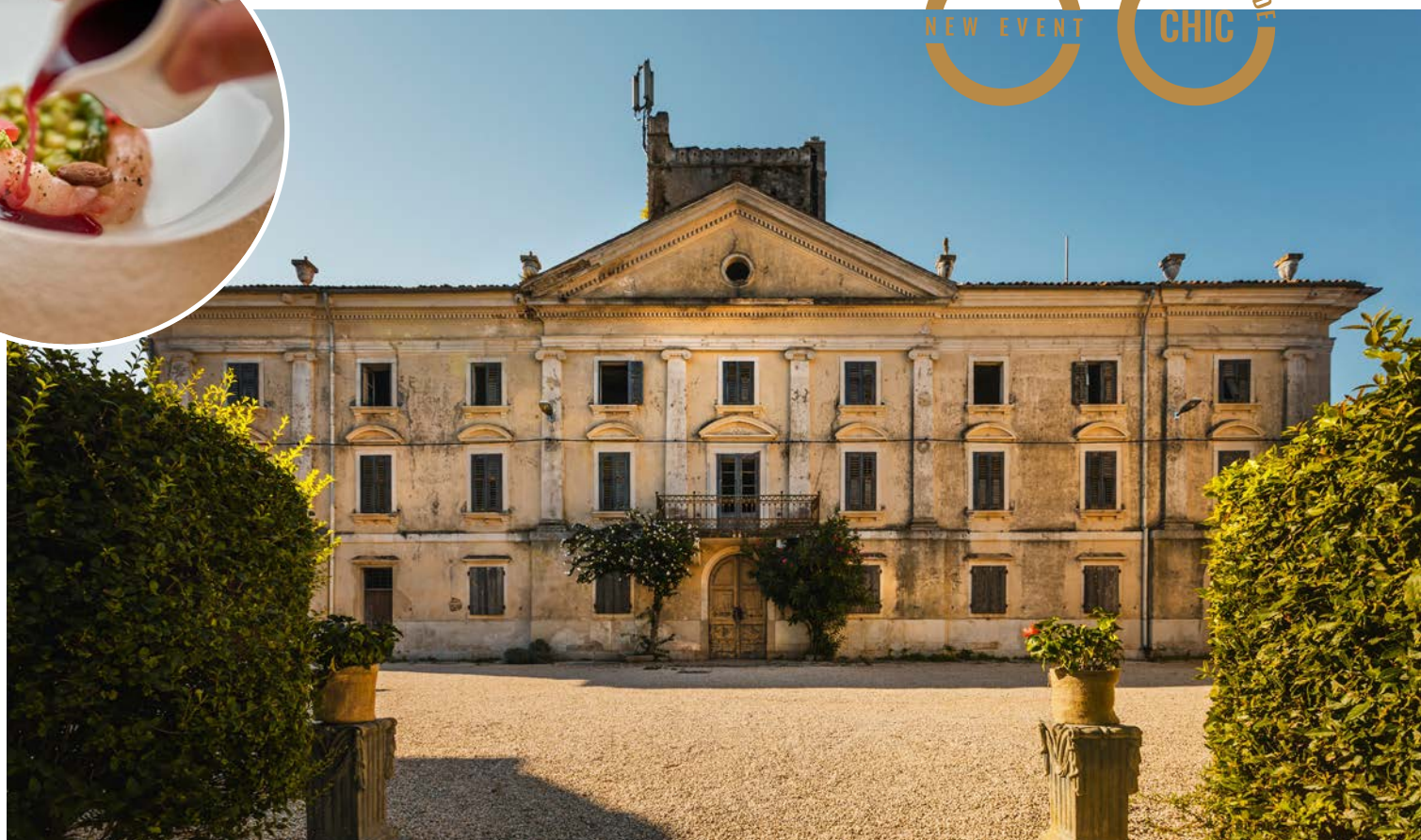
Taste and Stars

Ekskluzivna večera pod zvjezdanim nebom na kojoj će osam hvaljenih i priznatih restorana sjeverozapadne Istre - Badi, Čok, Damir & Ornella, Half 8, Marina, Morgan, San Rocco, Stari podrum - servirati vrhunske specijalitete uz impozantnu vinsku kartu. Ovaj događaj spaja povijesnu baštinu i kulturu stola, predstavljajući Istru kao regiju za prave poznavatelje hrane. U vrtu nekadašnjeg benediktinskog samostana, okruženom ljepotama istarske prirode i zvukovima mora, goste očekuje nezaboravna večer koja spaja najbolje od lokalne kuhinje i sofisticiranu atmosferu.

Jela će biti pripremana od pomno odabranih namirnica poput sipe, kozica, tune, hobotnice, divljači, tartufa, domaće istarske tjestenine, i sve to uz kreativne priloge i efektnim posluživanjem. Sve će se biti pažljivo upareno s vrhunskim vinima i maslinovim uljima renomiranih istarskih vinara i maslinara, stvarajući savršen spoj okusa koji će zadovoljiti i najistančanija nepca.

An exclusive dinner event under the starry sky will feature eight acclaimed and renowned restaurants from north-western Istria – Badi, Čok, Damir & Ornella, Half 8, Marina, Morgan, San Rocco, and Stari podrum – serving exquisite specialities alongside an impressive wine list. This event blends historical heritage with culinary culture, showcasing Istria as a region for true food connoisseurs. Set in the garden of a former Benedictine monastery, surrounded by the beauty of Istrian nature and the sounds of the sea, guests can expect an unforgettable evening that merges the best of local cuisine with an elegant atmosphere.

Dishes will be crafted from carefully selected ingredients such as cuttlefish, prawns, tuna, octopus, game, truffles, and homemade Istrian pasta, complemented by creative side dishes and presented with flair. Each course will be expertly paired with fine wines and olive oils from renowned Istrian winemakers and olive oil producers, creating the perfect harmony of flavours to satisfy even the most refined palates.



PARK FOOD FEST

Dva puta godišnje gradska lučica i obližnji park pretvaraju se u restoran pod vedrim nebom. Park Food Fest spaja najbolje od istarske kuhinje u formi street fooda kako bi ponudio jedinstveno i ukusno iskustvo za sve gurmane. Popularni restorani iz Novigrada i okolice od podneva do večeri spravlja svoja kreativna jela na bazi najsvježijih lokalnih namirnica. Tema proljetnog izdanja je istarska kuhinja, što znači širok izbor domaćih jela baziranih na ribi, plodovima mora, mesu, tjestenini i samoniklom bilju. Naravno tu je i bogata ponuda vina sjeverozapadne Istre i domaćih craft piva.

Uz prekrasan pogled na more i pozitivnu energiju, atmosfera je jednako primamljiva kao i sama hrana.

Twice a year, the town marina and nearby park transform into an open-air restaurant for the Park Food Fest. This festival brings together the best of Istrian cuisine in street food form, offering a unique and flavourful experience for all food lovers. From noon until evening, popular restaurants from Novigrad and the surrounding area prepare creative dishes using the freshest local ingredients. The theme of the spring edition is Istrian cuisine, showcasing a wide selection of traditional dishes based on fish, seafood, meat, pasta, and wild herbs. Naturally, there is also an extensive offering of wines from north-western Istria and local craft beers.

With stunning sea views and a vibrant atmosphere, the ambience is just as enticing as the food itself.

LOKACIJA/LOCATION
NOVIGRAD
MANDRAČ
DATUM/DATES
9.-10.5.2025.

2024 GOODBYE

LOKACIJA/LOCATION
NOVIGRAD
SPORTSKA DVORANA
SPORTS HALL
DATUM/DATE
31.12.2024.
OD/FROM 12:00

Od 2018. godine Novigrad na originalan način slavi Novu godinu, bolje rečeno ispraća staru kako bi na najljepši mogući način, uz druženje i zabavu, pozdravio novu.

Silvestarska manifestacija „Goodbye 2024“ trajat će do večernjih sati, do kada svi posjetitelji mogu uživati u obilju zabave, glazbe, pića i hrane. Plesat će se i pjevati, družiti s obitelji, prijateljima, sugrađanima i mnoštvom drugih posjetitelja.

Zabava kreće s programom za djecu, a nastavlja uz DJ-a i glazbu uživo, a tu je i neizostavna lutrija.

Vrhunac je svakako odbrojanje i vatromet u poslijepodnevni satima. Kad točno? E to je najveće pitanje, jer to se nikad ne zna. :)

Since 2018, Novigrad has celebrated New Year's Eve in its own way, bidding farewell to the old year in the most delightful manner – with socialising and fun – to welcome the new one. The New Year's Eve event, "Goodbye 2024", will last until the evening, offering plenty of entertainment, music, drinks, and food. Expect dancing, singing, and mingling with family, friends, locals, and a host of visitors.

The festivities kick off with a children's programme, followed by a DJ and live music, along with traditional lottery. The highlight is the countdown and fireworks in the afternoon. When exactly? Well, that's the big mystery, as no one ever knows for sure! :)



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LOKACIJA/LOCATION
PULA
DOM HRVATSKIH BRANITELJA
CROATIAN VETERANS' HALL
DATUMI/DATES
29.11.-8.12.2024.



Cijelo naše tridesetogodišnje putovanje odredilo je stalno preplitanje čudnovatog karaktera Istre - 'malog kontinenta' i velikog svijeta - ovim riječima Magdalena Vodopija, direktorica Sa(n)jam knjige u Istri, sažima tri desetljeća dugu kreativnu putanju intelektualno uzbudljive pulske manifestacije knjizi i autorima u čast. Upravo je identitetska tema Mikrokozmos, u središtu ovogodišnjeg obljetničkog 30. Sa(n)jam knjige u Istri - Pulskog festivala knjiga i autora. Slavit će se u cijelom gradu, a središnja pozornica i ove je godine pulski Dom hrvatskih branitelja, koji će deset dana živjeti kao hram knjige i palača autora.

Od svog početka publika je glavno srce Sajma, a za nju je ove godine pripremljeno oko stotinu različitih festivalskih događanja: uz književne programe - od kulturnog Doručka s autorom do Sutona uz knjigu, do okruglih stolova, izložbi, performansa i koncerata.

Dio programa je i Histrokozmos, sajam u sajmu utemeljen prošle godine, a kao njegova prva „zemlja gost“ u Pulu stižu Konavle. Tema Mikrokozmos ulazi u sve ovogodišnje programe i promišljat će je sajamski gosti - književnici, teoretičari, filozofi i umjetnici iz cijelog svijeta. Predvode ih nizozemski filozof Rob Riemen, talijanska filozofkinja Donatella Di Cesare, strip majstor Tanino Liberatore, najznačajniji domaći i regionalni autori i mnogi drugi. Jedan od programskih vrhunaca bit će i izložba „Memento Momenta“ o 30 godina Sajma, dugogodišnjeg suradnika, nagrađivanog dizajnera Mauricija Ferlina, koji je ujedno i autor ilustracije plakata 30. Sajma knjige.

“Our entire thirty-year journey has been shaped by the constant intertwining of Istria's curious character - the 'small continent' - and the wider world,” says Magdalena Vodopija, director of the Sa(n)jam Book Fair in Istria, summarising the three-decade creative path of this intellectually vibrant Pula event dedicated to books and their authors. At the heart of this year's 30th-anniversary edition, also known as the Pula Book Festival, lies the theme of Microcosm. Festivities will fill the entire city, with the main stage once again at the Pula Croatian Veterans' Hall, which will transform into a temple of books and a palace for authors for ten days.

From the beginning, the audience has been the soul of the Fair, and this year's programme offers something for everyone with around a hundred diverse festival events: alongside literary programmes - from the iconic “Breakfast with the Author” to the “Sunset with a Book” - there will be panel discussions, exhibitions, performances, and concerts.

Included again this year is Histrocosmos, a “fair within a fair” established last year, with Konavle attending as its first featured guest region. The Microcosm theme permeates this year's programmes and will be explored by festival guests - writers, theorists, philosophers, and artists from around the world. Leading voices include Dutch philosopher Rob Riemen, Italian philosopher Donatella Di Cesare, comic artist Tanino Liberatore, along with prominent regional and local authors, and many more. A programme highlight will be the Memento Momenta exhibition, celebrating 30 years of the Fair, set up by its long-time collaborator and award-winning designer Mauricio Ferlin, who has also designed the poster for the 30th Fair.



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Miro Vuče

Budući da je ovaj hrvatski kipar, koji je bio članom umjetničke grupe Biafra, najpoznatiji po svojim skulpturama, izložba slikarskih radova omogućit će uvid u gotovo nepoznatu stranu njegova stvaralaštva. Posjetitelji će imati otkriti djela koja otkrivaju autentične motive i estetiku autora u mediju koji je široj javnosti gotovo nepoznat. Ova izložba omogućava upoznavanje sa slikarskim tehnikama i temama kojima je autor oblikovao svoj izričaj u privatnosti ateljea i koji dodatno svjedoče o njegovoj umjetničkoj raznolikosti i bogatstvu ideja koje nadilaze kiparstvo.

Since this Croatian sculptor, who was a member of the Biafra art group, is best known for his sculptures, an exhibition of his paintings will provide insight into an almost unknown side of his work. Visitors will have the opportunity to discover works that reveal the artist's authentic motives and aesthetics in a medium largely unfamiliar to the public. This exhibition offers a chance to explore the painting techniques and themes through which the artist shaped his expression in the privacy of his studio, further attesting to his artistic diversity and wealth of ideas that transcend sculpture.



LOKACIJA/LOCATION
POREČ
GALERIJA ZUCCATO
DATUMI/DATES
16.12.2024 –
4.1.2025.

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IDA LOHER
DRITON HAJREDINI
ZDENKO KRTIĆ

2025.

6. Backstage Live Pula Festival



LOKACIJA/LOCATION
PULA
ISTARSKO NARODNO KAZALIŠTE
DATUMI/DATES
28.10.2024. - 28.4.2025.

28.10.2024.
**ANAT COHEN
QUARTETINHO**

20.12.2024.
**EMMET COHEN
TRIO**

28.4.2025.
**NICOLE
ZURAITIS**

THINK

ASKING THE RIGHT QUESTIONS

Share your thoughts, wishes and goals. It is the first step for a successful relationship. This is a two way process that creates strong foundation for our common future.



MARKO BRAJKOVIĆ

Retrospektiva
jednog sna

*Retrospective of
a Dream*



LOKACIJA/LOCATION
GROŽNJAN
GRADSKA GALERIJA FONTICUS
FONTICUS TOWN GALLERY

DATUM/DATES
14.-27.4.2025.

Predstojeće izložbe *Upcoming Exhibitions*

5.-29.6.2025.

BATTENBERG
Burg Battenberg

1.9.-31.10.2025.

TROGIR
Muzej Grada Trogira
Town Museum

6.11.-31.12.2025.

GENEVA
Bain-Bleu
Hammam & Spa

Povodom 60 godina života i 35 godina umjetničkog djelovanja Marko Brajković izlaže radove nastale u Grožnjanu u periodu od 2012. do 2024. godine, a ujedno će predstaviti i svoju monografiju.

“Retrospektiva jednog sna” je svojevrsni limb gdje se stvarnost i mitologija stapaju u jedinstven, gotovo nadrealan svijet, ispunjen slojevima prošlosti i sadašnjosti. Kroz precizno oslikane prizore, on pronicljivo bilježi ponavljajuće obrasce života, istražujući suptilne cikluse koji oblikuju naše postojanje. Svojim radovima, on pruža uvid u najintimnije kutke vlastitog bića, otkrivajući unutarnje borbe, radosti i traganja. U njegovom univerzumu, boje nisu samo vizualni elementi – one plešu, pulsiraju, i prenose nijanse emocija. Svaki potez kista gradi narativ, otkriva djeliće priče koji zajedno stvaraju duboko osobnu viziju svijeta, kroz koje umjetnik ne samo da istražuje svoj identitet, već i transcendirira osobno kako bi nam ponudio univerzalne slike koje govore o ljudskoj prirodi. Na njegovim platnima, realno se miješa s mitskim, a svaka slika diše jedinstvenom energijom. Brajković se ne zadovoljava time da bude samo slikar; on je narator, vodič kroz emotivne prostore na platnu.

To celebrate sixty years of life and thirty-five years of artistic work, Marko Brajković will be exhibiting pieces created in Grožnjan between 2012 and 2024 and presenting his monograph *Retrospective of a Dream*.

The monograph is a kind of limbo where reality and mythology merge into a singular, almost surreal world, layered with both past and present. Through finely detailed scenes, Brajković insightfully captures the recurring patterns of life, delving into the subtle cycles that shape our existence. His works provide a glimpse into the most intimate corners of his soul, revealing inner conflicts, joys, and quests. In his universe, colours are not merely visual elements – they dance, pulse, and convey the nuances of emotions. Every brushstroke builds a narrative, unveiling fragments of a story that, together, form a deeply personal vision of the world, through which the artist explores his identity yet also transcends the personal to offer universal images that speak to human nature. On his canvases, the real merges with the mythical, and each painting breathes with its distinct energy. Brajković does not simply settle for being a painter; he is a storyteller, a guide through the emotional spaces within his art.

ACT

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Promohotel

40. međunarodni sajam prehrane, pića i opreme za turizam jedan je od najvažnijih sajmova te vrste u Hrvatskoj. Na 4500 m² unutrašnjeg i 500 m² vanjskog izložbenog prostora sajam okuplja širok spektar HoReCa sektora, te je sjajno mjesto poslovnih sastanaka za vlasnike i menadžere. I ove godine predstaviti će se svjetski trendovi u ugostiteljstvu i turizmu.

The 40th International Food, Beverage and Tourism Equipment Fair is one of the most important fairs of its kind in Croatia. On 4,500 m² of indoor and 500 m² of outdoor exhibition space, the fair brings together a wide range of the HoReCa sector, and is a great place for business meetings for owners and managers. World trends in catering and tourism will be presented this year as well.

LOKACIJA/LOCATION
POREČ
DVORANA ŽATIKA
DATUMI/DATES
5-8.3.2025.



Cro

Fish

LOKACIJA/LOCATION
POREČ
DVORANA ŽATIKA
DATUMI/DATES
22-24.11.2024.

Sajam ribarstva, ribarske opreme, akvakulture, sportskog ribolova i sportova na vodi na jednom mjestu okuplja i predstavlja na jednom mjestu sve zainteresirane gospodarske subjekte iz ribarstva, marikulture i sportskog ribolova Republike Hrvatske, no i susjednih država, a sve u ozračju međunarodne i međuregionalne suradnje kao važnog činitelja u razvoja morskog ribarstva i marikulture. Ovaj sajam jedinstven je po tome što je jedini takve vrste u Hrvatskoj.

The Fishing Fair, Fishing Equipment, Aquaculture, Sport Fishing, and Water Sports brings together and showcases all interested business entities from the fishing, mariculture, and sport fishing sectors of the Republic of Croatia, as well as neighboring countries, all within the spirit of international and interregional cooperation as an important factor in the development of marine fisheries and mariculture. This fair is unique as it is the only one of its kind in Croatia.

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BABY LASAGNA

Vrijeme s obitelji me ispunjava

Time With Family Fulfils Me

Do prije samo godinu dana ime 29-godišnjeg Marka Purišića većini nije ništa značilo, osim u nekim glazbenim krugovima. Dobro, možda ni danas ne znači jer ga svi znaju po umjetničkom imenu - Baby Lasagna. No, nakon senzacionalne pobjede na Dori, izboru hrvatske pjesme za Eurosong, te potom nevjerovatnog uspjeha na Eurosongu gdje je osvojio drugo mjesto, i posljedično hypea nakon toga, svima se iznenada uvukao pod kožu, a ime zacementirao na međunarodnoj sceni.

Rođeni Istrijan iz Umaga koji je glazbenu karijeru započeo 2011. kao član grupe Manntra, danas lakoćom puni pozornice gdje god se pojavi, pa je tako u rekordnom roku raspredao tri koncerta na kulturnoj Šalati, dok za 2025. godinu najavljuje europsku turneju.

U međuvremenu je položio sve ispite na studiju odnosa s javnošću sveučilišta VERN u Zagrebu, a studirao je i inženjerstvo zvuka u Ljubljani.

Marko Purišić glavni je protagonist inspirativne priče čiji uspjeh se temelji na talentu u kombinaciji sa upornošću i radom, te neizmjeranom podrškom obitelji.

Just a year ago, the name of 29-year-old Marko Purišić was relatively unknown to most, except perhaps within certain musical circles. In fact, even today it may not ring a bell – because everyone knows him by his stage name, w Lasagna. However, after his sensational win at Dora, Croatia's national competition for the Eurovision Song Contest, followed by his astonishing second-place at the Eurovision itself and the hype that followed, he has suddenly found his way into everyone's hearts and made a name on the international stage.

Born in Umag, Istria, Marko began his music career in 2011 as a member of the band Manntra. Today, he sells out venues wherever he performs. In record time, he sold out three concerts at the iconic Šalata venue and has announced a European tour for 2025.

In the meantime, he completed all his exams at VERN University in Zagreb, where he studied public relations, and has also studied sound engineering in Ljubljana.

Marko Purišić is the protagonist of an inspiring story of success built on a foundation of talent, combined with persistence, hard work, and immense support by his family.







Koje vrijednosti iz svoje obitelji najviše cijenate i kako ih živite u svakodnevnom životu?

U mojoj obitelji najveći se naglasak stavlja na duhovno i emocionalno, a ne materijalno. Roditelji su često žrtvovali mnogo toga kako bi drugi imali. Primjetio sam da su iznimno brzi na oprost, pa makar bili u krivu. Uvijek se trude vidjeti dobro u ljudima i uzeti njihovu perspektivu prije nego sude. Ne mislim da sam došao na njihov nivo, ali nadam se da jednog dana hoću.

Kako obiteljska dinamika utječe na individualni identitet i osobni razvoj?

Bez sumnje način na koji sam odgojen, kultura i atmosfera unutar obitelji su me oblikovala u velikoj mjeri da postanem osoba koja jesam. Smatram da je inzistiranje na nekoj neovisnosti i negiranje utjecaja ičega i ikoga na vlastito ponašanje vrlo naivno i zavaravajuće.

Usudio bih se reći da obitelj može oblikovati pojedinca više nego društvo. Češće nego rjeđe, primjetio sam neke uzorke ponašanja kod pojedinaca koji imaju specifičnu situaciju unutar obitelji.

Na koje načine mislite da moderno društvo utječe na tradicionalne obiteljske strukture i vrijednosti?

Mislim da svaka generacija za sobom vuče dio nečeg novog, stečenog u ekstremnim okolnostima ili buntovništvu prema ranijem naraštaju i time pomalo stvara novo lice svijeta. Kultura i tradicija nisu statični pojmovi te su podložni promjenama. Npr. današnju Crkvu povezujemo sa zastarijelošću ili stagnacijom, ali vjerujem da bi veliki sveci iz prošlih vremena, kada bi je vidjeli, negodovali i nazivali je žrtvom moderne kulture.

Kako balansirate između poštivanja obiteljskih tradicija i stvaranja vlastitih jedinstvenih iskustava koje ćete sutra prenijeti budućoj generaciji?

Nisam osjećao da sam trebao balansirati tradiciju i moderni život. Dapače, nisam se uopće zatekao da razlučujem između tradicije i modernog u vlastitom životu. Siguran sam da ću djeci pričati povijest naših obitelji, poučiti ih čakavskom jeziku, te im reći koliko znam i umijem o povijesti mjesta u kojemu živimo.

Which family values do you cherish the most, and how do they manifest in your everyday life?

In my family, the emphasis is always placed on spiritual and emotional, rather than material values. My parents often sacrificed a great deal so that others could have more. I've noticed that they are incredibly quick to forgive, even when they are in the right. They always try to see the good in people and consider their perspective before making any judgments. I don't think I've reached their level yet, but I hope to one day.

How has family dynamics influenced your personal identity and development?

There's no doubt that the way I was raised, along with the culture and atmosphere within my family, has significantly shaped who I am today. I find the notion of insisting on complete independence and denying the influence of anyone or anything on one's behaviour to be quite naive and misleading.

I'd even go as far as to say that family has a greater influence on an individual than society. More often than not, I've observed certain behavioural patterns in individuals who come from specific family circumstances.

In what ways do you think modern society impacts traditional family structures and values?

I believe that every generation brings something new, often born out of extreme circumstances or a rebellion against the previous one, which gradually reshapes the face of the world. Culture and tradition aren't static concepts; they're subject to change. For instance, today's Church is often associated with outdated practices or stagnation, but I believe that many great saints from the past, if they saw how the church is doing now, would probably disapprove and call it a victim of modern culture.

How do you balance respecting family traditions with creating your own unique experiences to pass on to future generations?

I've never really felt the need to balance tradition and modern life. In fact, I haven't found myself distinguishing between the two in my own life at all. I'm certain that I'll share my family's history with my children, teach them the Čakavian dialect, and pass on whatever I know about the history of the place we live in.

Koji događaj je najviše utjecao na vaš osobni rast?

Nisam imao toliko moćne događaje u životu da su me protresle iz temelja u jednom trenutku - možda jedan, ali neću ga još podijeliti. Moj rast, kao i moja nazadovanja, događaju se nekakvim lancem događaja. Postojao je period u kojemu sam izrazito jako patio od tjeskobe, usamljenosti, burnouta. To iskustvo teških mjeseci oblikovali su me na razne načine, no daleko sam ja od "gotovog djela". Kao što sam i rekao, ponekad i nazadujem.

Možete li podijeliti ključni trenutak u svom životu koji je značajno oblikovao vaš pogled na život i filozofiju istog?

Kada sam napustio vjeru kao adolescent te joj se ponovo vratio u vrhuncu svog burnouta. Od toga trenutka pokušavam živjeti vjeru. Učeći se kršćanskoj filozofiji shvatio sam da sam i prije obraćenja živio sličnim životom i pogledom kao i sada, ali bez žive vjere osjećaj je ispraznosti. Ipak, volim se upustiti u rasprave i proučavanje nihilizma, egzistencijalizma i drugih filozofskih smjerova. Još sam apsolutna beba u shvaćanju bilo kojih od navedenih pravaca, ali svakako su predmet mojih interesa.

Kako za vas izgleda smislen život i kako nastojite to postići? Što bi po vama bila definicija ispunjenog života?

Smislen život je ono što nalazimo u klišejima, ali otpisujemo ih kao takve pa tražimo smisao kroz razne druge kanale samo kako bi se opet našli na istome mjestu; ljubi svoga bližnjega kao samoga sebe, ljubi svoje neprijatelje, voli i ne mrzi. Vanjština je isprazna, unutra je mir. Zvuči jednostavno, i je, ali teško je to za postići. Konstantna je borba. Napredovanje, nazadovanje.

Što bi bila sreća za vas tj. na koji način nastojite postići da sreća bude sastavni dio vašeg života?

Ja sam najispunjeniji kada radim, i kada provodim istinski kvalitetno vrijeme s bližnjima. Ni jedan kipić, ni jedno priznanje me nije upola usrećilo ni ispunilo kao što me ispuni vrijeme s Elizabetom, bratom, mamom, tatom, bendom. Sve drugo su igrice, uzbuđenje, razni podražaji, ali ne sreća. No, s druge strane mislim da ponekad previše "patimo za srećom" pa ona teže ili nikako da dođe. Teškoće i patnja imaju svoje mjesto u životu i to moramo naučiti prigrliti. Možda je ne bi trebali priželjkivati, ali barem da nismo robovi konstantne želje za srećom. Često se sjetim koliko je predivnih stvari čovječanstvu ostalo jer je jedan čovjek patio.

Produkcija spotova, art izričaj, sve dolazi iz obitelji. Koliko je lako odnosno teško raditi sa bližnjima?

U mojem slučaju ovakav rad nije predstavljao velike izazove, ali premalo vremena je prošlo da bih pričao i pametovao o tome. Nismo nailazili na probleme i poteškoće koje bi izazivali nemir unutar obitelji. Čuo sam nekoliko puta da obitelj koja također i radi skupa ima specifični set izazova, no kao što sam rekao, ja moram tek doći do tih izazova.

Which event has had the greatest impact on your personal growth?

I haven't experienced any particularly powerful events that shook me to the core in a single moment - maybe one, but I'm not ready to share that just yet. My growth, as well as my setbacks, tend to happen through a chain of events. There was a period when I struggled greatly with anxiety, loneliness, and burnout. Those difficult months shaped me in various ways, but I'm far from being a "finished product". As I said, sometimes I regress as well.

Can you share a key moment in your life that significantly shaped your view on life and your philosophy?

When I left my faith as a teenager and then returned to it at the peak of my burnout. From that moment on, I've tried to live according to my faith. Learning about Christian philosophy, I realised that even before my conversion, I had been living in a similar way and with a similar outlook, but without faith, it all felt rather empty. That said, I still enjoy delving into discussions and studying nihilism, existentialism, and other philosophical schools of thought. I'm still a complete novice in understanding any of them, but they certainly pique my interest.

What does a meaningful life look like to you, and how do you strive to achieve it? What would be your definition of a fulfilled life?

A meaningful life is found in the clichés we often dismiss, only to search for meaning through various other avenues, only to end up back at the same place: love your neighbour as yourself, love your enemies, love and do not hate. The without is empty; peace lies within. It sounds simple, and it is, but achieving it is hard. It's a constant battle. Progress, regress.

What does happiness mean to you, and how do you try to make it an integral part of your life?

I feel most fulfilled when I'm working and when I'm really spending quality time with my loved ones. No award or trophy has ever brought me even half as much happiness or fulfilment as time spent with Elizabeta, my brother, Mum, Dad, and my bandmates. Everything else is but a game, excitement, distraction, but not true happiness. On the other hand, I believe we sometimes chase happiness too much, which makes it elusive. Hardship and suffering have their place in life, and we need to learn to embrace them. Perhaps we shouldn't wish for them, but at least we shouldn't be slaves to a constant pursuit of happiness. I often reflect on how many of humanity's greatest achievements came from one person's suffering.

Music video production, artistic expression - these all come from family. How easy or difficult is it to work with loved ones?

In my case, this kind of work hasn't posed any major challenges, but not enough time has passed for me to speak about it with authority. We haven't faced any problems or difficulties

Osim što ste kantautor, pišete pjesme i za druge. S kim imate zanimljive suradnje?

Moje nedavno i k tome izuzetno drago iskustvo bilo je s riječkim metal bendom Keops. Napisali smo zanimljivu "metalčinu". Ovo je bila specifično i posebna suradnja jer dečke poznajem od prije i nije bio neki hladan odnos u kojemu autor i bend ni ne komuniciraju, već samo nude i uzimaju, ili ne uzimaju, proizvod. Većinu vremena posao autora je usamljen i miran, tih. Nema nekih suludih romantiziranih scena pisanja pjesama poput onih u filmovima.

Koje bi istarske glazbenike izdvojili i s kim od njih bi voljeli surađivati?

Alen Vitasović, Gustafi, Tamara Obrovac. Svi oni predstavljaju istarsku baštinu ili barem istarski feeling kroz svoje pjesme. Humoristični su, iskreni i kvalitetni. Suradivao bih s bilo kim od njih.

Da možete ujutro nazvati koga god poželite i reći ajmo napraviti album ili pjesmu tko bi to bio?

Twenty One Pilots mi zvuči kao super ideja. Ako ne za suradnju, barem bih volio prokopati im po mozgu, upoznati proces i učiti koliko mogu. No, moram priznati da me suradnje najmanje uzbuđuju - volio bih raditi jednako s Gršetom pa i Gojirom, svejedno, sve je super (smijeh). Sanjam više o drugim stvarima nego što razmišljam o suradnjama. Prije bi me uvijek najhajpale, ali bi često na kraju ostao razočaran osjećajući se kao da ni jedan glazbenik nije došao do svog potpunog izražaja i više toga je žrtvovano nego dobiveno samo u svrhu priče.

Što se najčešće može čuti iz zvučnika kad privatno slušate glazbu za svoj gušt?

To varira od tjedna do tjedna. U ovome trenutku najviše slušam country klasike Johnny Casha, ali i F-1 Trillion od Post Malone. Postao sam opsjednut pjesmom M-E-X-I-C-O. Osim country glazbe slušam i Pop Smokea i Teya Doru (smijeh).

Zasigurno je u životu bilo i uspona i padova. Kako pristupate konceptu neuspjeha i koje ste lekcije naučili iz vlastitih iskustava?

Da, još uvijek se borim s neuspjesima, ali nisam siguran koliko uspješno (haha). Ne znam, neuspjesi znaju ostaviti dobar trag na meni, ali istovremeno, nakon kratkog vremena postanu gorivo za daljnji rad. Nisam siguran da li je to zdravo jer ih koristim nekako u inat - "e sad ćeš ti vidjeti šta ja mogu". To zvuči dobro, ali mislim da dugoročno ipak možda nije. Zvuči mi kao emocionalna nezrelost. Netko smiren i na nekoj visokoj duhovnoj razini sigurno ne bi imao potrebu dokazivati se drugima, a ni sebi.



that would disrupt family harmony. I've heard before that families who work together face a specific set of challenges, but as I said, I've yet to face them.

In addition to being a singer-songwriter, you also write songs for others. With whom have you had interesting collaborations?

My recent and very dear experience was working with the Rijeka-based metal band, Keops. We wrote an exciting metal anthem together. This was a unique and special collaboration, because I had already known the guys, so it wasn't that typical cold relationship where the author and band barely communicate, but just offer and take or don't take a product. Most of the time, songwriting is a lonely and peaceful process – far from the romanticised scenes portrayed in films.

Which Istrian musicians would you highlight, and who would you like to work with?

Alen Vitasović, Gustafi, and Tamara Obrovac. They all represent Istrian heritage, or at least the Istrian spirit, through their music. They're witty, genuine, and talented. I'd be happy to work with any of them.

If you could call anyone tomorrow morning and say, "Let's make an album or a song," who would it be?

Twenty One Pilots sounds like a fantastic idea. Even if not for a collaboration, I'd love to get inside their heads, understand their process, and learn as much as I can. But, I have to admit, collaborations don't excite me as much as they used to. I'd be just as happy working with Grše or Gojira, honestly, it's all good (laughs). I tend to dream about other things more than thinking about collaborations. They used to get me really hyped, but often I'd end up feeling disappointed, like no artist truly reached their full expression and more was sacrificed than gained, just for the sake of a project.

What do you listen to for your own pleasure?

That changes from week to week. At the moment, I'm really into country classics like Johnny Cash, but also "F-1 Trillion" by Post Malone. I've become obsessed with the song "M-E-X-I-C-O". Apart from country music, I'm also listening to Pop Smoke and Teya Dora (laughs).

Life certainly comes with its ups and downs. How do you approach the concept of failure, and what lessons have you learned from your own experiences?

Yes, I'm still grappling with failures, although I'm not sure how successfully (laughs). Failures often leave a mark on me, but after a while, they turn into fuel for more work. I'm not sure how healthy that is, as I tend to use it out of spite – "now you'll see what I'm capable of". That might sound good, but I think, in the long run, it probably isn't. It feels like emotional immaturity. Someone who's calm and at a higher spiritual level wouldn't feel the need to prove anything to others, or even to themselves.





Koliko često stanete i osvrnete se na ono što vas okružuje?

Rijetko ili nikako. Nažalost, to je nešto s čime se borim - nikako nisam zadovoljan. Da mi je netko ovaj život ponudio prije godinu dana, pucao bi od veselja i odmah bi potpisao, ali sada pohlepa traži više. Trudim se osvrnati se na lijepo što se događa oko mene, ali moram još puno raditi na tome. Konstantno gledam u budućnost, a ona nikada neće doći.

Danas s odmakom kako gledate na Doru, Eurosong i sve što se dogodilo u vrlo kratkom roku?

Nisam imao priliku zaista stati i osvrnuti se na sve što se dogodilo, ne znam ni da li ću uskoro imati priliku. Žurimo s jednog spota na drugi, s jedne suradnje na drugu i s jednog koncerta na drugi. Sve te poslovne obaveze, uz one privatne, uzimaju puno vremena i fokusa. Doduše nikad se u životu nisam previše osvrtao na išta. Nisam romantizirao, niti oskrnuo prošle događaje, nekako sam uvijek zabrinut radi budućnosti.

Kako introvertna osoba izađe na stage i postane netko drugi?

Meni se to dogodi sasvim normalno i prirodno bez ikakve kontemplacije ili razmišljanja. Možda u meni čuči neka moja druga strana koja u tim posebnim trenucima može izaći van. Iako, i kada nastupam osjećam se napetim, izloženim - ne u trenutku kada pjevam i plešem, već između pjesama kada moram nešto pričati. Stvarno ne volim to. (smijeh)

Kako se nosite s neizbježnim promjenama u životu?

Za sada mi se čini OK, ali premalo je vremena prošlo, a previše toga se dogodilo da bih ja išta u potpunosti razumio i stavio u perspektivu. Čini mi se da se nosim dobro, no to ćemo tek saznati. Spoznao sam neka svoja ograničenja. Nastojim što više upoznati sebe. Zaintrigiran sam vlastitim instiktivnim reakcijama na nove, nepoznate situacije, ali više od toga ne mogu reći - imam hipoteze, ali ne i zaključke.

Kako najviše provodite vrijeme?

Cijela 2024. je bila radna - snimanja, probe, nastupi. Nimalo glamurozno, već naporno - prljavo čak. (smijeh) Priželjkujem pauzu i povratak rutinama.

Kako je uopće nastao pseudonim?

Eureka moment - ništa pametno ili promišljeno. ▽

How often do you stop and reflect on what's around you?

Seldom, if ever. Unfortunately, that's something I struggle with - I'm never quite satisfied. If someone had offered me this life a year ago, I'd have burst with excitement and signed on the spot, but now greed demands more. I try to appreciate the good things happening around me, but there's still a lot of work to be done. I'm constantly looking to the future, but the future never really arrives.

Looking back, how do you feel about Dora, Eurovision, and everything that's happened in such a short time?

I haven't had the chance to really stop and reflect on everything that's happened, and I'm not sure I'll have that opportunity any time soon. We're rushing from one music video to the next, from one collaboration to another, and from concert to concert. All these professional commitments, along with personal ones, take up a lot of time and focus. However, I've never really looked back on much in my life. I haven't romanticised or tarnished past events, I've always been more concerned with the future.

How does an introverted person step onto the stage and become someone else?

For me, it happens quite naturally and without much thought or contemplation. Maybe there's another side of me that's able to come out in those special moments. Although, even when I'm performing, I feel tense and exposed - not when I'm singing and dancing, but in those moments between songs when I have to talk. I really don't enjoy that (laughs).

How do you cope with the inevitable changes in life?

So far, I think I'm doing fine, but too little time has passed and too much has happened for me to fully understand or put things into perspective. I feel like I'm managing well, but we'll see. I've come to recognise some of my limitations. I'm making an effort to get to know myself better. I'm intrigued by my instinctive reactions to new, unfamiliar situations, but I can't say much more than that - I've made a few hypotheses but reached no conclusions yet.

How do you spend most of your time?

All of 2024 has been nothing but work - recordings, rehearsals, performances. Nothing glamorous, but rather exhausting - almost dirty (laughs). I'm really longing for a break and getting back to some routines.

How did the pseudonym come about?

It was a eureka moment - nothing clever or well thought-out. ▽

DEKLIĆ

Korijeni u zemlji, priče u vinu
Roots in the Soil, Stories in the Wine

Svakodnevno trčanje kroz vinograde, promatranje kako se grožđe pažljivo bere i obrađuje, učenje o strpljenju i ljubav prema svakom detalju, ali i odgovornost prema obiteljskom nasljeđu, samo su neke od situacija koje Davidu, Dini i Luciji Deklić bude sjećanja na djetinjstvo. I to, prema njihovim riječima, najljepše djetinjstvo koje su im pružili nono Konstantin i otac Marino. Prisjećaju se i rečenice koju su im uvijek govorili - svaka loza ima svoju priču, a na nju treba paziti kao da je dio obitelji.

Obiteljski posao počinje zapravo još davne 1920. godine kada su Konstantinov otac i stric postavili temelje onoga što se danas naziva vinarija Deklić. Nemjerljiva uloga nona, i danas vitalnog u svojoj 84. godini, dovela je do toga da ova obitelj ne radi samo obične boce vina, već je u njih satkana sva povijest i ljubav prema zemlji, vinovoj lozi i tradiciji.

Running through the vineyards every day, watching the careful harvesting and processing of grapes, learning about patience, and developing a love for every detail and a deep sense of responsibility towards the family legacy – these are just some of the childhood memories for David, Dino, and Lucija Deklić. These were the happiest days, they say, thanks to their grandfather Konstantin and father Marino. They recall the words they often heard – every vine has a story of its own and should be nurtured as if it were part of the family.

The family business dates back to 1920, when Konstantin's father and uncle laid the foundation for what today is known as the Deklić Winery. Their grandfather Konstantin, now still vital at the age of 84, has had an invaluable role in this family producing not just ordinary wine, but instilling it with history and love for the land, the vine, and tradition.





- Raditi i živjeti u vinogradu. To je ono što odlikuje našu obitelj, ali ujedno opisuje naše vino. Za dugovječnost vinarije, koja danas broji 104 godine, najzaslužnije su upravo snažne obiteljske veze. One ne spajaju samo članove uže obitelji koji vrijedno rade u vinogradima, već i sve naše partnere i kupce, koji su prepoznali rad, ljubav i kvalitetu – govori četvrta generacija obitelji Deklić – David, Dino i Lucija.

Kada uđete u svijet obitelji Deklić, osjećate se kao da kročite u živo naslijeđe. Četiri naraštaja ove obitelji isprepleteni su ljubavlju prema vinovoj lozi i dubokom poštovanju prema zemlji. Prvu generaciju činio je nono Marko, zajedno s bratom Antunom, koji je preuzeo očinsku figuru i prenio radne navike Konstantinu. Zasadili su prve trsove malvazije na obiteljskim zemljištima, a njihova vizija i ljubav prema zemlji postavili su temelje obiteljske tradicije. Drugu generaciju predvodio je Konstantin, uz nonu Gracijelu, koji je bio pokretač svih aktivnosti - od sadnje, berbe, prerade pa sve do širenja vinograda. Marino Deklić, treća je generacija, pod čijim se imenom počinje buteljirati vino i uvoditi moderna tehnologija u proizvodnji.

Nesumnjivo, ljubav prema lozi i vinu ukorijenila se u srž svakog člana obitelji Deklić, pa tako i na Davida, Dinu i Luciju koji nastavljaju posvećenost marljivom radu, strpljenju i poštovanju prema zemlji, kao i strast prema stvaranju vrhunskog vina. David, obiteljski enolog, zadužen je za čaroliju koja se događa u bocama. Brat Dino je taj koji brine da svaka boca pronade svoj put do vinskih ljubitelja diljem svijeta, dok je sestra Lucija srce

“Working and living in the vineyard. This is what defines our family but it also describes our wine. The longevity of the winery, which now spans 104 years, is largely due to our strong family bonds. These bonds connect not only the immediate family members, who work hard in the vineyards, but also all our partners and customers, who have recognised the dedication, love, and quality we put into our wine,” say the fourth generation family members – David, Dino, and Lucija.

When you enter the world of the Deklić family, it feels as though you are stepping into a living heritage. The first generation was their great-grandfather Marko and his brother Antun, who assumed a paternal role and passed on the work ethic to grandfather Konstantin. They planted the first Malvazija vines on family land, and their vision and love for the land laid the foundations for the family tradition. The second generation was led by grandfather Konstantin and grandmother Gracijela, who initiated all activities – from planting, harvesting, and expanding the vineyards to wine processing. With father Marino Deklić, the third generation, wine began to be bottled under family name, and modern technology was introduced into the production process.

Undoubtedly, the love for the vine and wine has taken root in every member of the Deklić family, including David, Dino, and Lucija, who carry on the torch for producing top-quality wine with hard work, patience, and respect for the land. David, the family’s oenologist, is responsible for the magic that happens



i duša degustacijske sale, lice koje prvo susrećete kad kročite u prostor ispunjen mirisom vina i tradicijom.

No, nitko od njih ne radi samostalno.

- Sva vina, prije nego što ugledaju svoje svjetlo dana prolaze kroz strogo odobrenje Konstantina, čije mudre oči i danas imaju posljednju riječ. Njegovo iskustvo, zajedno s ocem Marinom, čine Vina Deklić onim što su danas – savršeni spoj tradicije i inovacije, obitelji i strasti – govore nam.

Kad se spoje tradicija i inovacija, u priči obitelji Deklić, nastaje impozantni i uskoro jedan od najvećih vinskih podruma u Istri. Neće to biti klasičan vinski podrum niti po svome izgledu niti po svojoj veličini. Za njih je to, kažu, obiteljsko nasljeđe jer priča o podrumu ponovo vuče korijene od samog početka proizvodnje vina. Izgradnja novog podruma projekt je svih generacija. Objekt će na jednom mjestu sadržavati najsuvremeniju vinariju, vidikovac odakle se vidi more i Alpe i ono najvažnije, pogled na vinograde koji najbolje prikazuju napredak i rad svih generacija zajedno. Upravo će taj podrum biti način da se prenese nasljeđe u fizički oblik - nešto što će ostati kroz generacije.

- Kad gradite nešto ovakvo, znate da ne gradite samo zgradu, već gradite uspomene, budućnost, nastavak jedne priče. Svaki zid, svaki stup podruma nosi težinu snova, nade i ljubavi prema zemlji i obitelji. To je emocionalno nasljeđe, duboko povezano s našim korijenima - ističe Marino te priznaje kako mu se istovremeno isprepliću osjećaj ponosa i poštovanja.

in the bottles. His brother Dino ensures that each bottle finds its way to wine enthusiasts around the world, while their sister Lucija is the heart and soul of the tasting room, the first face you see as you enter the scented realm of wine and tradition.

Yet, none of them work in isolation.

“All wines, before seeing the light of day, must pass the strict inspection of grandfather Konstantin, whose wisdom still has the last word. His experience and that of our father Marino is what makes Deklić Wines what they are today – a perfect blend of tradition and innovation, of family and passion.”

When family tradition and innovation come together, they create an impressive and soon-to-be one of the largest wine cellars in Istria. It won't be a typical wine cellar, either in its appearance or size. For them, it's a family legacy, they say, as the story of the cellar goes back to the

very beginnings of their wine production. The construction of the new cellar is a project for all generations. The facility will house the most modern winery, a viewing terrace from which you can see both the sea and the Alps, and most importantly, a view of the vineyards that best reflect the progress and work of all the generations together. This cellar will be a way to translate their heritage into a physical form – something that will last for generations.

“When you build something like this, you know that this is not just a building; you're building memories, the future, the continuation of a story. Every wall, every pillar of the cellar carries

Obiteljska priča koja živi i raste, spremna da se prenese na buduće generacije

A family story that lives on and grows, ready to be passed on to future generations

LIJEVO: Deklići u novoizgrađenom podrumu
DESNO: Dino vodi stalnu brigu o vinogradima

LEFT: The Deklić siblings in the newly built cellar
RIGHT: Dino takes constant care of the vineyards





- Vidjeti kako se snovi naše obitelji doslovno ukopavaju u zemlju i oblikuju nešto tako monumentalno ispunjava vas nevjerojatnom zahvalnošću. Za mene, ovaj podrum nije samo poslovni prostor, već spona između prošlih i budućih generacija. Znajući da će ovaj podrum stajati kao podsjetnik na sve što smo postigli i sve što će tek doći, donosi mi osjećaj mira. To je naš trag u vremenu – ponosno govori Marino.

Tim u kojem svatko doprinosi na svoj način stvara vino koje je više od proizvoda – to je zajednički trud, znanje i ljubav prema zemlji. David naglašava kako upravo taj timski rad unutar obitelji, gdje se svi međusobno oslanjaju i podržavaju, donosi posebnu energiju, pa vino na kraju nije samo rezultat vještine, već i dublje povezanosti s tlom, vinogradima i svakim članom obitelji.

- Kroz svaki gutljaj možete osjetiti tu predanost. Naša vina imaju karakter jer su nastala iz ljubavi i poštovanja prema tradiciji, ali i zbog naše želje da stalno napredujemo. Svaka boca odražava

the weight of dreams, hopes, and love for the land and family. It's an emotional legacy, deeply tied to our roots," Marino points out, admitting that he is filled with a mixture of pride and awe.

"To see our family's dreams take material shape in the ground and form something so monumental fills you with immense gratitude. For me, this cellar isn't just a place of business but a link between past and future generations. Knowing that this cellar will stand as a reminder of everything we've achieved and everything that is yet to come brings me a sense of peace. It's our mark in time," Marino says proudly.

A team where everyone contributes in their own way creates wine that is more than just a product – it's the result of collective effort, knowledge, and love for the land. David emphasises that it is precisely this teamwork within the family, where everyone relies on and supports each other, that brings a special energy. As a result, the wine is not just a product of skill, but also a deeper connection to the soil, the vineyards, and each member of the family.

ne samo našu stručnost, već i emocionalnu povezanost koju imamo s procesom, od sadnje vinove loze do finalnog proizvoda – priča nam David.

Svoje obiteljsko nasljeđe pretočili su i u jedno od svojih vina - Deklić Familia - koje, kažu, podsjeća najviše na njihovu obitelj, odnosu prema zemlji i podneblju odakle dolaze.

- Najveći izazov kroz vrijeme bio je stvoriti vina koja će biti prepoznatljiva i dobra, ne samo nama kao proizvođačima, i koja ćemo uspjeti prilagoditi za tržište kako bi postali prepoznatljiv brend. Vina Deklić već su bila poznata na tržištu ali ono što smo mi, kao četvrta generacija htjeli, bilo je iskoristiti to bogato nasljeđe koje nam je obitelj ostavila, te iskoristiti maksimalno resurse za što kvalitetniji proizvod – govore nam David, Dino i Lucija.

LIJEVO: David provjerava kvalitetu vina
DOLJE: Uvijek nasmijana Lucija ispred nove kušane

LEFT: David checks the quality of the wine
BOTTOM: Always cheerful, Lucija stands in front of the new tasting room

“With every sip, you can feel that dedication. Our wines have character because they’re born out of love and respect for tradition, but also from our desire to constantly improve. Every bottle reflects not only our expertise but also the emotional bond we have with the process, from planting the vine to the final product,” David tells us.

They say that one of their wines – Deklić Familia – best reflects their family and their relationship to the land and their region. “The greatest challenge over time has been creating wines that are both recognisable and good, not just for us as producers, but wines that we could adapt to the market and turn into a recognisable brand. Deklić Wines were already well-known in the market, but what we, as the fourth generation, wanted was to use the rich legacy left by our family and make the most of the resources for the highest quality product,” say David, Dino, and Lucija.

The most important lessons passed down from generation to generation are credited to their grandfather. He passed on to his grandchildren the philosophy of family work and traditional values.





Za najvažnije lekcije koje su se pnosile s koljena na koljeno zaslužan je nono. Prenio je na svoje unuke filozofiju obiteljskog rada i tradicionalne vrijednosti.

- Vrijednosti koje je nono Konstantin prenio na nas pokazale su se kao dragocjene i vrijedne. Naučio nas je kako se prilagođavati vremenu u kojem živimo uz spretnost i prihvaćanje promjenama. Naučio nas je disciplini i odgovornosti kako prema sebi tako i prema drugima – ponosno ističu.

Ne čudi stoga kako je jedna etiketa malvazije nazvana upravo po njemu - Konstantin, i koja je nedavno osvojila platinastu medalju na Vinistri. Kad podignu čašu, ne samo da slave uspjeh vinarije, nego i trud, znoj i ljubav njihovih predaka.

- To nam je stalan podsjetnik da autentičnost i korijeni moraju ostati netaknuti, čak i dok se razvijamo i rastemo. Kad vidimo kako su trud i strast pretočeni u ovu bocu koja nosi ime našeg djeda, osjećamo ponos, zahvalnost i obavezu da nastavimo tu priču za iduće generacije – zaključuju David, Dino i Lucija Deklić. ▽

"Jubav je ljubav, ono što voliš to i njeguješ"

– nono Konstantin

"Love is love; you nurture what you care for"

– grandpa Konstantin

"The values that our grandfather Konstantin instilled in us have proven to be invaluable. He taught us how to adapt to the times we live in, with both skill and acceptance of change. He taught us discipline and responsibility, both to ourselves and to others," they proudly point out.

It's no wonder, then, that one of their Malvasia wines is named after him – Konstantin – which recently won a platinum medal at the Vinistra Fair. When they raise a glass, they not only celebrate the success of the winery but also the hard work, sweat, and love of their ancestors.

"It's a constant reminder that authenticity and roots must remain intact, even as we grow and evolve. When we see the hard work and passion poured into this bottle bearing our grandfather's name, we feel pride, gratitude, and the obligation to continue the story for future generations," conclude David, Dino, and Lucija Deklić. ▽

GORE: Tri generacije za istim stolom - s lijeva na desno mama Ema, David, nono Konstantin, Lucija, nona Gracijela, Dino, tata Marino

TOP: Three generations at the same table - from left to right mom Ema, David, grandpa Konstantin, Lucija, grandma Gracijela, Dino, dad Marino



Pansion & Restaurant KOLO

Mjesto sa srcem i dušom *A Place with Heart and Soul*

Svega 4km od Novigrada, u malom selu Kršin, sakrio se Pansion & Restaurant Kolo - oaza kreativne kuhinje i odmora u posvemašnjem miru. Danas je Kolo pravi mali biser novigradske ponude, no kada su 1980. godine otvorili vrata svojim prvim gostima, mnogi su bili skeptični prema poduhvatu. Naime, Vlado i Jagoda Božić su tijekom sedamdesetih uspješno vodili mali bar u centru Novigrada, u lučici Mandrač, pa je sve začudila ideja da odu iz grada. Kolege ugostitelji su im govorili kako su ljudi i da to neće funkcionirati. Nerazumijevanje za njihovu viziju nije bilo čudno u to doba.

- Krajem sedamdesetih roditeljima se pružila prilika da kupe kuću izvan Novigrada. U to vrijeme nije sve bilo tako povezano i blizu kao danas, putevi nisu bili asfaltirani, pa se do Novigrada nije moglo stići brzo, a i gosti su dolazili na obali, nije se išlo u unutrašnjost - govori o počecima Ivan Božić, njihov sin koji zadnjih 15 godina vodi obiteljski posao, zajedno sa poslovnom i životnom partnericom Mijom Berneš.

- Tata je svoju karijeru u ugostiteljstvu započeo kao pizza majstor. Bio je prvi pizzaiolo u prvoj pizzeriji u Jugoslaviji. Poslije su u Novigradu otvorili bar i uglavnom radili s lokalnim ribarima i pokojim turistom. Posluživali su pića i povremeno skuhali nešto riblje što bi im ribari svježe donijeli - prepričava Ivan početke

Just 4 km from Novigrad, nestled in the small village of Kršin, lies Pension & Restaurant Kolo – an oasis of creative cuisine and peaceful rest. Today, Kolo is a gem of Novigrad’s gastro and accommodation offer, but when it first opened in 1980, the venture was met with considerable scepticism. Vlado and Jagoda Božić,

who successfully ran a small bar in Novigrad’s marina known among locals as Mandrač, surprised many by deciding to move away from town. Fellow restaurateurs even called them mad, warning them that the plan should fail. Such lack of vision was not unusual for the time.

“In the late seventies, the opportunity arose for my parents to purchase a house outside Novigrad,” recounts their son Ivan Božić, who has managed the family business for the past 15 years alongside his life and business partner, Mia Berneš. Back then, the area wasn’t as connected, roads were dirt, so getting to Novigrad took time, and tourists generally stuck to the coast, rather than venturing inland.

“Dad started his hospitality career as a pizza chef. He was the first pizzaiolo in Yugoslavia’s first pizzeria. Later, they opened a bar in Novigrad, primarily serving local fishermen

and the occasional tourist, offering drinks and occasionally cooking fresh fish from the day’s catch,” Ivan fondly remembers those early days of Novigrad tourism, when travellers would stay in family homes, mingling with the locals.

**Vrhunac je kad gosti
ne gledaju jelovnik,
dopuštajući kuharu
da se maksimalno
kreativno izrazi**

*The culmination is
reached when guests
don’t even look at the
menu, but give the
chef his full creative
freedom.*



● KOLO
45.35426, 13.59260

turizma u Novigradu, u vrijeme kada se turiste smještalo u sobama obiteljskih kuća i kada su se domaćini i turisti međusobno družili i upoznawali.

Na početku je Kolo bilo zamišljeno kao istarska konoba u kojoj se poslužuju isključivo istarska tradicionalna jela, no uz sve veću posjećenost otvorila se potražnja i za ribljim jelima, ali i pizzama.

- Kolo je tih godina bila jedna od najpoznatijih pizzerija i konoba s odličnim ribljim specijalitetima. Ljudi su u redovima čekali svoje mjesto. Bilo je stotinjak sjedećih mjesta i sva su uglavnom stalno bila popunjena. Bile su to nevjerojatne godine - prisjeća se mama Jagoda, koja je bila glavna u kuhinji i na čiju su paštu s jastogom mnogi prelazili stotine kilometara.

- Odrastao sam u restoranu gledajući mamu kako s velikom strašću kuha svoja najbolja jela, i tatu kako najgalantije servira sve što bi ona skuhalo. Bio je izvrstan konobar, jednostavno je znao s ljudima. Odrastao sam u toj prekrasnoj sinergiji - prisjeća se Ivan.

- Kao teenager sam pomagao u restoranu - skupljao tanjure, prao čaše, sve što je trebalo. Kad je došlo vrijeme srednje škole, za

mene je jedini logičan izbor bilo ugostiteljstvo, te sam se odlučio za smjer kuhar - govori o odrastanju Ivan i dodaje kako je s tatom često konobario i učio posao.

- Sjećam se kako bi više puta pomaknuo sve sa stola kojeg nisam dobro složio i tjerao me da sve ponovim. Svi noževi i vilice su morali biti isto udaljeni, svaka čaša na točnoj poziciji, u milimetar. Stolnjaci i nadstolnjaci savršeno ravni s kutevima kao da su ravnalom mjereni. Bez obzira što je Kolo bila konoba vodilo se računa o svakom detalju kao u najfinijem i najboljem gradskom restoranu, gdje su konobari držali desnu ruku iza leđa, a u lijevoj ubrus, pristupajući gostu s mnogo poštovanja i profesionalnosti. Zauvijek ću tati biti zahvalan što me naučio važnosti pristupanja gostu s mnogo galantnosti. Mislim da toga danas nedostaje u velikoj mjeri - priča Ivan Božić o tati koji je 2012. prerano preminuo.

Tijekom godina mnoge su se stvari u Kolu mijenjale, ali ključna stvar je ostala - ljubav prema ugostiteljstvu. Kako kažu Mia i Ivan, ugostiteljstvo je način života u kojem su privatni

DESNO: Prostor koji gostima pruža mir i udobnost doma
GORE DESNO: Ivan i Mia
- životni i poslovni partneri

DESNO: A place where guests can enjoy the peace and comfort of home
TOP RIGHT: Ivan and Mia - life and business partners





Originally, Kolo was envisioned as a traditional Istrian tavern serving authentic regional dishes only. But as its popularity grew, the demand for fish dishes and pizzas followed. Kolo quickly became one of the area's best-known pizzerias and taverns with excellent seafood. People would wait in long lines one of about a hundred available seats. "These years were incredible," recalls Jagoda, the family's matriarch, whose lobster pasta became a signature dish worth travelling hundreds of miles to enjoy.

"I grew up in the restaurant, watching my mother cook her finest dishes with passion, and my father serving them with flair. He was a brilliant waiter; he just knew how to make people feel welcome. This beautiful synergy was the backdrop of my childhood," remembers Ivan. As a teenager, he helped out by clearing plates and washing glasses, anything that needed doing. "When time came for high school, hospitality was my natural choice, and I opted to train as a chef."

Ivan also fondly recalls his father's mentorship, sometimes moving all the items off a poorly set table, making him reset it to perfection. Every knife and fork had to be equidistant, each glass in its precise position. Tablecloths and napkins had to be perfectly even, corners aligned as if measured. Even though Kolo was a tavern, every detail was managed as if it had been the finest city restaurant, with waiters holding their right hand behind their back, napkin in their left, approaching guests with respect and pride in profession. I will forever be grateful to my father for

i poslovni život neodvojivi. Prvo proširenje i adaptacija bila je 2007. godine kada su odlučili sagraditi sobe i cijelu priču proširiti u pansion.

- Primijetili smo kako ljudi sve više imaju potrebu maknuti se iz gužve obalnog turizma, a obzirom je Kolo smješteno uz rub šume, pružanje smještaja pokazalo se kao pun pogodak. Od početka funkcioniramo kao B&B. Doručak je u sklopu smještaja, dok su ostali obroci dostupni u restoranu - kaže Mia, koja je zadužena za odnose s gostima. Dodaje kako im se gosti rado vraćaju, pa imaju i one vjerne koji su im praktički postali obitelj.

Svega deset godina poslije, 2018. godine, odlučili su renovirati konobu i dati joj posve novu dimenziju. Smatrali su da je nakon dugih 38 godina zaslužila potpunu promjenu. Angažirali su cijenjenu dizajnericu interijera uz koju su, zadovoljno ističu, realizirali sve svoje vizije. Naumili su stvoriti restoran gdje će gostu pružiti mir i osjećaj da se nalazi u dnevnom boravku, uz dobru hranu i ugodnu glazbu. S realizacijom renovacije pojavili su se i novi izazovi i potrebe za izmjenama, pa je Jagoda odlučila

teaching me the elegance of welcoming guests.

Over the years, many things have changed at Kolo, but the core – love for hospitality – has remained. As Mia and Ivan explain, hospitality is a way of life seamlessly blending personal and professional. The first expansion came in 2007, when they built guest rooms and expanded to offer full board. “We noticed more and more people wanted a break from the hustle at the coast, and Kolo’s edge-of-the-woods location turned out to be a perfect spot to do that. We’ve operated as a B&B from the start, and the restaurant was already serving the other meals,” says Mia, who manages guest relations. She adds that they enjoy their loyal customers, some of whom have practically become family.

A decade later, in 2018, they decided to renovate the tavern and give it a new dimension. After 38 years, they felt it deserved a complete makeover. They engaged a renowned interior designer, who helped them bring all their visions to life. They aimed to create a restaurant where guests could find peace, a homely atmosphere with good food and pleasant music. With the renovation, new



DESNO: Ivan se najbolje osjeća u kuhinji

SKROZ DESNO: Briga o gostima je Mijin posao

RIGHT: Ivan feels best in the kitchen

FAR RIGHT: Taking care of the guests is Mia's job

kako je došlo vrijeme da se makne iz kuhinje i posveti spravljanju doručaka koji je raduju, a Ivan je odlučio da sve što izlazi iz kuhinje mora imati njegov osobni potpis. Iste godine u Kolu su odlučili postati adults only smještaj i restoran.

- Naša filozofija se temelji na hedonizmu, a njega vidimo u mirnom okruženju, gdje se čuje cvrkut ptica i vlada mir. Odmor bez stresa - složni su Mia i Ivan.

Kolo je poznato po Ivanovim kulinarским kreacijama, a da uđe u svijet kuhanja prvenstveno ga je inspirirala mama koju je čitav život gledao među loncima i tavama.

- Istarska tradicionalna kuhinja je siromašna kuhinja koja može postati jako kreativna s kvalitetnim lokalnim namirnicama koje su nam dostupne. Ne nalazi se slučajno riba list iz ušća rijeke Mirne na kartama najboljih restorana diljem svijeta, ili kapešante iz novigradskog akvatorija. Okruženi smo najboljim što nam more i naša istarska zemlja mogu pružiti, a ja se trudim iz dana u dan neko tradicionalno jelo modernizirati – priča Ivan koji se dobro sjeća prvog jela koje je napravio kao kuhar - pašta s jastogom prema maminom receptu. To je jedini tanjur koji nimalo ne pokušava promijeniti, jer kako kaže, to je mamino nasljeđe i točno takav mora ostati.

Talijanska kuhinja i tamošnji kuhari Ivanu su najveći uzor, vječna inspiracija, pa ne čudi što ga najviše raduje priprema tjestenina.

- Može ih napraviti na tisuću načina, i ovisno o namirnicama koje su tog trenutka na raspolaganju pašta može promijeniti tisuću lica. Voli eksperimentirati s okusima i namirnicama - ponosno ističe Mia.

- Oboje obožavamo jesti po restoranima, lijepo je kad te tuđi tanjuri inspiriraju - govori ovaj simpatičan par. ▽

Kolo je autentično mjesto, s autentičnim ljudima

Kolo is an authentic place with authentic people

needs emerged, and Jagoda decided it was time to step back a little and focus on preparing breakfasts only, while Ivan stepped in so that everything coming out of the kitchen should bear his personal touch. That same year, Kolo became an adults-only boarding and restaurant.

“Our philosophy is all about hedonism, which we see as being surrounded by tranquillity, birdsong, and quiet – a stress-free retreat,” say Mia and Ivan.

Kolo is known for Ivan’s culinary creations, and his initial inspiration for cooking came from watching his mother, constantly at work among pots and pans.

“Traditional Istrian cuisine is humble but that can be quite creative with quality local ingredients we have at hand. It’s no coincidence that sole from the Mirna River estuary and scallops from Novigrad’s waters appear on the menus of top restaurants worldwide. We’re surrounded by the best our sea and land can offer, and every day I try to bring a dash of modern sensibility to a traditional dish,” Ivan explains. He vividly remembers the first dish he prepared as a chef – lobster pasta – following his mother’s recipe. It’s the only dish he never alters, calling it his mother’s legacy.

Ivan’s greatest inspiration are Italian cuisine and its chefs, so it’s no surprise that pasta-making gives him the greatest joy.

“There are a thousand ways to prepare it, and pasta can take on countless personalities, depending on the ingredients available. He loves experimenting with flavours and ingredients,” Mia observes, priding in her partner. “We both love eating out. It’s wonderful to find inspiration on somebody else’s plate,” adds the charming couple.

As fans of international cuisine, they enjoy introducing new ingredients or spices into their kitchen. “I like using katsuobushi tuna, black garlic, or bottarga, but always combined with something local, depending on the season,” says Ivan, who, despite his personal preference for meat, feels more creative and adventurous with fish. Every time he visits the fish market and finds fresh mullet or beautiful prawns, he feels a thrill.

“Tradition is present in every dish I create. I don’t want to move away from it. I want to make the most of it, but I also want every dish to have a hint of innovation, whether in the preparation method, an ingredient, or the presentation,” says this creative chef.

They both love it when their guests feel as though they’re visiting their home. That’s precisely what Kolo is – a place where the heart and soul are palpable – Ivan’s heart in the kitchen and Mia’s soul in the dining room. ▽





DELICIA

SLATKO I ZDRAVO SWEET AND HEALTHY

Prije gotovo tri desetljeća jedna obiteljska kuća u okolini Buzeta pretvorena je u manufakturu keksa pod imenom Delicia. No, ne bilo kakvih keksa, već keksa bez šećera – prve takve tvornice u Hrvatskoj. Iza ovog inovativnog poduhvata stoji bračni par Dorijana i Dražen Horvat, koji su krenuli doslovno od nule. Njihova ideja vrlo brzo je postala stvarnost, te se od osnutka 1997. godine uspješno razvijaju, pa danas Delicijine kekse možete pronaći na policama većine trgovačkih lanaca, specijaliziranih trgovina, kao i uz kavu i čaj u restoranima i caffè barovima.

- Radio sam u financijama nekoliko državnih i privatnih poduzeća i moram priznati kako me posao ispunjavao, no želio sam pokrenuti nešto vlastito. Želja da stvorim jedinstveni proizvod na tržištu je bila snažna i Delicia se 1997. godina jednostavno dogodila. Ona bi se dogodila prije ili kasnije i možda bi bilo nešto drugo. Ispali su kekxi – prisjeća se uz osmijeh Dražen svog poduzetničkog početka, inače financijski menadžer po struci.

- Kad smo shvatili kako na našem tržištu nema ovakve vrste keksa, rodila se ideja o zdravim keksima bez šećera – nadovezuje se supruga Dorijana i dodaje kako bez ogromne pomoći obitelji ne bi uspjeli, obzirom su prvi pogon otvorili u prizemlju njenih roditelja, koji su im omogućili podizanje kredita stavivši hipoteku na kuću. Kako stvari obično bivaju povezane, proizvodnja se smjestila u sto četvornih metara prizemlja gdje su Dorijanini djed i baka još davne 1922. godine imali trgovinu i postolarsku radnju Manifattura.

S proizvodnjom su počeli bez ikakvog prethodnog iskustva, kako kažu, nisu znali napraviti ni klasični keks, a kamoli onaj bez šećera. Ipak, korak po korak, učili su i isprobavali, prvo s bijelim šećerom, zatim sa smeđim, a naposljetku su ga u potpunosti izbacili.

Nearly three decades ago, a family home near Buzet was transformed into a biscuit manufacture under the name Delicia. But they made no ordinary type; these were sugar-free biscuits, the first of its kind in Croatia. This innovative enterprise was launched by a Dorijana and Dražen Horvat, wife and husband, who started from scratch. Their put their plan to work quickly, and since the company's founding in 1997, Delicia has flourished. Today, its biscuits can be found on the shelves of major retail chains, specialised delis, and served with tea and coffee in restaurants and cafés.

"I worked in finance for various public and private companies, and although I found the work fulfilling, I wanted to start something of my own. The desire to create a unique product on the market was strong, and Delicia simply happened in 1997.

It would have happened sooner or later – maybe in a different form – but it turned out to be biscuits," recalls Dražen with a smile, a finance manager by profession.

"When we realised there was nothing like these biscuits on the market, the idea of healthy, sugar-free biscuits was born," continues his wife, Dorijana, adding that without their family's immense support, their success wouldn't have been possible.

They opened their first workshop on the ground floor of her parents' home, which secured them a mortgage on the property. As it happened, the 100-square-metre ground floor, where Dorijana's grandparents once ran a grocery and a cobbler's shop in 1922, became a production plant.

They started with no previous experience. As they put it, they didn't even know how to make a regular biscuit, let alone a sugar-free one. Even so, step by step, they learned and experimented, starting with white sugar, then moving to brown sugar, and eventually eliminating it entirely.

**Delicia koristi
isključivo GMO free
sastojke**

*Delicia uses exclusively
GMO-free ingredients*

DESNO: Dorijana i Dražen s ljubavlju rade u svojoj manufakturi, uživajući u mirisu svježe pečenih keksa

SKROZ DESNO: Vlatko prelistava poslovne knjige svog nona iz 1922. godine

RIGHT: Dorijana and Dražen work lovingly in their workshop, savoring the smell of freshly baked cookies

FAR RIGHT: Vlatko is browsing through his grandfather's business books from 1922



- Jedino što smo znali je da u kekse moraju ići kvalitetna domaća brašna, uključujući integralno, smeđi šećer, tamna čokolada u kapljicama, med, kokosovo brašno, kvalitetne biljne masnoće i maslac. Trebalo je savladati tehniku pečenja keksa, a ni pronalazak idealne recepture nije bio jednostavan. Prvi pokušaji bili su prava katastrofa - tijesto je bilo zbijeno, ne bi se lijepo ispeklo ili nije htjelo proći kroz stroj za oblikovanje - uz smijeh se prisjeća Dorijana, po struci učiteljica koja je ubrzo po osnutku tvrtke napustila obrazovni sustav kako bi se isključivo posvetila obiteljskom poslu.

Nastali su prvi uspješni proizvodi Preferans, s maslacem i kukuruznim brašnom, Čokolo sa čokoladom, te Integral rađen s integralnim brašnom, medom i vitaminom B2.

Tek su 2000. napokon došli do pravih sirovina za napraviti prve kekse bez šećera - prirodnu zamjenu za šećer, vlakna iz korijena cikoriije. Tada su nastali IntegraliX ZobeliX i VitaliX keksi, preteče današnje palete proizvoda bez šećera

- Mi svoje kekse radimo od svježeg, „živog“ tijesta. Od zamjesa tijesta do gotovog keksa ne smije proći više od 45-50 minuta, te ga ne možemo spremići i peći sutra jer postane žilavo. Zato su naši keksi tako prhki bez umjetnih dodataka - ističe Dražen, čiji su keksi postali sinonim za zdrave i kvalitetne kekse proizvedene u Istri.

Svi članovi obitelji Horvat zapravo su pravi ljubitelji slastica bez šećera. Dok su sinovi bili mali u kući je obavezno moralo biti nešto od slatkiša,

no kako kažu Horvatovi, uspješno su izbjegavali bombone i lizalice, ali kekse nikako.

- Željeli smo djeci priuštiti zdraviju varijantu uživanja u grickanju slatkiša - kaže Dorijana, i napominje kako je i to bio jedan od razloga kad su pokretali posao.

- Kad smo krenuli, stariji sin Vlatko imao je sedam, a mlađi Marin pet godina. Još uvijek čuvam njihove prve "ugovore o radu", s plaćom od 2,5 do 3 kn po satu (smijeh). Obojica su pomagali i radili vikendima i praznicima kako bi si zaradili džeparac. Nije to bio velik novac, no njima je bilo jako važno da imaju svoje novce. Osim toga, s edukacijske strane je za djecu jako dobro da se mogu uključiti. Ovo je posao koji zahtijeva disciplinu i higijenu, tako da su kroz posao mnogo naučili i stekli pozitivne navike - ponosno o sinovima govori Dražen.

- Vlatko je vrlo brzo počeo aktivno sudjelovati u razvoju poslovanja, prvo pomažući s web stranicom, a potom i s novim poslovnim kontaktima. Na njegovu inicijativu napravili smo i kućicu-kuhinju za sajmove, gdje kekse pečemo na licu mjesta - govori o starijem sinu Dražen i dodaje kako je Vlatko nakon završenog studija i stjecanja iskustva radom u multinacionalnim tvrtkama preuzimao sve veću odgovornost i, s vremenom, postao direktor tvrtke.

- Njegov entuzijizam i vizija nastavili su razvijati naš obiteljski posao, usmjeravajući ga prema suvremenom načinu prodaje i marketinga - nadovezuje se mama Dorijana.





“The only thing we knew was that the biscuits had to contain quality local flours, including wholegrain, then brown sugar, dark chocolate chips, honey, coconut flour, quality vegetable fats, and butter. It took time to master biscuit-baking, and to find the ideal recipe was no small feat. Our first attempts were a complete disaster – the dough was dense, wouldn’t bake evenly, or wouldn’t go through the biscuit moulder,” laughs Dorijana, a teacher by profession, who soon abandoned teaching to fully commit to the family business.

Their first successful products included Preferans, with butter and cornmeal; Čokolo, with chocolate; and Integral, made with whole-meal flour, honey, and vitamin B2.

It wasn’t until 2000 that they finally found the right ingredient to make their first sugar-free biscuits – a natural sugar substitute from chicory root fibre. This led to the creation of IntegraliX, ZobeliX, and VitaliX biscuits, the forerunners of today’s sugar-free product range.

“We make our biscuits from fresh, ‘living’ dough. It takes no more than 45–50 minutes between mixing the dough and baking the biscuit, as we can’t store the dough for the next day without it becoming chewy. This is why our biscuits are so crumbly, free of artificial additives,” explains Dražen, whose biscuits have become synonymous with healthy, high-quality treats made in Istria.

All members of the Horvat family have become enthusiasts of sugar-free sweets. When their sons were young, there always had to be a few treats in the house. Instead of sweets like candies and lollipops, they enjoyed biscuits.

“We wanted to give our children a healthier option for enjoying treats,” says Dorijana, noting that this was one of the incentives to start the business. When we began, our elder son Vlatko was seven and the younger, Marin, was five. I still keep their first ‘employment contracts’ with an hourly wage of 2.5–3 kuna [30–40 cents] (laughs). Both helped out on weekends and holidays to earn pocket money. It wasn’t much, but it meant a lot to them to have their own money. Moreover, getting involved builds quite a character. This job requires discipline and hygiene, so they learned a lot and acquired positive habits through it,” says Dražen proudly.

“Vlatko soon began actively contributing to business development, first helping with the website and later with new business contacts. On his initiative, we’ve set up a show kiosk with a kitchenette where we bake biscuits on the spot at fairs,” Dražen continues and adds that Vlatko took on more and more responsibilities as he graduated and gained experience in multinational companies to eventually take the company’s helm as manager.



- Brat i ja smo često provodili vrijeme u tvornici i nama je to bilo zabavno. Voljeli smo pomagati i biti dio obiteljskog posla – govori o odrastanju Vlatko, koji danas vrlo uspješno vodi tvrtku i nastavlja obiteljsku priču, čija vizija je mala fleksibilna tvrtka koja može napraviti male serije i proizvoditi specifične nišne proizvode. Tako su primjerice ostali jedini proizvođači čajnog peciva bez šećera u Hrvatskoj.

- U svojoj ponudi Delicia danas ima tri linije proizvoda: kekse bez šećera (9 proizvoda), bio kekse bez šećera (4) te proizvode za kupce u HoReCi, gdje je šest proizvoda za ugostiteljstvo, koji se poslužuju uz kavu i druge tople napitke, šest proizvoda koji se poslužuju za doručak, i tri proizvoda za lunch-pakete te kutijice dobrodošlice s četiri pojedinačno pakirana keksa za hotele - govori Vlatko Horvat.

Kroz godine uvedeni je sustav upravljanja sigurnosti hranom FSSC 22000, a bili su i prvi istarski proizvođač hrane i pića s ISO certifikatom.

Razvoj poslovanja pratila je i infrastruktura. Nakon 27 godina rada u kući u kojoj su živjeli nono i nona, u proljeće 2024. godine otvorili su novi pogon na ulazu u Buzet, na 600 kvadrata, u sklopu kojega je i tvornički dućan, gdje gosti svakodnevno mogu degustirati vruće, tek pečene kekse.

. Unatoč unapređenju tehnologije i opremanju proizvodnog pogona, u izradi Delicijinih keksa i dalje je puno ručnog rada. Izrada keksa započinje biranjem sirovina, a sva brašna, osim integralnog, idu i na prosijavanje. Sirovine se potom miješaju u posebnom mikseru za kekse, nakon čega se tijesto ručno ubacuje u stroj koji oblikuje tijesto u kekse. Keksi se kasnije na posebnim kolicima voze u rotacionu peć i kad su pečeni, voze u prostoriju za hlađenje. Da bi sve bilo kako treba, brine osamnaest zaposlenih ljudi. Osim velike pažnje koja se pridaje izradi keksa i njihovom pakiranju, ova šarmantna obiteljska proizvodnja za svakog kupca pripremi i malo iznenađenje.

- Svako pakiranje u sebi ima Misao Dana, lijepu misao koja se ne vidi izvana već je nađete kada otvorite svoj paketić. Posebnost je što su to misli naših vjernih kupaca, a do sada smo zapakirali nekoliko tisuća različitih – za kraj kažu Horvatovi. ▽

LIJEVO: Posljednje tri godine Vlatko je preuzeo operativno vođenje obiteljske tvrtke

DESNO: Obitelj Horvat ispred nove proizvodnje

LEFT: For the past three years, Vlatko has taken over the operational management of the family business

RIGHT: The Horvat family in front of the new production facility

“His enthusiasm and vision continued to develop our family business through modern sales and marketing strategies,” adds Dorijana.

“My brother and I spent a lot of time in the production plant, and we enjoyed it. We loved helping out and being part of the family business,” says Vlatko, who leads the company today, advancing the family legacy. His vision is of a small, flexible company capable of producing limited series and niche products. For example, they remain the only producer of sugar-free tea biscuits in Croatia.

“Today, Delicia offers three product lines: sugar-free biscuits (9 products), organic sugar-free biscuits (4 products), and products for the HoReCa market, featuring six items for hospitality use, six items for breakfast, three items for lunch boxes, and four individually wrapped biscuits for hotel welcome boxes,” explains Vlatko Horvat.

Over the years, they have implemented the FSSC 22000 food safety management system and were the first food and beverage producer in Istria to obtain ISO certification.

The expansion of the business also called for infrastructure development. After 27 years of operating from the family home where the grandparents lived, in spring 2024, Delicia opened a new facility on the access road to Buzet, covering 600 square metres, which includes a factory shop where guests can sample freshly baked biscuits.

Even with state-of-the-art technology and equipment Delicia biscuits are still largely made by hand. Production begins with careful selection of raw materials. All flours, except wholemeal, are sieved, mixed in a special biscuit mixer, and the dough manually fed into a moulding machine. The biscuits are placed on racks, transported to a rotary oven, and later moved to a cooling room. There are eighteen dedicated staff members to ensure everything is as it should be, from production to packaging. Besides, each customer is treated to a small surprise.

“Inside every package we insert a Thought of the Day, a kind message that can’t be seen from the outside. These thoughts come from our loyal customers, and so far, we’ve included several thousand of them,” conclude the Horvats. ▽



FAMILY & TRADITION

SORELLE

ROXANICH

SKLADAN ORKESTAR
HARMONIOUS ORCHESTRA

U srcu Istre, točnije u očaravajućem Motovunu, jednom od najljepših i najočuvanijih srednjovjekovnih istarskih gradova, sestre Rožanić grade svoj svijet. Svijet koji nosi priču o strasti, trudu, tradiciji, zajedništvu i obitelji. Lara, Petra, Sara, Mara, Zara i Tara, ne samo da su sestre, već su i poslovne partnerice, koje se međusobno podupiru, inspiriraju i dijele svoje snove i uspjehe. Njih šestero, uz oca Mladena, s ljubavlju njeguje obiteljsku tradiciju kroz Winery & Design Hotel Roxanich.

In the heart of Istria, in the captivating town of Motovun, one of the most beautiful and best-preserved medieval towns in the region, the Rožanić sisters are building a world of their own. A world that tells a story of passion, hard work, tradition, unity, and family. Lara, Petra, Sara, Mara, Zara, and Tara are not only sisters but also business partners, who support each other, inspire one another, and share their dreams and successes. Together with their father Mladen, they lovingly nurture family winemaking tradition by running the Winery & Design Hotel Roxanich.



● ROXANICH
45.33109, 13.82393

LARA 1/6

Najstarija sestra koja ponosno nosi obiteljsko nasljeđe. Njezina je uloga u obitelji čvrsta i pouzdana - ona je ta koja drži obitelj na okupu. Kad pomisli na vino, za nju to nije samo znanost ili umjetnost, već prekrasna ljubavna priča koja spaja oba svijeta u savršen sklad. Promovira obiteljski brend putujući svijetom. U svakodnevnom radu, spaja preciznost znanosti s kreativnošću umjetnosti, kako bi stvorila vino koje odražava obiteljsku strast i predanost. Lara je elegantna i zrači snagom.

The eldest sister, who proudly carries on the family legacy. Her role is to set a firm and steadfast foundation – she is the one who keeps the family together. For her, wine is not just a science or an art; it's a beautiful love story that unites both worlds in perfect harmony. She travels the world promoting the family brand. In her daily work, she merges scientific precision with artistic creativity to craft wines that reflect the family's passion and dedication. Lara is elegant and radiates strength.



Bez sumnje, svaka od njih donosi svoj jedinstveni sastojak u dobro uhodani obiteljski posao. Dinamika je, priznaju, ponekad i turbulentna, ali upravo u toj energiji pronalaze sklad, gdje se sve na kraju savršeno slaže i dovršava. Svaka od sestara ima svoj svijet, kako u poslu, tako i u privatnom životu.

Najstarija, Lara, u slobodno vrijeme uživa u kazališnim predstavama, koncertima i izložbama. Za nju su to, ne samo trenuci opuštanja, već i punjenje unutarnjih baterija. S druge strane, Petra je ona koja je najdublje uronjena u svijet umjetnosti. Slikarstvo joj je druga profesija, koju nikada ne doživljava kao posao – za nju je to čista strast i užitak. Njezin vjerni pratitelj u umjetničkim pothvatima je sestra Sara, koja dijeli ljubav prema umjetničkom izražavanju. Zajedno slikaju i izrađuju umjetničke instalacije, dok Sara ujedno izrađuje i nakit. Marina ljubav pak pripada gastronomiji, koja je u obitelji poznata kao glavna inovatorica u kuhinji, uvijek spremna eksperimentirati s novim receptima i tehnikama, s posebnim naglaskom na slastice u kojima uživaju njeni najbliži. Zara i Tara, najmlađe od sestara, još uvijek su školarke, no svaka na svoj način iz dana u dan upija razna znanja i navike. Ističu kako rado zajedno putuju, te uživaju u druženju, zajedničkom kuhanju, ali i jednostavnim stvarima poput gledanja filmova ili dugih razgovora uz kavu i čaj.

Vođene vlastitim talentima i interesima svaka je pronašla svoje “mjesto pod suncem” u obiteljskom poslu, nesebično dajući doprinos u razvoju poslovanja. Prateći u stopu oca, Larina je ambicija nastaviti vještinu prirodnog vinarstva kuće Roxanich i prenijeti je sljedećoj generaciji. Obiteljski posao koji su stvorili opisuje kao simbiozu ideja i truda. Njezina uloga u obitelji zasigurno nije lagana. U poslovnom smislu Lara se u potpunosti posvetila vinima, dok je u obiteljskom pogledu njen zadatak, kao najstarije sestre, držati obitelj na okupu.

- Vukla me strast prema vinima i danas sam sretna da je to moj posao koji ujedno obuhvaća prodaju i prezentaciju vina, pa često putujem po svijetu, posjećujem sajmove, vinske i promotivne večere, uvijek tražeći najbolja tržišta i prave klijente. Postoji trenutak kada sam osjetila da vino postaje dio mog identiteta, nešto više od samog obiteljskog posla. Taj trenutak došao je dok sam stajala u vinogradu, okružena zlatnim zrakama sunca, upijajući mirise zemlje, shvativši da vino nije samo proizvod, već živi organizam koji nosi priče, emocije i nasljeđe – priča Lara, te se prisjeća kako je miris podruma obilježio njeno djetinjstvo.

Petra, koja je zadužena za kreativnu stranu i marketing, utjelovljuje umjetnost u obiteljskom biznisu, također svoje djetinjstvo veže uz vinograde i vino.

- Osjećaj zajedništva, povezanosti s prirodom, vrijednim ljudima i procesom stvaranja oblikovao je moju strast prema obiteljskom poslu, a kasnije i prema spajanju umjetnosti i vina - otkriva Petra, za koju će njena starija sestra reći kako je nevjerovatno dinamična i kreativna, uvijek puna energije i novih ideja, koje svi, naposljetku, rado usvajaju.

- Ima posebnu toplinu i nježnost u sebi, koja je čini neopisivo dragom osobom. Istovremeno je izuzetno simpatična, s nevjerovatnim smislom za humor, zbog čega uvijek donosi vedrinu u svaki trenutak - kaže Lara.

Kao art direktorica, Petra brine o vizualnom identitetu i umjetničkom izrazu brenda te stvara jedinstvenu atmosferu koja

Each sister brings her unique ingredient to the well-coordinated family business. The dynamics, they admit, can sometimes be turbulent, yet it's precisely in this energy that they find harmony, as, ultimately, everything aligns perfectly. Each sister has her own realm, both in business and personal life.

The eldest, Lara, enjoys spending her free time at theatre performances, concerts, and art exhibitions. For her, these are not only moments of relaxation but also a way to recharge. On the other hand, Petra is the one most deeply immersed in the world of art. Painting is her second profession, though she never sees it as work; for her it is pure passion and pleasure. Her faithful companion in artistic ventures is her sister Sara, who shares a love of artistic expression. Together, they paint and create art installations, and Sara also crafts jewellery. Mara, meanwhile, is passionate about gastronomy. Known in the family as the main innovator in the kitchen, she's always up for experimenting with new recipes and techniques, desserts in particular, the ones her loved ones enjoy. Zara and Tara, the youngest siblings, are still in school, absorbing different skills and habits in their own way.

PETRA 2/6

Petra je vrlo intuitivna, energična, puna života i pozitivnosti. Ono što vidi i osjeća uvijek na neki način pronađe put do njenog platna. Balansira između apstraktnog i stvarnog. Vinogradi joj često pomažu u shvaćanju kompozicije, dok boje koje koristi dolaze iz prirode. Petra je spoj naizgled suprotnosti, no onih koji stvaraju nešto novo, jedinstveno i nezaboravno.

Petra is highly intuitive, energetic, and full of life and positivity. What she sees and feels always finds its way onto her canvas. She balances between the abstract and the real. The vineyards often inspire her understanding of composition, while the colours she uses are drawn from nature. Petra embodies an unlikely blend of opposites that create something new, unique, and unforgettable.

They note that they enjoy travelling together and spending time cooking. They also enjoy simple pleasures like watching films or long chats over coffee and tea.

Guided by their talents and interests, each sister has found a "place in the sun" within the family business, selflessly contributing to its development. Following in their father's footsteps, Lara's ambition is to continue the art of natural winemaking at the Roxanich estate and pass it on to the next generation. She describes their family business as a symbiosis of ideas and hard work. Her role is challenging, no doubt. In a business sense, Lara is completely devoted to wine, and her task as the eldest sister is to keep the family together.

"I was drawn by my passion for wine, and today I'm happy that it's my job, which includes both sales and wine presentations. This means I often travel the world, attending trade fairs, wine dinners, and promotional events, always seeking the best markets and the right clients. There was a moment when I felt that wine had become a part of my identity, something beyond just the family business. That moment came when I stood in the vineyard, bathed in golden sunlight, absorbing the scents of the earth, realising that wine isn't just a product, but a living organism that carries stories, emotions, and heritage," says Lara, recalling how the scent of the wine cellar marked her childhood.

Petra, responsible for the creative side and marketing, embodies art in the family business. Her childhood memories are also those of the vineyards and wine. "The sense of unity, the connection with nature, hardworking people, and the process



spaja umjetnost, vino i dizajn u hotelu i vinariji. Posebno joj je važno osigurati da svaki element brenda - od etiketa, predstavljanja na vinskim i hotelskim sajmovima, izrade vizuala, promotivnih kampanja - odražava obiteljsku viziju i vrijednosti.

- Svoju umjetnost primjenjujem u svakom segmentu poslovanja. Umjetnost i vino za mene predstavljaju savršen spoj jer oboje nose snažnu emocionalnu dimenziju. Moja umjetnost nalazi svoj put u svijet vina prvenstveno kroz etikete i vizuale koje dizajniram. Kroz dizajn etiketa pokušavam prenijeti tu snagu boja i emocija koje povezujem s našim vinima. Primjerice, u procesu rebrandinga koristili smo motive mojih slika kako bismo stvorili etikete koje ne samo da privlače pažnju, već i pričaju priču o nama i našem vinu. Svaka etiketa je produžetak umjetničkog izraza i ima simboličku povezanost s vinom unutar boce, kao i s našom obiteljskom pričom - dodaje Petra

koja se pretežito bavi apstraktnom umjetnošću, gdje su joj boja i ekspresija ključni elementi kojima želi dočarati sve ono što vino donosi.

- Posebno mi je važno da kroz dizajn prenesem poruku zajedništva, obiteljskih vrijednosti i strasti koju ulažemo u posao, tu jedinstvenu povezanost između tradicije i suvremenosti, preciznosti i slobode izražavanja - govori Petra, koja gostima nudi i poseban nezaboravan art experience - dva sata slikanja uz kušanje vina u podrumu vinarije.

Sestre Rožanić odraz su svega onoga što su im prenijeli njihovi roditelji. Majka im je usadila kreativnost i nevjerojatnu sposobnost organizacije, dok su od oca naslijedile stručnost i ljubav prema detaljima, priča nam Sara, direktorica obiteljskog biznisa, koja se fokusira na strateški razvoj, vođenje svakodnevnih operacija, kao i brigu o viziji.

- Naučile smo cijeniti sve što su i jedan i drugi stvorili. S jedne strane, čvrsto smo povezane s vrijednostima koje su nam prenijeli - strast, predanost, poštovanje prema hrani i piću, to su osnove neizostavne u svemu što radimo. S druge strane, svaka od nas donosi svoj jedinstveni pristup, bilo kroz nove ideje, eksperimentiranje, poslovanje. Trudimo se zadržati autentičnost, ali i unijeti suvremenost. Na taj način uspijevamo održati ravnotežu između očuvanja naslijeđa i stvaranja nečeg novog - kaže Sara, koja s izuzetnom pedantnošću vodi Winery & Design Hotel Roxanich.

- Kao liderica, nevjerojatno je vješta u upravljanju timovima i projektima, uvijek pronalazi učinkovita rješenja i ima izoštren osjećaj za organizaciju. Njena komunikacija je precizna



SARA 36

Sara je radost i entuzijazam. Ona je vizionar i lider, vjetar koji pokreće obiteljsku priču dalje od uobičajenog. Uvijek teži onome što je autentično i neobično. Posjeduje izoštren osjećaj za organizaciju, pritom je precizna, oštroumna, uvjerljiva i odlučna. Istovremeno je zabavna, opuštena i uvijek spremna na nove avanture i najluđe ideje - istražuje nove puteve, ne bojeći se riskirati. Njezin pristup donosi novi život u tradiciju, a njezina autentičnost otvara put za nove promjene.

Sara brings joy and enthusiasm. She is a visionary and a leader, the force that propels the family story beyond the ordinary. She always strives for what is authentic and unusual. With a sharp sense for organisation, she is precise, astute, persuasive, and determined. At the same time, she is fun, laid-back, and always open to new adventures and the wildest ideas - exploring new paths unafraid of taking risks. Her approach breathes new life into tradition, and her authenticity opens doors for refreshing changes.



MARA 4/6

Mara donosi eleganciju i sofisticiranost. Ona je domaćin koji stvara nezaboravne trenutke, priče i uspomene. Svojom pažnjom prema detaljima i toplinom stvara atmosferu gdje se svi osjećaju kao dio obitelji. Emotivna. S radošću dijeli nove kulinarske kreacije. Njena prisutnost ispunjava prostor pozitivnom energijom i iskrenom brigom za druge. Svojim gostima pruža osjećaj topline i zajedništva.

Mara embodies elegance and sophistication. She is the host who fashions unforgettable moments, stories, and memories. With her attention to detail and warmth, she creates an atmosphere where everyone feels like part of the family. Emotional by nature, she joyfully shares new culinary creations. Her presence fills the room with positive energy and genuine care for others, imparting to her guests a sense of warmth and togetherness.

of creation shaped my passion for the family business and later for merging art and wine,” reveals Petra, for whom her older sister says that she is incredibly dynamic and creative, always full of energy and new ideas that everyone eventually adopts. “She has a special warmth and gentleness that makes her an incredibly endearing person. At the same time, she’s extremely likeable and has a fantastic sense of humour that brings cheer to every moment,” says Lara.

As art director, Petra takes care of the brand’s visual identity. Her artistic expression merges art, wine, and design in the hotel and winery. In particular, she takes care that every brand element – from labels and displays at wine and hotel fairs to visual campaigns – reflects the family’s vision and values.

“I incorporate my art into every aspect of the business. Art and wine are the perfect combination for me, as both carry a powerful emotional dimension. My art finds its way into the world of wine, primarily through the labels and visuals I

design. Through label design, I try to convey the power of colours and emotions I associate with our wines. For example, when we rebranded our labels, we took the motifs from my paintings, not only to attract attention but also to tell a story about us and our wine. Each label is an extension of artistic expression and has a symbolic connection to the wine inside the bottle but also to our family story,” adds Petra, who primarily works with abstract art, using colour and brush strokes to evoke everything that wine embodies.

“It’s particularly important to me to convey a message of unity, family values, and the passion we put into our work through design, capturing the unique connection between tradition and modernity, precision and freedom of expression,” says Petra, who also treats their guests with a special and unforgettable art experience: two hours of painting accompanied by wine tasting in the winery’s cellar.

The Rožanić sisters are a reflection of everything their parents passed down to them. Their mother instilled in them creativity and an extraordinary sense of organisation, while their father bequeathed expertise and a love for detail, says Sara, family business manager, who focuses on strategic development, daily operations, and business vision.

“We have learned to appreciate everything our parents created. On one hand, we’re deeply connected to the values they instilled in us. Passion, dedication, respect for food and drink are fundamental to everything we do. On the other hand, each of us brings our unique approach, whether through new ideas, experimentation, or business operations. We strive to maintain authenticity while also embracing modernity. This way, we achieve a balance between preserving our heritage and creating something new,” says Sara, who manages the Winery & Design Hotel Roxanich with meticulous precision.

i oštroomna, što je čini izuzetno uvjerljivom i odlučnom u poslovnim izazovima. Privatno, Sara je potpuno drugačija energija - zabavna, opuštena i uvijek spremna na nove avanture. S njom nikad nije dosadno, jer zrači pozitivom i uvijek je tu kad treba pokrenuti neku novu akciju ili spontani plan. I da, prihvaća svaku našu, pa čak i najluđu ideju – govore u glas o sestri Lara i Petra.

- Što se tiče moje najveće vrline, rekla bih da je to upornost - kad si nešto zacrtam, ne odustajem dok ne ostvarim cilj. To

ZARA 5/6

Zara je vesela, vedra i izuzetno vrijedna. Donosi toplinu i dobru energiju u sve što radi. Voli provoditi vrijeme u prirodi, ali jednako uživa u odlascima u kino s prijateljima. Uvijek ima pozitivan stav i oko sebe širi osmijehe, pronalazeći načine da obične trenutke učini posebnima.

Zara is cheerful, bright, and incredibly hardworking. She brings warmth and good energy to everything she does. She loves spending time in nature but equally enjoys going to the cinema with friends. Always with a positive outlook, she sows smiles around her, finding ways to make ordinary moments special.



mi pomaže kako u poslu, tako i u privatnom životu. Kao manu bi vjerojatno izdvojila perfekcionizam jer se ponekad previše zadržavam na sitnicama i trošim vrijeme na stvari koje možda nisu toliko važne – skromno priznaje Sara.

Kako bi sve skladno funkcioniralo i kako bi istovremeno svaki doživljaj gostima bio jedinstven brine Mara, jer ona je zadužena za prodaju i organizaciju događaja.

- Moji zadaci su organiziranje smještajnih kapaciteta, planiranje raznih događanja poput vjenčanja, poslovnih sastanaka i posebnih proslava. Moja uloga je zapravo osigurati da svaki gost dobije personaliziranu uslugu i nezaboravno iskustvo - kaže Mara koja je nakon studija Međunarodnih odnosa i diplomacije odlučila napraviti zaokret, te otišla usavršavati gastronomiju na Le Cordon Bleu Academy u Londonu.

- Put od slastičarstva do organizacije događanja bio je prirodni razvoj. Kulinarska umjetnost naučila me o važnosti detalja i estetike, što sada primjenjujem u organizaciji događanja. Na svaki događaj gledam kao na priliku da stvorim cjelovito iskustvo, gdje svaki element - od ambijenta do hrane - ima svoju ulogu. Najviše uživam u organiziranju vjenčanja jer su izrazito emotivna i zahtijevaju posebnu pažnju. Iako su mi sada prioriteta prodaja i organizacija, strast prema gastronomiji nikad nije nestala. Povremeno se vraćam kuhinji kroz vlastite kreacije koje dijelim s obitelji i prijateljima – priča nam Mara.

Kad su u pitanju Marini kulinarski specijaliteti, sestrama nije lako izdvojiti jednog favorita, no Sara s oduševljenjem ističe kako je za nju to banana bread na kišni dan.

- Iskreno, sve što Mara napravi je fantastično. Uvijek nas oduševi – kaže Petra i dodaje kako su im najsladši okrajci kad Mara peče torte za nekog drugog.

- Iako nisam osoba koja posebno voli slatko, sve što ona napravi jednostavno je nevjerojatno. Posebno volim njezine kreacije s malinama i jagodama – nadovezuje se Lara.

Baš poput starijih sestara, Zari i Tari vinogradi i priroda oblikuju djetinjstvo pa ne čudi kako se uvijek rado pridružuju u berbi. Tara se posebno veseli zajedničkom druženju, plesanju i pjevanju, dok u podrumu rado pomaže lijepiti etikete na boce i zatvarati vrhove boca voskom. Zara je pak veoma kreativna, baš poput Petre, i uživa u kuhanju što je, kroz smijeh dodaje Mara, sigurno naslijedila upravo od nje.

- Zara je starija i ona često pomaže u raznim poslovima - od kuhanja i konobarenja do slaganja računa i razvrstavanja papirologije. Obje su jako vrijedne i samostalne, što se posebno vidi u njihovom radu - ponosno ističu starije sestre Rožanić i napominju kako rado slušaju savjete i sugestije bez obzira na razliku u godinama.

- Smatramo kako one donose novu energiju i svježije ideje, koje se uvijek trudimo realizirati. Osim toga, obje vole provoditi vrijeme u hotelu, gdje se rado druže sa zaposlenicima i gostima, stvarajući toplu i opuštenu atmosferu. Iako još ne znaju čime se žele baviti u budućnosti, želimo im da si odaberu nešto što će voljeti i u čemu će uživati. Naravno da bi nas veselilo i da se odluče baviti nečim u sklopu obiteljskog posla kako bi nastavili raditi zajedno kao obitelj. Tara i Zara nas uvijek vole nasmijavati i podsjećati da se malo opustimo, jer smo nas četiri starije često previše zauzete, dok su smijeh i igra njima uvijek na prvom

TARA 6/6

Najmlađa sestra. Obožava prirodu i rado se pridružuje berbi. Vesele je zajednička druženja, ples i pjevanje. Njezina prisutnost podsjeća sve na važnost igre i jednostavnost života, a mladost, zaigranost i spontanost podsjeća starije da se opuste, nasmiju i uživaju u svakom trenutku. Izuzetno radoznala, s entuzijazmom koji donosi novu energiju i svježinu u obitelj.

The youngest sister, Tara, adores nature and eagerly joins in the grape harvest. She delights in gatherings, dancing, and singing. Her presence reminds everyone of the importance of play and the simplicity of life, while her youth, playfulness, and spontaneity encourage the older siblings to relax, laugh, and enjoy the moment. Extremely curious, her enthusiasm brings new energy and freshness to the family.

“As a leader with a keen organisational sense, she is incredibly skilled at managing teams and projects and always finding effective solutions. Her communication is precise and insightful, making her exceptionally persuasive and reflecting her decisiveness in response to business challenges. Privately, Sara has a completely different energy – she’s fun, relaxed, and always up for new adventures. With her, things are never dull, as she radiates positivity and is always there to start a new activity or spontaneous idea. And yes, she embraces every idea that we come up with, even the wildest ones,” say Lara and Petra in unison about their sister.

“If I had to name my greatest strength, I would say it’s persistence. Once I set my mind on something, I don’t stop until I reach the goal. This helps me both in work and personal life. As for my greatest flaw, it would probably be perfectionism, as I sometimes get caught up in details and spend time on things that might not be so important,” Sara admits with modesty.

Ensuring that everything runs smoothly and that each guest’s experience is unique is Mara’s responsibility, as she oversees sales and event organisation.

“My tasks include organising accommodation, planning various events like weddings, business meetings, and special celebrations. My role is essentially to ensure that every guest receives a personalised service and an unforgettable experience,” says Mara, who, after studying International Relations and Diplomacy, decided to make a change and pursue culinary training at Le Cordon Bleu culinary school in London.

“The journey from pastry-making to event planning was a natural progression. Culinary art taught me about the importance of detail and aesthetics, which I now apply in event organisation. I see each event as an opportunity to create a complete experience, where every element – from the atmosphere to the food – plays a role. I especially enjoy organising weddings because they are so emotional and require special attention. Although my focus is now on sales and organisation, my passion for gastronomy has never faded. I occasionally return to the kitchen with my own creations, which I share with family and friends,” Mara tells us.

When it comes to Mara’s culinary specialties, the sisters

struggle to pick a favourite, though Sara enthusiastically points out that for her, it’s Mara’s banana bread on a rainy day.

“Honestly, everything Mara makes is fantastic. She always amazes us,” says Petra, adding that the tastiest bites are the cake crusts Mara removes when she bakes for someone else.

“Although I’m not particularly fond of sweets, everything she makes is simply incredible. What I love in particular are her raspberry and strawberry creations,” chimes in Lara.

Just like their older sisters, Zara and Tara have had their childhood shaped by vineyards and nature, so it’s no surprise that they readily join in for the harvest. “Tara looks forward to spending time together, dancing, and singing, and she gladly helps in the cellar to label bottles and seal tops with wax. Zara, on the other hand, is very creative, much like Petra, and enjoys cooking, which,” Mara adds with a laugh, “she undoubtedly inherited from her”.

“Zara is the older one, and she often helps with various tasks – from cooking and waiting tables to putting in order paperwork and accounts. Both are hardworking and independent, which is particularly evident in their work,” say the elder Rožanić sisters, noting that the younger siblings take their advice and suggestions gladly, despite the age gap.

“We believe they bring new energy and fresh ideas, and we



mjestu – govore Lara, Petra, Sara i Mara sa smješkom na licu.

Harmonija koja vlada među sestrama Rožanić očituje se i u liniji vina pod nazivom Sorelle, koja nesumnjivo nosi simboliku njihova zajedništva. Svaka boca iz ove linije odražava jedinstvenu osobnost, karakter i temperament svake sestre, i utjelovljuje sve ono što sestre Rožanić jesu – snažne, različite, a ipak neraskidivo povezane.

Kad Lara pogleda svoj potpis na boci, osjeti ne samo ponos, već i duboku povezanost sa svim što to vino predstavlja.

- Potpis nije samo ime, on je moj osobni pečat na nečemu što je rezultat strasti, rada i predanosti - objašnjava Lara.

Za Petru je lansiranje linije Sorelle bio vrhunac njihovog zajedničkog rada.

- Taj trenutak simbolizirao je našu posvećenost poslu i obitelji. Iako smo čvrsto vezane za tradiciju i želimo njegovati ono što smo naslijedile, jednako tako želimo unijeti i nove ideje koje će nas voditi prema budućnosti - ističe Petra i kaže kako je to zapravo spoj starog i novog, nešto što odražava njihovu sposobnost da ujedine nasljeđe i inovaciju, dok se Sara nadovezuje kako to nije samo vino i etiketa, već izraz povezanosti i energije koja je prisutna u njihovom svakodnevnom životu, a osjeća se kroz svaku notu, miris i okus.

- Ta vina su postala produžetak nas samih. Svaka od nas donosi različitu energiju u obiteljski posao, i ta se raznolikost odražava u našim vinima - zaključuje Mara.

Kad sestre govore o najvažnijim trenucima u obiteljskom poslu, njihovi odgovori odražavaju koliko je posao više od samog proizvoda - za njih je to uistinu život koji žive iz dana u dan.

- Jedan od najposebnijih trenutaka bio je kada smo predstavili nove linije vina s redizajniranim etiketama. Vidjeti reakcije ljudi i kako su prihvatili naš novi vizualni identitet bilo je vrlo emotivno, jer to je rezultat dugotrajnog rada cijele obitelji. Za nas je veliko priznanje kad vidimo da ljudi prepoznaju i cijene trud, jer upravo to simbolizira naše zajedništvo i posvećenost onome što radimo - složne su sestre.

Dok zajedno vode obiteljski posao, sestre svjesno prihvaćaju izazov usklađivanja tradicije s inovacijom, posebno u svijetu prepunom konkurencije, no oni kao obitelj uspijevaju pronaći ravnotežu.

- Balansiranje između nasljeđa koje smo primili od roditelja i stvaranja vlastitih puteva u svijetu vina i gastronomije za nas je poput hodanja po tankoj niti, no u toj zajedničkoj skladbi nalazimo svoju motivaciju za svaki dan pred nama. Zajedno krojimo jedinstvene smjerove, našim osobnostima i vizijama. Naša je priča posebna, isprepletena ljubavlju prema vinu i hrani, gdje prošlost i budućnost skladno dišu jedno uz drugo – govore sestre Rožanić, čija je dinamika poput skladnog orkestra gdje svaka od sestara ima svoju ulogu, i gdje zajedno stvaraju nešto jedinstveno i predivno. ▽

always give these a go. Besides, both love spending time at the hotel, where they enjoy socialising with the staff and guests, creating a warm and relaxed atmosphere. While they still don't know what they want to pursue in life, we hope they choose something they will love and enjoy. Of course, we'd be delighted if they decide to pitch in the family business, so that we continue working together as a family. Tara and Zara love making us laugh and reminding us to relax a little, as the four of us older sisters are often too busy, while for them, laughter and play are always the priority," say Lara, Petra, Sara, and Mara with a smile.

This sibling harmony is also reflected in the wine line named Sorelle. Each bottle reflects their unique personality, character, and temperament and embodies everything the Rožanić sisters are: strong, different, yet inseparable.

When Lara looks at her signature on a bottle, she feels not only pride but also a deep connection to everything this wine stands for. "The signature isn't just a name; it's my personal mark on something that's the result of passion, hard work, and dedication," she explains.

For Petra, the launch of the Sorelle line was the culmination of their joint efforts. "That moment symbolised our commitment to the business and the family. While we are closely tied to tradition and want to nurture what we have inherited, we also want to bring in new ideas that will take us into the future," Petra points out, explaining how this is really a fusion of old and new, something that reflects their ability to unite heritage and innovation.

Sara adds that it's not just about the wine and the label but about the connection and energy present in their everyday lives, felt through every note, scent, and taste.

"These wines have become an extension of ourselves. Each of us brings a different energy to the family business, and this diversity is reflected in our wines," concludes Mara.

As the sisters speak about the most significant moments in their family business, their responses make it clear that work is more than just a product – it's the life they live day in day out.

"The most special moment was when we introduced new wine lines with redesigned labels. Seeing people's reactions and how they embraced our new visual identity was very emotional, as it was the result of the whole family's enduring effort. For us, it is great to see that people recognise and appreciate our work, as it symbolises our unity and dedication to what we do," the sisters agree.

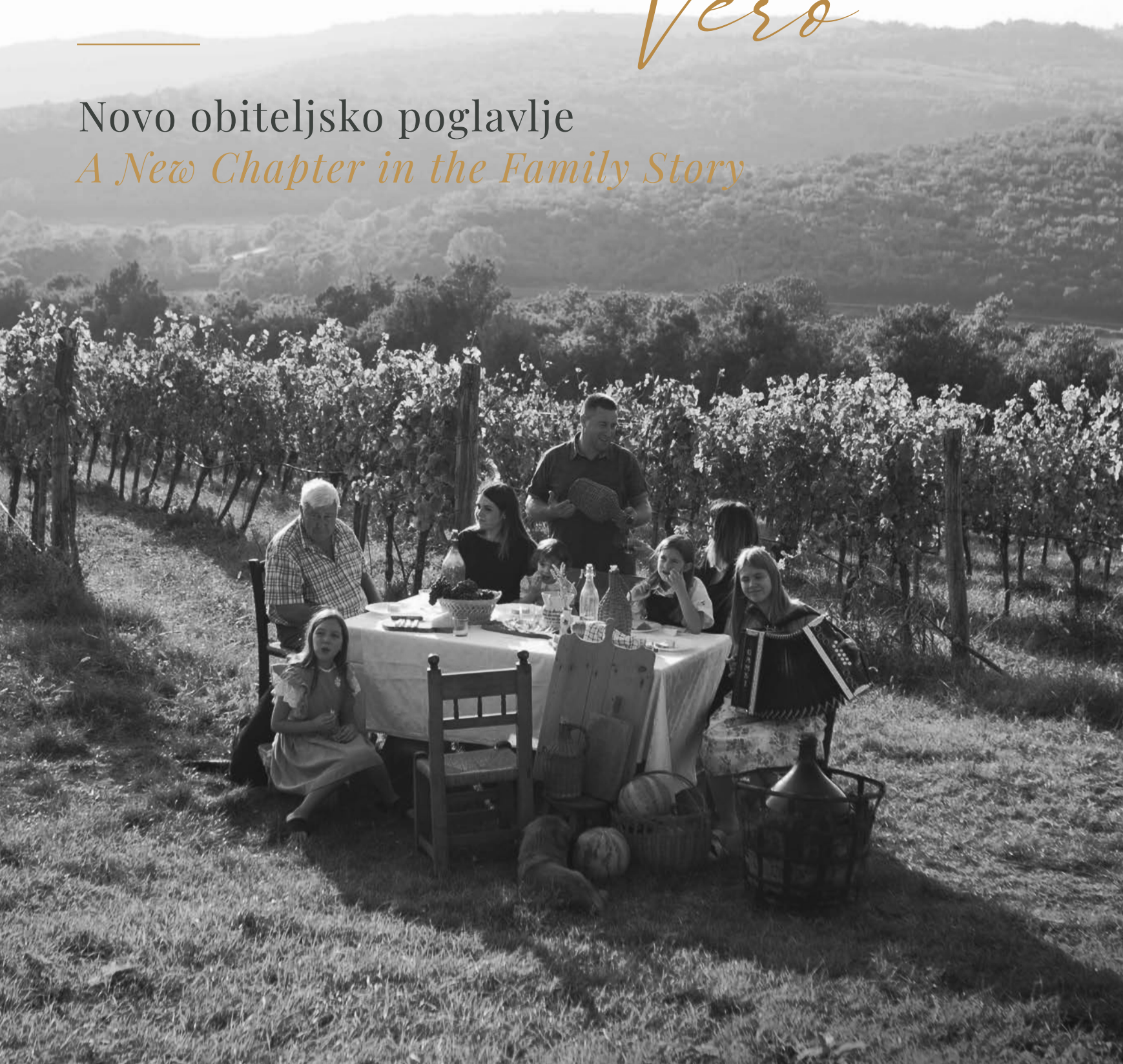
Running the family business together, the sisters consciously embrace the challenge of balancing tradition and innovation – especially in this competitive world – yet they succeed in finding this balance as a family.

"Balancing the our parents' heritage with forging our own paths in the world of wine and gastronomy is like walking a tightrope, but in this shared harmony we find our motivation for each day ahead. Together, we tread paths untrodden, guided by our personalities and visions. Our story is special, woven with a love for wine and food, where past and future breathe together in harmony," say the Rožanić sisters, whose dynamic resembles a harmonious orchestra where each sister contributes to create something unique and beautiful. ▽



ZIGANTE *Vero*

Novo obiteljsko poglavlje
A New Chapter in the Family Story





Kako stopiti prošlost, sadašnjost i budućnost u jedno? Bez sumnje, to zna obitelj Zigante, koja u mirisnim vinogradima Kostanjice već četiri generacije njeguje priču o ljubavi, tradiciji i predanosti vinu. Više je to od samog posla, govore nam brat i sestra, Denis i Valentina Zigante, koji nastavljaju razvijati obiteljsku vinariju. Njihovi vinogradi, smješteni između Grožnjana i doline rijeke Mirne, prostiru se na ukupno 25 hektara površine, koje je prije sto godina započeo saditi njihov pranonō, a nastavili nonō Antonio i otac Duvilio.

- Naša priča traje gotovo stoljeće. Sve je počelo kad je pranonō posadio prve loze, ali tada je to za njega bio hobi, a kasnije način da prehrani obitelj. Bio je prvi u mjestu koji je proizvodio male bačve i nosio vino na prodaju u luku Bastia. Potom je njegov sin Antonio nastavio posao uvodeći velike bačve za čuvanje vina. I danas jedna takva bačva, u kojoj su sazrele generacije našeg terana, čuva uspomene i priče u našem podrumu – pričaju Valentina i Denis Zigante.

Svaka generacija obitelji donijela je nešto svoje, od proizvodnji bačava nona i pranona, preko oca Duvilia koji je proširio vinograde, do Denisa i Valentine koji su razvili posao implementirajući nove tehnologije. Danas je Denis taj koji se bavi vinogradom i podrumom, dok je Valentina zadužena za degustacije i marketing.

How can one merge the past, present, and future into one? Apparently, the Zigante family knows the answer to this question, as they have nurtured a story of love, tradition, and dedication to wine in the fragrant vineyards of Kostanjica for four generations. It is more than just a business, say siblings Denis and Valentina Zigante, who continue to develop the family winery. Their vineyards, situated between Grožnjan and the Mirna River valley, span a total of 25 hectares, which their great-grandfather began planting a century ago, followed by their grandfather Antonio and their father Duvilio.

"Our story has been going on for nearly a century. It all began when our great-grandfather planted the first vines, but for him it was a hobby at the time, only later to become a means to support the family. He was the first in the area to produce small barrels and sell wine at the port of Bastia. Then his son Antonio continued the business by introducing large barrels for wine storage. Today, one such barrel, in which generations of our Teran had matured, holds memories and stories of our cellar," say Valentina and Denis Zigante.

Each generation has brought something unique to the table, from the production of barrels by their grandfather and great-grandfather to their father Duvilio, who expanded the vineyards, to Denis and Valentina, who have developed the business by implementing new technologies. Today, Denis manages the vineyard and the cellar, while Valentina handles tastings and marketing.

- Mislim da bi prve generacije bile ponosne na to gdje smo danas, jer smo zadržali srž onoga što su oni davno stvorili – govori Valentina.

Zigante Vero je naprosto autentična vinarija. Put ove četiri generacije nije bio jednostavan, ali je bio samo njihov. Oduvijek su težili biti vjerni sebi i zadržati ono što ih čini posebnima. U svijetu koji se stalno mijenja, Zigante Vero ostaje vjerodostojan svojim korijenima i vrijednostima. Kako novo doba zahtjeva i novi pristup, pozicioniranje na tržištu i prepoznatljivost, tako su u obitelji zaključili kako je vrijeme za rebranding vinarije. Jedan od razloga je i često brkanje s drugom vinarijom istog imena, ali i kako bi svoju priču približili što većem broju ljudi. Napravljen je naoko mali, no izuzetno važan dodatak imenu - Vero - kako bi se stvorio brand Zigante Vero.

- Oduvijek je postajao taj problem jer ljudi nisu znali tko je tko. Nakon 20 godina smo odlučili da jednostavno moramo napraviti nešto, neku razliku, kako bi ljudi znali tko je pravi

Zigante. Tako smo dali i novo ime, odnosno Zigante Vero. Vero znači istina i za nas to ima posebno značenje, jer sada se zna koji je Zigante onaj “pravi” – priča Valentina razloge koji su doveli i do redizajna etiketa.

- Svaka boca vina nosi priču o obitelji, o vremenu i trudu, izazovima i pobjedama. To je ono na šta smo ponosni i to želimo reći i pokazati svima. Upravo zato su na svakoj etiketi priče koje govore o tome što je Zigante Vero - ističe Valentina.

- Nono je bio poznat po svojoj organiziranosti i umijeću planiranja unaprijed, ali obitelj je za njega uvijek bila na prvome mjestu, a odmah iza nje vinova loza. Ljubav prema vinogradarstvu prenio je na potomke s takvom lakoćom, stvarajući neraskidivu vezu nas i zemlje - kaže Denis.

Berba grožđa je u njihovom kraju svojevrsno slavlje, gdje se okupljaju svi - stari i mladi, susjedi i rodbina. Uz pjesmu i smijeh, nitko ne zaboravi pobrati ni jednu bobicu.



LIJEVO: Obiteljski vinogradi uzdižu se iznad rijeke Mirne, pružajući slikovit pogled

DESNO: Stare bačve i dalje se koriste, unoseći u svako vino autentičnu notu

LEFT: The family vineyards rise above the Mirna River, offering a picturesque view.

RIGHT: Old barrels are still in use, bringing an authentic touch to each wine



“I think the earlier generations would be proud of where we are today, as we have preserved the essence of what they created long ago,” Valentina says.

Simply put, Zigante Vero is an authentic winery. The journey of these four generations has not been straightforward, but it has always been their own. They have always strived to remain true to themselves and to preserve what makes them special. In a constantly changing world, Zigante Vero stays true to its roots and values. As the new era demands a fresh approach, positioning in the market, and recognisability, the family has concluded that the time has come for rebranding. One of the reasons for this is that the winery has often been confused for another of the same name, but more importantly, to bring their story closer to a larger audience. A seemingly small yet extremely significant addition to the name was made – Vero – to create the Zigante Vero brand.

“There has always been this problem because people did not know who was who. After 20 years, we decided we simply had to do something, to make a difference so that people would know who the real Zigante is. Hence, we introduced a new name, Zigante Vero. Vero means genuine, real, and for us, it holds special significance because it now distinguishes which Zigante is the ‘real’ one,” Valentina explains the reasons that led to the redesign of the labels.

“Every bottle of wine carries a story about the family, about time and effort, challenges and victories. This is what we are proud of, and this is what we want to show to everyone. This is why each label tells a story about what Zigante Vero is,” says Valentina.

“Our grandfather was known for his organisation and planning skills, but family always came first for him, followed closely by the vines. He passed on his love for viticulture to his descendants with such ease, creating an unbreakable bond between us and the land,” Denis says.

The grape harvest in their region is a celebration of sorts, where everyone gathers – young and old, neighbours and relatives. With singing and laughter, no one forgets to pick even a single berry.

“Gathering in the vineyard always had a special charm. Reaching the end of the row of vines means meeting someone from the other side and the opportunity for a short break. Such moments of togetherness and joy, the spirit of family gatherings, resonate in every bottle,” we are told.

They are happy to continue nurturing the family tradition that can be felt in all Zigante Vero wines.

“There is no stopping for us, whether it’s rain or shine, but in the end, it is a job that brings you satisfaction, especially when you achieve all your

- Druženje u vinogradu uvijek je imalo posebnu draž. Dolazak do kraja reda loze značio bi susret s nekim s druge strane i priliku za kratak predah. Takvi trenuci zajedništva i radosti, duha obiteljskih okupljanja odzvanja u svakoj boci - govore nam.

Sretni su što su nastavili njegovati obiteljsku tradiciju koja se može osjetiti u svim Zigante Vero vinima.

- Kod nas nema stajanja, bilo da je kiša ili sunce, ali na kraju, to je posao koji ti pruža zadovoljstvo, a posebno kad ispuniš sve zacrtane ciljeve. Neopisiv je osjećaj kad ljudi dođu i kušaju vino. Tek onda znaš zašto ovo radiš i zašto se sav taj trud isplati. Osvojili smo i brojne nagrade, ali za to treba jednostavno imat ljubavi prema vinogradu, vinima i ljudima. Ako ljudi ne kupuju i ne kušaju naše vino, onda nema ništa od ovoga - iskreno će Valentina.

- Želimo da ljudi osjete da je to vino napravljeno s ljubavlju i to u svakoj kapi, svakom gutljaju. Da znaju što to znači za nas i da vide da je napravljeno s puno predanosti i upornosti - dodaje Denis.

Njihov radni dan počinje rano i traje dugo. Svaki je dan ispunjen poslom, a iako je ponekad teško, ljubav prema onome što rade na kraju uvijek pobijedi.

- Ovaj posao nije nešto što možete raditi osam sati dnevno, to je jednostavno način života. Naravno, nekad postoje trenuci kad bi sve pustili ča. Onda staneš i kažeš ne, jer to je ono što te ispunjava. Rijetkost je danas raditi posao koji voliš, a brat i ja stvarno radimo ono što volimo i to je prava sreća - kaže Valentina, prisjećajući se kako su još kao djeca promatrali oca i nona kako rade vino na starinski način, s bačvama i bez preše.

- Odrastanje u vinogradu nas je naučilo strpljenju, upornosti i ljubavi prema detaljima. Kao vinari, kroz generacije smo naučili poštovati prirodu i rad koji je potreban da bi se stvorilo nešto zaista posebno. Ništa se ne događa preko noći, a stvaranje vina nije samo stvaranje pića, to je stvaranje emocija - kaže Denis Zigante.

Većinu svojih ciljeva su ispunili, a rebranding koji rade je novo poglavlje za obitelj. Planova uvijek ima, no, kako kažu, idu korak po korak. Najveća želja im je da njihova djeca nastavite obiteljsku priču.

- I brat i ja i imamo dvije kćeri, i sve pokazuju interes i ljubav prema vinariji što nas neizmjereno veseli i ispunjava. Naša obitelj je od pamtivyjeka posjećivala vinograd rano ujutro, uz miris svježeg zemlje i ružičasto nebo koje se protezalo nad dolinom. Trenuci su to kada se povezuju prošlost i budućnost i koje želimo prenijeti na kćeri. Želimo da nastavite tradiciju, ali i da se ne boje donositi svoje ideje. Na nama je da im prenesemo ljubav prema vinogradu, zemlji, vinu - zaključuje Valentina Zigante. ▽



LIJEVO: Novi dizajn etiketa spaja tradiciju i suvremenost
DESNO: Obiteljsko zajedništvo pruža snažnu podršku, ljubav i temeljne vrijednosti

LEFT: The new label design merges tradition and modernity

RIGHT: Family unity provides strong support, love, and fundamental values

set goals. The feeling is indescribable when people come and taste the wine. Only then do you know why you do this and why all the effort pays off. We have also won numerous awards, but for that, one simply needs to have love for the vineyard, the wines, and the people. If people don't buy and taste our wine, then none of this matters," Valentina points out candidly.

"We want people to feel that this wine is made with love, every drop, every sip. We want them to understand what it means to us and to see that it is made with great dedication and persistence," Denis adds.

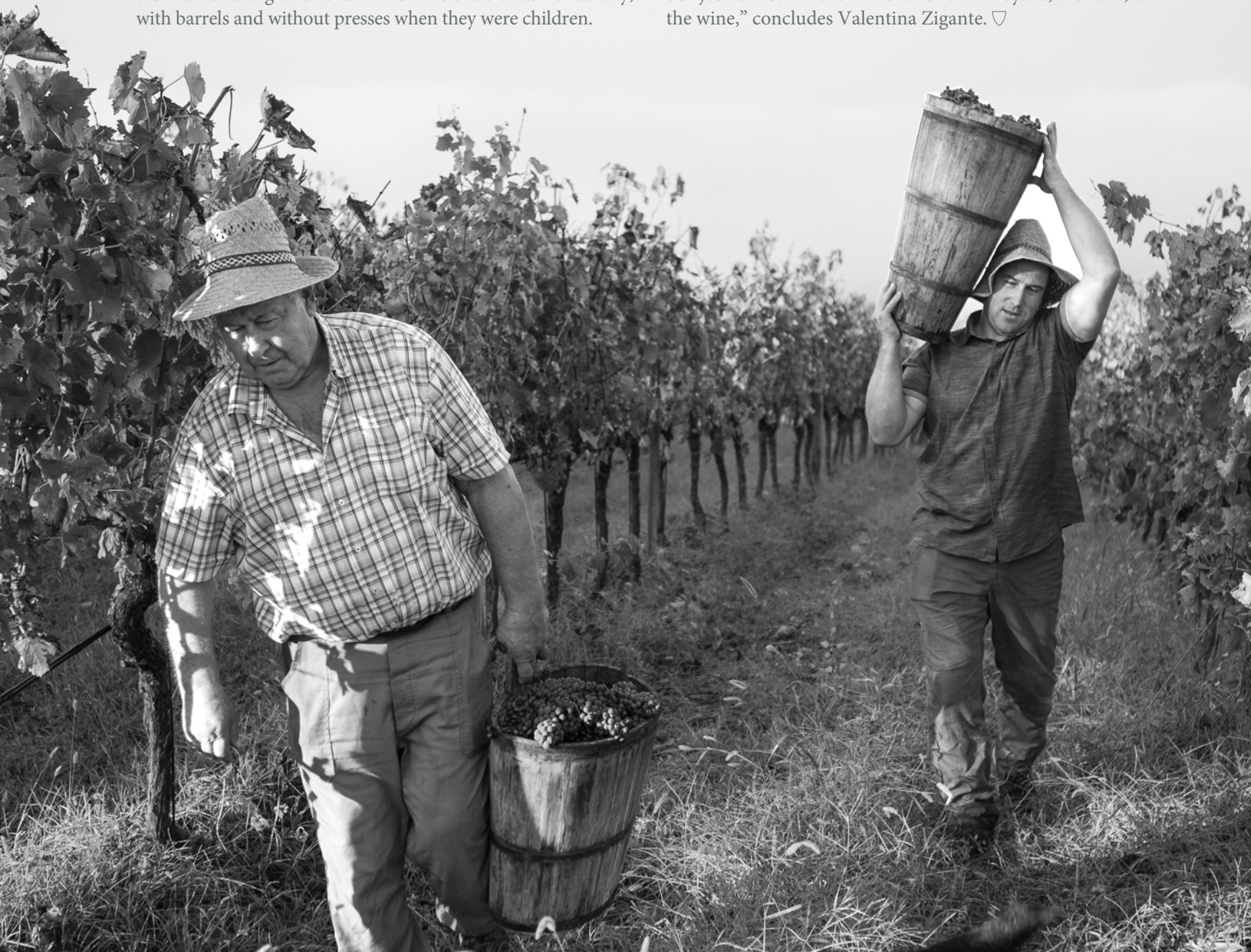
Their working day begins early and lasts long, and although it can be challenging at times, their love for what they do ultimately prevails.

"This job isn't something you can do for just eight hours a day; it's simply a way of life. Of course, there are moments when you feel like giving it all up. But then you pause and say no, because this is what fulfils you. It's rare today to have a job that you love, and my brother and I genuinely do what we love. This is what happiness is about," Valentina says, recalling how they watched their father and grandfather make wine the old-fashioned way, with barrels and without presses when they were children.

"Growing up in the vineyard taught us patience, perseverance, and love for detail. As winemakers, through generations we have learned to respect nature and the work required to create something truly special. Nothing happens overnight, and making wine is not just about producing a beverage; it's about creating emotions," Denis Zigante explains.

They have achieved most of their goals, and the current rebranding marks a new chapter for the family. There are always plans, but they take it step by step. Their greatest desire is for their children to continue the family story.

"My brother and I each have two daughters, and they all show interest and love for the winery, which brings us immense joy and fulfilment. Our family has been going to the vineyard early in the morning since the dawn of time, inhaling the scent of fresh earth as the pink sky stretches across the valley. These are moments that connect the past and the future, and we wish to pass them on to our daughters. We want them to continue the tradition but also not to be afraid of bringing their ideas. It is our job to instil in them a love for the vineyard, the land, and the wine," concludes Valentina Zigante. ▽



RHEOS

45.35622, 13.55217





Rheos

ČUVAJUĆI TRADICIJU,
OBLIKUJUĆI BUDUĆNOST

*PRESERVING TRADITION,
SHAPING THE FUTURE*

Povijest proizvodnje maslinovog ulja u obitelji Brečević proteže se kroz tri generacije. Prvi maslinik zasadili su Andrein nono Mario i otac Dušan, a nakon toga obitelj je kroz sve naredne godine nastavila saditi maslinike. Od početka su Brečevići njegovali tradiciju uzgoja maslina i proizvodnje maslinovog ulja, no ona je tada bila puno manja i ulje se prodavalo isključivo kao rinfuza na kućnom pragu.

Odrastajući u takvoj obitelji, Andrea je osjetio ljubav prema uzgoju maslina koja je izrasla u želju za daljnjim širenjem maslinika te stvaranjem maslinovoga ulja vrhunske kvalitete. Slijedeći svoje snove završio je poljoprivrednu srednju školu u Poreču, a zatim diplomirao na Agronomskom fakultetu u Zagrebu. Kako bi unaprijedio stečeno znanje otišao je na usavršavanje na Agronomski fakultet sveučilišta u talijanskim Udinama, nakon čega je uslijedila nova faza obiteljskog posla.

The history of olive oil production in the Brečević family spans three generations. The first olive grove was planted by Andrea's grandfather Mario and father Dušan, and over the years, the family continued planting more groves. From the outset, the Brečević family observed the tradition of olive growing and olive oil production, although it was initially on a smaller scale, and the oil was sold solely in bulk, directly from their home.

Growing up in such an environment, Andrea developed a deep passion for olive growing, which evolved into a desire to expand the groves and produce premium-quality oil. Pursuing his dreams, he completed a secondary school of agriculture in Poreč and then earned a degree from the Zagreb University Faculty of Agriculture. To further enhance his knowledge, he took up a graduate course in agricultural sciences at the University of Udine in Italy, which marked the beginning of a new phase in the family business.

*grčki - ρεω, rheo = teći

*greek - ρεω, rheo = flow, current, stream

- Priča oko brenda Rheos započela je 2018. godine kad smo supruga Maris i ja preuzeli obiteljske maslinike te odlučili uvesti najnovija znanja i tehnike u uzgoju maslina. Počeli smo prerađivati plodove kako bi dobili ekstra djevičansko maslinovo ulje, a paralelno stvarati i novi, moderni vizualni identitet, koji je istodobno zadržao i obiteljsku tradiciju - govori Andrea Brečević.

Danas maslinova ulja Rheos dolaze iz tri maslinika na različitim lokacijama u sjeverozapadnoj Istri. Jedan je na položaju Kamponovo, u blizini Dajle, gdje na crvenoj zemlji i ravnom terenu tlo obiluje skeletom, što uljima daje strukturu i pikantnost. Drugi je nedaleko Brtonigle i u njemu su stabla posađena u sivoj zemlji, a smješten je na brdu s južnom ekspozicijom i gdje je tlo bogato mineralima koji daju ulju kompleksnu aromatiku. I naposljetku, treći maslinik je nadomak Grožnjana na bijeloj zemlji, također smješten na brdu s južnom ekspozicijom, no ovdje je tlo duboko i s velikim vodnim potencijalom, te nije osjetljivo na sušu dok je istodobno bogato mineralima koji uljima daje bogatu aromu i profinjenu pikantnost odnosno ugodnu gorčinu.

- Naši maslinici prostiru se na 12 hektara gdje uzgajamo oko 3500 stabala, od kojih je 2000 u punoj rodnosti, a 1500 je mladih. Ovih 2000 rodnih maslina zapravo je mješavina autohtonih i introduciranih sorti poput Leccina, Pendolina, Frantoia, Istarske bjelice i Buže, dok su mladi maslinici isključivo zasađeni autohtonim istarskim sortama poput Buže, Rošinjole i Istarke bjelice - govore Maris i Andrea, dodajući

“The story behind the Rheos brand began in 2018, when my wife Maris and I took over the family olive groves and decided to introduce the latest knowledge and techniques in olive growing. We began processing the fruit to produce extra virgin olive oil while also creating a new, modern visual identity in keeping with the family tradition,” says Andrea Brečević.

Today, Rheos olive oils come from three groves situated in different localities of north-western Istria. One is at Kamponovo, near Dajla, where the red soil, rich in skeleton, imparts structure and spiciness to the oils. Another is situated on a sun-bathed hill near Brtonigla, with trees planted on mineral-rich grey soil that imparts complex aromas. The third grove is also located on a sunny hill near Grožnjan. Here, the white soil runs deep and has a high water retention capacity, making it resistant to drought and rich in minerals, which lends the oils a rich aroma, refined spiciness, and a pleasant bitterness.

“Our olive groves cover 12 hectares, where we tend around 3,500 trees, 2,000 of which are fully productive, and 1,500 are young. These 2,000 productive trees are a mix of indigenous and introduced varieties, such as Leccino, Pendolino, Frantoio, Istrian Bjelica, and Buža, while the younger groves are exclusively planted with indigenous Istrian varieties like Buža, Rošinjola, and Istrian Bjelica,” explain Maris and Andrea, adding that most of their production will rely on indigenous varieties alone in the future.



kako u budućnosti većinu proizvodnje žele bazirati isključivo na autohtonim sortama.

- Meni je osobno Buža jako interesantna sorta. Sa svojom kompleksnom aromatikom, u kombinaciji s pikantnošću i gorčinom koju ima iz godine u godinu, uz kvalitetan rad u masliniku te pažljivom preradom, može postići ogroman potencijal i dati ulje koje se može svidjeti cijelom svijetu – kaže Andrea.

Rheos ulja višestruko su nagrađivana, i Andrea iskreno kaže da je, kad su vrhunska maslinova ulja u pitanju, konkurencija u Istri doista velika. To nije obeshrabrilo obitelj Brečević, naprotiv.

- Od početka smo vjerovali u vrhunsku kvalitetu svojih ulja i nikad nismo sumnjali u naše proizvode, no naravno kako to treba potvrditi i stručna javnost. U naših šest godina poslovanja dobili smo puno priznanja i nagrada, od kojih bi istaknuli zlata u Japanu (JOOP) i New Yorku (NYIOOC) već petu godinu zaredom te platinastu medalju u Berlinu (Berlin GOOA) drugu godinu uzastopno. Također moramo spomenuti da smo od početka uvršteni i u prestižni vodič Flos Olei – ponosno ističe bračni par Brečević i naglašava kako je zapravo svaka nagrada za njih osobno jako važna jer im daje dodatnu motivaciju i potvrdu da se trud isplati, ali i da imaju dobru viziju. ▽

“I personally find Buža a particularly fascinating variety. With its complex aromas, combined with the spiciness and bitterness it develops year after year, and with proper care in the grove and careful processing, it has the potential to produce oil that could appeal to the whole world,” says Andrea.

Rheos oils have won several awards, and Andrea admits candidly that the premium olive oil competition in Istria is fierce. However, this has not discouraged the Brečević family – quite the opposite.

“We have always believed in the exceptional quality of our oils and never doubted our products. Of course, it’s important to be recognised by experts. In our six years of business, we’ve received numerous mentions and awards, including gold medals in Japan (JOOP) and New York (NYIOOC) for five years in a row, as well as a platinum medal in Berlin (Berlin GOOA) for two years in a row. We’re also proud to have been listed in the prestigious Flos Olei guide from the very beginning,” say the Brečević couple, emphasising that each award holds great personal value for them, as it acknowledges that their hard work is paying off and that they should continue to pursue their vision in the future. ▽



LIJEVO: Berba maslina je prava obiteljska fešta
GORE: Andrea Brečević uživa u svojim maslinama

LEFT: The olive harvest is a true family celebration
TOP: Andrea Brečević enjoys his olives

12
HEKTARA / ACRES

3.500
STABALA / TREES

5.000
LITARA / LITRES







MASLINOVO ULJE OLIVE OIL

Vječni eliksir Mediterana *Mediterranean Elixir of Life*

Arheološki nalazi pokazali su kako se plodove masline počelo prikupljati još u mlađem kamenom dobu. Poznato je i kako su se isprva počele širiti s područja Mezopotamije, Sirije i Palestine ostalim dijelovima Mediterana, a sama biljka se počela kultivirati oko 5000 godina prije naše ere na obalama današnjeg Izraela. U Antici plod masline, osim što je svoje mjesto našao u ishrani i liječenju, služio je i kao sredstvo plaćanja.

U mediteranski zaljev su ga doveli Feničani, a Grci i Rimljani objeručke prihvatili i vrlo brzo toj otpornoj biljci pridodali razna mitološka i božanska značenja. Grci su primjerice vjerovali kako je stablo masline poklon boginje Atene i maslinovo ulje su koristili u vjerskim

**95% svjetske proizvodnje
maslinovog ulja dolazi
sa Mediterana**

*95% of the world's olive oil
production comes from the
Mediterranean.*

Archaeological evidence suggests that olives have been gathered since the Neolithic era. It is known that they first spread from Mesopotamia, Syria, and Palestine

to the other parts of the Mediterranean, and that the olive tree was first cultivated around 5000 BCE along the shores of present-day Israel. In ancient times, olives served not only as food and medicine but also as a form of currency.

The Phoenicians brought olives to the Mediterranean basin, and the Greeks and Romans readily embraced this hardy plant, quickly attributing mythological and divine properties to it. The Greeks, for example, believed the olive tree was a gift from

ritualima, dok su Rimljani vjerovali kako maslinovo ulje, uz vino, osigurava dug život i koristili ga u velikim količinama ne samo u kuhinji, već i kao preparat za tretmane ljepote.

Danas se blagodatni maslinovog ulja koriste u cijelom svijetu, a upravo je istarsko maslinovo ulje izuzetno cijenjeno i priznato diljem planete. Istra je 2024. godine osmu godinu zaredom proglašena za najbolju maslinarsku regiju na svijetu prema prestižnom vodiču Flos Olei, svojevrsnoj bibliji za svjetska ekstra djevičanska maslinova ulja. Čak 69 istarskih maslinara našlo su u društvu 500 najboljih, pri čemu je veliki broj proizvođača postigao bolje rezultate nego godinu ranije što je dokaz značajnog rada na podizanju kvalitete i primjene najnovijih znanstveno-tehnoloških dostignuća u maslinarstvu.

- Znao sam da samo entuzijazam i ljubav nisu dovoljni. Stalna izobrazba i napredak nasušno je potrebno. Usporedno s radom studirao sam Agronomski fakultet u Zagrebu. Zahvaljujući znanju, i svakodnevnom radu, stečenom kroz godine, predstavio sam novu poljoprivredno-ekološku tehnologiju i inovacije na našem posjedu. To se svakako isplatilo te je rezultiralo velikim brojem međunarodnih priznanja za kvalitetu našeg ekstra djevičanskog maslinovog ulja – govori nam Sandi Chiavalon, iz uljare Chiavalon koja svoje poslovanje unaprijeđuje konstantno, baš kao i novi-gradski Al Torcio, koji je implementirao najnoviju tehnologiju omogućujući proizvodnju ulja veće kvalitete obzirom kako ne zahtijeva dodavanje vode u procesu višefazne prerade.

- Primjenom nove tehnologije polifenoli sadržani u pasti maslina ne tope se u vodi već se ovakvim načinom prerade zadržavaju i do 30 posto više u ulju, uz najviše randmane po jedinici težine. Ujedno se smanjuje potrošnja vode i električne energije, te rješava problem zbrinjavanja otpadnih sirovina – kaže vlasnica Al Torcia Đurđa Beletić.

U drugoj polovici dvadesetog stoljeća provedena su mnoga istraživanja koja su dokazala vrijednost i kvalitetu maslinovog ulja, te time proširila upotrebu u sve sfere svakodnevnog života. Baš kao i kod Rimljana, ono je postalo simbol dugovječnosti i dobroga zdravlja, a zbog svojih nutritivnih vrijednosti postalo nezaobilazni sastojak svakog mediteranskog jela.

- Svaka kap donosi okus Mediterana, obogaćujući jela i podržavajući zdrav način života. Naše maslinovo ulje proizvedeno je s ljubavlju prema tradiciji i prirodi, čineći ga izvrsnim izborom za svakodnevne obroke. S pažnjom biramo najbolje sorte kako bi osigurali vrhunsku kvalitetu, a okusom doprinijeli autentičnom gastronomskom doživljaju – govori Matea Stanić, koja je sa suprugom Draženom 2019. godine u Savičenti

OLEA PRIMA

OPG Šarić iz Vodnjana među prvim su ekološki certificiranim proizvođačima maslinova ulja u Istri. Nasadi OPG-a smješteni su na području Vodnjana i prostiru se na 9 hektara površine na kojoj je posađeno oko 2300 stabala maslina uglavnom autohtonih istarskih sorti. Masline se uzgajaju tradicionalnom metodom, dok se plodovi maslina ručno beru i hladno prešaju isti dan u mlinu koji posjeduje “zeleni” EMAS certifikat. Olea Prima maslinova ulja posjeduju EU certifikat zaštićene oznake izvornosti kao i certifikat „Istarska kvaliteta“.

Family producer OPG Šarić from Vodnjan are among the first organic producers of olive oil in Istria to receive an ecological certificate. Family farm groves are situated in the Vodnjan area covering 9 hectares of land where they have planted approximately 2300 olive trees of mostly indigenous istrian varieties. The olive trees are grown using a traditional method while the olive fruits are handpicked and cold pressed on the same day in the mill that holds a “green” EMAS certification. Olea Prima olive oils have the EU protected designation of origin certificate as well as certificate „Istrian quality“.



the goddess Athena and used olive oil in religious rituals, while the Romans believed that olive oil, along with wine, ensured longevity and used it generously not only in their cuisine but also as a beauty treatment.

Today, the benefits of olive oil are celebrated worldwide, and Istrian olive oil, in particular, is highly esteemed across the globe. In 2024, Istria was named the world's best olive-growing region for the eighth consecutive year by the prestigious Flos Olei guide, often referred to as the Bible of extra virgin olive oils. Sixty-nine Istrian olive growers ranked among the top 500, with many producers improving on the previous year's results, which is clearly the result of significant efforts put into raising quality and applying the latest scientific and technological advancements in olive growing.

"I knew that enthusiasm and love alone were not enough. Continuing education and development are essential. I worked and studied agriculture at the Zagreb University. Thanks to this knowledge and years of practice, I was able to introduce new agricultural and ecological technology and innovations to our estate. This has certainly paid off, as our extra virgin olive oil received a number of international recognitions for its quality," says Sandi Chiavalon of the Chiavalon Oil Mill, which is constantly advancing its operations, much like Al Torcio in Novigrad, which has implemented cutting-edge technology to produce higher-quality oil by eliminating the need for water in multi-phase processing.

"By adopting this new technology, the polyphenols contained in olive paste are not dissolved in water, upping the oil yield by 30% and maximising it per weight unit. The method also reduces water and electricity consumption and minimises disposal of waste materials," says Đurđa Beletić, the owner of Al Torcio.

In the latter half of the 20th century, extensive research confirmed the value and quality of olive oil, leading to its widespread use in every aspect of everyday life. Like in the ancient Rome, olive oil has become a symbol of longevity and good health, and its nutritional qualities make it an essential ingredient in Mediterranean cuisine.

"Every drop adds a taste of the Mediterranean, enhancing dishes and supporting a healthy lifestyle. Our olive oil, produced with love for tradition and nature, is an excellent choice for everyday meals. We carefully select the best varieties to ensure superior quality, which enhances an authentic gastronomic experience," says Matea Stanić, who, along with her husband Dražen, launched the Latini brand in Svetvinčenat in

ROTA

Maslinovo ulje sorte Leccio del Corno obiteljskog gospodarstva Rota iz Novigrada izuzetna je delicija. Ova jedinstvena sorta masline vrlo je tražena zbog svoje svestranosti u kulinarstvu, i upravo zbog toga ju je obitelj Rota počela uzgajati u Novigradu prema ekološkim standardima. Ulje poznato po svom snažnom okusu, s dominantnim gorkim i pikantnim notama, u kombinaciji s voćnim aromama. Njegova prekrasna, intenzivna zelena boja i skladan spoj okusa čine ga svestranim izborom.

The Leccio del Corno olive oil from the Rota family farm in Novigrad is an exceptional delicacy. This unique olive variety is highly sought after due to its versatility in cuisine, which is why the Rota family began cultivating it in Novigrad following ecological standards. Known for its bold flavour, with dominant bitter and spicy notes combined with fruity aromas, this oil's beautiful, intense green colour and harmonious blend of flavours make it a versatile choice.



pokrenula brend Latini. Iako jedni od najmlađih na tržištu, već sad se mogu pohvaliti brojnim međunarodnim nagradama koje potvrđuju kvalitetu proizvoda.

Lari Juričić iz Bartića nadomak Labina je također jedan od onih koji su krenuli od nule, bez prijašnjeg iskustva.

- Prve masline i vinovu lozu zasadio sam na dje-dovini 2008. godine, sa jedva napunjenih 18 godina. Za mene je to bio poziv koji sam jednostavno morao napraviti. Trenutno imam četiri sorte i 300 stabala maslina, a želja mi je da u budućnosti zasadim nove nasade i povećam trenutačnu proizvodnju – kaže Lari.

S druge strane, tu su obitelji koje generacijama prenose znanja, poput obitelji Červar koja se preko 70 godina bavi ozbiljnim maslinarstvom i već četvrtu generaciju obrađuju 7 hektara maslinika u okolici Novigrada.

2019. Although newcomers to the market, they can already boast many international awards for the quality of their products.

Lari Juričić from the village of Bartići near Labin also started from scratch, without prior experience. “I planted my first olives and vines on my grandfather’s land in 2008, just shy of turning eighteen. For me, it was a calling I simply had to follow. Today, I have four varieties and 300 olive trees, and I hope to plant more groves in the future to increase my current production,” says Lari.

There are also families who have passed down their knowledge across generations, like the Červar family, who have been grown olives for over 70 years as they move into the fourth generation and now cultivate seven hectares of olive groves around Novigrad. “We are proud of our tradition, which we continue to develop following

DOLJE: U uzgoj maslina ulažu se značajna financijska sredstva i ogromno znanje

BOTTOM: Significant financial resources and vast knowledge are invested in olive cultivation



LATINI

Brend s jasnim identitetom koji kroz dizajn boce priča svoju povijesnu priču. Ovaj prepoznatljivi dizajn osvojio je prestižne svjetske nagrade za inovativnost, dok je kvaliteta ulja potvrđena brojnim međunarodnim priznanjima i diplomama. Etiketa, dizajnirana u stilu karirane košulje, simbolično “odijeva” bocu ovog nagrađivanog ekstra djevičanskog maslinovog ulja, evocirajući lik i rad djeda obitelji Stanić, dok kartica umetnuta u “džep” etikete nosi obiteljsku priču, koja s ljubavlju i predanošću stoji iza ovog proizvoda.

Plodovi masline, ručno ubrani i njegovani suncem, vjetrom i kišom, pretvaraju se u vrhunsko ekstra djevičansko maslinovo ulje.

A brand of unmistakable identity, Latini speaks of its past through bottle design that has won prestigious global awards for innovation, while the quality of the extra virgin olive oil has been recognised with numerous international awards and diplomas. The label, designed in the style of a chequered shirt, symbolically evokes the Stanić family grandfather. A card inserted into the “pocket” of the label tells the family history behind this product, filled with love and dedication.

Hand-picked olives, nurtured by the sun, wind, and rain, are transformed into top-quality extra virgin olive oil.



- Ponosni smo na tradiciju proizvodnje, koju danas razvijamo sukladno suvremenim standardima maslinarstva – ističe Franko Červar, čije je ulje Coratina u vodiču Flos Olei 2022 proglašeno kao najbolje u kategoriji monosortnog ekstra djevičanskog maslinovog ulja.

Upravo su razne sorte koje se uzgajaju i proizvode u Istri - Pendolino, Leccino, Buža, Istarska bjelica - ono što regiju čini zanimljivom i mnogi naglasak stavljaju upravo na autohtonost.

- Buža je pravi dokaz izvrsnosti prirode i naše predanosti očuvanju tradicije. Ova specifična sorta maslina koja se uzgaja u obiteljskim nasadima sažima bit bogate baštine naše zemlje. To je robustna i aromatična maslina, s prepoznatljivim voćnim profilom, daškom gorčine i paprenim završetkom. Ona je odraz predanosti i strasti koje su se prenosile generacijama – govori nam

modern olive-growing standards,” says Franko Červar, whose Coratina oil has been awarded the best monovarietal extra virgin olive oil by the Flos Olei 2022 guide.

It is the local varieties cultivated and produced in Istria – Pendolino, Leccino, Buža, and Istarska bjelica – that make the region unique, and many producers focus on these autochthonous cultivars.

“Buža is the genuine proof of nature’s excellence that deserves our dedication to preserving tradition. This olive variety, grown in family groves, encapsulates the rich heritage of our land. It is a robust, aromatic olive with a distinct fruity profile, a hint of bitterness, and a peppery finish. It reflects the commitment and passion passed down from one generation to another, says Kristjan Brajko, whose family has tended olive groves above Momjan for generations.



Legenda kaže da maslina
kroz suhu zemlju pušta
svoje korijenje u samo
more i tako povezuje
cijelo Sredozemlje u
veliko jezero užitka

*Legend has it that the
olive tree extends its
roots through arid soil,
reaching the sea and
connecting the entire
Mediterranean as one
vast lake of pleasure*

EXTRA ISTRIAN



Višesortno ulje koje se stvara na inovativan način. Svaka sorta bere se posebno u trenutku kada je ona optimalno zrela, te se jednako tako zasebno prerađuje istoga dana u najmodernijim uljarama. Nakon određenog vremena kada se ulje smiri, izvrši se pretok ulja i kreće sa miješanjem sorti u optimalnim omjerima. Na taj način dobiva se jedinstveni blend Extra Istrian ulja koje sadrži najbolje karakteristike svake pojedinačne sorte. U ovom ulju osjetit ćete miris pokošene trave, zelene jabuke, artičoke i lista rajčice, a u okusu snagu Buže pomiješanu sa pikantnošću Istarske Bjelice i Pendolina, te slatkoćom i nježnošću Leccina. Extra Istrian je uistinu boca ulja puna čiste ljubavi.

A multi-varietal oil produced using innovative techniques. Each variety is harvested separately at its optimal ripeness and processed on the same day in state-of-the-art oil mills. After the oil settles, it is decanted, and the varieties are mixed in optimal ratios to obtain a unique blend of Extra Istrian oil, which captures the best characteristics of each individual variety. In this oil, you will detect the scent of freshly cut grass, green apple, artichoke, and tomato leaf, while the taste reveals the strength of Buža combined with the spiciness of Istrian Bjelica and Pendolino and the sweetness and delicacy of Leccino. Extra Istrian is a bottle of oil filled with pure love.

CHIAVALON



Cjelokupna proizvodnja ulja Chiavalon pod licenciranim je ekološkim nadzorom i nosi oznaku organsko, kao i zaštićenu oznaku izvornosti, što jamči da su sva ulja 100% organska ekstra djevičanska maslinova ulja iz Istre.

Jedno takvo je i Atilio - kupaža autohtonih sorti Crnice i Istarske bjelice - ulje bogatog mirisa artičoke i cikorije, zajedno s mirisnim notama ružmarina i mente, i snažnog okusa kojim dominira crni papar i badem. Ovo ulje Izrazite je gorčine i pikantnosti.

The entire production of Chiavalon oils is ecologically controlled and carries both organic and Protected Designation of Origin (PDO) labels, vouching that all oils are 100% organic extra virgin olive oils from Istria.

One such oil is Atilio, a blend of indigenous varieties Crnica and Istarska bjelica. It boasts rich aromas of artichoke and chicory, complemented by fragrant notes of rosemary and mint and a robust taste dominated by black pepper and almond. This oil is characterised by pronounced bitterness and spiciness.

NAČIN BERBE
kombinirano; ručno i pneumatskim
ručnim tresaćima

VRIJEME BERBE
listopad

NAČIN PRERADE
vlastiti mlin, kontinuirani ciklus, 2
faze, prerada odmah nakon berbe

TEMPERATURA PRERADE
19 – 21°C

MJESTO PROIZVODNJE
Vodnjan

NADMORSKA VISINA
80-180 m

HARVEST METHOD
combined – hand-picking and
pneumatic hand shakers

HARVEST TIME
October

PROCESSING METHOD
own mill, continuous cycle, 2-phase,
processed immediately after harvest

PROCESSING TEMPERATURE
19–21 °C

PRODUCTION LOCATION
Vodnjan

ALTITUDE
80–180 m above sea level

Preporuka

Savršeno se sljubljuje sa svim vrstama mesnih jela, posebno uz odreske. Također se može poslužiti uz desert, idealno uz tortu od tamne čokolade.

Tip

It pairs perfectly with all types of meat dishes, steaks in particular. It can also be served with desserts, ideally with a dark chocolate cake.



Premium blend je kombinacija pet različitih sorti. Boja je intenzivno zelena, dok je miris profinjen. Kombinacija različitih sorti daje nam miris svježih pokošene trave, zelene jabuke, artičoke, badema i aromatičnog bilja.

Bogatstvo mirisa prelijeva se i u okusima, gdje se uz izraženu pikantnost i ugodnu gorčinu stvara jedinstveni doživljaj.

Premium blend is a combination of five different olive varieties. The color is intensely green and the smell is refined. The combination of different olive varieties gives a scent of fresh cut grass, green apple, artichoke, almond and aromatic herbs. The richness of scent can also be recognized in taste, where peppery sensation along with pleasant bitterness create a unique experience.

RHEOS



Kristjan Brajko, čija obitelj, također generacijama, njeguje maslinike iznad Momjana.

Zbog sadržaja velikih količina antioksidansa i vitamina E maslinovo ulje prepoznato je i u medicini - dobro je za kosti, zglobove, jetru, kožu, kao i zaštita od pojave kancerogenih stanica. Visoki postotak nezasićenih masnih kiselina maslinovo ulje čini odlično za srce i krvne žile, a smanjuje i loš kolesterol i održava razinu dobrog kolesterola. Medicinske ustanove diljem svijeta preporučuju uključivanje maslinovog ulja u svakodnevnu prehranu, pa ne čudi kada se za mediteransku kuhinju kaže da je među najzdravijom na svijetu, jer je upravo maslinovo ulje jedna od osnovnih namirnica.

- Ekstra djevičansko maslinovo ulje ima bezbroj dobrobiti za ljudsko zdravlje, a mi smo izuzetno ponosni kako je naša Vodnjanska Buža proglašena među deset najzdravijih ulja na svijetu, zbog ukupnog udjela polifenola u njenom kemijskom sastavu – ističe Velimir Jurić, direktor vodnjanskog Oio Viva.

Vrlo je bitno stoga kako se tretiraju maslinici, i kako se sirovina obrađuje da bi konačni proizvod bio vrhunske kvalitete. Odličan primjer je Valter Šarić, koji na 4,5 hektara uzgaja 2200 ekološki certificiranih stabala maslina.

- Poseban naglasak stavljamo na održavanje maslinika. Taj pristup nagradi nas na kraju svakog ciklusa, kada dobijemo konačni proizvod, koji je rezultat predanog rada cijele obitelji.

With its high antioxidant and vitamin E content, olive oil has found a place in medicine as well, being beneficial for bones, joints, the liver, and the skin, and keeping cancer at bay. The high content of unsaturated fatty acids

makes olive oil excellent for heart and vascular health, as it lowers bad and maintains good cholesterol levels. Medical institutions worldwide recommend including olive oil into the daily diet, so it's no surprise that Mediterranean cuisine is often hailed as one of the healthiest in the world, with olive oil as one of its main staples.

“Extra virgin olive oil has countless health ben-

efits, and we are very proud that our Vodnjanska Buža has been declared one of the world's top ten healthiest oils for its total polyphenol content,” says Velimir Jurić, director of Oio Vivo in Vodnjan.

It is therefore essential to carefully manage olive groves and process raw materials to ensure a final product of outstanding quality. A case in point is Valter Šarić, who grows 2,200

Mediterranskim narodima maslinovo je ulje tijekom 4000 godina služilo i kao sredstvo plaćanja

To the peoples of the Mediterranean, olive oil had also served as currency for over 4,000 years.

ŠEGON

Uzgoj i prerada maslina duboko je ukorijenjena u tradiciju OPG-a Šegon, i traje više od pola stoljeća, od 1970. godine. Njihova posvećenost vrhunskom maslinovom ulju očituje se na prirodnom uzgoju, prirodnim metodama zaštite i održivom okruženju, poštujući istarske autohtone sorte koje pružaju karakterističan okus i kvalitetu.

Obiteljska filozofiju je kvaliteta, a ne kvantiteta, jer svaka boca ulja priča o ljubavi, pažnji i strpljenju koji su utkali u svaki korak, od maslinika do stola.

The cultivation and processing of olives is deeply rooted in the tradition of the Šegon family farm, spanning over half a century since 1970. Their dedication to producing premium olive oil is reflected in natural growing practices, organic pest control methods, and a sustainable environment, honouring the indigenous Istrian varieties that provide distinctive flavour and quality.

The family philosophy prioritises quality over quantity, as every bottle of oil tells a story of the love, care, and patience woven into each step of the journey from the olive groves to the table.



Masline uzgajamo na tradicionalan način, branje je ručno, a prerada se vrši hladnim postupkom istoga dana u pogonima za preradu koji imaju ekološki certifikat – govori Šarić.

S njim se slaže i Andrea Brečević.

- Pregledavamo svako stablo kako bismo pravovremeno uočili i reagirali na bilo kakve promjene, bilo da se radi o bolestima, štetnicima ili potrebama za dodatnom njegom. Naš pristup temelji se na poštovanju prirodnog ciklusa masline. Umjesto intenzivne uporabe kemikalija, koristimo prirodna gnojiva i metode koje podržavaju zdravlje tla i bilja. To osigurava dugoročne koristi, ne samo za masline već i za ekosustav u kojem se nalaze – kaže Brečević iz uljare Rheos, te dodaje kako redovitim obilascima svaki maslinik prilagode specifičnim uvjetima tla i mikroklimi, čime se osigurava optimalan rast i razvoj stabala.

Koliko je široka upotreba maslinovog ulja govori i podatak kako je ono jedan od glavnih sastojaka u

organically certified olive trees on 4.5 hectares. “We pay particular attention to grove maintenance. At the end of every cycle, we are rewarded with the final product, which is the result of our entire family’s dedication. We grow our olives in the traditional way, pick them by hand, and process cold on the same day in environmentally certified mills, says Šarić.

Andrea Brečević of the Rheos oil mill agrees. “We inspect every tree to spot any changes and respond promptly, whether related to diseases, pests, or the need for extra care. We respect the olive’s natural cycle. Instead of intensive use of chemicals, we employ natural fertilisers and methods that support soil and plant health, ensuring long-term benefits not only for the olives but also for the ecosystem around them, says Brečević and adds that regular checks enable them to adapt each grove to specific soil and microclimatic conditions, optimising tree growth and development.

OIO VIVO

Najutjecajniji i najpriznatiji međunarodni tim stručnjaka koji trenutno ocjenjuje kvalitetu svjetskih maslinovih ulja dodijelio je iznimno priznanje Oio Vivo Vodnjanskoj Buži zbog ukupnog udjela polifenola u njenom kemijskom sastavu. Na osnovu provedenih kemijskih analiza (Mercacei-Edimarket Editores) ovo ulje ubraja se među 10 najzdravijih ekstra djevičanskih maslinovih na svijetu (TOP 10 Healthy 2024 EVOO-a). Polifenoli su antioksidansi koji usporavaju proces starenja stanica i neutraliziraju štetne slobodne radikale koji bi inače oštetili ljudske stanice, a samim time i povećali rizik od stanja poput raka, dijabetesa i bolesti srca. Njihov udio u maslinovom ulju ovisi o brizi i predanošći plodu maslina u procesu proizvodnje.

Vodnjanska Buža je sortno ekstra djevičansko maslinovo ulje uravnotežene gorčine i pikantnosti koje se odlično sljubljuje sa svim jelima.



The world's most influential and respected panel of experts assessing the quality of global olive oils has awarded exceptional recognition to Oio Vivo Vodnjanska Buža for the high polyphenol content in its chemical composition. Based on recent analyses (Mercacei-Edimarket Editores), this oil ranks among the ten healthiest extra virgin olive oils worldwide (Top 10 Healthy EVOOs 2024). Polyphenols are antioxidants that slow cellular ageing and neutralise harmful free radicals, which would otherwise damage human cells and increase the risk of conditions such as cancer, diabetes, and heart disease. Their concentration in olive oil depends on the care and dedication invested in the olives throughout the production process.

Vodnjanska Buža is a monovarietal extra virgin olive oil with a well-balanced bitterness and spiciness, pairing excellently with all dishes.



BRAJKO

U sred prekrasnih krajolika Momjana i Oskoruša proizvode se izuzetna ulja obitelji Brajko.

Jedno takvo je Buža, ulje dobiveno iz istoimene delikatne i osjetljive sorte masline koja kao da sublimira bit bogate baštine istarske zemlje. Buža je pravi dokaz izvrsnosti prirode i predanosti očuvanju tradicije. Ovo monosortno ulje, proizvedeno od robusnih i aromatičnih maslina, skladna je simfonija odvažnih okusa i suptilnih nijansi. S prepoznatljivim voćnim profilom, daškom gorčine i paprenim završetkom, maslinovo ulje Buža utjelovljuje sam duh kraja iz kojeg dolazi, a njegov poseban karakter i istančan okus čine ga cijenjenim draguljem iz kolekcije Brajko ulja, kao svojevrсни odraz predanosti i strasti koje se prenose generacijama. Uz jarku zelenu nijansu ukrašenu zlatnim odsjajima, maslinovo ulje Buža odiše primamljivim vizualnim šarmom. Nudi umjeren, ali zadivljujući buket, s notama zelene jabuke i badema. Na nepcu izražava nježan i skladan profil, sa savršeno usklađenom gorčinom i pikantnošću. Svestranost Buže blista kada se uparuje s jelima koja slave svježinu ribe, užitak rižota od morskih plodova i očaravajuću kremoznost svježih sireva.

Amidst the beautiful landscapes of Momjan and Oskoruša, exceptional oils are produced by the Brajko family.

One such oil is Buža, made from the delicate and sensitive olive variety of the same name, which seems to capture the essence of Istria's rich heritage. Buža is a true testament to the excellence of nature and dedication to preserving tradition. Robust and aromatic, the Buža variety offers a harmonious symphony of bold flavours and subtle nuances. With its distinctive fruity profile, a hint of bitterness, and a peppery finish, it embodies the spirit of the region. Its unique character and subtle flavour make it a prized jewel in the Brajko oil collection, reflecting the dedication and passion passed down through generations. Adorned with a bright green hue and golden reflections, Buža olive oil has an enticing visual charm. It offers a moderate yet captivating bouquet with notes of green apple and almond. On the palate, it expresses a delicate and harmonious profile, with perfectly balanced bitterness and spiciness. The versatility of Buža shines when paired with dishes that celebrate the freshness of fish, the delight of seafood risotto, and the enchanting creaminess of fresh cheeses.



1.200
STABALA / TREES

ORGANSKI UZGOJ /
ORGANIC CULTIVATION

kozmetici. Učinci na ljepotu su jedinstveni - sadrži antioksidanse, vitamine A, D, K i E koji su ključni u postupku protiv starenja kože. Odlično je ne samo za izravno nanošenje na kožu, već i kao sastojak krema i pilinga za tijelo i tretmane za njegu kose i noktiju. Ne čudi kako u pronađenim zapisima stoji da se Kleopatra kupala u kupkama s maslinovim uljem koje su njenu kožu činile glatkom i sjajnom.

Od antičkih vremena do suvremene Istre, maslinovo ulje ostaje sinonim za zdravlje, dugovječnost i ljepotu. U svakom jelu i tretmanu, njegova snaga leži u spoju prirodnih bogatstava i strasti maslinara, dok je svaka kap maslinovog ulja kap života, zdravlja i autentičnog okusa Mediterana. Ono je srce Mediterana koje s ljubavlju hrani i njeguje. ▽

Feničani su ga zvali tekućim zlatom, stari Grci koristili su ga u zdravstvene svrhe, a dekadentni Rimljani za masaže i kozmetiku

The Phoenicians called it liquid gold, the ancient Greeks used it in health care, and the decadent Romans for massages and cosmetics.

Olive oil's versatile use is further highlighted by the fact that it is a staple in cosmetics. Its effects on beauty are quite unique thanks to antioxidants and vitamins A, D, K, and E – all key to slowing down the ageing of the skin. Olive oil is excellent not only for direct application on the skin but also as an ingredient in creams, body scrubs, and hair and nail treatments. Ancient records mention Cleopatra taking olive oil baths, which made her skin smooth and radiant.

From ancient times to modern-day Istria, olive oil remains synonymous with health, longevity, and beauty. In every dish and treatment, its power lies in a blend of natural treasures and the passion of its growers, and each drop of olive oil embodies life, health, and the authentic taste of the Mediterranean. It is the nourishing, nurturing, loving heart of the Mediterranean. ▽

DOLJE: Kultiviranje maslinika izuzetno je važno za kvalitetu

BOTTOM: Olive grove cultivation is extremely important for quality



ČERVAR

Široka lepeza kvalitetnih istarskih ekstra djevičanskih maslinovih ulja dolazi iz novigradskih maslinika obitelji Červar, pri čemu je tisuću mladih stabala. Leccino, picholine, buža, istarska bjelica, žizolera, frantoio i rosulja zaslužne su vrste za već poznate etikete Červar ekstra djevičanskih maslinovih ulja - Bianchera, Coratina, Žizolera, te blend San Servolo, koje je ime dobilo po lokaciji na kojoj su zasađene masline, baštineći tradiciju svojih predaka koji se ozbiljnijim maslinarstvom na ovom terenu bave još od 1952. godine. Danas obitelj Červar nastavlja tradiciju i posao razvijaju sukladno suvremenim standardima maslinarstva.

A wide range of high-quality Istrian extra virgin olive oils comes from the olive groves of the Červar family in Novigrad, which includes a thousand new saplings. The varieties responsible for the well-known Červar extra virgin olive oil labels - Bianchera, Coratina, Žizolera, and the blend San Servolo - include Leccino, Picholine, Buža, Istrian Bjelica, Žizolera, Frantoio, and Rosulja. The blend San Servolo takes its name from the location where the olives are grown, continuing the family tradition since 1952. Today, the Červar family develops olive oil production in accordance with modern olive-growing standards.



12
HEKTARA / ACRES

3.000
STABALA / TREES

AMFI TERRA

Brend Amfiterra dolazi iz poznate vinarske kuće Franković, čiji maslinici se nalaze na terasastoj lokaciji Castion koja podsjeća na amfiteatar. Bella je blend više istarskih sorti - Istarska bjelica, Buža, Frantoio, Leccino, Pendolino - čija zlatno zelena boja u ustima ostavlja pikantan okus i ugodan gorkasti aftertaste. Ulje intenzivnog i vrlo profinjenog herbalnog mirisa, obogaćeno je elegantnim obilježjima zelene jabuke, artičoke i rajčice.

The Amfiterra brand comes from the renowned Franković winery, whose olive groves are located on the terraced Castion site, reminiscent of an amphitheatre. Bella is a blend of several Istrian varieties – Istrian Bjelica, Buža, Frantoio, Leccino, and Pendolino – whose golden-green oil delivers a spicy taste and a pleasant bitterish aftertaste. This oil of intense and refined herbal aroma is enriched with elegant notes of green apple, artichoke, and tomato.



JURIČIĆ

Ekstra djevičansko maslinovo ulje Selection višesortno je ekstra djevičansko maslinovo ulje koje predstavlja idealnu kombinaciju sorti Leccino, Pendolino, Buža i Istarske bjelice. Intenzivno je zelene boje i prekrasnog mirisa, a umjerenošću i ravnotežom gorčine i pikantnosti predstavlja skladnu kombinaciju koja rezultira bogatstvom mirisa i okusa ploda masline.

Selection is an extra virgin olive oil boasting an ideal blend of Leccino, Pendolino, Buža, and Istarska bjelica varieties. It has an intense green colour and a beautiful aroma, with a moderate and balanced bitterness and spiciness, resulting in a harmonious combination of flavours and a rich bouquet that reflects the essence of the olive fruit.



ZIGANTE VERO

Ulje dobiveno od autohtone sorte Istarske bjelice koja daje prepoznatljivo ulje svježeg mirisa na zeleni plod masline, vrlo aromatično s usklađenom voćnosti, slatkoćom, gorčinom i izraženom pikantosti.

This oil is produced from the indigenous variety Istarska bjelica, which yields a distinct oil with a fresh aroma reminiscent of green olive fruit. It is highly aromatic, with a balanced blend of fruitiness, sweetness, bitterness, and pronounced spiciness.

Preporuka / Tip

Jela od divljači, zreli sirevi, pršut, slastice

It pairs well with game, aged cheeses, prosciutto, and desserts.



AL TORCIO

8

**SORTI MASLINA /
VARIETIES OF OLIVES**

**LECCINO
PENDOLINO
FRANTOIO
ITRANA
ROSINJOLA
ISTARSKA BJELICA
MORAILOLO
ASCOLANA**



Uljara Al Torcio je dobitnica mnogobrojnih međunarodnih priznanja sa svjetskih smotri za maslinova ulja. Kao predstavnici Hrvatske, 2005. godine prvi su bili uvršteni u najprestižniji svjetski vodič za ekstra djevičanska maslinova ulja Flos Olei. To ih čini pionirima na hrvatskom nivou, te pionirima u proizvodnji ekstra djevičanskog maslinovog ulja najviše kvalitete. Od tada se nalaze u vodiču neprekidno, što dovoljno govori o kontinuitetu i konstantnosti kvalitete koja je zadržana kroz sve ove godine. Potvrda je to kako se upornost, strpljenje i ulaganje u kvalitetu uvijek isplate.

Obitelj Beletić iz Novigrada bavi se uzgojem maslina i proizvodnjom maslinovog ulja od 1945. godine, a od 2000. uspješno vodi i vlastitu uljaru. Kvalitetnom sirovinom i ulaganjem u mehanizaciju, uljaru su učinili sinonimom za vrhunsku proizvodnju maslinovog ulja.

Uljara je jedinstvena je u Hrvatskoj po proizvodnji maslinovog ulja iz osam monokultivara, što podrazumijeva njihovu odvojenu obradu, branje, preradu, skladištenje i prodaju. Svi maslinici su pozicionirani u Novigradu, nedaleko mora.

The Al Torcio oil mill is the recipient of numerous international recognitions at global olive oil exhibitions. Al Torcio was the first among Croatian producers to be included in the most prestigious global guide to extra virgin olive oils, Flos Olei, in 2005. They mill has continued to feature in the guide ever since, which speaks volumes about the constancy and continuity of quality maintained over the years. It is a testament to how perseverance, patience, and investing in quality always pay off.

The Beletić family from Novigrad, who own the mill since 2000, have grown olives and produced oil since 1945. By working with high-quality raw materials and investing in state-of-the-art mechanisation, they have become an epitome of premium olive oil production, unique in Croatia for producing olive oil from eight monokultivars, which involves separate harvesting, processing, storage, and sale of each variety. All the olive groves are located in Novigrad, close to the sea.



4,78
HEKTARA / ACRES

2.000
STABALA / TREES



“
U maslinarstvo dajemo sav svoj život i neopisiv trud uz obilje ljubavi. Naša je uljara najsuvremenija u ovom dijelu Europe, a proizvodimo ekstra djevičanska maslinova ulja svjetske klase, i to s ekološkim certifikatom.

We have dedicated our whole life, immense effort, and much love to cultivating olives. Our oil mill is the most modern in this part of Europe, and we produce world-class extra virgin olive oils, all certified organic.

– Đurđa Beletić



Teran & Refošk

KRALJEVI ISTRE *THE KINGS OF ISTRIA*

Teran i Refošk doista su kraljevi Istre, svaki s izraženim, jedinstvenim karakterom koji odražava dušu ovog podneblja. Prema legendi, ove su sorte uživali i rimski carevi, što dovoljno govori o njihovoj stoljetnoj povijesti i posebnoj vezi s istarskim tлом. Oba vina krasi tamna, gotovo neprozirna boja i bogat, pun okus prepun nota crnog voća, začina i suptilne trpkosti, što ih čini intrigantnim na nepcu. Visoka kiselost i snažna mineralnost, koju crpe iz specifične istarske crvenice, obogaćuju ih osebnom dubinom – kako stare, tako dobivaju raskošne tonove čokolade i kave, pružajući poseban užitak svakom gutljaju.

Teran i Refošk čine sjajan spoj ozbiljnih nota tradicije i elegancije, a opet mladenačke razigranosti i svježine. To su vina uravnoteženih tanina, idealni za opuštena druženja i vesela okupljanja. Oni naprosto predstavljaju savršen par za ljubitelje autentičnih vina koja donose dašak Mediterana i istarskog sunca u svaku čašu.

Teran and Refosco are the true kings of Istria, each having a distinct, unique character that reflects the essence of this region. According to legend, these varieties had even been enjoyed by Roman emperors, which is a testament to their centuries-old history and special connection with the Istrian soil. Both wines feature a dark, almost opaque colour and a rich, full-bodied flavour brimming with notes of black fruit, spice, and a hint of bitterness, all of which piques an intriguing experience on the palate. Their high acidity and pronounced minerality, drawn from the Istrian red soil, impart remarkable depth. As they age, they develop opulent tones of chocolate and coffee, giving a distinctive pleasure to every sip.

Teran and Refosco are a brilliant fusion of the serious notes of tradition and elegance and a touch of youthful playfulness and freshness. With balanced tannins, they are perfect for relaxed gatherings and jolly celebrations. These wines are an ideal match for people who appreciate authentic wines, as they imbue every glass with a whiff of the Mediterranean and the warmth of the Istrian sun.



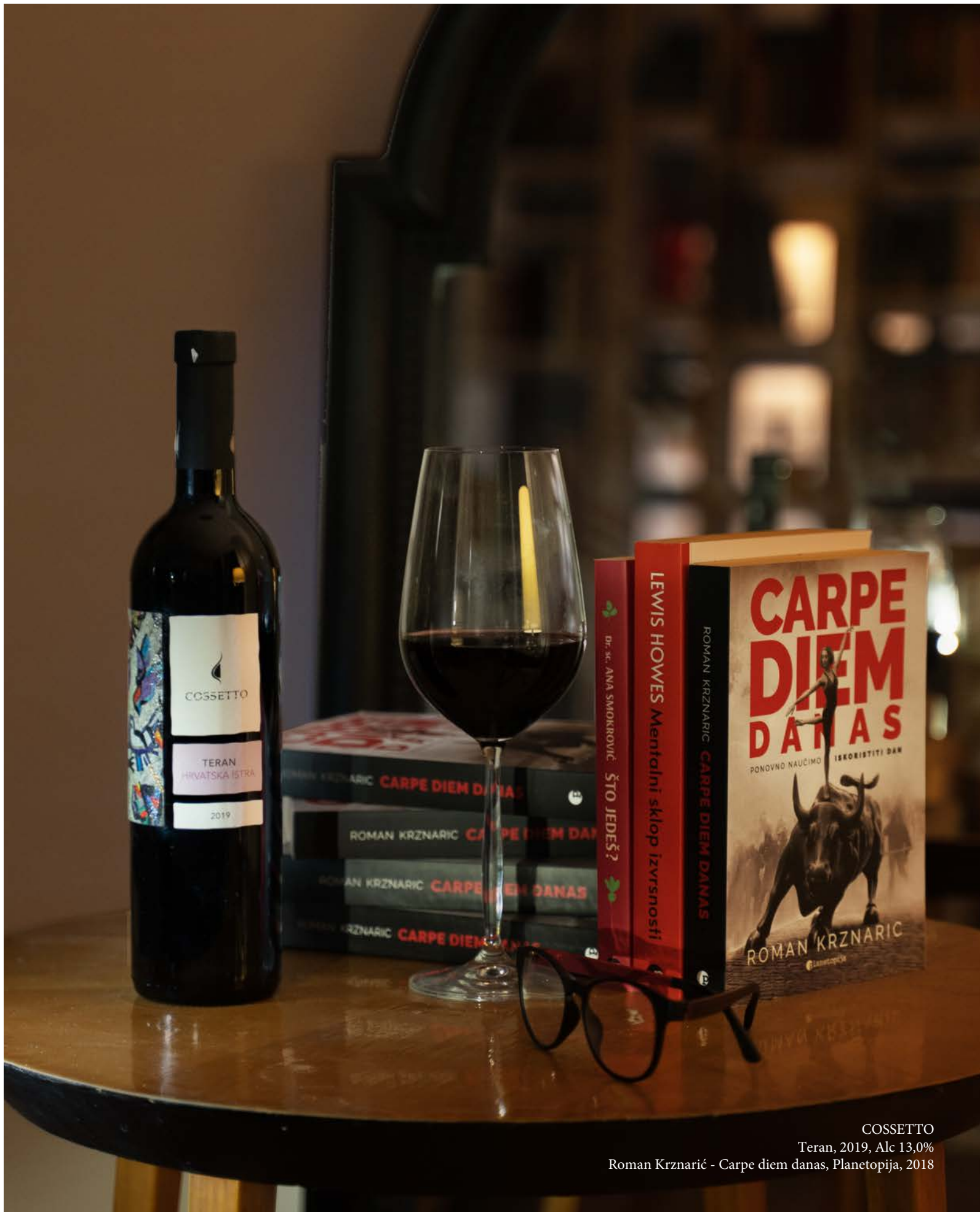


VORIĆ RIKO
Teran, 2020, Alc 13,5%



VERALDA XTRIAN
100% Refošk, 2020, Alc 15,5%
Potencijal dozrijevanja 10-15
godina od berbe
*Aging potential 10-15 years
from harvest*





COSSETTO
Teran, 2019, Alc 13,0%
Roman Krznarić - Carpe diem danas, Planetopija, 2018



CORONICA GRAN TERAN

100% Teran, 2020, Alc 14,0%

Ne proizvodi se svake godine, izborna berba

It is not produced every year, selection harvest

Fedor Vučemilović - New Yorkers, 2022



ZIGANTE VERO
Teran, 2021, Alc 13,0%
Trussardi Primo, Eau de Parfum



KOZLOVIĆ
Teran, 2020, Alc 13,5%
Davidoff Royal Release Salomones, Dominican Republic



ROXANICH TERAN RE
Teran & Refošk, 2009, Alc 13,5%
Maceracija 33 dana, odležano 112 mjeseci
33 days maceration, aged 112 months
Oliva Serie V Melanio Figurado, Nicaragua

FRANKOVIĆ

Teran, 2018, Alc 13,5%

Maceracija 25 dana, odležano 24 mjeseca

25 days maceration, aged 24 months

Gluten free pizza by Aquarius Buje



DEKLIĆ

Teran, 2021, Alc 13,5%

100 dana dry aged Ribeye, Aquarius Buje;
ekstra djevičansko maslinovo ulje, Brajko

*100-day dry-aged Ribeye, Aquarius Buje;
extra virgin olive oil, Brajko*





RAWINO LUNA
Teran & Refošk, 2021, Alc 14%
Prirodno vino
Natural wine



JURIČIĆ
Teran, 2021, Alc 12,5%
Nefiltrirano vino
Unfiltered wine

CAMELOT

Personalizacija za jedinstvene prigode *Personalisation for Special Occasions*

Uživanje u ručno motanoj premium cigari nadilazi samo pušenje – to je ritual koji slavi život, kulturu i profinjen ukus. Za neke, cigara je meditacija ili način da uspori užurbani svijet, dok za druge predstavlja potpuni trenutak uživanja. Cigara simbolizira prijateljstvo i povezivanje, bilo u privatnom ili poslovnom okruženju. U svijetu prolaznih trendova, zadovoljstvo kvalitetne cigare ostaje vječno.

Upravo to osigurava Camelot, najveći hrvatski uvoznik i distributer vrhunskih cigara s preko 30 godina iskustva. Tvrtka svojim strogim standardima kvalitete i autentičnosti osigurava distribuciju najfinijih cigara s Kube, Dominikanske Republike, Nikaragve, Honduras, Meksika, poput prestižnih brendova Cohiba, Romeo y Julieta, Partagas., Davidoff, Arturo Fuente, Oliva, Plasencia, Joya de Nicaragua, te mnogih drugih. Zahvaljujući širokoj mreži i posvećenosti, Camelot cigare dostupne su u najboljim objektima, poput luksuznih trgovina, ekskluzivnih restorana i klubova, te odnedavno i u vlastitom Havana 22 ekskluzivnom cigar lounge u Zagrebu.

Stručnost u skladištenju i transportu omogućuje očuvanje vrhunskog okusa i arome, zadovoljavajući potrebe najzahtjevnijih ljubitelja i uživatelja cigara.

Obzirom da se cigare vrlo često uživaju u svečanim ili “posebnim” trenucima Camelot u svojoj ponudi ima i personalizaciju cigara kako bi te trenutke učinio još posebnijim. Stoga planirate li poslovni ili privatni događaj, kongres, godišnjicu, vjenčanje, Camelot nudi sofisticirana, unikatna za vas osmišljena rješenja. Tražite li savršen poklon, bilo privatni ili poslovni, Camelot će vas oduševiti ponuđenim opcijama. Usluge personalizacije otvaraju neograničene mogućnosti, te stoga učinite svoje trenutke posebnima s vrhunskim personaliziranim cigarama i premium uslugom. Camelot je više od dobavljača cigara. Camelot stvara iskustva. ▽

Enjoying a hand-rolled premium cigar goes beyond mere smoking – it is a ritual that celebrates life, culture, and refined taste. For some, a cigar coincides with meditation, a way to slow down the fast-paced world. For others, it represents a moment of pure enjoyment. A cigar symbolises friendship and connection, whether in private or professional settings. Amid fleeting trends, the pleasure of a quality cigar remains timeless.

And this is what Camelot as Croatia's largest importer and distributor of premium cigars provides. With over 30 years of experience and a steadfast commitment to quality and authenticity, the company distributes the finest cigars from Cuba, the Dominican Republic, Nicaragua, Honduras, and Mexico, featuring esteemed brands like Cohiba, Romeo y Julieta, Partagas, Davidoff, Arturo Fuente, Oliva, Plasencia, and Joya de Nicaragua. With a strong network and dedication to quality, Camelot cigars are found in luxury stores, exclusive restaurants, clubs, and, most recently, in the Havana 22 exclusive cigar lounge in Zagreb. Expertise in storage and transport ensures the preservation of flavour and aroma, so that their cigars should meet high standards expected by the most discerning cigar aficionados.

Having recognised that cigars are often enjoyed on special occasions, Camelot offers custom cigars to make these moments unforgettable. Whether for a business or private event, conference, anniversary, or wedding, Camelot provides sophisticated, bespoke solutions. Are you seeking a perfect gift, whether for personal or corporate needs? Camelot will impress with its tailored options. Personalisation opens unlimited possibilities, making each moment special with premium custom cigars and top-tier service. ▽

Korporativni pokloni s osobnim dodirom

Za poslovne partnere i kolege osmišljen je niz jedinstvenih korporativnih poklona koji naglašavaju profinjenost i pažnju posvećenu detaljima, te predstavljaju snažan simbol poštovanja i suradnje, s dozom prestiža i elegancije.

Personalizirani setovi cigara dizajnirani s korporativnim logom na ringu predstavljaju izniman znak poštovanja prema suradnicima koji uživaju u sofisticiranim trenucima opuštanja.

Svaki set dolazi u pažljivo dizajniranoj kutiji, prilagođenoj estetici i vrijednostima tvrtke, što doprinosi pozitivnoj percepciji brenda i ostavlja snažan dojam.

Poseban naglasak stavljen je na luksuzne menadžerske setove koji sadrže premium cigare, vrhunski viski, kao i elegantne rezače i upaljače. Svaki element u setu može se dodatno personalizirati – od korporativnih motiva do inicijala, kako bi poklon bio u potpunosti prilagođen željama i imidžu tvrtke.

Corporate gifts with a personal touch

For business partners and colleagues, Camelot offers a selection of unique corporate gifts – personalised cigar sets featuring corporate logo on the band – that convey sophistication, attention to detail, prestige, elegance, and a powerful gesture of respect and appreciation for partners who enjoy this kind of refined relaxation. Each set comes in a thoughtfully designed box, reflecting the company's aesthetic and values, enhancing brand perception and leaving a lasting impression.

Special emphasis is placed on luxurious executive sets that include premium cigars, fine whisky, as well as elegant cutters and lighters. Each element in the set can be personalised even further – from corporate branding to personal initials, ensuring the gift is completely aligned with the company's image and preferences.





Personalizirane cigare za vjenčanja – savršen poklon s dozom elegancije

Jedna od vrlo zanimljivih opcija u ponudi je personalizacija cigara za vjenčanja, krštenja, diplome, koja će učiniti ovaj ionako poseban dan još glamuroznijim uz poklone koje gosti sigurno neće zaboraviti. Zamislite košaru ispunjenu vrhunskim cigarama, a svaka nosi personalizirani ring s otisnutim imenima mladenaca i datumom vjenčanja. Ovaj sofisticirani detalj dodaje osobni pečat ceremoniji, čineći je jedinstvenom.

Za dodatnu notu ekskluzivnosti tu su posebni setovi cigara za kuma, mladoženju i djevere. Svaki set dolazi u personaliziranoj kutiji ili posebno dizajniranoj kartici, čime ćete pokazati zahvalnost najbližim osobama uz dašak luksuza. Mogućnosti su neograničene, a Camelot je tu kako bi vaše ideje pretvorio u stvarnost. Personalizirane cigare nisu samo dodatak, već stvaraju nezaboravno iskustvo za trajnu uspomenu na zajedničke trenutke radosti i zajedništva.

Personalised wedding cigars – a perfect gift with a touch of elegance

One of the most captivating options is the personalisation of cigars for weddings, christenings, and graduations, making these special days even more memorable. Imagine a basket full of premium cigars, each with a personalised band bearing the couple's names and the wedding date. This sophisticated detail adds a personal touch to the ceremony, making it truly unique.

For an additional touch, there are exclusive cigar sets for the best man, groom, and ushers. Each set comes in a personalised box or with a specifically designed card expressing gratitude to the closest friends with a hint of luxury. The possibilities are endless, and Camelot is ready to bring your ideas to life. Personalised cigars are not just a complement but the means to create an unforgettable experience, a lasting reminder of shared moments of joy and togetherness.



Premium iskustvo na eventima

Camelot kreira ekskluzivno iskustvo uživanja u cigarama koje svaki događaj pretvara u sofisticirani doživljaj. Bez obzira radi li se o intimnom okupljanju, glamuroznoj obljetnici ili velikom poslovnom eventu, personalizacija koju pruža Camelot daje jedinstven pečat. S personaliziranim ringovima na cigarama s imenom ili logom eventa gosti dobivaju pažljivo osmišljen proizvod koji odražava poseban karakter i estetiku trenutka.

Camelotov tim stručnjaka dolazi opremljen elegantnim pultom za cigare, na kojem su izložene pomno odabrane cigare visoke kvalitete, te na licu mjesta educiraju goste o povijesti, vrsti i karakteristikama pojedinih cigara. Također pokazat će postupak pravilnog rezanja i paljenja, kako bi u potpunosti mogli uživati u bogatstvu aroma koje svaka cigara nudi. Dio jedinstvenog iskustva koje Camelot nudi je i stručna preporuka uparivanja cigara s odgovarajućim pićima gdje će kompleksne arome cigara u kombinaciji s odabranim vinima, viskijima, rumovima ili konjacima, pružiti još dublji i slojevitiji doživljaj.

Njihov pristup, profesionalnost i posvećenost detaljima pretvaraju svaki trenutak u umjetnost – stvarajući ambijent u kojem se gosti osjećaju posebno, opušteno i inspirirano. Ova usluga pruža nezaboravno iskustvo luksuza i elegancije, obogaćujući svaki event šarmom i sofisticiranošću.

Premium event experience

Camelot's provides an exclusive cigar experience that takes any event to a higher level. Whether it's an intimate gathering, a glamorous anniversary, or a large business event, Camelot's personalisation services add a distinct touch. With custom cigar bands featuring the name or logo of the event, guests receive a carefully crafted product that reflects the special character of the occasion. Camelot's expert team arrives at the event with an elegant cigar bar displaying select, high-quality cigars, and gladly informs the guests about the history, types, and characteristics of each cigar. They also demonstrate proper cutting and lighting techniques, allowing guests to fully appreciate the rich aromas of their cigars. Part of the experience includes expert pairing recommendations, combining cigars with wines, whiskies, rums, or cognacs for a deeper, more layered enjoyment. This service brings a sense of luxury and elegance to any event, creating an atmosphere in which guests feel special, relaxed, and inspired.

havana-cigar-shop.com



FILIP ZORIČIĆ

Razvoj zelene infrastrukture i
digitalizacija budućnost su Pule
*Digitalisation and Green Infrastructure
Development are the Future of Pula*

Prostrani i dobro zaštićeni pulski zaljev stoljećima je bio idealno pristanište za brodove na istočnoj jadranskoj obali, povezujući središnju Europu s istočnim Mediteranom i sjever s jugom. Kroz tu pomorsku rutu prenosili su se znanje, materijalna baština i tragovi bogate povijesti i kulture putovanja. Kroz tri tisućljeća povijesti, od naselja Histra, preko rimske kolonije i mletačkog razdoblja, grad je prošao mnoge promjene, ali ni približno koliko od sredine 19. stoljeća kada je izabran za glavnu austrijsku ratnu luku. Kreće ubrzani razvoj značajnim investicijama u urbanu i prometnu infrastrukturu, te Pula postaje metropola sa gotovo 35.000 stanovnika, znanstveno-tehnološki centar i okupljalište kulturne i diplomatske elite. Na tim temeljima Pula se razvijala slijedećih 150 godina, a danas nastavlja kroz održivi zeleni razvoj, na čelu sa gradonačelnikom Filipom Zoričićem.

For centuries, Pula's spacious and well-protected bay has provided an ideal harbour on the eastern Adriatic coast, linking Central Europe to the Eastern Mediterranean and connecting the north and the south. This safe haven on sea has seen nations exchanging knowledge, material heritage, and bits of their rich history of travel. For over three thousand years, from the Illyrian settlements of the Histri tribe to the Roman colony, Venetian rule, and this day, the city had undergone countless transformations, yet none quite as significant as when it became the main Austrian military port in the mid-19th century. The city then saw swift development thanks to massive investments in urban and transport infrastructure, which made it a thriving metropolis of nearly 35,000 residents, a centre of scientific and technological advancements, and a meeting place for cultural and diplomatic elites. This was



Osnutak Pule povezuje
se s grčkom mitološkom
pričom o Argonautima

*The founding of Pula is
linked to the Greek myth
of the Argonauts*



- Strategija pametne i zelene urbane obnove usmjerena je na razvoj zelene infrastrukture, energetske učinkovitost, korištenje obnovljivih izvora energije, regeneraciju prostora i digitalizaciju. Poseban fokus stavljamo na transformaciju napuštenih vojnih zona, u inovacijske i rekreativne centre te na očuvanje povijesne jezgre – govori o strategiji budućeg razvoja gradonačelnik Zoričić i dodaje kako su planirana ulaganja velikim dijelom iz EU fondova.

- Tu je i obnova austrougarske baštine, s naglaskom na projekte poput Interpretacijskog centra u Fort Bourguignonu i digitalne rute pulskih fortifikacija. Predviđena je podrška kreativnim industrijama i edukacija lokalnog stanovništva o povijesti grada – ističe Filip Zoričić, profesor hrvatskoga jezika i književnosti i povijesti, i doktor humanističkih znanosti.

Valorizacija bogate mediteranske baštine Pule i okretanje Pule zaljevu, jednom od najljepših na Mediteranu, kroz revitalizaciju rive i kreiranje sustava pametne urbane mobilnosti jedna je od strateških odrednica gradonačelnika i njegove gradske uprave. Za investicije je osigurano ukupno 33 milijuna eura kroz ITU mehanizam koji će biti planski usmjereni na razvoj grada.

- Osiguralni smo sredstva za projekte u urbanom području Pule - uređenje Pulskog inovacijskog centra (PIC) i revitalizaciju bivše vojne zone Valledlunga-Monumenti na sjevernoj obali pulskog zaljeva, potom uvođenje Park & Ride sustava, razvoj biciklističke infrastrukture unutar grada i prema popularnim turističkim i rekreacijskim destinacijama Medulin i Premantura, te obnovu kupališta Stoja – govori nam o planovima Filip Zoričić, koji kako kaže, upravo na Valledlungi često hoda sa suprugom i tada najviše sanja o još urednijem gradu, sređenih fasada i bez smeća.

- Obnova kupališta Stoja posebno se ističe jer je to važan dio identiteta Pule i jedno od najvažnijih arhitektonskih ostvarenja talijanske međuratne moderne u Hrvatskoj, zaštićeno kao kulturno dobro RH. Obnovom se ne revitalizira samo infrastruktura, već i društveni život te identitet grada, čime projekt dobiva dodatnu vrijednost – pojašnjava važnost ovog projekta gradonačelnik Zoričić.

Još jedan projekt od iznimne je važnosti i usmjeren je na revitalizaciju društvenog života u centru grada, s naglaskom na obnovu zelenih površina i prostora za druženje. To je projekt obnove Giardina i rive u Puli, čiji je cilj vratiti duh i život u ovaj dio grada kroz unapređenje infrastrukture i uređenje prostora.

Grad Pula snažno se opredijelio za provedbu zelene politike kroz niz projekata koji su već realizirani, u tijeku, ili tek planirani. Osnovni cilj ovih aktivnosti je uspostava ekonomičnijeg i održivog sustava gospodarenja komunalnim otpadom u skladu s načelima održivog razvoja i zaštite okoliša. Pula također aktivno radi na smanjenju uporabe fluoriranih stakleničkih plinova, čime se doprinosi lakšoj tranziciji prema zelenim tehnologijama i smanjenju štetnih emisija u atmosferu. Kroz poticanje proizvodnje energije iz obnovljivih izvora, grad nastoji dodatno poduprijeti održivi razvoj i smanjiti ekološki otisak. Sve ove mjere zajedno čine temelj zelene politike Pule koja je usmjerena na bolju budućnost u harmoniji s prirodom.

Na to se nadovezuju i dva iznimna projekta - Smart Pula-Pola i UrbanMinds.



the foundation on which Pula continued to develop over the next 150 years, and today, it pursues sustainable green development led by its mayor, Filip Zoričić.

“Our strategy for smart and green urban renewal focuses on green infrastructure development, energy efficiency, renewable energy use, spatial regeneration, and digitalisation. Our key priority is to transform abandoned military zones into centres of innovation and recreation as we continue to preserve the city’s historic core,” explains Mr Zoričić, adding that much of the investment will come from EU funds.

“We shall also focus on revitalising the Austrian heritage with projects such as the interpretation centre at Fort Bourguignon and a digital tour of Pula’s fortifications. We plan to support creative industries and teach the local population about the city’s history,” says Mayor Zoričić, a professor of Croatian language and literature, history, and holder of a doctorate in the humanities.

Highlighting the rich Mediterranean heritage of Pula and reconnecting Pula to its bay – one of the most beautiful on the Mediterranean – through waterfront revitalisation and smart urban mobility initiatives are the key strategic aims for Mayor Zoričić and his city administration. An impressive sum of €33 million has already been allocated for the city’s development through Integrated Territorial Investments (ITI).

“We have secured funds for projects within Pula’s urban area, such as the Pula Innovation Centre (PIC), revitalisation of the former military zones of Vallengunga-Monumenti on the northern shore of Pula Bay, implementing a Park & Ride system, developing bicycle infrastructure within the city and to popular tourist and recreational spots like Medulin and Premantura, as well as the renovation of the Stoja beach,” says Zoričić, who often strolls around Vallengunga with his wife, dreaming of a cleaner, well-maintained city.

“The renovation of the Stoja beach stands out because it’s an essential part of Pula’s identity and one of the most important examples of Italian modernist architecture in Croatia between the World Wars, protected as a cultural asset. This renovation will not only revitalise infrastructure but also enhance social life and the city’s identity, creating added value for the project,” explains Mayor Zoričić.

Another significant project aims to revitalise social life in the city centre by restoring green areas and public spaces. The renovation of Giardini and the Pula waterfront seeks to revive the spirit of this part of the city by enhancing its infrastructure and environment.

Pula has committed itself to green policies through numerous projects, some already completed, others ongoing or planned. Their primary goal is to establish a more economical and sustainable waste management system, aligned with the principles of sustainable development and environmental protection. Pula is also actively working on reducing the use of fluorinated greenhouse gases, facilitating transition to green technologies, and reducing harmful emissions into the atmosphere. By promoting renewable energy production, the city aims to further sustainable development and reduce its carbon footprint. Together, these projects set the foundation of Pula’s green policy, focused on a future in tune with nature.





GORE: Kupalište Stoja neizostavni je dio identiteta Pule
DESNO: Sportsko-rekreacijski centar na Marsovu polju bit će među najmodernijim u Hrvatskoj

TOP: The Stoja bathing area is an essential part of Pula's identity

RIGHT: The sports and recreation center at Marsovo polje will be among the most modern in Croatia



Pula je 2023. postala član Mreže mediteranskih gradova MedCités, uz Dubrovnik jedini grad iz Hrvatske. Ova organizacija okuplja gradove iz mediteranske regije radi promicanja urbane održivosti i poboljšanja kvalitete života, te prevencije klimatske krize. Mreža se zalaže za jačanje uloge lokalnih vlasti i pruža podršku članovima u razvoju i provedbi projekata u ključnim područjima, uključujući strateško planiranje, održivi razvoj, očuvanje okoliša i bioraznolikosti, socijalnu koheziju i ekonomski rast. Također, potiče inicijative usmjerene na održivo stanovanje, promet, gospodarenje otpadom, urbanu ekologiju i očuvanje bioraznolikosti na kopnu i u moru, s ciljem stvaranja ugodnijih i održivijih gradova.

Pula svoju budućnost definitivno gradi na mladima i stoga je donijela niz mjera kako bi grad postao idealno mjesto za život,

Complementing these efforts are two notable projects, Smart Pula-Pola and UrbanMinds. In 2023, Pula followed Dubrovnik's suit to join the Mediterranean Cities Network (MedCities/MedCités). This organisation gathers coastal cities along the Mediterranean to promote urban sustainability, improve quality of life, and combat the climate crisis. MedCities advocates strengthening the role of local authorities and supports its members in developing and implementing projects in critical areas, including strategic planning, sustainable development, environmental protection, biodiversity, social cohesion, and economic growth. It also promotes initiatives for sustainable housing, transport, waste management, urban ecology, and biodiversity preservation on land and sea, aiming to create more pleasant and sustainable cities.



Arena u Puli najveći je i
najočuvaniji spomenik antičkog
graditeljstva u Hrvatskoj

*The Arena in Pula is the largest
and best-preserved monument of
ancient architecture in Croatia*

Grad Antike

Pula se ističe najvećom koncentracijom izvanredno očuvanih monumentalnih antičkih spomenika. Osim Arene, jednog od najočuvanijih i najelegantnijih rimskih amfiteatara u svijetu, njezin povijesni sjaj obogaćuju Slavoluk Sergijevaca, Herkulova i Dvojna vrata, Malo rimsko kazalište te jedinstveni kompleks Augustova i Dijanina hrama uz gradsku vijećnicu na rimskom Forumu. Ovu vrijednu antičku baštinu i povijesni Arsenal dodatno štiti trideset austrijskih utvrda koje okružuju grad u tri fortifikacijska prstena. Pula je privlačno odredište za istraživače, stručnjake međunarodnih organizacija, studente i sve one koji se bave očuvanjem kulturne baštine. Oni se okupljaju u ovom gradu kako bi istražili i razvili najbolje modele valorizacije i očuvanja njegove jedinstvene svjetske baštine. Pula tako postaje središte razmjene znanja i inovativnih pristupa u očuvanju povijesnog nasljeđa, povezujući domaće i međunarodne stručnjake koji zajedno rade na unaprijeđenju razumijevanja i zaštite kulturnih dobara.

The City of Antiquity

Pula boasts the highest concentration of well-preserved ancient monuments. Besides the Arena, one of the world's best-preserved and most elegant Roman amphitheatres, its historic grandeur includes gems such as the Arch of the Sergii, Hercules' and the Twin Gates, the Small Roman Theatre, and the unique complex of the Temple of Augustus and Temple of Diana next to the town hall on the Roman Forum. Pula's invaluable ancient heritage and the 19th century Arsenal are protected by thirty Austrian fortresses encircling the city in three defensive rings. Pula is an attractive destination for researchers, international experts, students, and all those involved in the preservation of cultural heritage, who often visit and gather to explore and develop advanced models for its evaluation and preservation. Pula has thus become a hub of knowledge exchange and innovative approaches to conservation, connecting experts from home and abroad, who work together to better understand and safeguard its cultural assets.

LIJEVO: Arena je ugostila najveće svjetske zvijezde - Dua Lipa, Jason Derullo, Simple Mind, Robbie Williams, Eros Ramazzotti, Andrea Bocelli, Duran Duran, Lenny Kravitz, Avril Lavigne i mnoge druge

LEFT: The Arena has hosted some of the world's greatest stars, including Dua Lipa, Jason Derulo, Simple Minds, Robbie Williams, Eros Ramazzotti, Andrea Bocelli, Duran Duran, Lenny Kravitz, and Avril Lavigne



mjesto gdje će nove generacije sa veseljem zasnivati obitelji i doprinostiti daljnjem razvoju zajednice. Za njih je grad predvidio smanjenje komunalnog doprinosa za čak 80 posto kod gradnje za vlastito stambeno zbrinjavanje i omogućavanje obročne otplate bez kamata, ali i sufinanciranje kamata na stambene kredite. Ujedno je povećao naknade za novorođenčad, subvencionira privatne vrtiće, a povećao je i studentske stipendije.

- Povećali smo kapacitete dječjih vrtića, a u pripremi je izgradnja novih dječjih vrtića Valmade i Sisplac, kao i dogradnja OŠ Šijana – ističe Zoričić.

Tu je i niz poticaja za razvoj malog gospodarstva kroz bespovratna sredstva za novoosnovane tvrtke čiji vlasnici su mladi do 35 godina odnosno žene poduzetnice koje su vlasnice tvrtki.

- Kroz poticaje smanjujemo početne financijske izdatke poduzetnika prilikom pokretanja poslovanja, nudimo korištenje sredstva za digitalni marketing i digitalizaciju poslovanja, kao i za stručno usavršavanje – ponosno ističe gradonačelnik Pule.

Naravno, niti umirovljenici nisu zaboravljeni, pa tako oni sa minimalnim mirovinama imaju besplatan javni prijevoz, omogućena im je i dodatna novčana pomoć, kao i usluga pomoći u kući koju pružaju gerontodomačice. Uz navedeno, Grad sufinancira smještaj u privatnim domovima po otpustu iz zdravstvene ustanove ako zadovoljavaju određene kriterije.

Ipak, grad nije samo infrastruktura, to su i događanja, kulturni život. Posljednjih godina grad je pokrenuo niz manifestacija na koje je gradonačelnik izuzetno ponosan i smatra kako je time Pula učvrstila poziciju urbanog kulturnog centra i izuzetno poželjne destinacije za život.

- Ponosan sam što smo pokrenuli Pulsko kulturno ljeto u Malom rimskom kazalištu i što imamo top koncerte u Areni.

Pula's future is being built for the young, and the city has introduced various measures to make it an ideal place to live, a place where new generations will gladly start families and contribute to the community's growth. For them, the city has proposed an 80% reduction in municipal fees for building one's own housing, with the option of interest-free instalments and interest subsidies for housing loans. Additionally, the city has raised one-time bonuses for newborns and scholarship allowances for university students and has subsidised private kindergartens.

"We've expanded kindergarten capacities, and new kindergartens are planned for Valmade and Sisplac. Plus we built an extension of the Šijana Primary School," says Zoričić.

Besides, there is a variety of incentives to support small business development through grants for newly established companies owned by young people of up to 35 years and by women entrepreneurs. "Through these incentives we aim to help entrepreneurs with initial expenses, digital marketing, business digitalisation, and professional training," says Pula's mayor with pride.

Retirees have not been overlooked; those receiving minimum pensions enjoy free public transport, receive financial assistance, and have access to support services provided by home carers. Moreover, the City subsidises care in private nursing homes after hospital discharge if certain criteria are met.

However, a city is not just about infrastructure; it's also about events and cultural life. In recent years, Pula has launched numerous events of which Mayor Zoričić is exceptionally proud, believing that these have strengthened Pula's position as a vibrant cultural centre and a highly desirable place to live.

"I'm proud that we have started Pula's Cultural Summer in the Small Roman Theatre and secured top concerts in the Arena. We have established a Sports Foundation, a Youth Centre, and a shelter for the homeless. I'm especially proud that we are the first

EU projekti 2021-2024

EU projects 2021-2024

• Broj projekata / Number of projects:

40

• Vrijednost / Value:

16.000.000€

Projekti u pripremi

Upcoming projects

• Broj projekata / Number of projects:

12

• Vrijednost / Value:

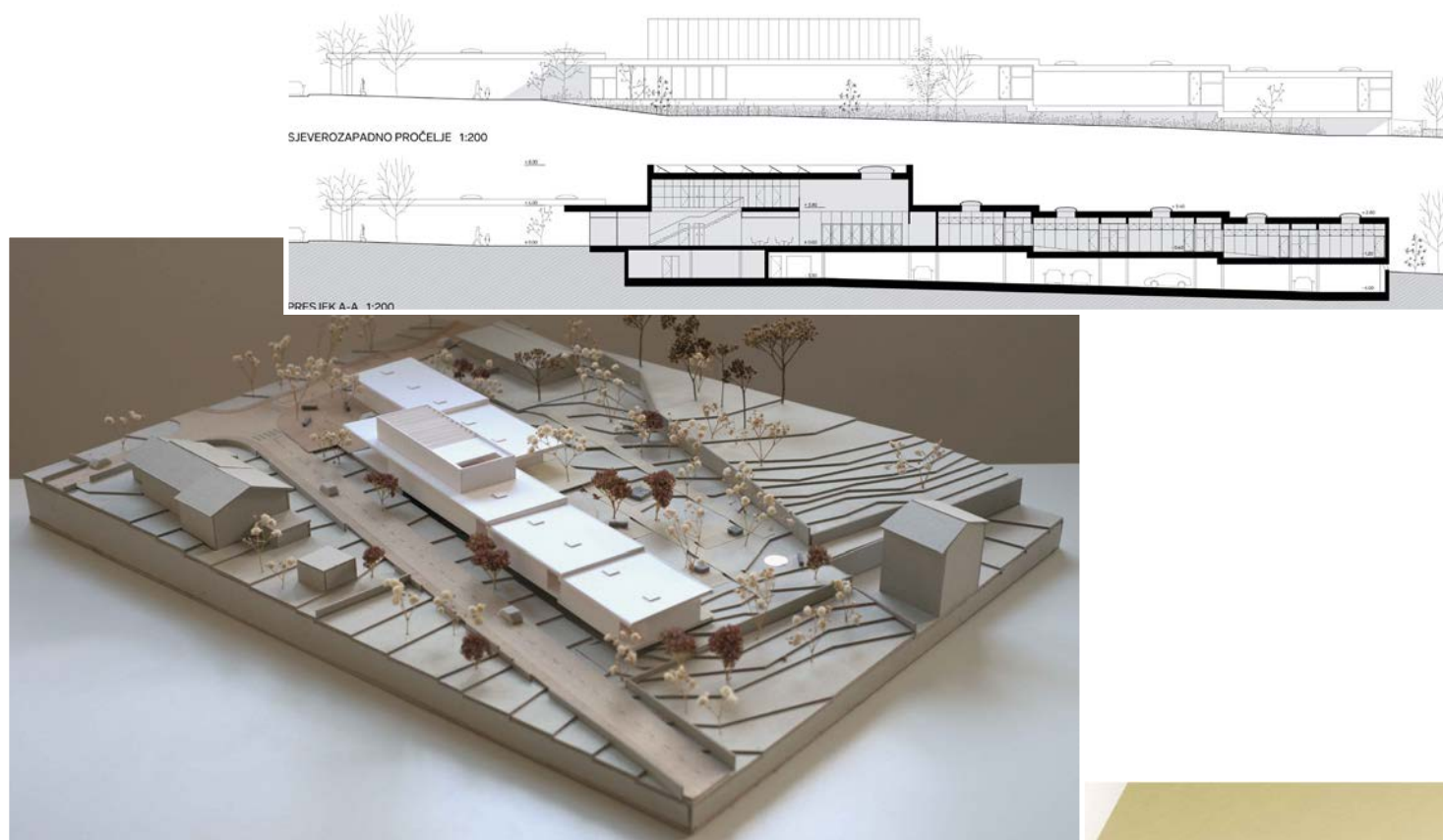
50.000.000+€

Pulsko kulturno ljeto

Na spektakularnoj pozornici Malog rimskog kazališta, smještenoj uz podnožje Kaštela, nudi nezaboravne doživljaje. U ovom jedinstvenom okruženju, gdje se spajaju antička baština i moderna scenska umjetnost, posjetitelji uživaju u izvedbama pod zvjezdanim nebom te ljepoti jednog od najatraktivnijih koncertnih prostora u regiji. Pozornica s velikim ekranom od 330 četvornih metara, izvanredne akustike i ugođaja jamči nezaboravan doživljaj. Kao epicentar kulture u Hrvatskoj, tijekom ljeta Pula okuplja umjetnike iz cijelog svijeta, nudeći raznolike žanrove, od jazza i klasike do opernih nastupa i suvremenih glazbenih izvedbi.

Pula Summer of Culture

Set against the spectacular backdrop of the Small Roman Theatre, nestled at the foot of the Kaštel Hill, Pula Summer of Culture creates an unforgettable experience of ancient heritage meeting contemporary performing arts. The stage boasts a vast 330-square-metre screen, exceptional acoustics, and a remarkable atmosphere, as visitors enjoy performances under the starlit sky in one of the region's most captivating concert venues. As a Croatian summer cultural hub, Pula gathers musicians from around the world to perform in genres ranging from classical music, opera, and jazz to contemporary music.



GORE I DESNO: Dječji vrtić Valmade, planirana predškolska ustanova za 160 djece u 10 odgojnih skupina

TOP AND RIGHT: Valmade Kindergarten, a planned preschool institution for 160 children in 10 educational groups



Pokrenuli smo Zakladu za sport, Centar za mlade, i prenoćište za beskućnike. Ponosan sam da smo prvi grad koji ima Park Anne Frank s posađenom sadnicom kestena Anne Frank, koju sam svoje-vremeno, kao ravnatelj Gimnazije, donio u Pulu – ističe Zoričić, koji uz sve obaveze gradonačelnika uživa u blagodatima ovog prelijeptog grada.

- Ne preskačem dobre predstave u našem kazalištu, redovito idem na sportska događanja i izložbe. Pretplatnik sam svih naših klubova i kad obaveze dopuste odem na utakmice, najviše na nogomet, jer mi je to najveća ljubav. S prijateljima jednom tjedno haklam - kaže Zoričić, i ističe da je obitelj ipak na prvom mjestu.

- Kad god vrijeme dopušta provodim ga s obitelji. Najčešće sa suprugom, jer su djeca već velika, i idemo u duge šetnje. Ona mi je najveća potpora koju imam. Potpora smo i djeci na njihovim sportskim natjecanjima i to se ne preskače. Često svi četvero idemo u prirodu. Druženje s obitelji i prijateljima mi je pravo punjenje baterija - govori na kraju Filip Zoričić, koji uz smijeh zaključuje kako mu najgore pada što ne stigne čitati kao prije, ali da i dalje kupujem knjige koje će pročitati jednom kad bude imao više mira i vremena. ▽

city with an Anne Frank Park, featuring a sapling from her chestnut tree, which I brought to Pula during my time as a school principal,” says Zoričić, who, amidst all his mayoral responsibilities, enjoys the charms of his beautiful city.

“I never miss a good play at our theatre, I regularly attend sports events and exhibitions. I have season tickets for all our clubs, and whenever possible, I go to matches – football, in particular, as my greatest passion. Once a week, I play a leisurely match with friends,” says Zoričić, adding that family is always his top priority.

“Whenever time allows, I spend it with my family. Most often with my wife, as our children are now grown-ups. Together we go for long walks. She’s my greatest support. We also cheer for our children at their sports competitions; such events are never skipped. All of us often to the countryside together. Time with family and friends recharges my batteries,” concludes Filip Zoričić, laughing as he adds that the hardest thing for him is no longer having as much time to read as he once did, though he continues buying books, hoping that one day, he’ll find the quiet and time to enjoy them. ▽

DOLJE: Izgradnjom novog objekta OŠ Šijana dobiva dodatnih 6 učionica kapaciteta 168 djece

BOTTOM: With the construction of the new building, Šijana Elementary School will get an additional 6 classrooms with a capacity of 168 children



Visualia Festival Svjetla

Visualia Festival Svjetla (Visualia Festival of Light) postao je značajan kulturni događaj u Puli, koji doprinosi brendiranju grada i ističe njegovu predanost umjetnosti i tehnologiji. Uz druge festivale čini Pulu pravom kulturnom destinacijom. Od samog osnutka 2013. godine pretvara Pulu u umjetničku prijestolnicu boja, svjetlosti i kreativnosti koje oduzimaju dah, prikazujući svake godine čari novih tehnologija i audiovizualne umjetnosti.

Isprva se fokusirajući na 3D mapping projekcije festival se tijekom godina značajno proširio, pa sada sadržava široku lepezu svjetlosnih instalacija i izvedbi, a predstavlja radove međunarodnih i lokalnih umjetnika i time osigurava raznoliko i bogato umjetničko iskustvo. Jedan od vrhunaca festivala su "Svjetleći divovi", gdje su osvijetljene dizalice brodogradilišta Uljanik, stvarajući spektakularan prizor koji je postao kulni simbol Pule, dok se 3D i 2D video mapiranjem povijesna mjesta i zgrade pretvaraju u dinamična platna svjetla i boja, pružajući nezaboravno vizualno iskustvo. Tu su i interaktivne instalacije na raznim lokacijama grada koje naprosto pozivaju posjetitelje na igru sa svjetlom kroz inovativne načine, spajajući umjetnost s tehnologijom.



Visualia Festival of Light

The Visualia Festival of Light has become an important cultural event for Pula, one of the city's brands that highlight its commitment to both art and technology. Along with other festivals, it positions Pula as a cultural destination par excellence. Since its opening in 2013, the festival has transformed the city into a capital of light, colour, and breathtaking creativity, showcasing the wonders of new technologies and audiovisual art every year.

Initially focusing on 3D mapping projections, the festival has expanded significantly over the years, now offering a wide range of light installations and performances. It features works by local and international artists, ensuring a diverse and rich artistic experience. One of the highlights of the festival is the "Lighting Giants", where the illuminated cranes of the Uljanik shipyard create a spectacular sight that has become an iconic symbol of Pula. Meanwhile, 3D and 2D video mapping transform historical sites and buildings into dynamic canvases of light and colour, providing an unforgettable visual experience. There are also interactive installations at various locations around the city that invite visitors to play with light through innovative approaches, blending art with technology.





Sa(n)jam knjige u Istri

- Atmosfera oko knjige - knjiga kao kult ličnosti, to su naše male šanse. Tu počiva i šansa ovog Sajma, s odgovorom na pitanje: Kako postati dio kulturne tradicije?! Neka nas knjiga uveseljava i opamećuje! - riječi su kojima je s balkona na Forumu u toplo prosinačko jutro 1995. godine, pred više od 1000 ljudi, otvoren Prvi Sajam knjige u Istri.

Kroz svojih 30 godina postojanja, Sa(n)jam knjige u Istri postao je puno više od običnog sajma – on predstavlja kulturni fenomen koji obogaćuje Pulu i čitavu regiju. Pokrenut s idejom povezivanja ljubitelja knjige, pisaca i intelektualaca, razvijao se kao mjesto susreta koje potiče razmjenu ideja, slavljenje književnosti i istraživanje lokalnih i globalnih kulturnih identiteta. Istra i Pula, kao njegovi mikrokozmosi, kroz godine su se prirodno uklopili u dušu Sajma, koji privlači velik broj posjetitelja iz Hrvatske i inozemstva, čime Pula postaje središte kulture i književnosti i fenomenalan model povezivanja kroz umjetničke iskorake. Ovaj sajam pruža jedinstvenu platformu za one koji vjeruju u snagu književnosti kao sredstva društvene promjene, okupljajući glasove koji se ne čuju često i predstavljajući ih svijetu.

Sajam je postao sastavni dio kulturnog identiteta grada, koji postavlja pitanja i odgovara na njih kroz formate koji nadilaze običnu promociju knjiga, utiskujući se duboko u identitet Istre i njenih ljudi. Sa(n)jam knjige u Istri danas je najveći autorski sajam knjige u Hrvatskoj i najveći festival autora u široj regiji, a Pulu i Istru upisao je na europsku, ali i svjetsku književnu, kulturnu i umjetničku kartu.

Book Fair(y) in Istria

“An atmosphere built around the book – the book as a cultural icon – this is our chance, however small. And this Fair’s chance lies in answering the question: how does one become part of cultural tradition? Let books delight and enlighten us!” These are the words, spoken from a balcony overlooking the Forum to an audience of over a thousand on a warm December morning in 1995 that opened the first Book Fair(y) in Istria.

Over the 30 years that followed, this event has grown far beyond a conventional book fair – it has become a cultural phenomenon for Pula and beyond. Originally conceived as a way to connect book lovers, writers, and intellectuals, it has evolved into a gathering that fosters the exchange of ideas, celebrates literature, and explores local and global cultural identities. As its microcosms, Istria and Pula have become part of the Fair’s soul, attracting diverse audience from Croatia and abroad to witness this literary and cultural phenomenon and a remarkable model of artistic connectivity.

This fair stages a unique platform for those who believe in literature’s power to act as a vehicle of social change, often bringing together voices yet unheard and presenting them to the world. Book Fair(y) in Istria has become an essential part of the city’s cultural identity, posing and answering questions through formats that transcend traditional book promotion, embedding itself deeply into the identity of Istria and its people. Today, it stands as the largest author-focused book fair in Croatia and the most significant author festival in the wider region, securing Pula and Istria a place on the European and global literary, cultural, and artistic map.

Pulski filmski festival

Utemeljen 1954. godine Pulski filmski festival najstariji je nacionalni filmski festival u svijetu i najposjećenija kulturna manifestacija u Hrvatskoj. Festival je ujedno i domaćin godišnjih nagrada hrvatske filmske industrije, poznatih kao Zlatna Arena (glavna nacionalna filmska nagrada).

Nastavljajući tradiciju i kontinuitet Pulski filmski festival se gradi u modernu kulturnu manifestaciju koja postaje središnjim mjestom susreta filmova, njihovih autora i publike svih generacija. Osim filmskih projekcija, uključujući i međunarodne filmove, tokom održavanja festivala održava se bogati popratni program – rasprave i paneli, izložbe, koncerti, tematski programi, retrospektive.

Tijekom desetljeća festival je stekao značajna međunarodna priznanja, te je ugostio svjetski poznate filmske djelatnike poput Sophie Loren, Elizabeth Taylor, Richarda Burtona, Jamesa Coburna, Miloša Formana, Johna Malkovicha, Bena Kingsleya, Jeremya Ironsa i dr.

Događaj smješten u jedinstvenom ambijentu veličanstvene Arene uspijeva zadržati prestiž i simboliku koju ta povijesna lokacija donosi. Tijekom deset dana, Pula se transformira u kulturno središte Hrvatske, privlačeći ljubitelje umjetnosti, filmofile i brojne posjetitelje iz zemlje i inozemstva.

Pod svjetlima reflektora i uz zvuke filmske glazbe, glamur filmske industrije prelijeva se kroz ulice grada, stvarajući jedinstvenu atmosferu u kojoj se isprepliću povijest i suvremena umjetnost. Arena, sa svojim kamenim zidovima koji svjedoče tisućljetnoj prošlosti, postaje žarišna točka u kojoj se susreću tradicija i moderna filmska produkcija, pružajući nezaboravan doživljaj kako sudionicima, tako i publici koja uživa u čarima filmskog festivala na jednom od najljepših svjetskih lokaliteta.

Pula Film Festival

Established in 1954, the Pula Film Festival is the oldest national film festival in the world and the most visited cultural event in Croatia. The festival also serves as the host for the annual awards of the Croatian film industry, known as the Golden Arena (the country's premiere film award).

Building on its tradition and continuity, the Pula Film Festival has evolved into a modern cultural event, a central meeting point of filmmakers and their audiences of all generations. In addition to film screenings, including international films, the festival offers a rich accompanying programme: discussions and panels, exhibitions, concerts, thematic programmes, and retrospectives.

Over the decades, the festival has garnered significant international recognition and has hosted world-renowned filmmakers and actors such as Sophia Loren, Elizabeth Taylor, Richard Burton, James Coburn, Miloš Forman, John Malkovich, Ben Kingsley, and Jeremy Irons.

Set in the extraordinary ambiance of the magnificent Arena, the event revives the prestige and symbolism of this historic site. Over the course of ten days, Pula transforms into the cultural heart of Croatia attracting art lovers, cinephiles, and numerous visitors from home and abroad.

Under the spotlights and accompanied by the sounds of film music, the glamour of the film industry spills over the streets of the city, creating a fairy-tale where history and contemporary art entwine. The Arena, with its stone walls that bear witness to millennia of history, becomes a focal point where tradition meets modern film production, offering an unforgettable experience for both participants and the audience, who enjoy the magic of the film festival at one of the most beautiful locations in the world.





LENI, LAURA, NOEMI

PLES JE NAŠ SMISAO ŽIVOTA *DANCE IS OUR LIFE*

Kad je početkom 19.stoljeća Carlotta Grisi, rođena u Vižinadi, počinjala sa svojim prvim baletnim koracima, vjerojatno nije ni sanjala da će dva stoljeća kasnije djevojčice s iznimnim talentom marljivo savladavati tajne klasičnog baleta u školi u Umagu koja nosi njeno ime. Carlotta je svojedobno stasala u jednu od najvećih baletnih diva svog vremena i divno je vidjeti kako pod okriljem njenog imena uz ogroman rad, odricanja i vježbu niču novi mladi talenti iz Istre koji pokazuju snažnu želju za uspjehom.

Pod budnim okom i palicom Mirne Sporiš, dugogodišnje primabalerine zagrebačkog HNK, u Plesnom centru Carlotta Grisi stasaju tri mlade dive, tri prekrasne djevojke koje svojom gracioznošću ne ostavljaju nikoga ravnodušnim. One su Leni De Andrea Ladišić, Noemi Vuch i Laura Buršić.

- Iznimno sam ponosno na sve tri cure i neizmjereno mi je drago što ih imam prilike voditi kroz ovu divnu umjetničku formu plesa - govori mentorica Mirna Sporiš, i dodaje kako su sve tri iznimno talentirane.

Kad je balet u pitanju često se s učenjem kreće već u najranijoj dobi. To vrijedi i za Leni De Andrea Ladišić (14) iz Umaga koja je imala svega tri godine kad je počela plesati balet. Ozbiljniji pristup baletnoj tehnici započeo je kad je navršila osam godina, no najveća prekretnica u njezinom plesnom svijetu bio je dan kad je upisala Plesni centar Carlotta Grisi.

- Leni nikog ne ostavlja ravnodušnim i njezina karizma plijeni. To je onaj faktor koji samo veliki umjetnici imaju, s takvim stavom i karakterom se rađa. Ona ima moć transformacije iz uloge u ulogu, a u svaku se unosi do te mjere da se s njom stapa u jedno. Zbog brzine usvajanja idu joj i ostale plesne forme. Ona

When Carlotta Grisi, born in Vižinada, took her first ballet steps at the beginning of the 19th century, she hardly imagined that three young girls with exceptional talent would work hard to master the secrets of classical ballet at a school in Umag that bears her name two centuries later. Carlotta grew into one of the greatest ballet divas of her time, and it is wonderful to see how new young talents from Istria are blossoming in her shadow driven by determination, sacrifice, practice, and strong desire for success.

Under the watchful eye and direction of Mirna Sporiš, a long-time prima ballerina of the Croatian National Theatre in Zagreb, the Carlotta Grisi Dance Centre has produced three exceptional ballet dancers: Leni De Andrea Ladišić, Noemi Vuch, and Laura Buršić – three beautiful girls whose grace leaves no one indifferent.

"I am extremely proud of all three girls, and I am immensely glad to have had the opportunity to guide them through this wonderful artistic form of dance," says their mentor Mirna Sporiš, adding that all three are incredibly talented.

When it comes to ballet, learning often begins at a very young age. This holds true for Leni De Andrea Ladišić (14) from Umag, who was only three when she started. At eight, she took to learning more demanding ballet techniques, but the turning point in her dance journey was the day she enrolled in the Carlotta Grisi Dance Centre.

"Leni leaves no one indifferent, and her charisma is captivating. There is that 'X-factor' that only great artists possess; something you are born with. She has the ability to transform from role to role, to immerse herself so deeply that she becomes



je veliki radnik i uvijek ostaje posljednja u dvorani sve dok ne savlada novi ili teži korak - kaže za svoju štićenicu Mirna Sporiš.

Leni uskoro odlazi na daljnje baletno školovanje u New York, točnije u Joffrey Ballet School, gdje joj je umjetnička ravnateljica Era Jouravlev dodijelila stipendiju.

- Želim završiti srednju školu Joffrey Ballet School u New Yorku, zaposliti se u teatru i jednog dana radom, predanošću i ljubavi prema baletu postati primabalerina. Za mene ples znači slobodu, veliku sreću i mnogo emocija. Zna biti teško i naporno, no kad plešem prevladavaju valovi osjećaja koje nikada prije nisam osjetila i zbog kojih zaboravim sve. Ples osjećam duboko u sebi, on je moj život - govori ova iznimna djevojka.

Sjeme svog talenta na plodno tlo je posadila i Noemi Vuch (13) iz Umaga koja s nevjerojatnom lakoćom upija svaku korekciju i baletni nauk, iako klasični balet vježba svakodnevno tek dvije godine. Želja za baletom javila se kad je na televiziji gledala talent show i poželjela postati jednako vješta.

- Za mene ples predstavlja slobodu izražavanja te je jedan od načina komunikacije kojim mogu izraziti vlastite emocije. Najveći mi je san da zaplešem u nekom poznatom kazalištu, a osjećaj da budem dio ansambla s osobama s kojima dijelim jednaku ljubav i strast prema baletu za mene su san - iskreno govori Noemi, i dodaje kako bi u budućnosti voljela upisati profesionalnu baletnu školu, ali pored nje završiti i srednjoškolsko obrazovanje, dok se Mirna nadovezuje kako je Noemi čudo od djeteta koje je u svega dvije godine svladala većinu baletnih koraka te rad u špicama do te mjere da je već zajedno s Laurom i Leni sudjelovala na profesionalnom baletnom natjecanju Slavenska Prix '24. u Zagrebu.

Tek nešto starija od Leni bila je Laura Buršić (14) iz Buja kad je krenula u Plesni centar Carlotta Grisi. Laurine kvalitete i poseban žar za klasičnim baletom odmah su došli do izražaja. Laura je vješta na mnogo polja u oblikovanju plesne i inih umjetnosti. Osmislila je nekoliko manjih koreografija, kreira i sama izrađuje krune i tijare koje su neophodne u nastupima, aktivna je u školskim priredbama i pripremama oko kratkih filmova.

- Laura je jedna prava, istinska umjetnička duša. Karakteriziraju je raznovrsnost i svestranost, te ogroman rad i odricanje - reći će za nju mentorica Sporiš.

LIJEVO: Leni De Andrea
Ladišić baletni put nastavlja
na renomiranoj akademiji u
SAD-u, usavršavajući vještine
i otkrivajući nove umjetničke
dimenzije

LEFT: Leni De Andrea Ladišić
continues her ballet journey
at a renowned academy in
the U.S., honing her skills
and discovering new artistic
dimensions



one with it. Being a quick learner, she excels in other dance forms as well. She works hard and always leaves the studio last, practising until she masters a new or more difficult step,” says Mirna Sporiš about her protégé.

Leni is soon off to further her ballet education at the Joffrey Ballet School in New York, where she has been granted scholarship by the artistic director Era Jouravlev.

“I want to finish high school at the Joffrey Ballet School in New York, get a job in a theatre, and one day – through hard work, dedication, and love for ballet – become a prima ballerina. For me, dance means freedom, great happiness, and a wealth of emotions. It can be tough and exhausting, but when I dance, waves of emotions I have never felt before prevail, making me forget everything. I feel dance deep within me; it is my life,” says this exceptional young girl.

Noemi Vuch (13) from Umag has also planted the seed of her talent in fertile soil, absorbing every correction and ballet lesson with incredible ease, despite having practised classical ballet daily for only two years. Her love for ballet was born when she watched a talent show on television and wished to become just as skilled.

“For me, dance means freedom of expression and is one of the ways to communicate my own emotions. My biggest dream is to perform in a famous theatre, and the feeling of being part of an ensemble with people who share the same love and passion for ballet is a dream come true,” says Noemi. She adds that in the future, she would like to enrol in a professional ballet school but also finish her secondary education. Mirna adds that Noemi is a prodigy who has mastered most ballet steps, including pointe work, within two years only, to the extent that she has already participated with Laura and Leni in the professional ballet competition Slavenska Prix 2024 in Zagreb.

Laura Buršić (14) from Buje was just slightly older than Leni when she joined the Carlotta Grisi Dance Centre. Laura’s qualities and passion for classical ballet immediately came to the fore. Laura is skilled in many areas of dance and other art forms. She has choreographed several small pieces, she designs and makes the crowns and tiaras used at performances, and is active in school events and the making of short films.

“Laura is a true artistic soul. Versatile, dedicated, hard-working,” says mentor Sporiš.

LJJEVO: Noemi Vuch svoju budućnost vidi u plesu, koji za nju predstavlja izraz slobode

LEFT: Noemi Vuch envisions her future in dance, which for her represents an expression of freedom



- Ples je za mene nešto bez čega ne mogu živjeti. Dio je mene i mog srca. Kada plešem osjećam kako svaka nota prolazi kroz moje tijelo i ne čujem ništa osim glazbe. Osjećam tada svaki pokret, svaki ton, svaki korak, svaku notu, svu ljubav i sreću pomješanu s brojnim emocijama. Ples je moj život, jača me, čini od mene ono što jesam i zato želim plesati do kraja života. Ako ne postanem balerina u kazalištu, što je moj san, želja mi je postati koreografinja ili učiteljica baleta - priča Laura.

Naravno, kako bi svi talenti plesača koji tek uče maksimalno došli do izražaja potrebno je izrazito kvalitetno mentorstvo, osoba koja će usmjeriti mlade nade i prenijeti im neprocjenjiva znanja. U Plesnom centru Carlotta Grisi to je Mirna Sporiš koja je iz hrvatske metropole preselila u Umag kako bi se posvetila plesnoj pedagogiji. Uvjerenja je da se vrhunsko treniranje i profesionalizam dosežu samo svakodnevnim treningom. Brzo prepoznaje talente za koje kaže da su poput nebrušenih dijamanta kojima treba fini kristalni rez.

- Odlaskom u mirovinu nakon 33 godine duge karijere u zagrebačkom kazalištu na mjestu prvakinja baleta te potpunom vremenskom slobodom, na poziv umaškog Plesnog centra Carlotta Grisi preuzela sam vodstvo kao glavni baletni pedagog. Istog trena sam znala na koji način bih vodila plesnu školu jer sam umašku scenu dobro poznavala. Od 2003. dva puta godišnje dolazila bih u Umag na poziv tadašnjeg baletnog voditelja Nicolaea Vasca i plesala velike prima balerinske role. Vjerujem kako sam time pobuđivala interes mladih polaznica da zavole balet i da uvide svu njegovu ljepotu - govori baletna pedagoginja Mirna Sporiš, koja već dvije godine intenzivno i predano radi u Umagu, te ponosno ističe kako djevojke kojima prenosi znanja mogu parirati polaznicama najboljih državnih baletnih škola.

Dokaz za to što se i kako radi u Umagu, a ima odjeka i van granica Hrvatske, su upravo Leni, Laura i Noemi, učenice koje ostvaruju svoj san. Postati balerina jedan je od najtežih poziva na svijetu, iako to tako uopće ne izgleda. Eteričnost i efemernost, estetika ljepote i čistoće, disciplina, red i posvećenost do samog kraja te stalna težnja za savršenstvom, odlike su tih naoko krhkih bića, a zapravo vrlo snažnih i izdržljivih. ▽

LIJEVO: Laura Buršić je prava umjetnička duša koja se izražava kroz razne umjetničke forme, istražujući svoju kreativnost u različitim medijima
DESNO: Mirna Sporiš s ponosom dijeli priče i predstavlja svoje štićenice, ističući njihovu snagu i jedinstvenost

LEFT: Laura Buršić is a true artistic soul who expresses herself through various art forms, exploring her creativity across different media
RIGHT: Mirna Sporiš proudly shares stories and presents her protégés, highlighting their strength and uniqueness

“Dance is something I cannot live without. It is part of me and my heart. When I dance, I feel every note passing through my body, and I hear nothing but the music. I feel every movement, every tone, every step, every note, all the love and happiness mixed with countless emotions. Dance is my life; it strengthens me and makes me who I am, which is why I want to dance for the rest of my life. If I don’t become a ballerina in a theatre, which is my dream, I would like to become a choreographer or a ballet teacher,” says Laura.

Of course, it takes an exceptional mentor to bring out the full potential of these young dancers – someone who can guide them and impart invaluable knowledge. At the Carlotta Grisi Dance Centre that mentor is Mirna Sporiš, who moved from the Croatian capital to Umag to dedicate herself to teaching dance. She believes that excellence and professionalism can only be achieved through everyday practice. She quickly recognises talent, which she describes as unpolished diamond needing a fine cut.

“Upon retiring after a 33-year-long career at the Zagreb theatre, where I was a prima ballerina, and having a lot of free time,

I accepted the invitation from the Carlotta Grisi Dance Centre in Umag to take the position of head ballet instructor. I knew immediately how I would run the dance school because I was familiar with the dance scene in Umag, as I had performed there in prima ballerina roles twice a year since 2003, at the invitation of the former ballet director Nicolae Vasca. I believe that this ignited a spark in young students to fall in love with ballet and see all its beauty,” says ballet pedagogue Mirna Sporiš, who has been working intensively and passionately in Umag for two years. She proudly states that the girls she teaches can rival the students of the best national ballet schools.

The results, which resonate beyond the borders of Croatia, are evident with Leni, Laura, and Noemi, students who are achieving their dreams. Being a ballerina is one of the most difficult vocations in the world, even though it may not seem so. The ethereal nature, the aesthetics of beauty and purity, the discipline, order, and dedication until the very end, and the constant pursuit of perfection are the hallmarks of these seemingly fragile beings who are, in reality, incredibly strong and resilient. ▽



RXN

SORELLE

Posvećeno kćerima
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Kolekcija Sorelle posvećena je šest kćeri Mladena Rožanića. Seriozno i vrlo promišljeno dozrijevana vina Sorelle linije koncipirana su da potenciraju sunce, tlo, dah i dušu Istre.

Sorelle je suvremeni kontrapunkt klasičnom asortimanu Roxanich vinarije - vina u kojima su prigrljene moderne tehnike i iskustvene spoznaje, s trajanjima maceracije koja se razlikuju od berbe do berbe, prije pažljivog odležavanja u velikim drvenim bačvama.

Duboko jantarne boje, suha, punog tijela, neodoljivo okrepljujuća, kako god opisivali ova vina, iznenadit će vas ono što se nalazi u bocama.

The Sorelle range is dedicated to Mladen Rožanić's six daughters. Serious yet thoughtfully aged, the Sorelle range continues Mladen's tradition of macerated and spontaneously fermented wines, reflecting the sun, land, breath and soul of Istria in white and red.

The Sorelle range is the contemporary counterpoint to the classic Roxanich range: wines that embrace modern technique and expertise, with maceration times that vary from vintage to vintage before careful ageing in large wooden casks.

Deep amber in color, dry and full-bodied and irresistibly fresh, however you dress these wines - what's underneath will surprise you.

Roxanich Lara 1/6

Ovo nije konvencionalno vino za konformiste – ono utire put dugo maceriranim, prirodno jantarnim vinima, dobivenim maceriranjem Malvazije istarske. Neanestezirana, divlja ljepota Roxanich Lara 1/6 okrunjena je profinjenom pojavnosti. Intenzitet i punoća uravnoteženi su svježinom, u novoj cjelini mekih tanina, podatne teksture i elegancije. Vino koje funkcionira kao samodostatni meditativni stimulans.

This is not a wine for conventional minds - it's a pioneer of long macerated, natural orange wines - made by macerating the grape variety Malvasia Istriana. Gloriously raw, the Roxanich Lara 1/6 is an intense, full bodied dry wine, which is nicely balanced by fresh acidity. The mouth-feel of this wine is velvety, with light, soft tannins adding to its texture and elegant body. A wine that functions as a self-sufficient meditative stimulant.



Roxanich Petra 2/6

Dvije najpopularnije hrvatske crvene sorte – Plavac Mali s čuvenog položaja Dingač i drevno istarsko grožđe Teran – spojeni u jedinstvenom vinu, prvi put u povijesti. Dualitet, na pola puta između Plavca i Terana, vino Roxanich Petra 2/6 definira novi balans između punoće i zrelosti nasuprot svježine i voćnosti. U njegovom srčanom karakteru treba uživati odmah ili ga ostaviti da dozrijeva nekoliko godina

The two most popular Croatian red varieties, the Plavac Mali grapes from the location of Dingač and the ancient Istrian grape of Teran, are blended together in one wine for the first time in history. A half and half between Plavac Mali and Teran, the Roxanich Petra 2/6 is structured, acidic and full-bodied. Spirited: to be enjoyed now or left to mature for a few years



Roxanich Sara 3/6

Prkosan, neortodoksan, dozirano macerirani Chardonnay... u svakoj butelji je vino ostavljeno na fermentaciji u kontaktu s kožicom grožđa, između pet i dvadeset i jednog dana, ovisno o berbi. Jedinstveni okus pršti svježinom, citrusnim i mineralnim senzacijama. Neočekivano izravno, sveprisutno u raskošnom i punom okusu, a podjednako kompleksno i duboko.

A striking, innovative, medium-term macerated Chardonnay, each bottle is left in skin-contact from five to twenty-one days, depending on the vintage. A single taste explodes with freshness, citrus and minerality, with an unexpected directness, all riding a generous and full body.



Roxanich Mara 4/6

Unikatna interpretacija autohtone istarske sorte Borgonja, koja osobite rezultate ostvaruje na željezom bogatom istarskom tlu crljenici. Nakon skraćene maceracije, doslovno ograničene na vrijeme potrebno za prešanje grožđa Borgonje, spontana fermentacija dovršava vino koje se ipak zaokružuje vremenom provedenom u velikim neutralnim spremnicima, do deset godina odležavanja zvuči nevjerojatno u kontekstu rose vina. Sjaj ovog odležanog rosea nešto je posebno, nešto dekadentno i magično.

Limited-edition, authentic vintage rosé, created for fabulous memories. It confirms that great wine, even in form of a rosé, can gain in complexity while being aged. Made from 100% Borgonja Istriana, an indigenous grape variety that grows on the rich in iron Istrian soil of Crljenica. The Roxanich Mara 4/6 evolves and reveals its layered complexity with extreme self-consciousness, far away from any rosé you know, proudly showing its ten years of immaculate ageing in large old vats.



Roxanich Zara 5/6

Sedam svjetova ostvarenih u novoj cjelini profinjenog jantarnog vina. Čak sedam bijelih sorti odjevenih u crveno - Sauvignon Blanc, Pinot Blanc, Pinot Grigio, Vermentino, Glera, Friulano, Graševina. Roxanich Zara 5/6 posvećeno je poznavateljima vina koji znaju uživati u sirovoj energiji stimulativnog, ali i meditativnog vina skrojenog ljubavlju.

Sophisticated orange, long macerated field blend, of not less than seven grape varieties – a white dressed in red - Sauvignon Blanc, Pinot Blanc, Pinot Gris, Vermentino, Glera, Friulano and Riesling Italico. The Roxanich Zara 5/6 is dedicated to those connoisseurs who want to enjoy a meditative, energizing and raw orange wine, aged long and with love.



Roxanich Tara 6/6

Avangardno, istinski posebno, uzbudljivo crveno vino za poznavatelje neopterećene konvencijama. Roxanich Tara 6/6 je slojevit spoj šest crvenih sorti - Cabernet Franc, Syrah, Lambrusco, Barbera, Borgonja, Malvasia Nera - zajedno uzgojenih na jedinstvenom položaju. Nakon devet godina dozrijevanja u velikim drvenim bačvama, buteljirano je kao delikatno i nježno vino s jedinstvenom ravnotežom kiselina, tanina i alkohola.

Created as an avant-garde, multi-layered and exciting red wine for serious admirers. The Roxanich Tara 6/6 is a field blend that shows the whole 'artigianato' spectrum of elegant winemaking made from Cabernet Franc, Syrah, Lambrusco, Barbera, Borgonja and Malvasia Nera. Bottled without filtration after up to nine years of ageing in large wooden vats, giaras and barrels, the Roxanich Tara 6/6 is a gentle wine with a supreme balance of acids, tannins and alcohol.



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✓ PERSONALIZACIJA
PERSONALISATION

Osnovana s vizijom pružanja najvišeg standarda usluge, tvrtka se specijalizirala za luksuzni prijevoz poslovnih ljudi, javnih osoba, diplomata, i obitelji, s posebnim naglaskom na pouzdanost, diskreciju i komfor. Vođeni višegodišnjim iskustvom u industriji transporta svojim partnerima omogućuju uslugu na svjetskoj razini, i prilagođenu najzahtjevnijim potrebama.

U sklopu flote nalaze se dva najnovija modela Mercedes-Benz V klase, dodatno opremljeni kako bi osigurali maksimalan komfor i sigurnost tijekom svakog putovanja. Vozila dolaze u verziji extra long, što osigurava dovoljno prostora za prtljagu i maksimalnu udobnost za putnike. S automatskim vratima, kožnim sjedalima, zatamnjenim staklima i najsuvremenijom tehnologijom, putnici mogu uživati u miru i privatnosti tijekom cijelog putovanja. Svaki detalj u vozilima je pomno odabran kako bi pružio najvišu razinu komfora, neovisno o tome radi li se o kratkom ili dugom putovanju.

Želite li putovati u potpunom komforu i bez stresa u bilo koju destinaciju ili aerodrom M.J. Transfers polaže posebnu pažnju na točnosti i profesionalnosti, i stoga su vozači uvijek na vrijeme, spremni da osiguraju sigurnu i ugodnu vožnju do odredišta.

M.J. Transfers predstavlja vrhunac luksuza u segmentu putničkog prijevoza, savršeno kombinirajući eleganciju i funkcionalnost.

Founded with a vision to deliver the highest standards of service, the company has specialised in luxury transport for business professionals, public figures, diplomats, and families, with a particular focus on reliability, discretion, and comfort. Drawing from years of experience in the transport industry, they offer world-class service tailored to meet the most demanding needs of their clients.

The fleet includes two of the latest Mercedes-Benz V-Class models, specially equipped to ensure maximum comfort and safety. These vehicles come in the extra-long version, providing ample space for luggage and the utmost comfort for passengers. With automatic doors, leather seats, tinted windows, and the latest technology, passengers can enjoy peace and privacy. Every detail is carefully selected to offer the highest level of comfort, whether it's a short trip or a long-distance journey.

If you want to travel to any destination or airport comfortably and stress-free, you can rely on M.J. Transfers as they will deliver punctual and professional service to make your ride safe and pleasant.

M.J. Transfers is the pinnacle of luxury in passenger transport, perfectly combining elegance with functionality.



LIJEVO I GORE: Sigurnost i udobnost uvijek su na prvom mjestu

LEFT AND TOP: Safety and comfort are always the top priority

CROATIA

Sailing Academy

Jedri, uči, uživaj

Croatia Sailing Academy kao vodeća hrvatska škola jedrenja predstavlja Individualni tečaj za skipera - školu jedrenja jedan-na-jedan s vašim privatnim instruktorom jedrenja.

CSA instruktori u potpunosti prilagođavaju tečaj zahtjevima pojedinaca, te se u dogovoru određuje plan tečaja, njegove precizne karakteristike i trajanje. Individualni tečaj jedrenja prilagođen je vašim potrebama i brzo vas pretvara u vještog skipera. Tijekom tečaja imat ćete nepodijeljenu pažnju svog privatnog instruktora, dok pristup jedan-na-jedan omogućuje i instruktoru i polazniku da se bolje usredotoče i samim time mnogo brže i bolje savladate sve vještine nego kroz druge standardne tečajeve.

Sail, Learn, Enjoy

Croatia Sailing Academy as a leading Croatian sailing school presents The Individual skipper course - one-on-one sailing school with your private sailing instructor.

CSA instructors will completely adapt the course outline to meet your demands. You can select the course plan, its precise features, and the duration. The Individual sailing course is tailored to meet your needs and quickly turn you into a skillful skipper. Throughout the course, you will have the undivided attention of your private instructor. The one-on-one approach allows both the instructor and the attendee to focus better, making the learning curve much steeper. This course is your opportunity to learn way faster than through other standard courses.



LIJEVO: Čitanje karata, planiranje navigacije i specificiranje ruta

GORE: Korištenje navigacijskih instrumenata izuzetno je važno

LEFT : Reading maps, navigation planning and route specification

TOP: The use of navigational instruments is extremely important

Doživite more kao pravi skiper

- opustite se i posvetite vrijeme sebi
- uživajte u ležernom mediteranskom načinu života dok plovite hrvatskom obalom
- istražite beskrajne osamljene uvale
- posjetite netaknuta sela i povijesne gradove
- probajte lokalnu kuhinju

Naučit ćete:

- Navigacijske vještine
- Rješavanje mehaničkih problema
- Manevriranje brodom
- Sigurnost

Experience the sea like a real sailor

- *unwind and take time to slow down*
- *tune into the slow Mediterranean way of life as you sail the Croatian coast*
- *explore infinite secluded bays*
- *visit genuine villages and historical cities*
- *try local cuisine*

You will learn:

- *Navigational skill*
- *Mechanical problems solving*
- *Boat maneuvering*
- *Safety*



CENTAR EDUKACIJE BUTKOVIĆ *EDUCATION CENTRE*

OTKLUČAJTE SVOJ POTENCIJAL

Centar Edukacije Butković (CEB) jedna je od najstarijih privatnih škola stranih jezika u Hrvatskoj. Nastala 1990. godine u Zagrebu, nakon gotovo 35 godina djelovanja, svoja vrata prvi put otvorila je i u Istri, točnije Umagu.

Poznata po visokokvalitetnim tečajevima stranih jezika nastalih na metodi učenja osmišljenoj od strane prof. Vlatke Butković, dugogodišnje konzultantice u domaćem i međunarodnom obrazovanju, škola osigurava trajnu promjenu u učenju svim polaznicima. Svoj fokus grupnih tečajeva stavlja na poduku djece od najranije dobi (3 godine) do 18-e godine, dok za odrasle polaznike kreira individualnu nastavu tematski i metodički organiziranu prema potrebama svakog pojedinog polaznika.

Butković metoda™ podrazumijeva integraciju brojnih vještina u sve tečajeve te garantira individualizirani pristup. Niz je to multidisciplinarnih vještina koje su primjenjive u različitim područjima školovanja i profesionalnog razvoja.

Integrirane komunikacijske vještine, učenje kroz praktičnu primjenu stranog jezika, dubinsko razumijevanje psihologije poučavanja i stalna suradnja s polaznicima pridonosi da se Butković metoda™ kontinuirano razvija u skladu s globalnim promjenama u edukaciji i potrebama svake nove generacije.

Učenje stranih jezika nikako nije izolirana aktivnost fokusirana na gramatiku i vokabular, već na sve ono što je pojedincu potrebno da bi postigao željeni rezultat i razvio ljubav prema učenju. Jer djeca uče od nastavnika koje vole.

Cilj Centra Edukacije Butković je obrazovati generacije koje će učiniti svijet boljim mjestom.

Jeste li spremni ispuniti svoj potencijal? Pridružite se!

UNLOCK YOUR POTENTIAL

The Butković Education Centre is one of Croatia's oldest private language schools, founded in Zagreb in 1990. After nearly 35 years of work, it has now opened its doors in Istrian Umag.

Renowned for its high-quality foreign language courses implementing the Butković Method™, designed by teacher Vlatka Butković, a longstanding consultant in both national and international education, the school ensures lasting progress for its learners. Group courses focus on teaching children from the earliest age of 3 through to 18 years, while individual lessons for adults are organised thematically and methodologically to suit each learner's unique needs.

The Butković Method™ integrates a blend of multidisciplinary skills through an individualised approach to all courses, skill that can be applied in all academic and professional areas of development. The focus is on communication skills, hands-on language application, in-depth understanding of teaching psychology, and continuous collaboration with learners. This ensures that the Butković Method™ evolves to

stay abreast with global educational developments and the needs of new generations.

Learning a language is far from an isolated activity focused solely on grammar and vocabulary. Instead, it gives each learner the tools to achieve their goals and develop a lifelong love of learning. Children learn best from teachers they connect with.

The Butković Education Centre aims to educate generations who will make the world a better place.

Are you ready to reach your potential? Join us!

Stare vrijednosti,
nove vještine, čarolija
vlastitog istraživanja

*Old values, new skills,
the magic of self-made
discovery*

TINY THINKERS



Program integrirane nastave za djecu 3-4 godine *An integrated learning programme for children aged 3-4*

Integrirani program ranog učenja engleskog jezika povezan je s nizom temeljnih vještina kojima se potiče samostalnost, kreativnost i sklonost prema učenju kroz igru.

Djeca kroz praktičnu nastavu ovladavaju brojnim vještinama - osnovnim govornim frazama u engleskom jeziku, razvijaju slušne navike i pravilni govor te obogaćuju vokabular na hrvatskom jeziku, uče matematičke (prvenstveno geometrijske) pojmove, te se kreativno izražavaju kroz likovnu i glazbenu umjetnost.

Program potiče razvoj fine i grube motorike i komunikacijskih vještina. Kroz ovako integrirani program raznih školskih predmeta s kojima će se dijete kasnije susretati u svom obrazovnom putu, svaki mali polaznik usvaja slušne navike, korektan izgovor, pravilan ritam i intonaciju u govoru, uči se suradnji i organiziranom, samostalnom rješavanju zadataka.

This early English learning programme is linked to a range of fundamental skills that foster independence, creativity, and a passion for learning through play.

In practical sessions, children acquire a variety of skills – from mastering essential spoken idioms in English and developing listening and clear pronunciation, to enriching their Croatian vocabulary, learning mathematical concepts (primarily in geometry), and creatively expressing themselves through visual and musical arts. The programme also supports the development of gross and fine motor and communication skills.

By integrating various subject areas that children will encounter later on their educational journey, each young learner adopts listening habits, correct pronunciation, rhythm, and intonation, as well as teamwork skills and structured, independent problem-solving competences.

butkovic.eu



GORE: Profesorice Vlatka Butković i Anita Poljak već 30 godina unapređuju obrazovanje, mentoriraju i razvijaju vlastitu metodu

TOP: Professors Vlatka Butković and Anita Poljak have been advancing education for 30 years, mentoring and developing their own method

PORPORELA

Oaza gastro užitka
An Oasis of Culinary Delight

U ležernom okruženju boutique hotela Blu Mare smjestio se restoran Porporela. Ovo ugodno mjesto u srcu Novigrada pruža svim gastro znalcima uživanje u visokokvalitetnoj lokalnoj kuhinji. Tik uz more, u samom središtu ovog šarmantnog grada, vlada posebna opuštena atmosfera, pa ne čudi kako Porporela privlači široku publiku, uključujući goste hotela i lokalno stanovništvo. Ljubitelji modernih jela koji cijene kvalitetu i užitak, ali ne traže nužno formalno iskustvo vrhunske kuhinje, ovdje mogu kušati raznolik jelovnik - od mesa i morskih plodova, do vegetarijanskih menija. Sva autentična jela spravlja talijanski executive chef

Stefano Cosattini, koji se u svojoj respektabilnoj karijeri može pohvaliti s dvije Michelinove zvjezdice, i koji je na gastro sceni prisutan već četvrt stoljeća. Cosattini je svoje znanje brusio u vrhunskim restoranima diljem Italije, Francuske, Velike Britanije, te u SAD-u i Japanu, e kako bi sada novigradsku scenu obogatio silnim iskustvom. Izgled restorana Porporela je moderan, primamljiv i opušten te je pažljivo osmišljen kako bi gostima pružio ugodnu atmosferu i nezaboravno iskustvo, za koju će se pobrinuti ljubazno osoblje. Potpuni doživljaj dolazi pred kraja dana kada na otvorenu terasu uz more goste oplakuju spektakularni i nezaboravni zalasci sunca.



DESNO: Svaki zalogaj, jedno poglavlje; svako jelo, pripovijest izrađena sa strašću i autentičnošću

RIGHT: Each bite, a chapter; each dish, a narrative crafted with passion and authenticity





Nestled in the relaxed setting of the boutique hotel Blu Mare is the Porporela restaurant. This inviting spot in the heart of Novigrad offers all foodies the chance to enjoy high-quality local cuisine. Located by the sea, in the very centre of this charming town, the restaurant has a laid-back atmosphere, attractive to a wide variety of guests, hotel and locals alike. Fans of modern dishes who value quality and pleasure without necessarily seeking a formal fine dining experience, can sample a diverse menu ranging from meat and seafood to vegetarian options. All dishes are authentic and crafted by Italian executive chef Stefano Cosattini, whose distinguished career boasts two Michelin stars and over 25 years on the culinary scene. Cosattini has honed his skills in top restaurants across Italy, France, the United Kingdom, USA, and Japan, and now he brings his wealth of experience to enrich Novigrad's dining scene.

The design of the Porporela restaurant is modern, appealing, and relaxed, carefully curated to ensure a pleasant atmosphere and an unforgettable experience, while the staff takes care of every detail. The experience is complete towards the end of the day, when guests on the open terrace by the sea are treated to a spectacular and unforgettable sunset.

— NOVA ERA

Vinarija Deklič

A NEW ERA —



Kada bude dovršen, ovaj podrum postat će jedan od najimpozantnijih u Istri i šire, evocirajući toskanska imanja na brežuljcima, okružena čempresima i vinogradima. Upravo je to bila vizija obitelji Deklič kada su krenuli u ovu ambicioznu investiciju od preko pet milijuna eura, koja će njihovom vinarskom naslijeđu, ali i cijelom istarskom krajoliku, donijeti novu dimenziju. Novi podrum, veličine 3.000 kvadratnih metara, prostire se na tri kata, od kojih je jedan posvećen proizvodnji, dok su dva kata namijenjena gostima, uz prostrane kušaonice koje pružaju priliku za uvid u posebnost vinarstva Deklič.

Prostor za goste uključuje dvije kušaonice – veću, kapaciteta 50 posjetitelja, koja omogućuje degustacije za širu publiku, te intimniju, dizajniranu za ekskluzivne grupe i vinske radionice,

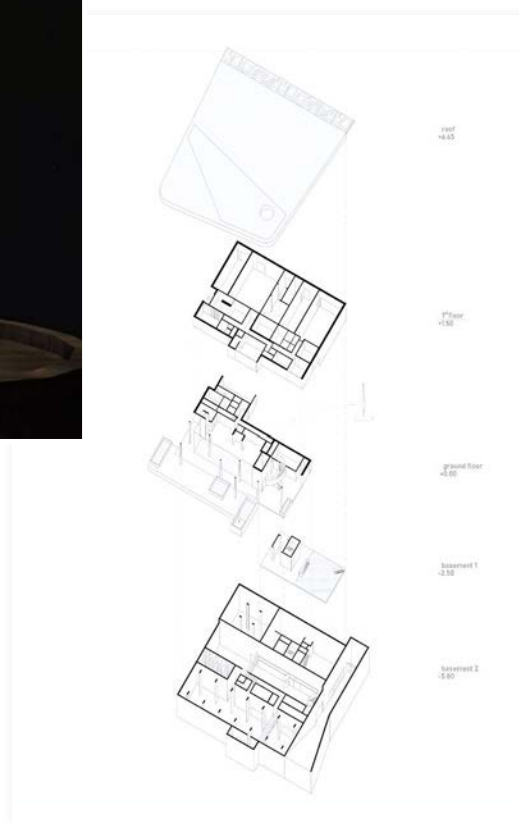
Once completed, this cellar will become one of the most impressive in Istria and beyond, evoking the essence of Tuscan estates nestled on hillside vineyards surrounded by cypresses. This was precisely the vision of the Deklič family when they embarked on this ambitious investment of over five million euros, set to bring a new dimension to their winemaking legacy and the Istrian landscape. The new cellar, spanning 3,000 square metres across three levels, includes one floor dedicated to production, while the other two are intended for guests, with spacious tasting rooms beckoning to get acquainted with the distinctive winemaking of the Deklič family.

The larger tasting room, can accommodate up to 50 visitors, whereas the more intimate one is intended for exclusive groups and wine workshops, where visitors will have the opportunity



GORE: Grafički prikaz novog podruma
DESNO: Tlocrt buduće vinarije

TOP: Rendered image of new cellar
RIGHT: Floor plan of the future winery



gdje će posjetitelji imati priliku kušati raritetne berbe i vertikale vina iz raznih godina. Podrum će dodatno obogatiti prostor namijenjen ljubiteljima cigara, omogućujući jedinstven užitek koji spaja vrhunska vina i sofisticirani ambijent.

Inovativnost Deklić podruma ogleda se i u proizvodnim tehnikama: vina će se odležavati u četiri različita okruženja – inoksu, drvu, betonu i amforama – pri čemu svaki doprinosi specifičnom karakteru vina. Betonska jaja, kao i drvene i inoks bačve, stižu iz Francuske, dok su gruzijske amfore pažljivo odabrane za određena vina, čime se unosi dah povijesti i modernog pristupa u proizvodnju.

Na vrhu vinarije prostire se park, zamišljen kao prostor za opuštanje i uživanje u panoramskom pogledu koji se proteže preko vinograda, zelenih brežuljaka i mora, a za burnog vremena doseže sve do Venecije i Alpa. Vinarija će također imati heliodrom, koji će omogućiti luksuzni pristup posjetiteljima iz svih krajeva svijeta, stvarajući od ove vinarije pravu vinsku destinaciju. Projekt obitelji Deklić tako će zasigurno postati sinonim za luksuz, inovativnost i očuvanje istarskog vinar-skog identiteta, obogaćujući pritom cijelu regiju.

to sample rare vintages and enjoy vertical tastings across multiple years. The cellar will also feature a space dedicated to cigar aficionados, allowing for a unique experience that combines premium wines and a sophisticated ambience.

The innovative spirit of the Deklić cellar extends to its production techniques: wines will be aged in four different environments – stainless steel, wood, concrete, and amphorae – each imparting a unique character to the wine. The concrete eggs, as well as wooden and stainless steel barrels, are sourced from France, while Georgian amphorae have been carefully selected for certain wines, blending historical influences with a modern approach.

At the winery's top level, a park has been designed for relaxation, offering panoramic views across vineyards, green hills, and the sea, and on clear days reaching as far as Venice and the Alps. The winery will also have a helipad for visitors from around the globe, providing luxury access and establishing this estate as a true wine destination. The Deklić family project will undoubtedly become synonymous with luxury, innovation, and the preservation of Istrian wine heritage, further enriching the entire region.



CHIAVALON

PRIRODNO UZGOJENA PŠENICA
NATURALLY GROWN WHEAT



chiavalon.hr

U dolini rijeke Raše protežu se polja pšenice, pira, ječma i zob, koji su uzgajaju isključivo na prirodan način. U vlastitom pogonu, koji je opremljen kamenim mlinom, žitarice pretvaraju u različite mlinske proizvode, kao što su brašno, krupica (griz) i posije (mekinje). Tijekom procesa proizvodnje u mlinu, kao nusproizvod dobivaju i grube mekinje koje se koriste u ishrani životinja. Njihov bio pristup ogleda se i u korištenju električne energije iz vlastitog solarnog sustava.

Ekološko polubijelo pšenično brašno dobiveno je od stare, selektirane sorte pšenice i odličan je izbor za pripremu različitih vrsta tjestenina, te kolače i kruh, dok je pšenična krupica sjajna za pripremu zdravih poslastica kao što su griz na mlijeku, kolača ili knedli za juhe.

Posije ili mekinje pak imaju visoku nutritivnu vrijednost jer su izvor vlakana i proteina i stoga su sjajan izbor u pripremi smoothieja ili kao dodatak voćnim jogurtima, a posebno se preporučuju sportašima i rekreativcima.

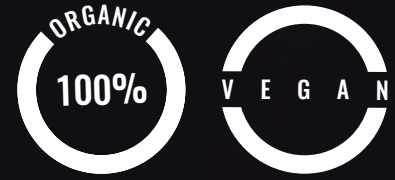
In the valley of the Raša River, fields of wheat, spelt, barley, and oats stretch out, all cultivated exclusively in a natural way. In their own facility, equipped with a stone mill, these grains are transformed into various milling products such as flour, semolina (grits), and bran. During the milling process, coarse bran is also produced as a byproduct, which is used in animal feed. Their organic approach is reflected in the use of electricity from their own solar system.

The organic semi-white wheat flour is obtained from an ancient, selected variety of wheat and is an excellent choice for preparing various types of pasta, as well as cakes and bread. Wheat semolina is great for making healthy treats like milk grits, cakes, or dumplings for soups.

Bran, on the other hand, has high nutritional value as it is a source of fiber and protein, making it a great choice for smoothies or as an addition to fruit yogurts, and is especially recommended for athletes and recreationalists.

BIO KEKSI DELICIA

ORGANIC COOKIES



Posebna premium linija vrhunskih Delicia keksa bez šećera donosi bio kekse napravljene isključivo od sastojaka uzgojenih bez umjetnih gnojiva, pesticida i herbicida. Ovi ekološki proizvodi ne sadrže kolesterol, konzervanse ni palmino ulje, a pogodni su i za one s intolerancijom na laktozu.

The special line of premium Delicia sugar-free cookies offers organic treats made exclusively from ingredients grown without artificial fertilizers, pesticides, or herbicides. These eco-friendly products contain no cholesterol, preservatives, or palm oil, and are suitable for those with lactose intolerance.

DETOX

Ovaj detox keks napravljen je od klorele, slatkovodne zelene alge s visokim udjelom bjelanjčevina i bogate klorofilom koji pomaže kod čišćenja probave, jetre i krvi od toksina i teških metala. Klorela kekse “boja” u karakterističnu zelenu boju, dok ih s druge strane naranča obogaćuje mirisom i slatkim okusom.

This detox cookie is made with chlorella, a freshwater green algae high in protein and rich in chlorophyll, which aids in cleansing the digestive system, liver, and blood of toxins and heavy metals. Chlorella gives the cookies their characteristic green color, while orange adds fragrance and a sweet flavor

CACAO

Kada spojite pir - najstariju i najzdraviju žitaricu koja se u Aziji uzgajala još pred 5000 godina, i kakao zrnca u kojima su uživali Indijanci Srednje Amerike prije 2000 godina, dobivate jedinstveni eko proizvod.

When you combine spelt - the oldest and healthiest grain cultivated in Asia over 5,000 years ago - with cacao nibs enjoyed by the Indigenous peoples of Central America 2,000 years ago, you get a unique eco-friendly product.

CHOCO

Prhkost i čokolada u najčišćem obliku. Kakao zrnca kakve su indijanci Tolteci i Asteci koristili u pripremanju “Xocolātl” (xoc = gorak, atle = voda), pića za vitalnost s afrodizijačkim svojstvima od vode, čili papričica i zrna kakaovca.

Crumbly texture and chocolate in its purest form. Cacao nibs like those used by the Toltec and Aztec Indians to prepare “Xocolātl” (xoc = bitter, atle = water), a vitality drink with aphrodisiac properties made from water, chili peppers, and cacao beans.



PONTE PORTON

Romantični bijeg

U današnjem ubrzanom svijetu uzimanje vremena za sebe postalo je nužno kako bi poboljšali svakodnevni život. Idealno mjesto gdje se stvaraju nezaboravne uspomene je šarmantno okruženje slikovitog Ponte Portona, podno čarobnog Grožnjana u dolini Mirne. Ponte Porton je savršeno mjesto za romantično vikend iznenađenje, intimnu proslavu godišnjice ili jednostavno za ponovno povezivanje i romantični odmor.

Ovaj bijeg od svakodnevne rutine odvest će vas u idilično okruženje istarskog sela, gdje možete uživati u udobnim sobama koje mirišu na svježe cvijeće, te gdje su mir i tišina zelenih brežuljaka i šuma jedino što se čuje.

Dan započmite buđenjem uz miris svježe kave i ukusnog domaćeg doručka pripremljenog od proizvoda lokalnih proizvođača. Provedite lagano poslijepodne u umjetničkom Grožnjanu, zaviriti u srednjovjekovni Motovun ili se prošetajte šarmantnim Novigradom. Za one koji vole akciju, postoji nekoliko biciklističkih staza i pješačkih ruta koje vode do Završja, Oprtalja, Vižinade.

Večeri su rezervirane za opuštanje ispred kamina uz čarobno pucketanje vatre, kao savršene pozadine za uživanje u izvrsnom istarskom vinu i nevjerojatnim jelima koje priprema mlada chefica Gaia Zec.

Dakle, spakirajte torbe, ostavite brige iza sebe i pripremite se za nezaboravno iskustvo.

A romantic getaway

In today's fast-paced world, taking time for yourself has become essential for improving daily life. The ideal place to create unforgettable memories is the charming setting of picturesque Ponte Porton, at the foot of magical Grožnjan in the Mirna Valley. Ponte Porton is the perfect place for a romantic weekend surprise, an intimate anniversary celebration, or simply for reconnecting on a romantic getaway.

This escape from everyday routine will take you to the idyllic surroundings of an Istrian village, where you can enjoy comfortable rooms that smell of fresh flowers, and where the only sounds you hear are the peace and quiet of the green hills and woods.

Start your day waking up to the aroma of fresh coffee and a delicious homemade breakfast prepared with products from local producers. Spend a leisurely afternoon in the artistic town of Grožnjan, peek into the medieval Motovun, or stroll through charming Novigrad. For those who enjoy action, there are several cycling paths and hiking trails that lead to Završje, Oprtalj, and Vižinada.

Evenings are reserved for relaxing in front of the fireplace, with the magical crackling of the fire providing the perfect backdrop for enjoying excellent Istrian wine and incredible dishes prepared by the young chef Gaia Zec.

So, pack your bags, leave your worries behind, and get ready for an unforgettable experience.

MORENO IVANČIĆ BETONIKA

Malvazija Betonika specijalno je vino odležano dvije godine na finom talogu u betonskoj bačvi u obliku jajeta, te se proizvodi u limitiranim serijama. Specifičnost betona kao materijala je ta što upija kiseline u vinu i na taj način stvara vrlo mekana i nježna vina.

Betonika je vino pune i duboke zlatne boje, kompleksno i zahtijeva pažnju vinoljupca cijelo vrijeme uživanja. Umjereno svježije je vino, doima se meko, toplo i sveukupno je intenzivno na njezima, a zanimljiv balans čine slatkaste voćne note u igri sa slanošću.

Malvazija Betonika is a special, limited-series wine aged for two years on fine lees in an egg-shaped concrete vat. Concrete as a material is unique inasmuch as it can absorb acids to yield exceptionally soft and delicate wines.

Betonika is a wine of full, deep golden colour, whose complexity keeps the full attention of a true wine enthusiast from the beginning to the end. It is moderately fresh and leaves a soft, warm, and intense sensation on the palate as it perfectly balances sweet fruity notes with subtle salinity.



Preporuka / Tip

Izvršno se slaže sa bijelim mesom na žaru, plavom ribom na žaru, kao i uz tjesteninu sa morskim plodovima.

Pairs excellently with grilled white meats, grilled blue fish, and seafood pasta dishes.

Dodi kao gost, vrati se kao prijatelj

ISTRIALUX

Come as a guest, return as a friend

Istrialux je agencija koju čine ljudi s bogatim iskustvom u turizmu i velikom ljubavi prema kraju iz kojeg dolaze, i kojeg žele na zanimljiv i autentičan način prezentirati gostima. Iako je glavna djelatnost iznajmljivanje visokokvalitetnih kuća za odmor s privatnim bazenom, Istrialux nudi više od toga - kompletnu uslugu kako gostima tako i vlasnicima vila. Vlasnicima objekata nude kompletnu uslugu facility management - od rezervacija, održavanja objekata, dočeka gostiju, intervencija po potrebi i sl. Jednom riječju, o svemu brinu za svoje partnere. S druge strane za goste to znači doček i recepcija tik do prekrasnog kaštela Grimani u Savičenti, gdje im iz prve ruke mogu prezentirati kulturnu baštinu destinacije, mogućnosti ponude usluga concierge, kao i sam izravan kontakt s gostima što im omogućuje personalizirani pristup svakome.

Iako u nazivu imaju riječ lux, što bi u prijevodu bila svjetlost, ona zapravo predstavlja "luksuzno iskustvo". Ne materijalno, već iskustvo regije - najbolje što Istra nudi. Vrhunske sadržaje i izvrsne domaćine, najbolju lokalnu ponudu i atrakcije, sve ono u čemu i sami uživaju. Poseban naglasak stavljaju na "skriveno dragulje" i osobni pristup.

Filozofija je to temeljena na dubokom uvjerenju kako ovakav pristup posljedično dovodi do bolje popunjenosti na zadovoljstvo svakog partnera.

Kako je Hrvatska prvenstveno prepoznata kao ljetna destinacija, misija Istrialuxa je produžiti sezonu za sve svoje partnere. Kako bi u tome uspjeli, rad su usmjerili na goste koji dolaze u ljetnim mjesecima s ciljem da im otkriju po čemu je Istra posebna i što sve nudi izvan glavne sezone. Autentičnost, domaća tradicija i vrijednosti ono je što smatraju posebnim u Istri. Stoga su u suradnji s partnerima kreirali vlastiti program vjernosti koji osigurava maksimalnu kvalitetu i kako bi svaki gost koji posjeti njihove partnere ostao oduševljen.

U današnjem svijetu iskrena ljubaznost postaje jedinstveno iskustvo, a integracija gosta u lokalnu zajednicu ono što će svaku destinaciju učiniti posebnom jer svaki putnik želi doživjeti autentičnost mjesta u koje putuje.

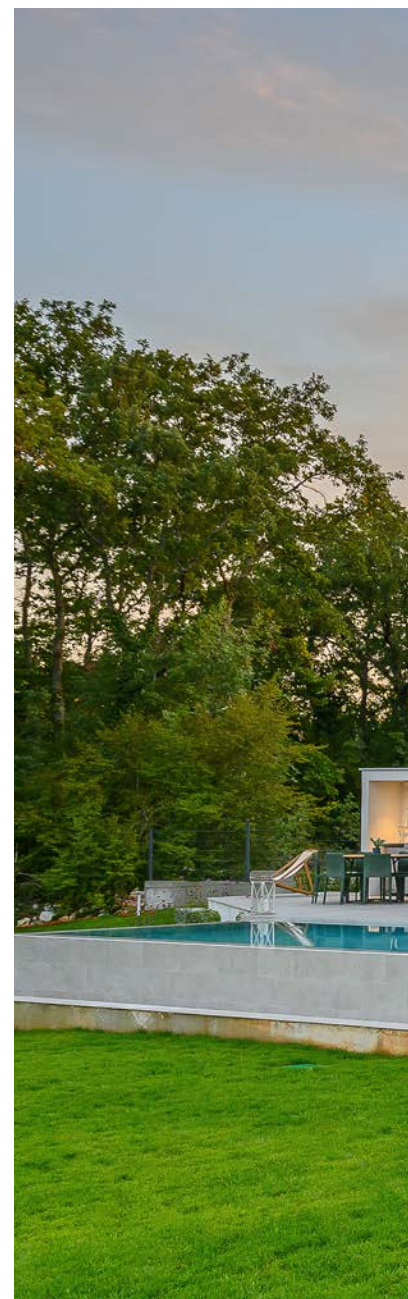
Istrialux is a rental agency consisting of people with vast experience in tourism and a deep love for their region of origin, which they aim to present in an engaging and authentic way. Although their main service is renting high-quality holiday homes with private pools, Istrialux offers much more - a comprehensive service for both guests and villa owners. For property owners, they provide a full facility management service: handling bookings, property maintenance, guest reception, any interventions needed, and more. In a nutshell, they take care of everything for their partners. As for the guests, they are received personally at a location next to the beautiful Grimani Castle in Svetvinčenat, where they provide first-hand insights into the cultural heritage of the destination, concierge service on request, and personalised approach to each guest.

Although their name includes the word "lux", which translates as "light", it actually stands for a "luxurious experience". Not in the sense material luxury, but rather "luxurious" experience of the region - the very best Istria has to offer. Top-tier facilities and exceptional hosts, the finest local offerings and attractions - all the things they too enjoy. They place a special emphasis on "hidden gems" and personalised approach.

This philosophy stems from a firm belief that such an approach ultimately leads to better occupancy rates and satisfaction of their partners.

Since Croatia is primarily recognised as a summer destination, Istrialux's mission is to extend the season. To achieve this, they inform guests visiting in the summer months what makes Istria special and what it has to offer off-season. Authenticity, local traditions, and values are what they consider unique about Istria. Therefore, in collaboration with their partners, they have created their own loyalty programme to ensure maximum quality, so that every guest who visits their partners leaves genuinely delighted.

In today's world, genuine hospitality has become a unique experience, and integrating guests into the local community is what makes any destination special, as every traveller seeks to experience the authentic local vibe.



DESNO I DOLJE: Kuće su pažljivo odabrane kako bi cijelo iskustvo bilo savršeno

RIGHT AND BOTTOM: The houses have been carefully selected to ensure that the entire experience is perfect





AL DENTE

EKSPLOZIJA OKUSA

A BURST OF FLAVOURS

Rovinj

Al Dente Rovinj donosi vrhunsko gastronomsko iskustvo, predvođeno jednim od perspektivnijih chefova na regionalnoj sceni, Aleksandrom Dimitrijevićem, koji sa sobom donosi bogato iskustvo iz Michelinovih restorana. Ovaj poznati zagrebački talijanski restoran svoju evoluciju nastavlja kroz koncept Al Dente Rovinj, gdje autentični istarski okusi i svježe namirnice iz Rovinja preuzimaju glavnu ulogu.

Posebnost leži u vlastitoj proizvodnji - dnevno pripremljeni kukuruzni i heljdini kruh, kao i ručno izrađeno tijesto za pizzu i domaća tjestenina, čine svako jelo svježim, autentičnim i vrhunske kvalitete. Sastojci su pažljivo birani kako bi svaki zalogaj bio prepun okusa i tradicije, oslanjajući se na visokokvalitetne namirnice koje naglašavaju filozofiju fine dininga. Kuhinja spaja elegantne istarske arome s visokom kulinarском vještinom, dok svako jelo, vizualno i okusom, zadovoljava najviše standarde.

Cijelo gastronomsko iskustvo obogaćuju certificirani sommelieri koji stručno biraju vina, stvarajući sklad između svakog jela i pića, i to vrhunskom vinskom kartom s pažljivo odabranim etiketama, koje savršeno prate i nadopunjuju okuse jela.

Novo lice Al Dentea u Rovinju nudi niz iznenađenja koja čekaju da ih otkrijete, a jedna od posebnosti restorana je i elegantni cigar room, gdje gosti mogu uživati u intimnim druženjima ili poslovnim sastancima u ugodnom i diskretnom okruženju.

*L*ed by Aleksandar Dimitrijević, tempered in the kitchens of Michelin-starred restaurants to become one of the most promising chefs in the region, Al Dente Rovinj offers a premium gastronomic experience. This renowned Italian restaurant continues its conceptual evolution from Zagreb to Rovinj, where authentic Istrian flavours and fresh local ingredients take centre stage.

Another thing that distinguishes this restaurant is its in-house production – freshly prepared corn and buckwheat bread, hand-made pizza dough and homemade pasta. Every dish is fresh, authentic, and of the highest quality. The ingredients are carefully selected to ensure that each bite is bursting with flavour and tradition, relying on high-quality products that reflect the philosophy of fine dining. The kitchen seamlessly combines elegant Istrian aromas with top culinary skill, while every dish meets the highest standards both in taste and appearance.

Gastronomic experience is complemented by a rich selection of wines, expertly picked by sommeliers from a list of select labels that perfectly enhance the flavours of the dishes.

Al Dente in its new Rovinj edition offers a range of surprises waiting to be discovered, including one of the restaurant's standout features: an elegant cigar room, where guests can enjoy intimate gatherings or business meetings in a comfortable and discreet setting.





LIJEVO: Prostor odiše elegancijom, s pažljivo odabranim detaljima
GORE: Svaki korak u procesu izrade tjestenine obavlja se ručno

LEFT: The space exudes elegance, with carefully selected details
TOP: Every step in the pasta-making process is done by hand

PELINKOVAC VICTORIS

Stvoren za slavlje pobjeda

Ćićarija, planina koja se nadvila na samom sjeveru Istre nesebično daruje svojim plodovima, samoniklim i ljekovitim biljem te divljim voćem, koje se, počivajući na tradicionalnim recepturama, u obiteljskoj destileriji Aura pretače u vrhunske i nagrađivane proizvode: biljne i voćne rakije, likere, ginove i džemove.

Nova zvijezda Aurinog neba je premium Pelinkovac Victoris.

Victoris nastaje na bazi žitnog pšeničnog destilata višemjesečnom maceracijom rukom ubranog gorkog pelina, kojega upotpunjuje 15 vrsta raznog bilja, poput kamilice, kadulje, stolisnika, majčine dušice i drugih, dok mu slatkoću daje med. Od početne ideje do krajnjeg proizvoda prošle su dvije godine prepune rada, promišljanja, destiliranja, maceriranja, infuziranja i ekstrahiranja, dok nije dobiven proizvod s kojim su u destileriji Aura bili u potpunosti zadovoljni.

Premium Pelinkovac Victoris prožet je profinjenošću i elegancijom okusa i mirisa, i baš kao što mu samo ime kaže stvoren je za slavlje svih vaših pobjeda.

Created to celebrate victories

Ćićarija, a mountain towering in the very north of Istria, selflessly gives its fruits, wild and medicinal herbs and wild fruits, which, based on traditional recipes, are turned into premium and award-winning products in the Aura family distillery: herbal and fruit brandies, liqueurs, gins and jams.

The new star of Aura's sky is the premium Pelinkovac Victoris.

Victoris is created on the basis of grain wheat distillate after several months of maceration of hand-picked bitter wormwood, which is complemented by 15 types of various herbs, such as chamomile, sage, yarrow, thyme and drug, while honey gives it sweetness. From the initial idea to the final product, two years passed full of work, deliberation, distillation, maceration, infusion and extraction, until a product was obtained that the Aura distillery was completely satisfied with.

Premium Pelinkovac Victoris is imbued with refinement and elegance of taste and aroma, and just as its name suggests, it was created to celebrate all your victories.

lat. victor, victoris - osvajač, pobjednik / conquer, winner



VINA DEKLIĆ

Konstantin

VINO NADAHNUTO ELEGANCIJOM I OBITELJSKOM TRADICIJOM
A WINE INSPIRED BY ELEGANCE AND FAMILY TRADITION.

Vino nastalo pažljivom selekcijom najboljeg grožđa iz starih vinograda i metodom odležavanja u hrastovim bačvama na finom talogu. Ova malvazija punoga je tijela, kremozna i vrlo ukusna. Otvara pomalo svoj karakter putem aromatskih slojeva bijele breskve, kadulje, slanog maslaca, nježne vanilije, bijelog papra i mokrog morskog kamena. Spremna je za konzumaciju, no u sljedećih nekoliko godina će pokazati sav svoj potencijal. Nakon otvaranja boce najbolje će doći do izražaja s kratkim ozračivanjem u dekanteru i posluživanjem u burgundskoj čaši za bijelo vino na 12°C.

This full-bodied Malvasia is crafted from a careful selection of the finest grapes from old vineyards, aged in oak barrels on fine lees. It is creamy and flavourful, revealing its character through aromatic layers of white peach, sage, salted butter, delicate vanilla, white pepper, and wet sea stone. You can drink it straight away or wait for its full potential to develop over the next few years. After opening, it is best enjoyed after brief aeration in a decanter and served in a Burgundy glass for white wine at 12 °C.

*** Preporuka / Tip:**

Uz kremozne domaće tjestenine ili bijela mesa u laganim umacima gdje će spoj umamija i ukusnosti kreirati jedinstveni doživljaj

Pair with creamy homemade pasta or white meats in light sauces, where the umami and rich flavours will create a unique dining experience



U MIRNOM
OKRUŽENJU
ŠUME HRASTA

the BANKI *Restaurant*

IN THE PEACEFUL EMBRACE
OF AN OAK FOREST

Inspirirani ljepotom skladnog i umirujućeg krajolika te potaknuti ljubavi prema lokalnoj tradiciji, ova je destinacija nastala kako bi svatko osjetio autentičan način života u netaknutoj prirodi uz maksimalnu udobnost. Restoran Banki, smješten u sklopu Banki Green Istrian Village, nudi jedinstveno kulinarско iskustvo koje će vas odvesti na putovanje kroz bogatu istarsku tradiciju. Njihova kuhinja temelji se na receptima istarskih nona, s naglaskom na svježe pripremljenu tjesteninu i jela koja odražavaju autentičnost istarske gastronomije. Svi sastojci dolaze od lokalnih proizvođača, osiguravajući svježinu i kvalitetu svakog jela. Ambijent koji odiše toplinom i tradicijom još će više naglasiti okuse raznovrsnih specijaliteta, od sočnih mesnih jela do domaće pašte.

Potpuno uživanje u prirodi osigurava mirnom okruženje šume hrasta cera, gdje su jedini zvukovi pjev ptica i šuštanje lišća. Savršeno mjesto za opuštanje nakon dana provedenog u istraživanju prirode ili biciklističkim izletima po okolici, uz veliki izbor lokalnih vina koja savršeno upotpunjuju svako jelo.

U idiličnom selu, nedaleko Tinjana, restoran Banki očekuje vas u jedinstvenom ambijentu gdje ćete napuniti svoje baterije uz domaću kuhinju, ljubazno osoblje i prirodnu ljepotu koja okružuje ovaj restoran. Ovo je priča o filozofiji održivog turizma kao i poštovanju prema načinu života ljudi koji ih okružuju.

Inspired by the beauty of a harmonious and calming landscape, and driven by a love for local tradition, this destination was created to offer an authentic experience of life in untouched nature with maximum comfort. The Banki Restaurant, nestled within the Banki Green Istrian Village, provides a unique culinary journey through the rich traditions of Istria. Their kitchen is rooted in the recipes of Istrian grandmothers, with a focus on freshly prepared pasta and dishes that capture the essence of Istrian gastronomy. All ingredients are sourced from local producers, ensuring freshness and quality in every dish. The warm, traditional setting further enhances the flavours of their diverse specialities, from succulent meat dishes to homemade pasta.

Full enjoyment of nature is guaranteed by the tranquil surroundings of the Turkey oak forest, where the only sounds are birdsong and the rustling of leaves. It is the perfect place to unwind after a day of exploring the countryside or cycling through the area, complemented by a fine selection of local wines that elevate every meal.

In the idyllic village near Tinjan, Banki Restaurant awaits in a one-of-a-kind ambience, where you can recharge with homemade cuisine, welcoming staff, and the natural beauty that surrounds it. This is a story about sustainable tourism and respect for the way of life of the local community.





Preporuka

U sklopu Banki Green Istrian Village možete uroniti u mirno okruženje wellness i spa zone, idealnom mjestu za bijeg od svakodnevnog stresa i briga. Spa zona pruža priliku za potpuni fokus na sebe i svoje zdravlje, u prostoru pažljivo dizajniranom da vas vodi prema dubokoj opuštenosti i obnavljanju energije.

Tip

At the Banki Green Istrian Village, you can immerse yourself in the serene surroundings of the wellness and spa zone, an ideal retreat from daily stresses and worries. The spa area offers a space for total focus on yourself and your well-being, thoughtfully designed to guide you toward deep relaxation and energy reload.

Pekara **Boogie Bakery** *A bakery with a twist*

Priča o vrhunskim kvascima, tijestu, pecivima i kruhu, kroasanima, gotovo uvijek se veže uz države poput Francuske, Italije ili Belgije. Ipak, u Hrvatskoj se trenutno nalazi jedna od najzbudljivijih pekarskih priča u ovom dijelu Europe - Boogie Bakery, nastala u suradnji mladog pekara Karla Vulina i prekaljenog ugostitelja Mladena Vidovića, koji su svojim novim konceptom pekare zaludili prvo Zagreb, a potom i New York, gdje su upravo otvorili prvi Boogie Lab NY lokal.

Njihovi sourdough kruh i peciva, ali i ostali pekarski proizvodi od prirodno fermentiranog tijesta, ušli su u kratkom roku u 45 hrvatskih hotela s pet zvjezdica (od njih 50-ak), te najbolje restorane. Sada osvajaju svijet - SAD, Austrija, Njemačka, Grčka, Cipar, Srbija, Slovenija - samo su neke od destinacija gdje izvoze svoje polupečene proizvode. I ne bi bilo ništa neobično da nije riječ o sourdough proizvodima, jer to još nitko dosad nije napravio.

When people think of top-quality yeast, dough, breads, and croissants, countries like France, Italy, or Belgium typically come to mind. However, one of the most exciting bakery stories in Europe is unfolding right now in Croatia. Boogie Bakery, founded by a young baker Karlo Vulin in partnership with a seasoned restaurateur Mladen Vidović, has made a splash with their new bakery concept, first captivating Zagreb and now New York, where they've just launched the first Boogie Lab NY place.

Their sourdough bread and pastries, as well as a range of baked goods made from naturally fermented doughs, have quickly been embraced by nearly all of Croatia's five-star hotels - 45 out of around 50 - as well as its finest restaurants. Now they're taking the world by storm, shipping semi-baked products to destinations such as the USA, Austria, Germany, Greece, Cyprus, Serbia, and Slovenia. This success story is especially remarkable given it's focused on sourdough products, something no one has achieved on such a scale before.

DOLJE: Karlo Vulin u kreativnom zanosu i savršeno pečeni Panettone

BOTTOM: Karlo Vulin in the throes of creativity with the perfectly baked panettone



Svake godine u Boogie Bakery-u sa velikim veseljem se iščekuje adventsko doba kako bi se pripremao kralja slastica – Boogie Lab Panettonea, čiji proces rada počiva na istom tom kiselom tijestu i utoliko mu daje posebnost. Njihov panettone dolazi u četiri okusa – kandirano voće, čokolada, pistacio i limun, te mandarina i bijela čokolada, kao i u različitim premium pakiranjima.

Uživajte ovu zimu uz vrhunski Made in Croatia proizvod. Ili ga poklonite dragoj osobi, poslovnom partneru.

Each year, Boogie Bakery eagerly awaits the Advent season, when they can prepare the king of Christmas treats – the Boogie Lab Panettone. This iconic sweet bread is also crafted from that same sourdough base, giving it a distinct character. Their panettone is available in four flavours: candied fruit, chocolate, pistachio and lemon, and mandarin with white chocolate, each beautifully packaged to suit a premium gift.

This winter, savour an exquisite Made in Croatia product or treat someone special – or even a business partner – to an exceptional gift.



Proizvodnja Boogie Lab Panettonea traje čak četiri dana *Making the Boogie Lab Panettone takes a full four days.*

Dan / Day 1

Boogie Lab Panettone proizvodi se isključivo s divljim kvascima, koji se “hrane” u tri navrata, svaka 4 sata, a kad dođu do top forme mijesi se prvi zamjes. Potom kreće faza fermentacije od 18 sati.

Boogie Lab Panettone starts with wild yeasts that are “fed” three times, every four hours, until they reach their peak. Then, the first dough is mixed, and an 18-hour fermentation begins.

Dan / Day 2

U prvi zamjes dodaju se maslac, jaja i mlijeko i stvara se novi, drugi zamjes. Slijedi nova fermentacija od 2 do 4 sata, nakon čega se oblikuje i prepušta završnoj fermentaciji.

Butter, eggs, and milk are added to the initial dough, creating a second dough. Another 2-4 hours of fermentation follow before it’s shaped and set for its final rise.

Dan / Day 3

Kad je Panettone napokon spreman, ide na pečenje. Po izlasku iz pećnice okreće ga se naopačke kako bi se u tom položaju ohladio. To je nužno jer je tijesto toliko bogato da bi u suprotnom kolabiralo.

When the panettone is finally ready, it’s baked. Right after it emerges from the oven, it’s turned upside down to cool – this is crucial, as the rich dough could collapse if left upright.

Dan / Day 4

Nakon minimalno 12 sati hlađenja u naopakom položaju, Boogie Lab Panettone se pakira u posebno dizajnirane kutije. Spreman je za preuzimanje kako bi bio dio vaših obiteljskih okupljanja.

After cooling upside down for at least 12 hours, the Boogie Lab Panettone is packaged in specially designed boxes, ready to be enjoyed as a centrepiece of family gatherings.



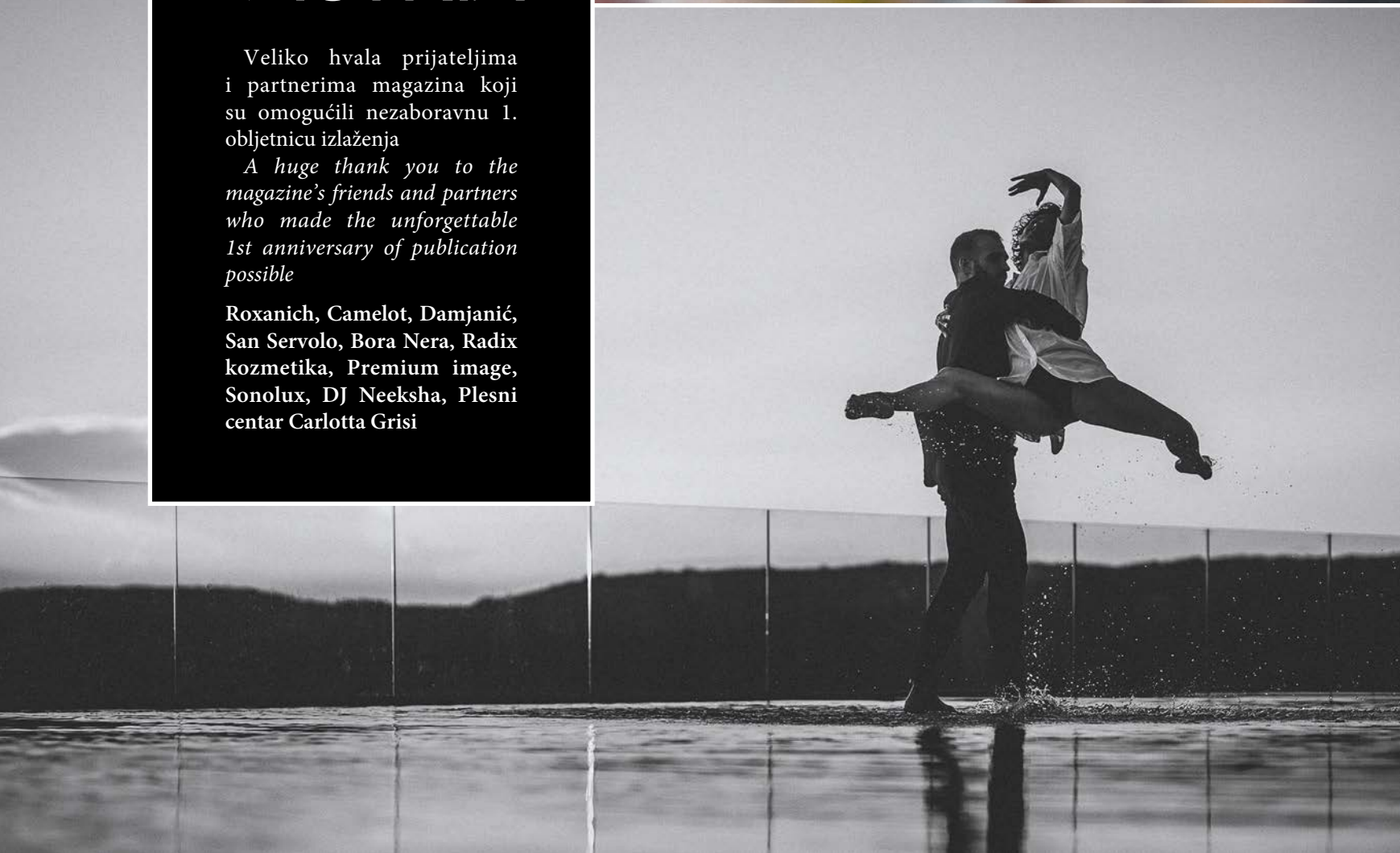


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