

# *Ponuda Vina/Wine offer*

## *Ponuda bijelih vina / White wine offer*

### *Pinot sivi - Kutjevo - 0,75 l - 130,00 kn*



Žuto-zelene boje, uz finu mineralnu i sortnu aromu. Okus je skladan i pun, mekan i pitak. Poslužiti uz hladne nereske, plodove mora, bijela mesa i bijele ribe, ohlađeno na 10°C.

Pinot gris has yellow-green colour, with fine mineral varietal aroma which reminds on drops of grapefruit and pepper. Taste is balanced and full, soft and potable.

Serve with cold meats, seafood, white meat and white fish, cooled down to 10 °C.

### *Malvazija Geržinić 0.75 l - 140,00 kn*

Autohtono vino laganog tijela, delikatnih muškatnih aroma i bagrema. Dobrog balansa ekstrakta i osvježavajuće kiseline. Preporučase uz janjetinu i teletinu ispod peke te roštilj.

Ingenious wine of light body, delicate aromas of Muscat and acacia. Good balance of extract and refreshing acid. Recommended with lamb and weal and barbecue.



## *Sauvignon Blanc Saltwater 0,75 l - 160,00 kn*



Aromatično vino srednjeg tijela, izražene cvjetne arome bazge I odlično izbalansiranih osvježavajućih kiselina I dugotrajnog retrookusa. Odlično se slaže s jelima od bijele ribe I piletine.

Aromatic medium bodied wine , with distinctiv flowery aromas of elder and perfectly balanced refreshing acidity and long lasting aftertaste. It goes well with dishes of fish and chicken.

## *Chardonnay - 0,75 l - 140,00 kn*

Vino blijede slamnatožute boje, čisto I bistro. Zrele sočne arome breskve I kruške, prepečenac i blagu maslačnost. Preporuča se uz teletinu ispod peke, piletinu I puretinu.

Wine with pale, yellow- straw color, clean, clear.

Ripe juicy aromas of peach and pear, and slowly coming aromas of toast with a mild taste of butter. Recommended with weal, chicken and turkey



## *Graševina - Kutjevo - 0,75 l - 120,00 kn*



Graševina je vino žutozelene kristalno bistre boje. Miris je ugodan, cvijetni, voćni, uz skladan i pun okus. Izuzetna pitkost i svježina čini ga najpopularnijim vinom u Hrvatskoj. Poslužiti uz predjela, tjestenine, jela od bijelog mesa i bijele ribe, ohlađeno na 8-10 °C.

Graševina is a wine of yellow-green crystal clear colour.

Bouquet is pleasant, floral and fruity, with harmonious and full taste.

Exceptional freshness and potability makes him the most popular

Croatian wine.

Serve with appetizers, pasta, white meat and white fish meals, cooled to 8-10°C.

## Zlatna Vrbnička Žlahtina - 0,75 l - 130,00 kn



Nježna sortna aroma cvijeta divlje oskоруše i smilja. Svježeg, voćnog i laganog okusa. To je vino svijetložute do slamnatožute boje, nježne arome i finog karakterističnog okusa. Svježina, kakvu mu može dati samo oštrija klima, karakteristika je sjevernog podneblja Jadrana kojemu se ova loza prilagodila, ali i sjevernih položaja vinograda na samom Krku.

Od svih se žlahtina naročito ističe svojim specifičnim mladenačkim bouquetom.

This wine is a pale yellow or straw yellow colour and has a mild bouquet and pleasant characteristic taste. The freshness which can only be achieved in a colder climate, is characteristic of the northern part of the Adriatic to which this grapevine has adjusted. The žlahtina is particularly recognisable for its specific young bouquet.

## Feravino - Ferićanci - Dika Graševina 0,187 l - 20,00 kn



Vino lijepo balansira svježinom i citrusnim tonovima. Intenzivno je na nosu i okusu, te po ispijanju. Lijepo se slaže s tjesteninama, rižotima i jelima od bijele ribe i plodova mora.

Wine nicely balances the fresh and citrus tones. Intense on the nose and taste, and after tasting. Goes well with pasta, risotto and dishes of fish and seafood.

## Vina Belje - graševina ( suho vino) - 1l - 75,00 kn

Osvježavajuće vino lakog tijela, zlatne boje razvijene arome bijelog cvijeća i tropskog voća. Osvježavajućih kiselina i dobrog finiša.

Wine with refreshing body, golden colors, developed aromas of white flowers and tropical fruits, good acid and soft finish.



## Vina Belje - graševina - rinfuza - 1l - 60,00 kn

Osvježavajuće vino lakog tijela, zlatne boje razvijene arome bijelog cvijeća i tropskog voća. Osvježavajućih kiselina i dobrog finiša.

Wine with refreshing body, golden colors, developed aromas of white flowers and tropical fruits, good acid and soft finish.

## *Đakovački rizling - 1 l - 75,00 kn*



Kvalitetno bijelo suho vino, ugodnog mirisa, svjež i pitko, dobiveno je dodavanjem rizvanca graševini. Njegov zaobljen okus, svjež i kiselkast, voćni karakter čini ga idealnim za svakodnevna prijateljska druženja.

Jer kako stara izreka kaže: Prijateljstvo umnožava radosti a dijeli tuge

Quality dry wine, tasty aroma, fresh and smooth. Fruit character is making him ideal for friendly gatherings

## *Graševina - Kutjevo - 1l - 75,00 kn*

Vino žuto-zelene kristalno bistre boje. Miris je ugodan, cvjetni i voćni, uz skladan i pun okus. Izuzetna pitkost i svježina čini ga najpopularnijim vinom u Hrvatskoj. Odlično uz predjela, tjestenine, jela od bijelog mesa i bijele ribe, ohlađeno na 8-10°C.

Graševina is a wine of yellow-green crystal clear colour. Bouquet is pleasant, floral and fruity, with harmonious and full taste. Exceptional freshness and potability makes him the most popular Croatian wine. Serve with appetizers, pasta, white meat and white fish meals, cooled to 8-10°C.



## *Pazinska Malvazija ( suho vino) - 1l - 75,00 kn*



Po svom diskretnom i nježnom mirisu, popraćenom postojanim okusom, krasno se sljubljuje sa raznim jelima, ne zasjenjujući niti smanjujući okuse tih specijaliteta, već naprotiv ugodno ih ističući. Ovo vino odlikuje se slamnato-žutom bojom.

Miris je čist s prepoznatljivom cvjetno-voćnom aromom.

Vino je suho, mekano, svjež i ugodne mineralnosti.

Istrian Malvasia has been grown in our region since the 13th century and the wine from these grapes tastes differently from other Malvasia wines. With its discrete and tender aroma coupled with consistent flavour, it matches nicely with various dishes, especially those of our domestic cuisine, not overshadowing or reducing their rich taste but rather highlighting it. The wine is noticeable of its hay-like yellow colour and pure scent with recognizable flowery and fruity aroma. The wine is dry, soft, fresh with pleasant mineral note.

## Ponuda crnih vina - Red wine offer



### *Plavac Jenaro ( suho vino) 0.75 l - 160,00 kn*

Vino tamne rubinske boje i profinjenog bouqueta. Preporučuje se poslužiti uz divljač, crveno meso i zrele sireve.

Wine with dark ruby color and delicate bouquet. It is recommended to serve with venison, red meat and mature cheeses.

### *Pinot crni - Kutjevo - 0,75 l - 150,00 kn*

ima rubin crvenu boju uz arome maline i tamnog bobičastog voća. Odležavanjem u hrastovim bačvicama osjeća se okus ugodnih i dozrelih tanina. Predlaže se otvoriti vino sat prije konzumacije, po mogućnosti pretočiti da se raskošno otvori. Poslužiti uz plavu ribu, tamna mesa peradi, visoku divljač, te dozrele sireve, na temperaturi 16-18°C.

Pinot noir has ruby red color along with aromas of raspberry and dark berry fruits. Aging in oak barrels feels pleasant taste of matured tannins. It is proposed to open wine one hour before the consummation. Serve with blue fish, dark meats of poultry, game, mature cheese, at temperature of 16-18 °C.



### *Cabernet Sauvignon Saltwater - 0,75 l - 140,00 kn*



Vino rubinske crvene, intenzivne boje. Na nosu je elegantno, složeno i intenzivno vino, naglašene floralnosti ljubičica i crvenog voća kupine i crvenog ribiza, uz zeleni papar i metvicu. Vino je u savršenoj ravnoteži te pokazuje finesu i klasu, čvrstih i zaobljenih tanina u svojoj voćno - mineralnoj strukturi, srednjeg tijela uz dug retrookus.

Wine of ruby red, intense color. On the nose it is elegant, complex and intense wine, with highlighted floral, violet, red fruits, blackberries and redcurrants, with green pepper and mint. Wine is in perfect balance and shows finesse and class, solid and rounded tannins in its fruity - mineral structure, medium body with a long aftertaste.

## *Feravino Fericanci- Dika Frankovka- 0,187 l -20,00 kn*



Frankovka bogatih prirodnih ekstrakata, rubinsko crvene boje, okusa na bobičasto voće, traži jača, začinjenija jela.

The best quality of red wine from continental Croatia, full of natural extract, ruby red color. It goes great with spicy dishes.

## *Vranac - 1l - 75,00 kn*

Vino intenzivne tamne rubinske boje.

U mirisu se javljaju kompleksnije arome koje nagoviještavaju cimet, čokoladu, sladić, cvijeće, tamno voće. Okus je suptilan i pun.

Very intense dark ruby red. In its aroma you can feel flavor of flowers and dark fruits. Taste is full and subtle.



## *Feravino Fericanci - Frankovka -1l - 75,00 kn*



Vino tamne rubinske boje i profinjenog bouqueta.

Najkvalitetnije crveno vino kontinentalne hrvatske, bogato prirodnim ekstraktom, rubinsko crvene boje. Okusa bobičastog voća. Poslužuje se uz jače začinjena jela.

Wine with dark ruby color and delicate bouquet.

The best quality of red wine from continental Croatia, full of natural extract.

It goes great with spicy dishes

## *Vina Laguna - Merlot - 1l - 75,00 kn*

Svjež i aromatično, koncentrirane arome maline i šljive.

Mekano i zabljeno, punog tijela i uravnotežene strukture, dugačkog završetka.

Fresh and aromatic, concentrated aromas of raspberries and plums.

Soft and rounded, full bodied and balanced structure, the long aftertaste.



## *Vina Belje - Merlot - rinfuza- 1l - 60,00 kn*

Svježe i aromatično, koncentrirane arome maline i šljive.

Mekano i zabljeno, punog tijela i uravnotežene strukture, dugačkog završetka.

Fresh and aromatic, concentrated aromas of raspberries and plums.

Soft and rounded, full bodied and balanced structure, the long aftertaste

## *Cabernet Sauvignon ( suho ) 1l - 75,00 kn*



Kvalitetno vino kontroliranog zemljopisnog porijekla, intenzivnih aroma i okusa, no vrlo meko i zaokruženo, dobrog balansa i čvrstom strukturom. Vrlo pitko i nenametljivo, mlado i voćno; vino se odlično sljubljuje s dobrim društvom i većinom jednostavnih mesnih jela.

Quality wine of controlled geographical origin with intense aromas and flavors, but very soft and rounded, with good balance and solid structure. Very smooth and unobtrusive, young and fruity. This wine is excellent blend with good company and most simple meat dishes

## *Feravino fericanci -Dika Rose-0,75 l-100,00 kn*



Najčešće se konzumiraju u proljeće i ljeti. Tada najbolje ugone našem nepcu.

Piju se dobro rashlađena kao bijela vina. Krase ga voćni karakteri puni jagoda, malina, trešnji...

Rose vina trebala bi biti lepršava, osvježavajuća, elegantna. Puna su delikatnih aroma.

Calling wine “food-friendly” is an annoying cliché, but in the case of rosé, it’s not totally wrong. These wines are versatile because they fall in between the extremes of red and white – less intense than a big, tannic, mouth-busting red, but with more depth than a super-light white.

It’s the perfect barbecue wine, the perfect beach wine, and the perfect picnic wine

## *Rose ( polusuho ) 1l - 75,00 kn*

Pravo ljetno osvježavajuće vino, polusuho, laganog tijela, voćnih aroma i ugodne svježine.

Refreshing summer wine, semi-dry, very light body. Fruity aroma and a pleasant freshness.



# Ponuda desertnih vina /Dessert wine

## *Prošek Dioklecijan - 0,1 l - 10,00 kn*

Tradicionalno je dalmatinsko prirodno desertno vino, rađeno od prosušenog grožđa najpoznatijih sorti.

Pije se u svakoj prilici, a najbolje prija uz slatka jela i kolače.

Legenda kaže kako je još rimski car Dioklecijan s užitkom pio prošek kada je 305. godine napustio prijestolje i nastanio se u svojoj palači u Splitu. Prošek Dioklecijan karakteriziraju optimalna svojstva najboljih specijalnih vina zbog kojih se ovo plemenito i ugodno piće neobično cijeni.



Prošek Dioklecijan is a traditional Dalmatian genuine dessert wine, made from dried wine grapes of the best varieties. It can be served for any occasion, but tastes best with desserts. Taken as the first nutrient of the day, it is believed to help strengthen the body. Legend has it that the Roman Emperor Diocletian enjoyed Prošek after having left his imperial office in 305 and living out his retirement in his palace in Split. Prošek Dioklecijan is characterized as the optimal blend of the best specialty wines and it is for this reason that this noble and pleasant beverage is highly respected.

## *Vermut - 0,1 l - 10,00 kn*

Vrsta aromatiziranog zaslađenog vina koje se najčešće koristi kao

aperitiv. To popularno piće aromatizira se smjesom gorkih

tvari iz pelina, slatkog rogoza i drugog bilja.

Sort of aromatic, sweet wine that is used as an aperitif.

