

Istria & Kvarner

Pula / Pola

Croatian/ Italian

Pula is political and cultural center of Istria. The peninsula is officially bilingual, Italian and Croatian, hence both town names are official and equal.

Arena – Amphitheatre Pula

The Arena is the only remaining Roman amphitheatre to have four side towers and with all three Roman architectural orders entirely preserved. It was constructed in 27 BC – 68 AD and is among the six largest surviving Roman arenas in the World.

GPS: 44.872952, 13.849728



<http://www.pulainfo.hr/en/>

Pula Triumphal Arch of the Sergi – Golden Gate - is one of three well-preserved gates in the city of Pula. It is an ancient Roman triumphal arch whose construction was financed by the local patrician Salvia Postuma of the Sergii family. The Arch was erected between years 29 and 27 BC in honor of three members of Salvia Postuma's family who held important military or administrative duties in the ancient city of Pula.

Triumphal Arch of the Sergi – GPS 44.867399, 13.849622

Temple of Augustus in Pula

Well-preserved Roman temple in the city of Pula, Croatia. Dedicated to the first Roman emperor, Augustus, it was probably built during the emperor's lifetime at some point between 2 BC and his death in AD 14. GPS: 44.870067, 13.841962

It is nice to take a drink or have a meal in one of bars and restaurants on the forum where this temple is located. The view on the old buildings and atmosphere on this place is remarkable.



Bistro E&D- Nice and relax bar with a sea view. The bar is out of the Pula centar in direction to Verudela (green area with walking paths close to sea) and to the Pula jacht port – ‘ACI Marina Pula’. There is a large parking area front of the bar.

Address: Verudela 22, Pula, open from 9am to 02am in summer - GPS: 44.838695, 13.833561

<http://www.eanddlounge.com/>



‘ACI Marina Pula’ is a jacht port in Pula– GPS 44.874682, 13.844844

<http://marina-base.com/marina/pula-croatia>

https://www.sailingeurope.com/en/yacht-charter-in/croatia/pula/aci_marina_pula_charter/marina-307-28

Pula Verudela and Marina Pula



Rovinj



GPS 45.081881, 13.634571

Rovinj/Rovigno (italian) is maybe the most beautiful Istrian city next to Porec, a larger and culturally richer city. Rovinj has a population of 14,294. It is a popular tourist resort and an active fishing port. Rovinj was already a settlement of Venetian or Illyrian tribes before being captured by the Romans, who called it Arupinium or Mons Rubineus, and later Ruginium and Ruvinium. Built on an island close to the coast, it became connected to the mainland much later, in 1763, by filling in the channel.

The town's main central thoroughfare is the fully pedestrian Carrera Street, with many independent shops and art galleries. A farmer's market is located at the edge of the historic part of town, near Valdibora Square. The Basilica of St. Euphemia, although it is not formally a basilica minor, is a Baroque church located in the heart of the historic part of Rovinj, Croatia, dominating the town. This three-nave church was built in 1736 over the remains of older, early Christian structures.

Streets of Rovinj



Poreč

Next to Pula, Porec is the most recognized sightseeing point in Istria. The small city is larger than the cosy city of Rovinj and offers more in relation to sightseeing, shops, hotels, bars and restaurants.



GPS 45.227055, 13.592629



Euphrasian Basilica – Poreč



Cathedral Basilica of the Assumption of Mary is a basilica in Poreč, Croatia. The episcopal complex, including, apart the basilica itself, a sacristy, a baptistery and the bell tower of the nearby archbishop's palace, is one of the best examples of early Byzantine architecture in the Mediterranean region. The Euphrasian basilica has for the most part retained its original shape, but accidents, fires and earthquakes have altered a few details. Since it is the third church to be built on the same site, it conceals previous buildings, for example the great floor mosaic of the previous basilica from the 5th century. Because of its exceptional value, it has been inscribed on the UNESCO World Heritage List since 1997. GPS 45.228770, 13.593435

Motovun



Motovun/Montona is a medieval town that grew up on the site of an ancient city which was part of the Castellier culture but its name is unknown. It is situated on a hill 270 metres (886 feet) above sea level with houses scattered all over the hill. On the inner walls are several coats-of-arms of different Motovun/Montona ruling families and two gravestones of Roman inhabitants (dating from the 1st century).

There are few nice restaurants in Motovun where you can enjoy Istrian inland cuisine. The dishes with game, truffles and local fresh pasta with a local white wine 'Malvasia' and red local wine 'Teran' usually mixed with 'Cabernet Suvigon' or 'Merlot' are excellent. Motovun has a special medioval atmosphere. The city legend says that the Giant 'Veli Jože' protected the city of Motovun. GPS 45.336476, 13.828331

Opatija



GPS 45.333826, 14.305482

Opatija is an exclusive and popular summer and winter resort. This small town with many exclusive and trendy bars, casinos, hotels and clubs is located in the Kvarner region. There is entertainment for young and more mature generations. Many beautiful buildings, villas and parks from 18 and 19th century give a fine and exclusive atmosphere.

If you are driving from Labin to Opatija or to Rijeka and you can take time to enjoy this trip, it is nice to take a coastal road (Labin - Plomin - Lovran - Opatija) with beautiful sea views .

Parking – the parking in the street ' Ulica Marsala Tita' direction west to the number 161 approximately (GPS 45.323402, 14.298960) might be the largest and easiest to enter. The parking spots are on the

street. From there it takes 10 minutes walk to the center of Opatija. From the street, sporadically there are stairs on the sea side that can bring you to the walking path next to sea, called 'Lungo Mare'. You can also walk via Lungo Mare to the Opatija center.

The terrace of '**Kavana**' (Coffie bar) of **Hotel Milenij** in the very center of Opatija is a very nice and fine place with a sea view where you can take a very good coffee, ice cream, fine cake and have a drink. GPS 45.333749, 14.305620 <http://www.milenijhoteli.hr/opatij/hr/hotel-milenij.php>



Exclusive and trendy restaurant and bar 'Bevanda', Opatija - <http://www.bevanda.hr/en/>



Exclusive and trendy Beach Bar Lido Bevanda - <http://www.lidobeachopatija.com/en/beach>



Lovran

Lovran is a small cosy city close to Opatija on the way from Labin, It is one of the oldest coastal settlements on the eastern shore of Istrian peninsula.



Fish Restaurant 'Najade' Lovran – Simplier restaurant offering fresh and good fish meals and few meat meals at the beautiful location at seaside.

Adresse: Šetalište maršala Tita 60, 51415, Lovran

Tel: 051 291 866 GPS: 45.290454, 14.276499

Parking free of charge.

Parking at the port: Šetalište maršala Tita 65-67, 51415, Lovran / GPS 45.290401, 14.277918

Parking at the supermarket 'Konzum': Brajdice B.B., 51415, Lovran / GPS: 45.292856, 14.274738



Rijeka

Rijeka is the largest city in the Kvarner region and Istria and the political and cultural centre of the region Kvarner. It has few interesting sightseeing points but smaller Istrian cities and Opatija are much more interesting and pleasant for holiday visitors.



Governor's Palace



Trsat

Brijuni



<http://www.np-brijuni.hr/en/>

The only one way to reach Brijuni National Park in Istria from the mainland is via Fazana, where is a regular boat service from here to the island of Veliki Brijuni. Journey time is around 20 minutes. You can view a schedule of boat services from the NP Brijuni: www.np-brijuni.hr/en/boat_transfer

This is suitable for the entire day trip. The island is not too big but you will need to walk all day to see everything. The small train is recommended. <http://www.np-brijuni.hr/en/excursions>.

The last train leaves about 3pm and it should be booked in advance. The sightseeing tour includes: a ride by tourist train, visit to the remains of the Roman villa rustica from the I century B.C. in the bay of Verige, and the safari park which breeds the following animals: zebra, Somali sheep, zebu (the holy east Indian humped ox), dromedary, llama and elephant. The tour also includes visits to the Church of St. Germain with permanent exhibition of copies of frescoes and Glagolitic writings from Istra..

National Park Brijuni

The Brijuni or the Brijuni Islands are a group of fourteen small islands separated from the west coast of the Istrian peninsula by the narrow Fažana Strait. The largest island, Veliki Brijun Island (5.6 km²), lies 2 kilometres (1 mile) off the coast. Famous for their scenic beauty, the islands are a holiday resort and a Croatian National Park. The Brijuni Islands had some Ancient Roman settlements.

In 1893 the Viennese business magnate Paul Kupelwieser bought the whole archipelago and created an exclusive beach resort. The estate was supplemented with first class hotels, restaurants, beach resorts, a casino and a yacht harbour and became a focal point in social life on the Austrian Riviera.

In 1945, the Brijuni became part of Yugoslavia and President Marshal Josip Broz Tito made the Brijuni Islands his personal State Summer Residence. Almost 100 foreign heads of state visited Tito on his islands, along with film stars including Elizabeth Taylor, Richard Burton, Sophia Loren, Carlo Ponti, and Gina Lollobrigida. Tito died in 1980, and by 1983 the islands were declared a National Park.

In 1991 Croatia made the Brijuni Islands an International Conference Center. Four hotels on Veliki Brijun Island were re-opened, as well as a Safari Park, which holds animals given to Tito, such as Sony and Lanka, two Indian elephants donated by Indira Gandhi. Sony, who was donated to Tito in 1970 as a two-year-old calf, died in 2010. The International **Brijuni Polo Tournament**, dating back to Karl Kupelwieser's Austro-Italian Brijuni in 1924, has been re-continued since 2004.

Golf Brijuni

<http://www.np-brijuni.hr/en/sports/golf>



Brijuni Safari Park



1700-year-old Olive Tree

http://www.np-brijuni.hr/en/general_info/geographic_position



Trip to Venice

It is also possible to visit Venice during your stay in Labin. There is a fast boat, a catamaran, from Porec, one hour drive from Labin. The departure is at 8 am every day and arrival to Venice is at 10:45h. The catamaran price is approximately 70 euros per person.

Book tickets at Venezialines: <http://www.venezialines.com/>

Pets need to be announced at time of booking. Cats need to be transported in cages, while dogs up to 60 cm in length and 15 cm in height must be on a leash and have a muzzle. All animals must have a valid international passport and must be vaccinated.



Uncorking Croatia

www.uncorkingcroatia.com



ISTRIA'S WINERIES

Istria is indeed a feast for the eyes. Its streams flow to the sea through deep valleys and gullies which bring to mind the ancient local myths about giants. Rolling hills overlook the fields and valleys with little towns perched on the peaks, recalling some old paintings. The view is splendid: white-topped mountains, lush wheat fields, plateaux, valleys, vineyards and olive groves on hillsides, and, finally the sea.

Istrian wine is a poetry of taste and smell, it is an inseparable part of the Istrian man, his passion and love, the deepest intimacy and open pride, a lavish gift of rocky land and abundant sunshine. The history of wine and the local people is an inseparable story which lasts nearly 2,000 years since the Roman emperor Marcus Aurelius brought vines to the warm Istrian soil.

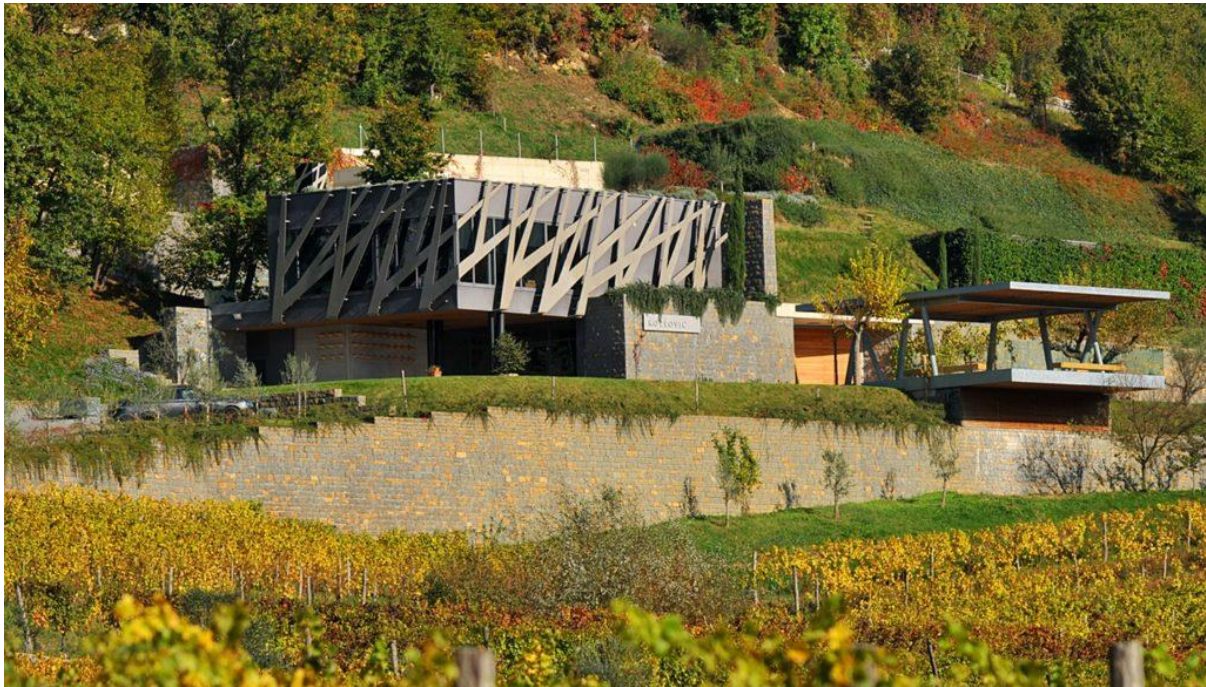
From gold to ruby Malvasia and Teran, from young light wines vivid autumn to full elegant flavors of ripe baroque, Istrian wines offer a multi-layered story is beginning to unravel.

THE BEST ISTRIAN WINEMAKERS

KOZLOVIĆ

- Momjan, west Istria
- Tel. +385 52 779 177
- www.kozlovic.hr

Gianfranco Kozlović is the most important Istrian winemaker, with Ivica Matosevic and Morena Coronica. Kozlović, just like Coronica, created a special brand of Malvasia. For more than a decade numerous restaurant's guests do not order Malvasia, but simply Kozlović. Kozlović has become synonymous with the Malvasia, just as Krauthaker and Enjingi become synonymous with Riesling. Ex Kozlović owns a vineyard on the position Santa Lucia, from which grapes are harvested in the same name, rare, complicated and, in principle, a magnificent wine. Kozlovic Muscat is undisputed leading in Istria. Kozlovic winery terrace overlooks the fascinating, actually quite a wild, almost jungle nature of inland Istria. Kozlović is worth a visit not only for the wine but also because of its unique atmosphere.



MATOŠEVIĆ

- Krunčići (Limski kanal), west Istria
- Tel +385 52 380 597
- www.matosevic.hr

Winery Ivica Matosevic, the main ideologist of the Istrian wine movement, is located directly above the Lim fjord, which is an extraordinary circumstance for Matosevic business associates. In fact, this middle-aged rocker his guests often leads to a nearby restaurant Viking, where lunch begins with oysters and ends on lobsters and crabs.

Matošević's basement is not large. Indeed, it is a smallish room, which is covered with a bottling plant and tasting room, and above them Matošević's apartment. Matosevic is in his basement, when you find him at home, selling wine at really affordable prices: less than ten euros (plus VAT) for a bottle. The most important Matosevic wines are Alba Barrique, and white and red Grimalda.



CATTUNAR

- Nova Vas 94, 52474 Brtonigla
- Franco Cattunar +385 98 435 644
Edi Cattunar +385 98 396 483
- EMail: info@vina-cattunar.hr
- www.vina-cattunar.hr

Franco Cattunar, founder and owner of Wines Cattunar, entered the family business in 1985, as one of the first private growers and winemakers in Croatia. Wines Cattunar produces around 400,000 bottles in different styles and ranks. Cattunars of Brtonigla do their best and will persist in finding the best expressions of Istrian malvasia and teran from this noble and ancient terroir.



About us / The legend of the Queens of wine, oil and salt, ancient wine production of western Istria and Cattunar family from Brtonigla

KABOLA

- Kremenje (Momjan), west Istria
- Tel. +385 52 779 047
- www.kabola.hr

Marino Markežić for decades was known for his restaurant Marino, where in the early nineties was founded Istrian Democratic Assembly and where they always ate the **most aromatic truffles** in Croatia. Ten years ago Markežić ventured into the wine business; he built in the ultra-modern cellar, with a large wooden barrels, and not just with barriques, he got some Georgian amphorae and optimistically, under the name of Kabola, went on the market. Besides Malvasia Amphora, none of his wine has not, so far, penetrated into the first Croatian neither into first Istrian league, which is partially undeserved. The Kabolini Muscat really are great. If you want to enjoy the first-class summer truffles and see how they produce some of the the more ambitious Istrian wines, do not miss the Kabolovi in Kremenje.



DEGRASSI

- Bašanija (Savudrija), zapadna Istra
- +385 52 759 250
- www.degrassi.hr

Moreno Degrassi owns vineyards in extraordinary position on Bujština: Bomarchese, Ferne, Contarini and San Pellegrino.

Degrassi is one of the founders of the Istrian wine renaissance. And today he works closely with the other two famous wine pioneers, Ivica Matosevic and Frank Kozlovič. The fruitage of this cooperation is, among other things, Malvasia Madebaco, winner of this year's Vinistra, intended for export to the US market.

Degrassi winery is located just a short drive from the hotel Kempinski



RADOVAN


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- www.vinaradovan.com

GPS Coordinates: N 45.25095, E 13.74475


Radovan Winery started in 1994 on a 1.5 hectare vineyard. There were old Malvasia vines grown in family vineyards surrounding our village of Radovani. We began by renewing and planting new Malvasia vines and soon other varieties were introduced. In 1996, we planted our first cabernet sauvignon grape

vines (vineyards). Our old worn-out wooden barrels were replaced by new ones made of stainless steel. Before our first 1998 Malvasia vintage was bottled, we used to only sell wine in bulk. Despite having to improvise and control the must fermentation with a beer cooler that year, the Malvasia we produced won the gold medal at the Vinistra Exhibition.

This is how Franko Radovan from the village of Radovani summarizes his gradual but very successful journey in winemaking in the area surrounding Višnjan. Although it may not be described as dramatic or spectacular, today there are many wine enthusiasts who come to the family cellar door and tasting room in Radovani to enjoy the original Bacchus beverage bearing the Radovan signature.




[HOMEPAGE](#)[ALL WINES](#)[WHO WE ARE](#)[CONTACT](#)




WINERY

Wine tasting

Delight your senses with our wine selection and be the ones to experience a true winery feeling. Either it be an intimate group of friends and/or family. Call us and book our tasting room.



[HOMEPAGE](#)[ALL WINES](#)[WHO WE ARE](#)[CONTACT](#)[EN](#)



Family business

Due to my passion for agriculture I graduated from the school of agriculture in Poreč. Besides, I have always lived here, on the Istrian soil...among the vines. I chose wine growing and winemaking because it not only represents a challenge, but is a pleasure as well. This is a career where you can be the sole creator, making something new and better. My late father Anđelo was a little reluctant at first, just as most elders were. However, with my family's support and enthusiasm, including that of my wife Danijela and mother Pina, who still works on our family farm, we have created a successful business says Franko.

The family business continues with the youngest generation. Franco's son Antonio already works on the family farm following in the wine manufacturing steps of his ancestors, while being assisted by daughter Anna, whenever she can. Everybody is involved in the family business, which also employs an

Decanter Regional profile: Istria

Istria at a glance

Area under vine 3,102 hectares

Annual production About 200,000hl

Grape varieties for quality (PDO) wines*

White Malvazija Istarka (1,688ha), Chardonnay (130ha), Muškat (90ha), Pinot Blanc, Pinot Grigio, Sauvignon Blanc, Trebbiano Toscano, Zlahtina Red Merlot (314ha), Teran (230ha), Cabernet Sauvignon (187ha), Refošk (115ha), Borgonja (51ha), Cabernet Franc (51ha), Hrvatica, Barbera, Pinot Noir, Syrah

* Quality wines have the Hrvatska Istra regional denomination. The sub-region (Western, Central or Eastern) and vineyard name are also permitted on the label.

Profile:

When I ask winemaker Franco Cattunar how it feels now that Croatia is officially part of the EU, he smiles patiently. 'We always felt like we were part of Europe – nothing's changed really,' he says. 1 July 2013 may have been a political milestone, but Croatia's accession has barely caused a ripple in the region's fermentation tanks.

Istria is entitled to its European sensibilities. After a 200-year tug-of-war between Austria and Italy, Croatia's northwesterly peninsula still refuses to be neatly contained, slipping quietly over both Slovenian and Italian borders. The Italian influence is strong – Istria has excellent cuisine and some of the most elegant wines, not to mention olive groves, truffles and idyllic coastal towns. The 'New Tuscany' moniker is deserved.

The high quality of the wine is no secret, but Istria's impressive and increasing international profile is recent. Producers were only freed from the shackles of bulk-producing state cooperatives in 1992. The early 1990s were pivotal, as a new generation of pioneers reinvigorated small family estates, modernised wineries and started focusing on quality. Gianfranco Kozlović, Moreno Coronica, Moreno Degrassi and Elidio Pilato were some of the first to push the boundaries, and even the giant Vina Laguna cooperative (now privatised) began to produce serviceable, if unexciting wines.

The explosion in modern winemaking coincided with Istria's rise as a boutique tourist destination, something that producer and Vinistra president Ivica Matošević feels is crucial to the region's success. 'Connecting wine and tourism is a way to tell our story, to communicate our unique terroir,' he says. And Istria is blessed, with rolling hills, a temperate climate modulated by sea breezes and at least four soil types (white marl/karst, terra rossa or red clay, and black and grey sandstone). That diversity is reflected in a multitude of wine styles – reds, whites and rosés – from native and international varieties, plus smaller quantities of sparkling and sweet wines. But young, fresh Malvazija Istarka is the benchmark, representing 70% of production. It has become Croatia's favourite white wine, bar none.

Championing native varieties

Kozlović kick-started the revival of Malvazija as a quality wine. 'It took years to get people to take it seriously – I spent most of the 1990s opening bottles in restaurants persuading people to try it,' he says. The indigenous Malvazija Istarka deserves its popularity. Though not hugely aromatic, it has a fuller body and more generous fruit than many comparable Italian whites. Typically, there should be a whiff of honey, zesty citrus and pear fruit, and a nutty, bitter finish.

Despite only moderate acidity, Malvazija can be coaxed into a more full-bodied and ageworthy style. Giorgio Clai, Roxanich and Benvenuti have reinvented traditional skin-contact methods, while others (notably Cosetto and Cattunar) leverage late harvesting or oak ageing. New oak is declining in popularity, as producers aim for more subtlety and less overt wood influence. Some are turning to acacia barrels – a plentiful wood in the region – while Kabola has proved that Malvazija can be outstanding when fermented in Georgian amphorae.

If Kozlović was Malvazija's saviour, Moreno Coronica is Teran's high priest. Like Kozlović, Coronica inherited the family vineyards at the start of the 1990s and was determined to concentrate on native varieties. His rich, barrique-aged Gran Teran has set the standard for this difficult red grape.

Teran is hard to ripen, and can suffer from brutal tannins and mean acidity. As Cattunar says, 'To get good results, you must know Teran better than your wife.' But its unique selling point is its wildness – herby and highly-strung, never bland or heavy. Oak ageing is popular, but the best results are those that don't overawe the grape, or dumb down its individuality. Franc Arman, Benvenuti, Cattunar, Geržinić, Kabola and Piquentum all make convincing examples, at their best after a few years of bottle age.

Istria's second native red variety, Refošk, is softer and more accessible, but has suffered from nomenclature confusion: Teran and Refošk were considered to be essentially the same variety, until disproved by recent DNA profiling and research by Dr José Vouillamoz. To make matters worse, the Slovenes insist on calling their Refošk 'Teran' and have attempted to protect the name in a political spat that Matošević dismisses as 'a nonsense'.

Compared to Malvazija, Istria's varietal Terans show a frustrating lack of consistency, with some producers turning out thin, acidic fare and others using oak or blending international varieties to mute its assertiveness. Yet Merlot is hugely successful here, both in blends and as a fresh, herbaceous varietal. British wine critic Oz Clarke said Istria might be the world's second-best Merlot terroir after Bordeaux. Does blending hold the key? Many winemakers believe it might. For me, the individuality of Teran and Refošk holds still greater potential, once producers become more adept at handling them.

Riding the wave

The new crop of winemakers emerging from Poreč (the region's wine school) must be encouraged to take up this challenge. French/Croatian Dimitri Brečević believes they will: 'Our terroir is vital, and we still don't understand it properly, but I'm heartened when I see students asking about native varieties, typicity and sustainable viticulture.'

Brečević is one of the second wave of younger producers. Infant terrible Bruno Trapan has proved that even the stony terroir near Pula has potential, and his surreal railway station-themed winery is worth a visit in its own right, while Benvenuti and Geržinić have established impressive track records. Matošević is enthusiastic: 'We need young guns, more self-confidence and better communication.'

Vinistra's IQ (Istrian Quality) denomination is a response to this need, theoretically denoting the best and most typical wines. Arguably, there are too many technically correct but stylistically dull IQ offerings, but there's no question that it has helped push the region as a whole.

Slovenian Istria's much lower profile is notable by comparison. There's no doubting the potential in the Koper and Kras sub-regions, as demonstrated by Uroš Rojac or Uroš Klabjan, but the tiny size of most estates and the lack of a dedicated promotional body seems to keep them out of the limelight.

Istrian wines can be world class, but more ambitious producers need to step up to the plate. From Vinistra's 120 members, barely 30 produce anything of interest. Estates are small and prices relatively high – and with a strong domestic market where producers sell out every year, that's not going to change. But if Alto Adige, Friuli and Austria have succeeded with high-quality and premium prices, then Istria can surely do the same. The main issue is availability – these wines are hard to find on our shelves. Is it fanciful to hope that being part of the EU will ease red tape and reduce prices? Perhaps, but I'm confident that this 'New Tuscany' can triumph on quality, without a fiasco in sight.

Read more at:

<https://www.decanter.com/features/regional-profile-istria-245739/#giP4H0z3Zp3EVvqi.99>

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