



# Taste

*the delicacies  
of Brda*

I FEEL  
SLOVENIA





# Brda

*land of invigorating moments*

*Where the view opens out onto the landscape of Venice, Friuli and the Venetian region, it reveals itself as the quite different, magical world of Brda. Embedded halfway between the Alps and the Adriatic Sea, Brda has a magical power and a beneficial impact on local life. Moreover, Brda is unique and original; rich; colourful and lively; and full of life during every season.*



The times for fairy tales are over; however, the Goriška brda fairy tale is becoming increasingly real. The profusion of colours, tastes and aromas still attract the attention of every traveller who visits Brda. The essence always remains the same – the primary pleasure of the dishes, the stunning experience of the wine and the merry feeling of happy gatherings.



# Succulent

## Brda Fruit

*Everything that grows here is particularly full of flavour.*

*The abundance of sun, on one hand, gives sweetness to the harvest; while, the earth and the winds from the mountains, on the other hand, give it freshness.*

Brda is known all over the world especially for its cherries. It is true that they are the most delicious. For this reason the cherry festival, beside the Martinmass, is one of the central events that attracts many fans to Brda. The adorable little fruits, especially the first ones, all red and succulent; crispy and firm, charm all generations. What is more beautiful than climbing up a tree and eating them to line one's stomach? Or, simply, to lie in the shade of the branches and enjoy the sweet idleness ... Also other fruits, such as apricots, peaches, figs, persimmons, and chestnuts taste more delicious in Brda. Here we can look to our heart's content, we can pick them and then take home and delight in the richness of the tastes, smells and colours.



# Excellent

## Brda Wines



*Everything is so simple and at the same time so rich, original and prestigious.*

The Goriška Brda wines tell a special story. Full of experiences, memories and cheerful gatherings. The centuries old tradition gives us fruits. The young generation of winemakers has taken over the knowledge and experiences and by taking risks paved the way to the world. Goriška Brda is increasingly generating great wines, especially white ones. Once again Rebula is gaining its value, although once disregarded it is now again sought after. To the delight of the inhabitants of Goriška Brda and all of those who love to come here, the vines are showing their gratitude for the care and attention given to them by producing wonderful grapes.





# Creative

## Brda Cuisine



*The Brda cuisine is very Mediterranean, incredibly inventive and creative. Full of attractive old traits, it has been rejuvenated with new combinations and has changed into a more cosmopolitan style.*

All year round fresh ingredients; tasty and succulent vegetables; national meat products (particularly the salami sausages and smoked ham); savoury white polenta; rich herbs and wild shoots (hop, wild asparagus, orach) and the exceptional Goriška Brda olive oil, which returns to Brda after two heavy frosts in 1929 and 1955 are just some of the highlights of the Goriška Brda cuisine. Once you taste the 'krodegini' (sausages), 'markandele' (sausages); the almost forgotten chestnut dishes; smell the fennel flowers or taste a good home-produced grape brandy or mixed (medicinal brandy), you will feel the fascination of Brda in a different way. But the most important ingredient, of course, is always added by the people, their experienced hands and good hearts. Everything is prepared with love, which is equally expressed to both family members and guests.



TASTE

Brda

delicacies



# 1 Belica



## **BELICA**

**Medana 32, 5212 Dobrovo v Brdih**

tel: +386 (0)5 304 21 04

fax: +386 (0)5 395 91 09

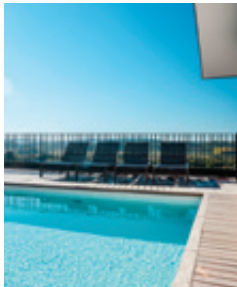
e-mail: [info@belica.net](mailto:info@belica.net)

[www.belica.net](http://www.belica.net)

We welcome you to the unique ambience of a Brda homestead, where you can enjoy delicious cuisine, premium wines, tasting, and comfortable accommodation. We are convinced that you will find it hard to resist our culinary specialties, which include typical Brda food and homemade cured meats (prosciutto, salami, pancetta). There is nothing better to accompany delicious food than premium wines from the local cellar, and to top it all off, we also offer various brandies made from local herbs. You will completely relax here; we offer eight beautifully furnished rooms and two charming apartments. And to keep the memory of our place, you can buy some of our local products at our shop.



## 2 Fana Estate



### Vipolže 19 b, 5212 Dobrovo v Brdih

tel: +386 (0)5 304 23 00

fax: +386 (0)5 395 95 01

e-mail: [info@fana.si](mailto:info@fana.si)

[www.fanaestate.si](http://www.fanaestate.si)

The Fana Estate aims to provide a creative space to inspire you and guarantee your relaxation and refreshment. A premium, well-equipped congress hall, modern, furnished apartments and a wine cellar facilitate the organisation of both business meetings and private events. Our top venue, with views over the wine growing landscape and its specially designed villa with a pool, is an idyllic location to escape everyday life. Our select cellar also organises tasting of house wines.





### 3 Štekar House



#### **Snežatno 26 a, 5211 Kojško**

tel: +386 (0)5 304 65 40

mobile: +386 (0)41 413 083

fax: +386 (0)5 304 65 41

e-mail: [hisastekar@siol.net](mailto:hisastekar@siol.net)

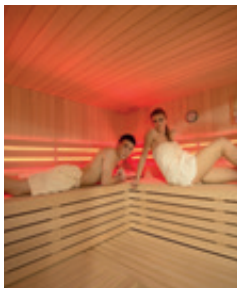
[www.stekar.si](http://www.stekar.si)

Our house is open throughout the year and we offer traditional food from the Brda region, spiced up with modern recipes and our organic wines. We also offer lunches, dinners and tastings by prior arrangement. You are warmly welcome to enjoy our culinary delicacies and wines as well as beautiful views of the Brda hills.



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# Hotel San Martin Šmartno



**Šmartno 11, 5211 Kojsko**

tel: +386 (0)5 330 56 60

mobile: +386 (0)51 335 660

e-mail: [info@sanmartin.si](mailto:info@sanmartin.si)

[www.sanmartin.si](http://www.sanmartin.si)

**Hotel San Martin** is a new, elegant, family-led **boutique hotel** that is located on the edge of the village of **Šmartno in Goriška Brda**. The hotel offers magnificent panoramic views of the surrounding vineyard-covered landscape with its charming hill-top villages. The hotel has thirteen double rooms, two family rooms, two suites and an apartment. It also has a congress room and meeting room. For relaxation, the guests can enjoy our bio-herbal Finnish sauna which can be privately rented, the salt room, and the winery with its top selection of premium local wines. Our hotel also has a restaurant and bar with a terrace.



## Marica - Marica House



**Šmartno 33, 5211 Kojsko**

tel: +386 (0)5 304 10 39

e-mail: [info@marica.si](mailto:info@marica.si)

[www.marica.si](http://www.marica.si)

Marica House is located within the mighty walls of the picturesque medieval village of Šmartno. What used to be a military fortress is now a romantic village where we can feel like time has stopped. The rustically furnished homestead was named after our grandmother ("nona") Marica who spoiled us with her homemade delicacies. We offer traditional seasonal dishes with a touch of modern cuisine, and homemade dried ham matured at the Belica estate. We also offer seven spacious rooms with a Mediterranean character. We organise excursions around the Brda region and neighbouring areas with local guides and tastings.



## Pri Marjotu Inn



### **Bizjak Izidor s.p., Gonjače 28 c, 5211 Kojsko**

tel: +386 (0)5 304 10 29

mobile: +386 (0)51 227 321

fax: +386 (0)5 304 38 09

e-mail: [gostisce@primarjotu.si](mailto:gostisce@primarjotu.si)

[www.primarjotu.si](http://www.primarjotu.si)

Pri Marjotu Inn is located on one of the highest Brda hills, right beside a panoramic tower that offers a view from the Alps to the Adriatic Sea. The Inn has 130 seats and a summer garden, and offers local and other specialties, as well as fish dishes. Guests can also visit a small rural museum. Working hours: Fridays, Saturdays and Sundays. Other days: by prior arrangement. Besides food we offer five quality-furnished rooms with small kitchens and bathrooms. The inn is pleasantly located away from roads, thus offering many possibilities for relaxing walks around the vineyards and orchards.





## Grad Dobrovo Restaurant



**Gostinstvo, Dean Ambrožič s.p., Delpinova ulica 18, 5000 Nova Gorica**

tel: +386 (0)5 395 95 06

fax: +386 (0)5 395 95 07

e-mail: [dean.ambrozic@gmail.com](mailto:dean.ambrozic@gmail.com)

[www.slovenia.info](http://www.slovenia.info)

This restaurant, located on the ground floor of a medieval mansion amid the beautiful Brda region, is an open-style restaurant that is the perfect venue for special occasions such as weddings, anniversaries and birthdays. We offer a rich menu encompassing various types of food. Our restaurant provides warm and cold banquets and dishes and we also provide catering services.



# Gredič Restaurant, Hotel and Winery



GREDIČ

**Ceglo 9, 5212 Dobrovo**

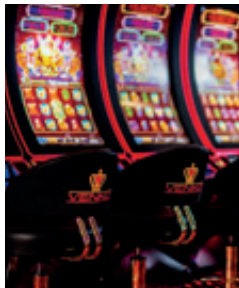
mobile: +386 (0)40 477 817

e-mail: [info@gredic.si](mailto:info@gredic.si)

[www.gredic.si](http://www.gredic.si)

The famous Gredič Mansion in Ceglo offers a premium restaurant, a hotel with seven rooms, and a winery with the finest selection of wines in Brda. With a beautiful ambience and a view of the Brda vineyards, Gredič Restaurant offers locally-produced food presented in a modern and innovative way with a touch of the rich Mediterranean culinary treasury. All our ingredients are locally produced and accompanied by premium wines, so your visit to Gredič Restaurant will surely be an unforgettable gastronomic experience. Welcome!





**Trine d.o.o., Neblo 11, 5212 Dobrovo v Brdih**

tel: +386 (0)5 398 87 50

fax: +386 (0)5 398 87 78

e-mail: [info@venko.si](mailto:info@venko.si)

[www.venko.si](http://www.venko.si)

VENKO CASINO offers 192 gaming machines and an electronic roulette with 8 spots for players. Every day of the week you can enjoy the culinary delights of our top à la carte RESTAURANT where we mostly offer Mediterranean food complemented by a diverse selection of premium Brda wines. The hotel has 70 beds: 26 double rooms, 4 double rooms with extra beds, and two apartments. We also have a modern, well-equipped CONGRESS HALL stretching to 144 square metres, suitable for organising business meetings.



# 10 Villa Eva



## Kozana 28, 5212 Dobrovo v Brdih

mobile: +386 (0)41 604 120

+386 (0)31 342 604

e-mail: [info@villa-eva.si](mailto:info@villa-eva.si)

[www.villa-eva.si](http://www.villa-eva.si)

This beautiful homestead in Kozana has an orchard and a plantation of local types of olive tree that have already disappeared elsewhere in Brda. We have brought back the "kozank" cherry, the "flokler" apricot, the "vrtulank" pear and 300 olive trees. We also grow persimmons, pomegranates and mandarins. Villa Eva will spoil you with a massage bath, sauna and outdoor pool, and you can test your own culinary abilities in a modern indoor or outdoor kitchen. If you want to relax by reading, you can also pick your favourite book from our library, and finish your day with a glass of our own wine on the terrace by the pool, where you can enjoy magnificent views of the Brda hills.





**11**

## Apartments and rooms



  
*Češnjevgaj*

**Vipolže 74, 5212 Dobrovo**

mobile: +386 (0)41 830 360, +386 (0)31 400 268

e-mail: [info@cesnjevgaj.si](mailto:info@cesnjevgaj.si), [zlatka.princic@gmail.com](mailto:zlatka.princic@gmail.com)

[www.cesnjevgaj.si](http://www.cesnjevgaj.si)

The apartments and rooms of Češnjevgaj are located in the heart of Goriška Brda, surrounded by cherry, fig and other fruit trees which offer relaxation and treat your mind and soul in every season. Our guests can view cultural and historic sites in the surrounding area, cycle, hike, walk and visit wine cellars, and enjoy tastings and the rich range of local food.

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## Bužinel - Restaurant, Rooms & Wine



**BUŽINEL**

**Plešivo 37 a, 5212 Dobrovo v Brdih**

tel: +386 (0)5 304 50 82

fax: +386 (0)5 395 91 55

e-mail: [info@buzinel.si](mailto:info@buzinel.si)

[www.buzinel.si](http://www.buzinel.si)

Our traditional hospitality originates back to 1992 and we have made wines since 1962. We offer seafood and home-produced wine as well as accommodation. And to top it all off, you can enjoy a beautiful view of the vineyards.

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## Oton Reya House of Wine



### Kozana 18 a, 5212 Dobrovo

mobile: +386 (0)31 352 200

e-mail: o.reya@siol.net  
reyavineyards.com

It's simply beautiful here in Brda. The sun, trellises and a wide sky over the beautiful scenery. There is a small cottage nestled among the trellises, where we enjoy great wine and the surrounding nature. The Oton Reya House of Wine is located in Kozana, where you can enjoy in magnificent views. Above the wine cellar, four guests can be accommodated in two separate units (double bedroom and a gallery with two beds), kitchen and a large independent terrace. Besides wine tasting we also offer homemade breakfast and other seasonal delicacies. The house is an excellent starting point for hikes and trips to the sea, for cycling and exploring the rich cultural heritage.

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## Štekar 1672 Tourist Farm



### Janko Štekar, Snežatno 31 a, 5211 Kojško

mobile: +386 (0)40 221 413

e-mail: info@kmetijastekar.si  
www.kmetijastekar.si

The airy and warm locations of our orchards and vineyards facilitate the organic production of our healthy and tasty fruit and wine. The farm offers a magnificent view of the surrounding area and you can relax in comfortably furnished rooms where you can rest your body and mind. During the summer, we also offer a natural pool, while in autumn you can join us at our seasonal grape harvest and discover the secrets of our wines and the tastes of Brda.

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## Breg Tourist Farm



**Breg pri Golem Brdu 3, 5212 Dobrovo v Brdih**

tel: +386 (0)5 304 25 55

e-mail: mirelaperesin@tiscali.it

www.turizembreg.com

Breg Tourist Farm is located right along the Italian border, above the river Idrija and with a view of the wine growing Friuli landscape. The warm and airy location facilitates the excellent growth of our vineyards, olive trees and lavender. You can buy these products at our farm. We combine the local foods and turn them into exquisite delicacies. Our guests can relax their minds and bodies in pleasantly renovated rooms on the edge of the village.

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## Valentinčič Tourism



**Uroš Valentinčič s.p., Podsabotin 48 a, 5211 Kojsko**

tel: +386 (0)5 304 65 78, +386 (0)41 651 939

fax: +386 (0)5 304 65 79

e-mail: uros.valentincic@siol.net

www.valentincic.si

Our homestead offers pleasant and relaxing moments – you can ride your bikes across the Brda hills, walk along the nearby forest paths, and have a chat with your friends along with a glass of good homemade wine. This is a place where beauty, elegance and peace are harmonically combined to make your holiday unique and relaxing. We offer bed and breakfast, as well as an apartment, local delicacies and genuine boutique wine tastings. We also rent bikes.

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## Vino@Modana



**Medana 16, 5212 Dobrovo v Brdih**

tel: +386 (0)5 395 96 00

e-mail: vino@modana.si

www.modana.si

Our house is located in Medana near the church. Besides fresh fish and seasonal dishes, you can also try original dried ham, boutique wines made by local producers, French champagnes and oysters. Additional offer: wine-to-go.

18

## Ošterija Klinec



**Medana 20, 5212 Dobrovo v Brdih**

tel: +386 (0)5 395 94 09

mobile: +386 (0)40 663 322

e-mail: klinec@klinec.si

www.klinec.si

Ošterija Klinec from Medana combines traditional Brda hospitality with the range of modern family-led restaurant: organic wines from our own cellar, local culinary delights and the experience of the picturesque landscape of Goriška Brda, which offers many natural and cultural sights.



## Pri Bregarju Tourist Farm



### Podsabotin 18, 5211 Kojsko

mobile: +386 (0)40 601 216 (Slo, Ang)

mobile: +386 (0)31 866 094 (Slo, Ita)

e-mail: [info@pri-bregarju.si](mailto:info@pri-bregarju.si)

[www.pri-bregarju.si](http://www.pri-bregarju.si)

Our tourist farm is located in the village of Podsabotin at the entrance to Goriška Brda. The idyllic farm stretches across "Breg", in the foothills of Sabotin hill. Besides the beautiful panoramic views, you will be overwhelmed by our hospitality and genuineness, by our fruit trees, olive tree plantations and green vineyards which grow the grapes used to make exquisite wines. Taste our local delicacies and relax in the embrace of nature.



## 20 Apartment and Rooms Verderber



**Hruševlje 4 a, 5212 Dobrovo v Brdih**

mobile: +386 (0)41 836 377

e-mail: [info@verderber.si](mailto:info@verderber.si)

[www.verderber.si](http://www.verderber.si)

Our house is located in the embrace of Brda vineyards and orchards, where we offer pristine relaxation in nature. There are many options for walking, mountaineering or cycling. In summer, you can freshen up in the natural pools of Kotlina. Enjoy good food in nearby inns and at Venko Casino (2 km). Wine tasting is also possible in our neighbour's cellar, Fabricijo. We have an apartment and rooms, or you can rent our entire house (for 12 to 16 ppl).

## 21 Apartment and Rooms Pulec



**Plešivo 50, 5212 Dobrovo v Brdih**

tel: +386 (0)5 395 92 05

mobile: +386 (0)40 849 049

+386 (0)41 355 114

e-mail: [apartma.pulec@gmail.com](mailto:apartma.pulec@gmail.com)

Pulec apartment and rooms are located in the heart of Goriška Brda, surrounded by a garden, orchard and vineyard. The house offers an excellent view of the area and nice terraces where our guests can rest and enjoy the sunshine. The house is especially suitable for families.

## 22 Kabaj Morel Homestead



**Šlovrenc 4, 5212 Dobrovo v Brdih**

tel: +386 (0)5 395 95 60

e-mail: [info@kabaj.si](mailto:info@kabaj.si)

[www.kabaj.si](http://www.kabaj.si)

Besides our own KABAJ wines, we offer diverse dishes from the Brda and Friuli regions, spiced up by our own imagination. The pleasant ambience of our house offers 6 double rooms with a calming view of the vineyards. Wine tasting can also be experienced in our architecturally interesting cellar.

## 23 Vila Kozana



### Kozana 94, 5212 Dobrovo

tel: +386 (0)5 398 87 00

fax: +386 (0)5 304 10 53

e-mail: [recepcija@hotel-brda.si](mailto:recepcija@hotel-brda.si)

[www.hotel-brda.si](http://www.hotel-brda.si)

The family-led Kozana Hotel offers the best view in the Brda region. It is located in the heart of Goriška Brda and has 24 comfortable and elegantly furnished rooms. The Panorama Restaurant offers traditional Brda cuisine and an à la carte menu, while enabling you to enjoy the fantastic view of the Alps and the Dolomites. Relax your body and mind in our wellness corner with a Finnish and a wet sauna with chromotherapy. We can also organise your wedding day, birthday parties and business events. Welcome!

## 24 Pizzeria and Bar Belvin



### Plešivo 38, 5212 Dobrovo v Brdih

tel: +386 (0)5 395 95 23

e-mail: [info@belvinpub.com](mailto:info@belvinpub.com)

[www.belvinpub.com](http://www.belvinpub.com),

[www.pulec.com](http://www.pulec.com)

We have been famous for our excellent pizzas and other dishes for quite a long time. At weekends, we also offer lunches. Our estate has tennis courts, a sand volleyball court and a children's playground.

## 25 Rooms Cukjati Radovan



### Ceglo 13 a, 5212 Dobrovo v Brdih

tel: +386 (0)5 304 21 62

e-mail: [vanda.cukjati@gmail.com](mailto:vanda.cukjati@gmail.com)

The farm is located in a peaceful and beautiful environment near the main road. We offer four rooms with nine beds and kitchen utilities, a balcony and TV. We sell cherries, figs, pears, plums, persimmons and grapes.

## 26 ZOI Apartments



**ZOI Turizem Zvonka Kabaj Tomšič s.p.**  
**Vipolže 11, 5212 Dobrovo**

mobile: +386 (0)40 582 121

e-mail: [info@zoitur.si](mailto:info@zoitur.si)

[www.zoitur.si](http://www.zoitur.si)

The apartments are located in the village of Vipolže, beneath the Vila Vipolže medieval mansion. Our new contemporary apartments for 2-5 people are additionally upgraded by an outdoor pool. This is an excellent starting point for visiting wine cellars, cycling, hiking and golf.

*The beauties and delicacies of Brda reflect the respect for the past, love to nature and the responsibility to its legacy.*

*The hospitality of this region rich in cultural and natural heritage, top quality enogastronomy, diverse possibilities to spent an active vacation and one of the most beautiful wedding destinations, can be experienced at genuine farms and modern hotels which offer comfort to guests with exquisite tastes as well as adventurers who long for diversity.*





TASTE

Brda

wine



## 27 Bjana



### **Biljana 38, 5212 Dobrovo v Brdih**

tel: +386 (0)5 395 92 30

mobile: +386 (0)41 711 760

fax: +386 (0)5 395 92 31

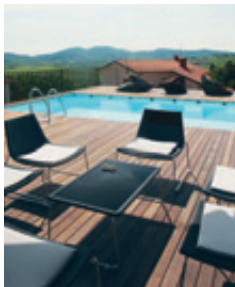
e-mail: [bjana@siol.net](mailto:bjana@siol.net)

[www.bjana.si](http://www.bjana.si)

BJANA is a wine brand that is mostly known for sparkling wines made in accordance with the classical method. We offer four different sparkling wines which are very dry, matured and made from Rebula, Chardonnay and Pinot noir grapes. The Cuvee prestige sparkling wine matures in 225-litre oak barriques. Our farm also offers two double rooms for accommodation.



# Edi Simčič Wine Estate



**Vipolže 39 a, 5212 Dobrovo v Brdih**

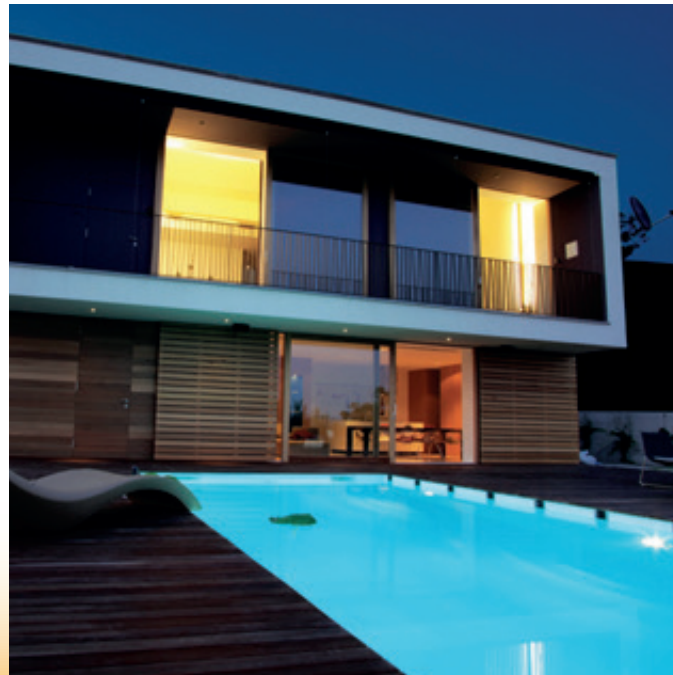
mobile: +386 (0)30 602 564

e-mail: [info@edisimcic.si](mailto:info@edisimcic.si)

[www.edisimcic.si](http://www.edisimcic.si)

The Edi Simčič brand has a long tradition of following nature and man, creating a line with depth, uniqueness and freshness.

Book your date for visiting the cellar, wine tasting and for buying our products. Top off your visit to the Brda region by renting our Alma Vista villa ([www.almavista.si](http://www.almavista.si)) and relax amidst the vineyards. Welcome!





ERZETIČ®  
— 1725 —

**Višnjevik 25 a, 5212 Dobrovo v Brdih**

tel +386 (0)5 395 94 60

mobile: +386 (0)51 643 114

e-mail: [info@vina-erzetic.com](mailto:info@vina-erzetic.com)

[www.vina-erzetic.com](http://www.vina-erzetic.com)

The story of the Erzetič family from Višnjevik has been closely connected to nature, wine growing and wine making since 1725. We stay loyal to the Brda land, combining the traditional methods of grape and wine production with modern knowledge and technology, thus enriching our excellent premium wines. Our specialty is wine maturation in large clay amphorae, buried in the ground of the newly built wine cellar. These ideal underground conditions facilitate the entire grape processing procedure, from carefully controlled wine maturation to bottling.





# Klet Brda Winery



KLET  BRDA  
Družinski vinogradi

**Zadružna 9, 5212 Dobrovo v Brdih**

tel: +386 (0)5 33 10 144

fax: +386 (0)5 331 01 09

e-mail: [info@klet-brda.si](mailto:info@klet-brda.si)

[www.klet-brda.si](http://www.klet-brda.si)

The Klet Brda winery is the largest producer and exporter of Slovenian wines, and has enthused wine lovers with its unique style in Slovenia and 26 other countries of the world. The cellar represents 400 wine growing families from Brda who have co-created the successful story of the Brda wine growing region for more than half a century. Our mission is to express the uniqueness of Goriška Brda in wine and to contribute to the development of the region and its people through successful marketing. Our main vision is a profound respect for nature and its cycles, because top quality always begins in a vineyard.



## 31 Ščurek Vino - Wine



### **Plešivo 44, 5212 Dobrovo v Brdih**

mobile: +386 (0)51 200 295 (Uroš), +386 (0)51 200 295 (Primož)

+386 (0)40 604 881 (Tomaž)

e-mail: [stojan.scurek@gmail.com](mailto:stojan.scurek@gmail.com)

[www.scurek.com](http://www.scurek.com)

If you visit us, we will show you the wine cellar and vineyards; and we can prepare wine tastings for you. You can also purchase the one you prefer best. Visits are possible from Monday to Saturday between 10.00 and 18.00. It is best to notify us in advance.



## 32 Sosolič Wines



### **Vina Sosolič, Zali Breg 10 a, 5212 Dobrovo v Brdih**

tel: +386 (0)5 304 51 31

mobile: +386 (0)41 713 366, +386 (0)31 210 582

fax: +386 (0)5 304 51 31

e-mail: [vina.sosolic@siol.net](mailto:vina.sosolic@siol.net)

[www.vina-sosolic.com](http://www.vina-sosolic.com)

We offer natural wines of premium quality. You can enjoy a wine and food tasting in a beautiful ambience with a fireplace, where we can host up to 50 people. The room is located in the wine cellar and is also suitable for various gatherings, conferences and festivities. Prior reservation is required.





**Grajska cesta 10, 5212 Dobrovo v Brdih**

tel: +386 (0)5 395 92 10, +386 (0)31 342 369

fax: +386 (0)5 395 92 11

e-mail: [info@vinotekabrda.si](mailto:info@vinotekabrda.si)

[www.vinotekabrda.si](http://www.vinotekabrda.si)

A presentation of Brda, guided tastings, themed discussions about wines and wine growers, seminars or just a relaxing chat with a glass of wine and locally produced meats and cheeses; we offer wines and other delicacies for sale (honey, jam, brandy, dried fruit); and all this can be experienced in one place below the arches of the castle cellar in Dobrovo.





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## Čarga 1767



Č A R G A  
S I N C E 1 7 6 7

### **Pristavo 2, 5212 Dobrovo v Brdih**

mobile: +386 (0)41 692 292

fax: +386 (0)5 304 25 00

e-mail: [info@carga.si](mailto:info@carga.si)

[www.carga.si](http://www.carga.si)

WHERE THE SUN KISSES THE VINEYARDS.

WHERE THE LAND MERGES WITH THE SKY.

WHERE THE POWER OF THE KNOWLEDGE OF GENERATIONS IS COMBINED WITH LOVE.

WHERE TRADITION IS OUR RESPONSIBILITY AND WORK IS OUR FREEDOM.

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## Dolfo



### **Marko Skočaj, Ceglo 3 d, 5212 Dobrovo v Brdih**

mobile: +386 (0)40 757 677

fax: +386 (0)5 395 91 67

e-mail: [vinadolfo@gmail.com](mailto:vinadolfo@gmail.com)

[www.dolfo.eu](http://www.dolfo.eu)

We offer, by prior arrangement, the possibility to visit the vineyards, to have a professional tour of the wine cellar, to taste the wines as well as our local cured meat delicacies, egg dish, and various cheeses. For more demanding groups we prepare typical hot Goriška Brda dishes with selected wines. It is also possible to purchase wines.

36

## Jakončič Tourist Farm



### Kozana 5, 5212 Dobrovo v Brdih

mobile: +386 (0)5 304 12 15

fax: +386 (0)5 304 38 08

e-mail: [info@jakoncic.eu](mailto:info@jakoncic.eu)

[www.jakoncic.eu](http://www.jakoncic.eu)



37

## "Moro" Farm



# MORO

Goriška Brda



### Vipolže 62, 5212 Dobrovo v Brdih

tel: +386 (0)5 304 50 18

mobile: +386 (0)41 754 664

e-mail: [boris.j1@siol.net](mailto:boris.j1@siol.net)

By prior arrangement, we offer wine tasting and visits to the cellar and vineyards for a maximum of 50 people.

38

## Prinčič Farm



**Kozana 11, 5212 Dobrovo v Brdih**

tel: +386 (0)5 304 12 72

mobile: +386 (0)41 721 929

fax: +386 (0)5 304 12 72

e-mail: [info@princic.si](mailto:info@princic.si)

[www.princic.si](http://www.princic.si)

WINE CARRIES THE WARMTH OF THE SUN.

39

## Šibav Farm



**Neblo 45, 5212 Dobrovo v Brdih**

mobile: +386 (0)31 863 512, +386 (0)41 818 163

fax: +386 (0)5 395 96 35

e-mail: [sibav@siol.net](mailto:sibav@siol.net)

[www.vino-sibav.si](http://www.vino-sibav.si)

This new facility, built in the Brda architectural style, offers excellent wine tastings (for up to 35 people). Our house is suitable for business meetings and also for accommodation, because we offer two double bedrooms and breakfast.



40

## Kristančič from Medana



**Medana 29, 5212 Dobrovo v Brdih**

tel: +386 (0)5 395 95 33

mobile: +386 (0)31 333 289

e-mail: [vinarstvo.kristancic@siol.net](mailto:vinarstvo.kristancic@siol.net)

[www.kristancic.com](http://www.kristancic.com)

Our farm is located in the centre of the village of Medana, where you can buy our own wines, olive oil and seasonal fruit. Wine tastings and guided visits to the cellar are possible by prior arrangement. We are open every day from 8:30 to 15:30 or by agreement.

41

## Movia



**Ceglo 18, 5212 Dobrovo v Brdih**

tel: +386 (0)5 395 95 10

fax: +386 (0)5 395 95 11

e-mail: [movia@siol.net](mailto:movia@siol.net)

[www.movia.si](http://www.movia.si)

In the world wine market, Movia is today a synonym for wine that thrills with its distinctive character and extreme elegance. We perceive in them the loyalty to the noblest viticulture-wine trading tradition, which often goes beyond the generally accepted and validated oenological practices. Movia wines are produced with the greatest respect for nature. The most recognizable wines of the Movia wine cellar are: Puro, Lunar, Turno, Gredič, Large red, Large white, Rebula, Pinot Noir, Pinot Gris and Chardonnay.



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## Simčič - Marjan Simčič



SIMČIČ MARJAN®



**Ceglo**  
SINCE 1860

**Ceglo 3 b, 5212 Dobrovo v Brdih**

tel: +386 (0)5 395 92 00

fax: +386 (0)5 395 92 01

e-mail: [info@simcic.si](mailto:info@simcic.si)

[www.simcic.si](http://www.simcic.si)

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## Na Bregu Wine and Fruit Farm



*na bregu*  
vinarstvo in sadjarstvo  
**M A R I N I Č**

**Marinič Tatjana & Žan, Šmartno 77, 5211 Kojško**

tel: +386 (0)5 304 10 90

mobile: +386 (0)31 321 378

e-mail: [nabregu.marinic@gmail.com](mailto:nabregu.marinic@gmail.com)

[www.vinagisela.info](http://www.vinagisela.info)

The Marinič family is at home on the hill of one of the most picturesque and oldest villages in Brda, which is known for its wall and St Martin's Church; namely, Šmartno. Throughout the year we offer fresh fruit (cherries, apricots, peaches, persimmons, figs, mandarins, kiwis), quality homemade olive oil, and white and red wine, as well as our most famous sparkling wine, Gisela. Its excellence and taste can be enjoyed when served by the fireplace or on the terrace offering a magnificent view of the Brda landscape.

44

## Ferdinand Wine Cellar, Matjaž Četrlič



ferdinand  
BRDA

### Kojsko 5 c, 5211 Kojsko

mobile: +386 (0)41 621 494, +386 (0)41 510 636

e-mail: [info@ferdinand.si](mailto:info@ferdinand.si)

[www.ferdinand.si](http://www.ferdinand.si)

We specialise in Rebula wine, offer wine tasting and visits to the cellar and vineyards. Visitors can taste Rebula as fresh wine, matured in oak casks and as macerated Rebula (Brutus) or sparkling wine Sinefinis. Our vineyards are located on the steep high edges of hills, between 150 to 300 metres above sea level, which provides for producing harmonic and typical wines with a pleasant freshness. Our wines are distinguished by a unique and personal note that originates from our love of nature and wine growing.

45

## Zanut



# ZANUT

### Neblo 27, 5212 Dobrovo v Brdih

tel: +386 (0)31 757 672

e-mail: [vino@zanut.si](mailto:vino@zanut.si)

[www.zanut.si](http://www.zanut.si)

The Zanut farm has a respectful relationship to nature and tradition and uses new knowledge and modern technology to create the story of its internationally renowned wines – wines with full body and soul. You can buy our wines, by prior arrangement, and we also organise wine tastings and cellar visits.

## 46 Blažič



**Plešivo 30, 5212 Dobrovo v Brdih**

tel: +386 (0)5 304 54 45

mobile: +386 (0)31 375 744

e-mail: vina.blazic@siol.net

www.vina-blazic.si

## 47 Kumar-Primar Homestead



**Šmartno 1 a, 5211 Kojsko**

tel: +386 (0)5 304 11 72

mobile: +386 (0)40 746 288

e-mail: info@primar-vino.com

www.primar-vino.com

Our farm offers excellent wine, olive oil, fruit, brandy, jam and similar homemade products. We can also organise wine tasting and visits to our farm; prior reservation is recommended. You can also visit the nearby medieval village of Šmartno and the panoramic tower in Gonjače.

## 48 Radikon Homestead



**Kozana 128, 5212 Dobrovo v Brdih**

tel: +386 (0)5 304 13 00

mobile: +386 (0)40 295 292

fax: +386 (0)5 304 38 33

e-mail: domacija.radikon@siol.net

www.radikon.si

To preserve, continue and develop while respecting the tradition and our roots; you are kindly invited to Radikon Homestead where we constantly try to exhibit our passion invested in our work and wines.

## 49 Emeran Reya



**Edvard Reya, Kozana 2,  
5212 Dobrovo v Brdih**

mobile: +386 (0)41 403 629

fax: +386 (0)5 304 36 76

e-mail: reya@siol.net

This farm located on the top of a hill with a magnificent view offers premium wines and homemade meat cuts. We work on ten hectares of vineyards, located on the north-west, thus providing excellent wines, including the exquisite Cabernet blanc.

## 50 Benedetič Farm



**Vipolže 65, 5212 Dobrovo v Brdih**

mobile: +386 (0)41 821 638

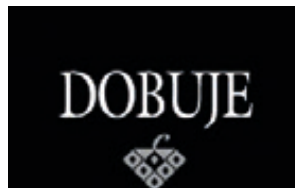
+386 (0)31 254 982

e-mail: info@benedetic.si

www.benedetic.si

The farm stands on the edge of Brda, right along the border with the Italian wine growing region of Collio, where the Brda hills are slightly lower. The wine growing and making knowledge has been transferred from generation to generation since 1923, when Valentin Keber and his son-in-law, Andrej Benedetič, bought 2 hectares of vineyards (Brgalotišče) from Count Teuffenbach. The vineyard was named after large stones ("balote"), which lay on the ground. The following generations carefully managed and increased the area, so the vineyards today stretch across ten hectares.

## 51 Dobuje Farm



**Snežeh 16, 5212 Dobrovo v Brdih**

mobile: +386 (0)41 773 721

tel: +386 (0)5 395 92 20

e-mail: info@dobuje.com

www.dobuje.com

We offer wine tastings and visits to vineyards and our wine cellar.

## 52 Anton and Jožko Mavrič



**Šlovrenc 9, 5212 Dobrovo v Brdih**

tel: +386 (0)5 304 52 07

fax: +386 (0)5 395 95 17

e-mail: jozkomavric@siol.net

The Mavrič family farm can be visited in Šlovrenc, opposite the church of St Lovrenc. Every year, we produce sweet white and red grapes on 15 hectares of land and make special wines. Wine tasting is available by prior arrangement. The best times to visit are in the spring when the cherries are in blossom, and in summer when the peaches are at their sweetest. Come in autumn when the wine is young and chestnuts are roasted, and you can also visit in winter when the wine is perfectly mature. You are kindly invited to visit the Mavrič family at the homestead facing the cellar.

## 53 Nando



NANDO



G O R I Š K A B R D A

**Andrej Kristančič, Plešivo 20,  
5212 Dobrovo v Brdih**

mobile: +386 (0)40 799 471

e-mail: andrej.kristancic@volja.net

Nando farm encompasses 7 hectares of vineyards, where 70% of white and 30% of red wine grapes grow. We follow natural method of wine growing and making.

## 54 Zarova Estate, Peršolja Family



**Gonjače 1 v, 5211 Kojsko**

tel: +386 (0)5 304 37 00

mobile: +386 (0)41 631 242

e-mail: posestvo.zarova@gmail.com

Our farm offers premium and table wines as well as fruit throughout the season (cherries, apricots, peaches, nectarines, plums, figs, persimmons and kiwis). You are kindly invited to visit us if you want to learn and have a tasting at our farm in the heart of Goriška Brda.



## 55 Prinčič Jožef & Damjan



**Kozana 118 a,  
5212 Dobrovo v Brdih**  
tel: +386 (0)5 304 36 46  
e-mail: princic.damjan@gmail.com

Our basic activity is the growing of vines that stretch over 5 hectares of vineyards. The excellent soil and climatic conditions together with skilful hands make excellent wines in a natural way.

## 56 Reia



**Neblo 32, 5212 Dobrovo v Brdih**  
mobile: +386 (0)31 632 230  
e-mail: vino@reia.si  
www.reia.si

The old homestead with bio-dynamic wine growing, making and fruit growing, and fresh and dried local fruit – cherries, apricots, figs, pears, and persimmons. We produce wines from indigenous grape types and in accordance with traditional wine making methods – Malvazija, Rebula, Jakot and Chardonnay, Sauvignon, Merlot and Cabernet. You are welcome to visit, taste and buy our wines, by prior arrangement.

## 57 Ronk



**Vipolže 94, 5212 Dobrovo v Brdih**  
mobile: +386 (0)41 846 470,  
+386 (0)40 554 451  
e-mail: info@vinaronk.si  
www.vinaronk.si

The farm offers a magnificent view and tastings of premium Brda wines and local meat cuts. Prior reservation recommended.

## 58 Pulec Winery



**Plešivo 38, 5212 Dobrovo v Brdih**

mobile: +386 (0)41 775 958

e-mail: [info@pulec.com](mailto:info@pulec.com)

[www.pulec.com](http://www.pulec.com)

Pulec Farm is located in Plešivo near Medana. Its vineyards, excellent soil, weather conditions and many years of experience are the main key to producing excellent premium wines.

## 59 Šibav Winery

... selected taste for the most demanding wine lovers ...



**Dušica Šibav, BSc in Eng.**

**Fojana 15, 5212 Dobrovo v Brdih**

tel: +386 (0)5 304 50 62

mobile: +386 (0)41 588 579

fax: +386 (0)5 304 50 62

e-mail: [dusica@sibauvino.si](mailto:dusica@sibauvino.si)

[www.sibauvino.si](http://www.sibauvino.si)

## 60 Zalatel Winer



**Hruševlje 6**

**5212 Dobrovo v Brdih**

mobile: +386 (0)31 629 328

e-mail: [valter.zalatel@zalatel.si](mailto:valter.zalatel@zalatel.si)

[www.zalatel.si](http://www.zalatel.si)

Zalatel cellar aims to preserve the character and freshness of white wine and to complete the elegant body of red wines by maturing them in oak casks. Our wine selection is based on the most typical types from the Brda wine growing region: Rebula, Pinot Grigio, Chardonnay, Sauvignonasse, Pinot bianco, Moscato Giallo, Malvazija and Sauvignon; Merlot, Cabernet Sauvignon and Cabernet Franc.

TASTE

Brda

Fruit



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## Jericijo Farm



Čebelarstvo  
in  
Oljkarstvo

**Marjan Jericijo, Podsabotin 17 a  
5211 Kojsko**

mobile: +386 (0)40 881 458

e-mail: marjan.jericijo@gmail.com

We offer acacia, floral, linden, chestnut, forest and fir wood honey, honey with red beet juice, bee glue, pollen, honey brandy, honey liqueur, bees wax candles and olive oil.

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## Kikrca Herbs and Fruit House



*Sadno  
Zeliščna Hiša*  
**KIK  
RCA**  
*100% ročno  
predelane  
dobrote*

**Drnovk 1 h, 5212 Dobrovo,  
Šmartno 1c, 5211 Kojsko**

mobile: +386 (0)41 951 736

e-mail: kikrca@gmail.com

www.kikrca.si

We make 100% natural and hand-made products from fruit and herbs. Fruit that was on the trees yesterday is in the jars today. We cook it as quickly as possible to preserve its vitamins, taste, aroma and colour. In the medieval village of Šmartno, just a few steps from the village centre, we offer guided tastings of our excellent products.

## 63 Marinič House



*Hiša  Marinič*

**Biljana 5 a, 5212 Dobrovo v Brdih**

mobile: +386 (0)41 622 752

e-mail: bogdan.marinic@gmail.com

We offer fresh cherries, apricots, figs and persimmons, various types of brandy and liqueurs, jams and honey. The biological value and premium tastes are achieved through optimal location, careful manual production and harvesting completely matured fruit.

## 64 Drnovšček "Kovačevi" Farm



**Vedrijan 2 a, 5211 Kojsko**

mobile: +386 (0)41 513 773

+386 (0)31 573 070

e-mail: drnovscek.kmetija@gmail.com

www.drnovscek.si

We are a family-led farm that has been processing fruit and growing vines and olive trees for several generations. We offer fresh seasonal fruit like strawberries, cherries, apricots, peaches, pears, figs, plums, persimmons and kiwis. We also offer extra virgin organic olive oil and homemade jam throughout the year. By prior arrangement, we organise olive oil tastings for groups of up to 50 people (in Italian and English).

## 65 Jelina Farm



**Hum 16, 5211 Kojsko**

tel: +386 (0)5 304 63 30

mobile: +386 (0)41 479 192, +386 (0)41 248 111

e-mail: kmetijajelina@gmail.com

www.kmetijajelina.com

With 145 years tradition in farming and with integrated and nature-friendly production, we sell strawberries, cherries, apricots, pears and figs in the summer, and autumn strawberries, pears, figs, plums and grapes in autumn. All the fruit is of top quality because of the perfect climate, soil and sun conditions, giving it the right sugar levels and aroma. All the fruit is harvested matured and fresh. For more about our farm and working hours, visit [www.kmetijajelina.com](http://www.kmetijajelina.com)



EXPERIENCE

Brda

Craft Products



## 66 Skubin Gallery of Unique Ceramics



**Breg 6, Golo Brdo,  
5212 Dobrovo v Brdih**  
tel: +386 (0)5 304 26 22  
mobile: +386 (0)40 849 142  
e-mail: [isbreg6@gmail.com](mailto:isbreg6@gmail.com)  
[www.ivanskubin.si](http://www.ivanskubin.si)

*Where the idyllic conditions of  
the Brda landscape meet the  
quiet beauty of artistic works,  
which emerge from the hands of  
the artist with premium quality material –  
clay ...*

## 67 Gea Tanja Rusjan Ceramics Gallery



**Briška/Gotska hiša v Šmartnem**  
mobile: SLO +386 (0)40 455 822,  
IT +39 349 295 4425  
e-mail: [gearusjan@gmail.com](mailto:gearusjan@gmail.com)  
[gearusjan.wix.com/gallery](http://gearusjan.wix.com/gallery)

The ground floor of the oldest house in Šmartno exhibits the unique ceramic products of academic sculptor Gea Tanja Rusjan. The ethnological exhibition on the first floor presents the development of the Brda house and the lives of people in this region, featured in the "Brda" film by Metod and Milka Badjura from 1960.

WORKING HOURS: Saturdays, Sundays, holidays: 11:00-18:00,  
From 1 December to 31 March: Saturdays, Sundays, holidays: 14:00- 17:00. Free entrance.  
Visits outside these hours possible by prior arrangement.

## 68 Nona Luisa Natural Cosmetics



**Šmartno 20, 5211 Kojsko**  
mobile: +386 (0)40 331 110  
e-mail: [info@nonaluisa.com](mailto:info@nonaluisa.com)  
[www.nonaluisa.com](http://www.nonaluisa.com)

The production and sale of cosmetic products on the basis of olive oil and wine liqueurs. Hand-made products with local craft certificates, liqueur tasting, natural cosmetics production workshops.

Working hours: Every day from 10:00 to 18:00.  
January to March: Friday to Sunday from 11:00 to 17:00.

*Typical*

Brda Prodcnts



## Brda

### cherries



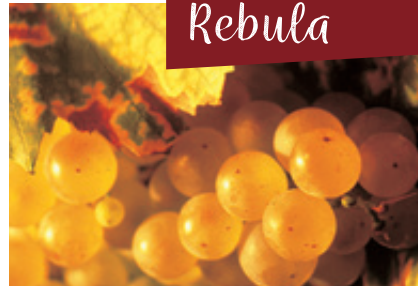
Brda's inhabitants, or 'Brici', have been carrying the old varieties such as black and white 'cepike'; 'drugmbernce'; 'napoleonke'; 'čufarce'; 'tercinke'; 'čempevke'; 'vedrjanke' and others in their baskets, transporting them with carriages all around, and preparing many delicious dishes with them. They were already appreciated in the times of imperial Vienna. The elite in far off St. Petersburg, Prague and other European capitals were indulging in eating this sweet fruit. A special postal service took care in those times of fresh shipments, and for the inhabitants of Goriška Brda these were their first wages after a long winter.

## Figs



Goriška Brda's inhabitants have always valued the mature fruits of the fig tree. They enjoy the spring varieties, and sell them fresh ('medniče', 'belice', 'bonke', 'madone' and other varieties); as well as the autumn ones, 'vendimske', that they mostly dry to sell in the winter. The children can usually only reach the 'rapulj', the stalk that they cut off the dried figs. Due to increased awareness of the beneficial properties that figs have, interest is increasing in them again.

## Rebula



The typical old variety for Brda is returning to the vineyards and wine cellars, and among white wines it again occupies its respected place. Today Rebula is a wine that we once more admire and appreciate. Interesting stories are being spread about the origin of this variety of wine; it was mentioned for the first time in written texts in 1336 in Višnjevnik; where we hold in its honour an annual feast, the first Saturday after 1st May. Experienced experts predict that the time of Rebula is yet to come.

## Madrjalca

(Feverfew)



This is how it is called in Brda, the Feverfew (*Tanacetum parthenium*), a bitter-tasting herb, that women from Brda, or Brike, still use to flavour the "fritalja", an egg omelette with fresh herbs. They use exclusively fresh leaves, which they chop together with other herbs (fennel, young milfoil, balm-mint, chives, ...) and fry them briefly with beaten eggs in a shallow pan. This herb is otherwise known to be anti-inflammatory, reducing migraines, menstrual cramps and stimulating digestion.

## Honey



Beekeepers in Brda have a lot of work, because their bees collect in spring first from the robinia (colloquial 'acacia', and in Brda's dialect 'rakac'), then from the fruit tree blossoms and from the flowering meadows, and also from the linden trees and chestnuts. Some of the beekeepers have received awards many times for their quality produce and products. In Brda you can buy excellent pollen, royal jelly, propolis, honeycombs in honey, beeswax and its products.

## Olive

oil



The olive tree is rapidly returning to Brda in recent years. Brda's olive tree cultivators care for the health and the growth of more than 20,000 olive trees, which, for their borderland position, give top quality oil. Also, two old varieties are returning, Brda's 'drobnica' and 'črnica', which give a smaller yield, but a very tasty olive oil. Once the olive trees were grown in the vicinity of Šmartno, Višnjevnik, Gradno and Slavče, but today we can find them almost everywhere in Brda. We can buy olive oil from the farmers from both sides of the border. Some of them are already bottling it under the brand name 'Uelije'.



## White

### polenta



In Brda they mostly prepare white polenta which is even more appreciated than the yellow variety. They pour white flour, ground from a white variety of maize (corn), into boiling salted water, and they cook it in a copper pan for at least half an hour. The wealthier people even had a small machine for making polenta. They usually put the cooked polenta on a wooden board, then they cut it with a thread and serve it as a main dish, seasoned with various sauces.

## Frtalja



A typical Brda dish, prepared as a fried egg omelette from beaten eggs, into which the Brda's inhabitants put a mixture of fresh, finely chopped herbs: heart cabbage (balmint), chives, the young green fennel tops, 'madrjalca' (feverfew) and sage (costmary). Some people like to 'extend it' with a little flour and milk.

## Air dried ham



The air-dried ham, just mature enough and succulent, is one of the most popular appetizers in Brda besides the fine homeproduced salami, and it is also an ingredient of 'toč' (sauce), which has been served for centuries with white polenta. The inhabitants of Brda always serve a glass of good wine with the smoked ham; and the white wine is especially good.



## Did you know ...



... that in the old times, when they were still using fireplaces, they were told the future from the way the fire was burning: if the fire was rustling, blowing or singing, it was predicting a visit from a stranger; if the tongues of the flames were wildly interlacing, a quarrel was to be expected in the house; if the fire was burning with a high flame, it was predicting good weather.

... that the inhabitants of Brda, in the time between the two World Wars, during the years of deprivation and hunger, even hunted and eat birds for their survival. Apparently they tasted the best with polenta ...

... that the inhabitants of Brda showed how to make 'prunels', also to the farmers from the many villages in Bizeljско. The most enterprising took with them 30 - 35 women, who skinned the plums and taught the local women this demanding task. Zahišar from Šmartno conducted a group of women skimmers (locally called 'žaudarce') on foot until to Škofja Loka, and from there they took a train.

... that the preparation of brandy was strictly controlled by Austria, but under Italy it was prohibited. The inhabitants of Brda managed very well and they prepared the brandy secretly. They even hired Venetians, so that the men were at home in case of inspection.

... that in old times housewives made »martinc« on St. Martin's eve. They stuck sprigs of juniper, laurel, wormwood, lavender and rosemary into the biggest apples. If the apple dried, it predicted a good vintage in the next year, but if the apple was rotten, they interpreted that as a bad omen.

... that in winter they often prepared linden tea, which they spiced with white wine. If the children also drank that tea, the housewives first set light to the pot, so the alcohol burnt away.

# TASTE

## Brda

*What nature does not offer, the men and women of Goriška brda add with their simple openness, hospitality and their cheerfulness. Everything that has ever been produced here by diligent hands, shows love and reflects their souls.*



## Brda Wine

Beside the cherries, Brda is also recognized for its top quality wine. It is not a coincidence that Brda's wines, together with those from the Italian side of Brda, have made their way in the world, even to the best restaurants on all the continents. The grape harvest in Brda is a great festival, which attracts grape-pickers from all over the country each year.



## Brda Fruit

The best known Goriška Brda fruit is probably prunes. They are hand-skinned, stoned and then sun-dried and are especially famous for their unique taste. Other selected fruits, mostly cherries, are still transported and sold all over Slovenia by Goriška Brda inhabitants. However, they can also be bought in Brda at the roadside or from local farmers.



## Brda Cuisine

As we say in Brda –“Wine never likes to be alone”, therefore it always accompanies local dishes. Aromatic, tasty and unforgettable. Dishes with the characteristics of the Mediterranean, Friuli, as well as of the nearby mountains. Dishes with the aroma of the past and those with the aroma of new, modern trends.









## DIALECTICAL WORDS...

*tôč* (sauce)

*tônt* (plate)

*gláž* (glass)

*búč, štrín, batón* (different types of wine barrels)

*bráďa* (vineyard)

*kúhnja* (vegetable soup, minestrone)

*frtálja* (egg omelette with fresh herbs)

*rmulíni* (apricots)

*prunéle* (dried plums processed in a special way)

*dzěj, cájna* (basket, hamper)

*častěla* (a basket which is carried on the head)



... that you should know

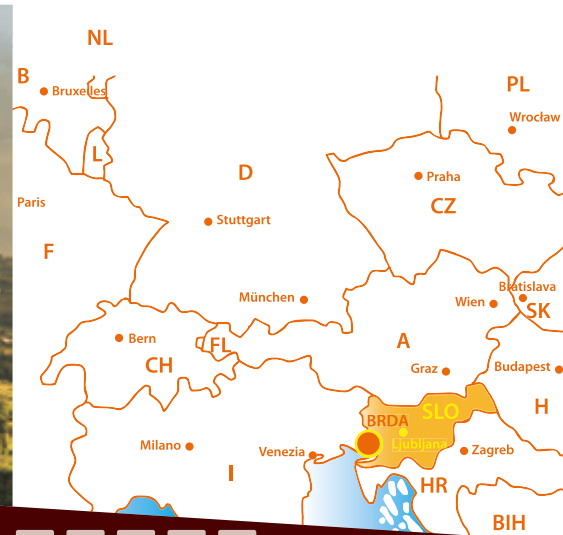


## LEGEND

- |  |  |  |  |
|--|--|--|--|
|  Tourist farm                        |  Selection of dishes by prior arrangement   |  Bicycle rental                       |  Camper stop            |
|  Visit the farm by prior arrangement |  Refreshment room                           |  Tennis                               |  Beachvolley            |
|  Sale of fruit and vegetables        |  Visit to the wine cellar                   |  Playthings for children              |  Wellness, sauna        |
|  Sale of wine                        |  Visit the wine cellar by prior arrangement |  Visit the domestic animals           |  Congress hall          |
|  Sale of home-made brandy            |  Accommodation                              |  Pets allowed                         |  Hall rental            |
|  Tasting                             |  Organic farm                               |  Free wireless                        |  Swimming pool          |
|  Tasting by prior arrangement        |  Sale of fruit products                     |  Organization of excursions and tours |  Hiking                 |
|  Selection of dishes                 |  Sale of honey products                     |  Gambling                             |  Natural heritage       |
|  Hotel                               |  Sale of olive products                     |  Local craftwork                      |  View point             |
|  |  Olive oil tasting by prior arrangement     |  Art gallery                          |  Church, chapel or sign |
|  |  Tasting and sale of cheese                 |  Gallery of unique ceramics           |  Castle                 |
|  |  Catering                                   |  Access for the disabled              |  Information            |
|  |  Sale of herbal teas                        |  Production of cosmetic products      |  Workshops for groups   |

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SLOVENIA

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