

AGROTURIZAM STANCIJA 1904

Stancija 1904
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Agroturističko imanje "Stancija 1904" nalazi se u selu Smoljanci između Kanfanara i Svetvinčenta. Naziv "Stancija" znači stoku imanje ili stocni posjed izdvojen od sela, a oznaka "1904." odnosi se na godinu gradnje cisterne za vodu, koja je najstariji građevinski objekt na teretu. Agroturističko imanje "Stancija 1904" jedan je od najlepših i najboljih malih i obiteljskih hotela u Hrvatskoj. Iđućno i mirno, ono obuhvaća zemljište od 6.000 četvornih metara na kojem su stogodina tradicionalne istarske kuće suvremeno renovirane i opremljene u kombinaciju sa seoskom arhitekturom ičine stanovanje ugodnim i komfornim. Njegovani vrt sa starim stablima umiruje i opušta, a dječje igralište i parkiralište za goštenje održani su suhozidom. Stancija otvara vrata svima, a djeluje na principu najeve. Stogodinsko imanje nudi ekskluzivo istarsku kuhinju pa tako svaki želi oskusiti istarski šarm dobro su došli.

A little further to the south you will find the farm "Stancija 1904" in the village of Smoljanci between Kanfanar and Svetvinčenat. The term "Stancija" means farm or holding which is not part of a village, whereas the date 1904 refers to the year when the water cistern, the eldest building on the farm, was constructed.

The farm "Stancija 1904" is one of the most attractive and best small and family hotels in Croatia. Lying in a peaceful and secluded spot, it covers 6,000 m² of land with hundred years old traditional Istrian houses, all renovated and equipped to suit modern needs. The blend of traditional architecture and modern fittings makes for a comfortable stay. The carefully grown garden with ancient trees has a calming and relaxing effect, whereas the children's playground and the guest parking are enclosed by a drywall.

The Stancija opens its doors to anyone who announces their arrival. They offer only Istrian national cuisine, so all who want a taste of Istrian attractions are welcome.



AGROTURIZAM DEŠKOVIĆ

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Podno Grožnjanja, grada umjetnika, dolazimo na gospodarstvo obitelji Dešković. Na njihovom posjedu već stoljećima uzgajaju masline. Najstarija stabla imaju korištenje staro preko 300 godina. Njihova se porodična tradicija nastavlja i danas. Plodovi autohtonih, stoličjima provjerjenih istarskih sorti maslina daju plodove zavidne kakvoće. Posebna pažnja u domaćinstvu Dešković posvećuje se izgojini i njezi vinove loze i vina, koji u konkurenčnosti s vremenom uvijek izazivaju pažnju i dobivaju nagrade za kakovuću. Obitelj Dešković uz ulje i vino, kojima se posvećuju posebna pažnja, nudi istinsko doživljaj kusavanja istarskih specijaliteta iz domaćih kućinja, a sve prepremjenjeno od protivnika s njihovog gospodarstva. Pored vrhunskih jela i vina tu možete naći i slatkične žutice napitke; pored lozovace, "Grappe", mude se i rakije s ljevkovitim biljem. Alteleholni napitci s kaduljmom, brinjem, kupinama, rutom, ili pak orahovaca, odličan su aperitif ili kratki napitci plemenite arome i blagotrovnjeg dieđelovanja.

But let's go back to the hinterland: at the feet of Grožnjan, the city of artists, lies the farm of family Dešković, who have been growing olives for centuries. The roots of the eldest trees are over 300 years old. The family tradition continues up to the present day. The autochthonous, time-tested specialities of the family dedicate special care to wine-making and their wines always attract special attention in competitions and obtain prizes for quality. In addition to olives and wine, the Dešković family offer the opportunity to taste homemade Istrian specialties. All dishes are prepared with their own farm products. In addition to top-quality food and wine, they also make natural spirits: grape brandy, the "grappa", brandies with medical herbs. Spirits made with sage, juniper, rue or nuts are excellent aperitifs or drinks with agreeable aromas and pleasant effects.

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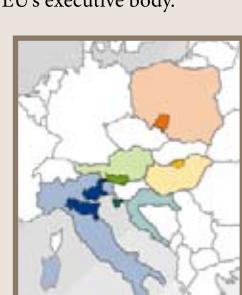
Obitelj Sinković poziva vas na povratak prirodi, u potragu za vlastitim mirom i tisinom u atmosferi i topljini seoske kuće. Seosko gospodarstvo smješteno je na najvišem brdu sjeverozapadnog dijela Istre na 370 metara nadmorske visine na samo 5 kilometara od Buja - u gornjoj Buijštini u mjestu Sv. Mauro (u neposrednoj blizini Momjana). Tu možete naći ozauz mirno uživanje u ekološki očuvanoj prirodi. Povijest obitelji Sinković vodi do stare plemićke obitelji iz 1656. godine. Do današnjih dana održala se tradicija proizvodnja grožđa, vina, rakije, ulja, voća i povrća te ostalih ratarskih kultura koje su osnova za agroturistički ponudu. Zdrava hrana, mir i tisina netaknute prirode uz predavan pogled posjetitelju pružaju jedinstveni i nezaboravni odmor tijekom cijele godine.

The Sinković family invites you to return to nature, to seek peace and quiet in the cordial atmosphere of their country home. The farm is situated on the highest hill of north-western Istria, 370 m above sea level, only 5 km from Buje, in the locality of Sv. Mauro (immediate vicinity of Momjan). Here you can quietly enjoy the pristine nature. The Sinković are an ancient noble family whose roots date back to the year 1656. They still preserve the tradition of growing grapes, fruit and vegetables and other cultures, and making wine and oil, all of which they offer their guests. Healthy food, peace and quiet and a natural environment coupled with beautiful views enable the visitors to enjoy an unique and unforgettable holiday.

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Već nekoliko kilometara nakon Žminjani možete otkriti jednu malu predvunu oazu. Casa di Matiki fascinante je mjesto na kojem možete provesti ljeti i relaksirajući odmor, a u sklopu životinjama, pscima, makama, kokosima, piščicama, konjima, magarcima te mnogim drugim životinjama, što čini idealno mjesto za odmor maloj dečaci. Na domaćinstvu možete sudjelovati u pripravljanju domaćeg kruha na način na koji su ga pripravljale naše bake, ili pak uživati u pripravljanju domaćih specijaliteta i vina. Preporučujemo doživljavanje dijela istarske idile u Casi di Matiki.

Just a few kilometers after Žminjani you can discover a beautiful small oasis. Casa di Matiki is a wonderful place where you can spend a great and relaxing vacation, surrounded by dogs, cats, chickens, horses, donkeys and many other animals, which make the farm an ideal place for children. The family also participate in making bread as our grandmothers used to, or enjoy preparing local specialties and wine. Experiencing a taste of idyllic life in Istria at the Casa di Matiki is highly recommended.

AGROTURIZAM FERLIN

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Ako ste zaljubljenici u nedirnutu prirodu i tradicionalne vrijednosti ovo gospodarstvo u srcu Istre, kao jedinstvena oaza mira i tisine, pravi je raj za vas. Istarske specijalitete, folklor i likrenu dobrodošlicu nude otvorena srca u domaćinstvu obitelji Ferlin. U konobi će vas dočekati gostoljubiva obitelj, ugodaj ogušiti i miris toplog kruha te ostalih specijaliteta iz krušne peći. Mmm... kako odoljeti ovakvoj ponudi na ovakvom mjestu? Osim uživanja u tradicionalnim istarskim specijalitetima, domaćinstvo će vas rado uključiti u aktivnosti na gospodarstvu; bio je rad s brojnim domaćim životinjama, proizvodnja zdrave hrane ili branje lavande i drugog ljevkovitog bilja.

Tradicija je domaćinstvo i izrada narodnih lončica u što će vas domaćica rado uputiti. Onaj, koji voli štetnu na čistom zraku po okolnim brežuljcima, vožnju biciklističkom stazom koja prolazi kroz selo, berbu glijiva, uživanje u lov - sve će to ovdje naći.

If you love nature and traditional values, a farm in the heart of Istria is the ideal oasis offering peace and quiet, a veritable haven for lover of nature and tradition. Istarsian specialties, folklore and hospitality are given with an open heart. This is the home of the Ferlin family. The family receive visitors in their tavern with the warmth of the fireplace and the scent of just-made bread and other specialties from the oven. Mmm... ...how can you resist a temptation in such a place? Besides preparing traditional Istrian specialties, the visitors can also work on the farm, be it with animals, or growing healthy staples, picking lavender or other medicinal herbs. The family also make folk costumes and the hostess will be glad to show you how it is done. Those who enjoy walking in the clean air on the surrounding hills, or cycling on the path that goes through the village, or hunting or picking mushrooms will be able to practise here all these pastimes.

AGROTURIZAM RITOSA

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Krenimo kušati toliko hvaljeno istarsko maslinovo ulje u neka od domaćinstava. Možda je najbolje uputiti se u područje u neposrednoj blizini gradića Grožnjanja, grada umjetnika, koji je zbog svoje očuvane arhitekture i ambijenta pravo mjesto za ugošćivanje umjetnika iz cijelog svijeta tijekom cijele godine. No prije nego stignemo do njegove okolice puno domaćinstava koja nježuju ugao maslina, stanišno na trenutak u mjestu Vržinadi kod male obitelji Ritosa.

Njihovo se imanje nalazi u centru tog istarskog mjestišta na 264 metra nadmorske visine. Tradicionalna kamenja kuća obitelji Ritosa sagredena je još 1887. godine. Njirina zapadna strana gleda na barokni trg, a istočna strana gleda u živopisnu dolinu rijeke Mirne, nad kojom se izdižu srednjovjekovni gradci - Motovun, Oprtalj - sumnioviti brežuljci, polja, vinogradi... Malo je onih koji se mogu podučiti takvim pogledom.

Kuća je restoranom autokonsum materialjama - dvrom, starinskim gredama, kamenom - i opremljena je antiklim namještajem, tako da cete, borčeći tondje, osjetiti toplinu i kuhanju koju Ritoša family.

Their farm is at the centre of this small village located at 264 m above sea level. The traditional stone house of the Ritossa family was built in 1887. The western facade opens on a baroque square. From the eastern windows of the house one can admire the picturesque valley of the Mirna, with medieval towns - Motovun, Oprtalj - green hills, fields and vineyards rising above it. Few houses boast such a view.

The house has been renovated with autochthonous building material - wood, lintels, stone - and is furnished with antique furniture. While staying here, you will be able to feel the warmth and love Rita and Maksimiljan Ritossa put into their work while trying to revive the spirit of tradition and always bearing in mind the need to offer their guests a specially relaxing and pleasant vacation. In their home you will find peace, renew your strength by enjoying nature and the relaxed, welcoming people living in direct contact with the environment.

Going from the grey-earth areas to the red soils of the coast, we can stop at a wine cellar in Krunčići, owned by the Matošević family. The cellar is always open for visitors who are willing to hear their story and taste the finest wines: Malvasia, Chardonnay, Teran, Merlot.

The family built the cellar "bit by bit", because they wanted to meet all the prerequisites for high-quality wine production, but also make something enjoyable, typical with elements of the local architecture.

The cellar of the Matošević family is also visited by those connoisseurs who wish to closely analyze and thoroughly enjoy the local wines. For those there are rooms on the upper floor. Similarly, those who wish to spend some time in peace away from the usual vacationing crowds and stay close to the Lim inlet, often choose this place to stay throughout the year.

Krenimo li iz sive krovne zemlje zauzavimo se u vinskom podrumu u Krunčićima u vlasništvu obitelji Matošević, koji je otvoren za posjetitelje koji žele čuti njihovu priču i kušati naftinjavu vina: malvasiju, chardonnay, teran, merlot.

Domaćinstvo je polaganje, dio po dio, slagalо „kantinu“ koja je morala imati predviđeće za kvalitetnu proizvodnju vina, ali su uždujeli napraviti nesto lijepo, tipično, s elementima autokonstrukcije.

U području domaćinstva Matošević često navrate i oni vinoljupci koji žele detaljnije analizirati i uobičajene domaćine vina, a za takve postoji apartman na katu. Isto tako, oni koji voli mir pod pojednostavljene vremenske uvjete u neposrednoj blizini Limskog kanala, znaju odabrat ovo mjesto za odmor tijekom cijele godine.

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VILLA ELENA

11

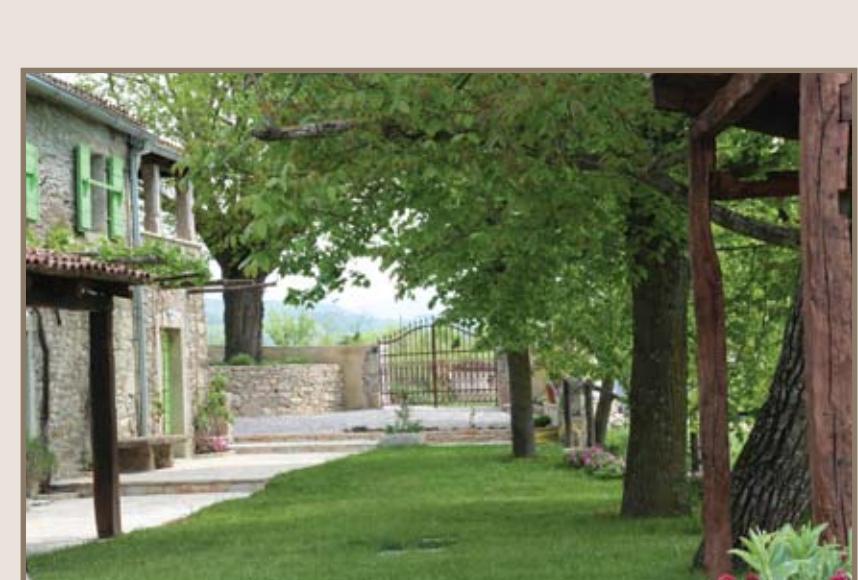
Ruralna kuća za odmor
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Vraćajući se prema riječi Mirne, i nastavljajući putovati duž njezinog toku, dolazimo u Buzet, u zadnje vrijeme sve češće spominjan kao grad tartufa. Želimo li osjetiti mir i spokojstvo te istarsku atmosferu smješteni u ruralnoj vili s bazenom, okružen travnjakom, stablima lipa, orha i duda, mediteranskim vrtom punim začinskoj biljkom, stat čemo u vili Elena u naselju Srnješnik, koje se nalazi 1 km udaljeno od Buzeta. Kako ne stati i odmoriti dušu u apstrahujućoj atmosferi dvorišta ogredenog kamenim zidom i ukrašenog starom originalnom sternom te zadovoljiti nepečenim hrana pripremljenom u krušnoj peći?

U sklopu kuće nalazi se i vinska konoba gdje postog možu uživati u vinima i rakijama oplemenjenim ljevkovitim biljem vlastite proizvodnje. A svim gostima tijekom boravka na ovome mjestu pripremaju jela ispod peke uz svježe pečeni kruh.

Going back to the River Mirna and following its course takes us to Buzet, which has become known as the City of Truffles. A brief stop at the village of Srnješnik, 1 km away from Buzet, at Villa Elena, is a return to the peace and quiet, to Istrian atmosphere in a rural villa with swimming pool, surrounded by lindens, walnut- and mulberry trees, and a Mediterranean garden full of species. How could we refuse to stay and rest in the stone-enclosed courtyard with an ancient well and miss the food prepared in a bread-oven?

The house also has a wine cellar, where guests can enjoy wines and brandies enriched with medicinal herbs from the garden. All food prepared here is cooked in the oven and accompanied with home-made bread.



AGROTURIZAM OGRADE

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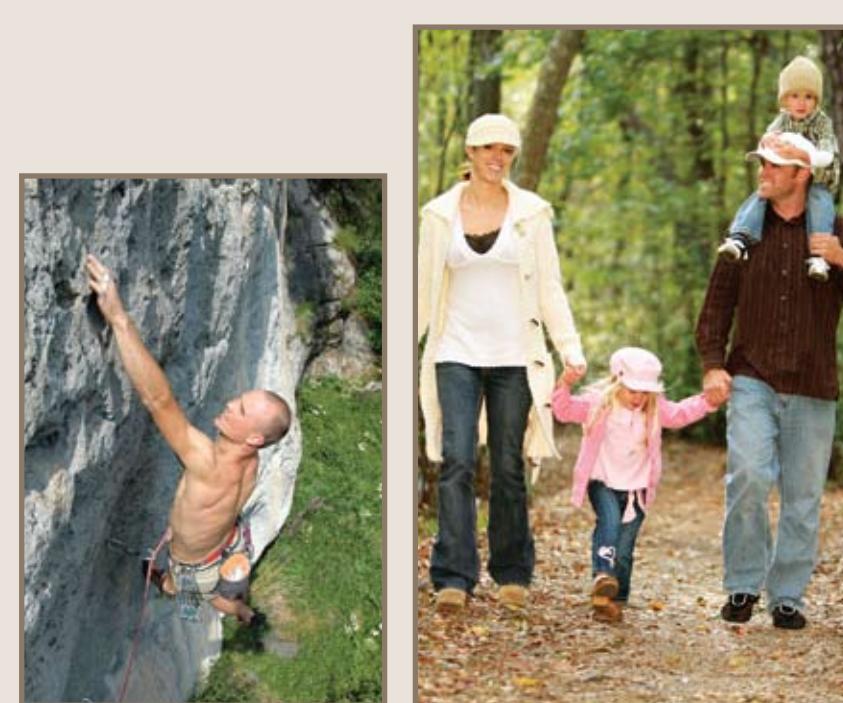
Krećući se k središtu Istre, po proljetnom kroz Pazin, nakon što posjetimo staru zanimljivi gradić Gradišće i razgledamo njegovu staru jezgru, zvonike te pogledi iz crkve, vratimo li se i uputimo prema Žminjani, doći ćemo na agroturističko imanje Ograde. Imanje je smješteno na rubusela na površini od 13.000 četvornih metara. U prošlosti čitav je imanje bilo okruženo pastirskega suhozidom - ogradom - te su ga pasturi odvukle zvali „Ograde“. To je imalo sadržano do dana danas.

Najveća ljubav domaćinstva su životinje i priroda, k

A sada nešto sasvim drukčije And now something completely different:

Za sve one koji žele odmor pun adrenalina, Istra je sa svojim ambijentalnim bogatstvima i infrastrukturom idealna destinacija sportaša, rekreativaca i svih onih koji žele svoj odmor provesti u prirodi i aktivno. Za one koji si mogu pristupiti slobodni kretanje vlastitog vremena, Učka, Cícarija (kao i Istra općenito), omogućit će svakome jedinstvenu priliku da medju prvima utrvi put, pravac i protege korak po pješačkim stazama ovog područja. Za one želje aktivnosti pojačan intenzitetom, koji sa sobom donosi bicikl i pronadu jednu od brojnih biciklističkih staza, bit će to šok za pluća od prevelike doze friskog zraka, dok će pasionirani letaći i slobodni penjači svoji adrenalini, praznik za oko i melen za dušu pronaći na Briguđu, Raspadalicu kraj Bižeta. Veloj dragi, Limske dragi i ostalim ponoznatim izletištima. Sve ljubitelje podzemnog svijeta i speleoloških avanturna odusevit će jedina turistički uređena jama u Hrvatskoj - Jama Barendine kraj Poreča - spilja riznica stalaktita i stalagmita, podzemnih struktura realiziranih strpljivim i dugovječnim radom vode, daleko od svjetla dana i oka čovjekova.

For all those who love adrenaline, the nature and infrastructures of Istria make it an ideal destination of athletes, recreationists and everyone who want to spend an active holiday. Those who want creative ways to spend their time will find all they need on the slopes of Učka and the Cícarija, as well as in the rest of Istria. They explore the paths, the routes and be among the first to walk some of the hiking trails in this area. For those who like more intense activities, who love cycling and find one of the many cycling trails, will experience a shock from the excessive intake of clean air, whereas fliers and free-climbers will find their adrenalini, a feast for the eyes and solace for their souls in Briguđ, Raspadalicu near Bižet. Vela draga, Limská draga and other famous recreational sites. All enthusiasts and lovers of the underground world and caves will be delighted with the only pit in Croatia adapted to tourism - the Barendine Pit near Poreč, a treasure-trove of stalactites and stalagmites, underground structures created by the long-lasting and patient action of the water, away from the light of day and man's eyes.



O ISTRI ABOUT ISTRIA

Istra, poluotok u sjeveroistočnom dijelu Jadranskog mora, okružen morem s triju strana. Njen povoljni zemljopisni položaj, gotovo u sru Europske, na polu putu između ekvatora i sjevernog pola, odvukao je predstavljaost most koji je povezivao srednjoeuropski kontinentalni prostor s mediteranskim. Od antvitika, posebice zbog njenog strateškog značaja (izlaz srednje Europe na Mediteran), Istra su nastojali pokoriti brojni osvajači koji su svoje trage ostavljali kako po cijelom europskom kontinentu tako i po Istri. Može se reći da je sva europska povijest „prošetala“ Istrom kroz medusoban dodir triju europskih civilizacija – romanske, germaniske i slavenske. Zahvaljujući svojoj pogodnoj mediteranskoj klimi, razvedenoj obali i unutrašnjosti s prekrasnim pejzažima, Istra je ostala jedna od rijetkih destinacija u kojima se uspije sačuvati seoski ugodaj i ruralni ambijent. Smještaj, tradicionalna prehrana i seoski ritam života samo su dio onoga što Istra nudi. Ruralni prostor na koji je Istra prinosila bogat je neponovljivim vizurama. Građevi oduši bogatom srednjovječnom povijesku, a agroturističke kvalitetne gastronomskog bogatstva, gdje domaćini nude izvornu jelu pripravljenu od namirnica domaće proizvodnje i vlastitog uzgoja.

Istria, a peninsula in the northeastern Adriatic, surrounded on three sides by the sea. Lying at almost the heart of Europe, halfway between the Equator and the North Pole, it has always been a bridge connecting Central Europe to the Mediterranean. Since ancient times, Istria has been the object of many conquests due to its strategic importance as the gateway from Central Europe to the sea, and the many armies that made their mark in Europe left their traces in Istria as well. One could say that the entire history of Europe could be read from the blend of the three great European civilizations – Roman, German and Slavic – that came together on Istrian soil.

The mild Mediterranean climate, the coast with many coves and the hinterland with beautiful landscapes make Istria one of the few destinations that have been able to preserve the rural environment and the feel of the countryside. Accommodation with traditional cuisine and the rural rhythm of life are only some advantages Istria can offer. Istria prides itself on its rural areas which display many unique sights. The towns are redolent with medieval history, whereas the agrotourism farms exhibit the wealth of traditional Istrian cuisine; the owners offer original dishes prepared with home-grown foodstuffs.

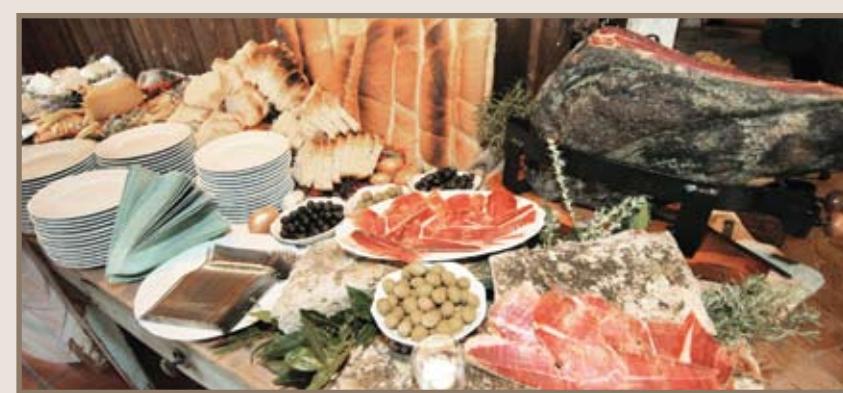


GASTRONOMIJA ISTRE ISTRIAN CUSINE

Bezbjerna malena selca u kojima vladaju mir i tišina omogućuju vam uživanje pravog istarskog života u starinskom ambijentu istarskih konoba i u domaćoj atmosferi; kuhanje kruga iz krušnog pčeli, pršutu, pancetu, ombolu, fužu, njoku, manetešti ili jednostavno isprobavanje istarske supe i uživanje u toplini i pucketanju istarskog „ognjišta“. Istarski tradicijski kuhinji stopljena su tisućeljeca suzvljavanja ovdajšnjih ljudi s prirodom, podnebljem, klimom, sunčem, poljima i morem, ali i među sobom. Osebujni zemljopisni položaj Istre, u jednom od naјstarijevijih zakutaka Mediterana, i njena bura povijest tijekom koje su se na ovom malom polotoku susretale tri velike evropske civilizacije – romanska, germanска i slavenska – utjecali su na multikulturalnost i višeslojnost ne samo jezika i dijalekata, ne samo običaja, folklora i legendi, nego i kuhinje. Istarska tradicijska poljoprivreda, znanja i umijeća ljudi ovih prostora, ali i njihovi ukusi, sklonosti i potrebe, kroz stoljeća su stvorili proizvode originalne, karakteristične i prepoznatljive baš za ovaj kraj. Od davne doba ohradujući zemlju, uzgajajući stoku, nježujući vinogradare, Istrani su nauciili iz darova prirode izvlačiti ono najbolje i najkorisnije, što im je davalо snagu i energiju za težak i naporen rad, ili ih je kriješlo i opuštao u trenucima zasluženog odmora. Medu odnjegovanim, ubranim i vječnim umijećem predravljanim darovima prirode, najbolje od najbolje Čuvalo se za goste, za darivanje, ili za prodaju, i zato nije neobično što su istarski tradicijski proizvodi stječali ugled i slavu još u vrijeme velikih carstava i bivali traženi na dvorovima od Rima do Beča, a novi preporod doživljavaju u vrijeme progrevata turizma.

Countless little villages immersed in the peace and quiet give the opportunity to experience first-hand traditional Istrian life in the olden-times environment of Istrian cellars, to taste bread straight from the oven, sample prosciutto, bacon, pork, traditional pasta, gnocchi, soup or the famous "Istrian soup" and enjoy the warm crackling fire of Istrian fireplaces.

Istrian traditional cuisine merges thousands of years of coexistence between man and nature, climate, forests, fields and sea, but also of men. The specific position of Istria is in one of the northernmost areas of the Mediterranean and its eventful history which saw the encounter, on Istrian soil, of three great European civilisations – Roman, German and Slavic – lead to the multiculturality and the stratification of not only languages and dialects, but also of folklore, traditions, legends and especially cooking. Istrian traditional agriculture, the skill and knowledge of its inhabitants, their tastes, affinities and needs created original products, characteristic of this area. Working the land, raising cattle and growing vines from ancient times, the Istrians have learned to make the best of what nature has to offer, what could be used to gain strength and energy necessary for hard work, or to relax in those rare moments of deserved repose. The best of nature's bounty grown, plucked and processed with great care, was always given to guests or kept for giving or sale. Therefore, little wonder that Istrian traditional products came to be renowned in the great empires and were in demand at courts from Rome to Vienna. They are now experiencing a new renaissance with the flourishing of tourism.



O ISTRI - KRAJOLIK ABOUT ISTRIA - LANDSCAPE

	Gastro dogadjaji Food Events	Povijesna znamenitost Historical sights	Manifestacije Events	Ataktivna lokacija Attractive location
MOTOVUN	●	●	●	●
OPRTALJ	●	●		●
ZRENJ		●	●	
BUZET			●	●
MOMJAN	●			●
GROŽNJAN	●	●	●	
KANFANAR				●

O VINIMA - ABOUT WINES

Nastojimo li putovati središnjom Istrom i tražiti nove doživljaje, otkrivaju nam se slike netaknute prirode; nesvakidašnji krajolici, „zeleni valovi“ brežuljaka okrujeni gradićima, selima, potocima, stjenjacima, šumama, crkvicama, starim kastelima obraslim u bršljin. Zbog prirodnih ljepota, ali i kulturnih spomenika i dugogodišnje tradicije, ovaj se kraj razvio u jednu od najzanimljivijih istarskih destinacija ovog dijela Europe. Ovo je jedinstveno mjesto gdje zajedno uspjevaju kontinentalne sorte (jabuke, šljive, kruške...), mediteranske sorte (maslina, smokve, trešnje...) i neobični gomolji tutufa, vrhnica istarske gastronomije, koji raste ispod površine na području slike istarske zemlje.

Travelling further into central Istria, new adventures can be experienced and images of pristine nature discovered. There are unusual landscapes, the "green waves" of hills crowned by towns, hamlets, decorated by torrents, rocks, forests, churches, old ivy-covered hill-forts. Its natural beauties, cultural monuments and the long-standing tradition have made this area one of the most interesting tourist destinations in this part of Europe.

This is a unique place where continental products (apples, prunes, pears...) can be grown alongside Mediterranean species (olives, figs, cherries...) and those unusual tubers, the truffles, which grow underground in the grey Istrian soil, are the best Istrian cuisine can offer.



Autohtone Istrian dishes and wine have conquered almost the entire world. Istria holds wine almost sacred, it is a necessity and a product of love, a culture of living, food and drink, prayer and curse. Even the great adventurer and lover Giacomo Casanova wrote about the great Istrian wine Refosco.

Wine has always been the pride of Istrian farmers and for many the basis of their existence. Owing to its presence in everyday life, wine also has an important role in many Istrian festivities. Grown in the wide expanses of Istrian vineyards, the red Teran and its white counterpart, the Malvasia, the Momjan Muscat, the Merlot and the Cabernet Sauvignon are only some of the wines offered on Istrian tables. The quality of the wine is upheld by the specificity of the soil, red earth on the coast and white earth in the hinterland.



O MASLINOVOM ULJU - ABOUT OLIVE OIL

Zahvaljujući vinu i maslinama u Istri razvili su se projekti cesta maslinovog ulja i vinskih staza kao potencijalno izuzetno atraktivni turistički proizvodi.

CRITICE OZ POVIJESTI O ISTARSKOM MASLINOVOM ULJU

Imamo zapise koji datiraju još iz antičkog doba o maslinarstvu u Istri, u kojima grčki i rimski pisaci hvale vrhunsu i profinjenost maslinovog ulja iz Istre. Nastajala je danas očuvana istarska maslina nalazi se na Brijuniima, a pretpostavlja se da ima oko 1.200 godina. Istra je inače najstariji prostor uzgoja maslinu u Hrvatskoj, a maslinova ulja iz Istre očuvana su i zdravju (imaju bolji odnos maslini kiselina) nego što su to ulja iz južnih krajeva Europe ili Afrike. Maslinovo ulje je simbol Mediterana, gastronomskog užitka i zdrave prehrane. U zapadnom istarskom dijelu, a posebice na Brijuniima, u Barbarigu, Poreč i Červaru postoje brojni dokazi uzgajanja maslina i uljarstva još iz doba Antike.

The strong presence of olive- and winegrowing in Istria have led to projects of olive-oil and wine roads as potentially extremely attractive tourism products.

SOME HISTORICAL NOTES ON OLIVE OIL

Records dating back to ancient times confirm the existence of olive-growing in Istria. Many Greek and Roman writers praise the excellence and refinement of Istrian oil. The eldest surviving olive grows on the Brijuni Islands and is thought to be 1200 years old. Istria is the northernmost olive-growing region in Croatia and olive oils from Istria are more aromatic and healthier (they have a better fatty acid ratio) than those from Southern Europe or Africa. Olive oil is synonymous with the Mediterranean, with pleasures of the table and with a healthy diet. In western Istria, especially on Brijuni, in Barbariga, Poreč and Červar much evidence has been found of the persistence of olive-growing and oil-making since ancient times.

