



North-western Istria The Mediterranean World of Flavour

...in all the colours of Istria

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CITTANOVA
NOVIGRAD

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BRTONIGLA

BUJE
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...in all the colours of Istria

UMAGO **CITTANOVA** **VERTENEGLIO** **BUJE**
UMAG **NOVIGRAD** **BRTONIGLA**



North-western Istria

Gourmand's Paradise



Croatia



Istria



North-western Istria

Just like a magic chest, north-western Istria abounds with untouched natural beauties, small architectural wonders and a luxurious spectrum of colours, tastes and flavours.

A curious visitor will find everything required for a relaxed or active holiday, in the perfect blend of tradition and contemporary tourist needs.

If you happen to be a gourmand, you will soon discover that you have come to the right place - to a region with irresistible culinary tradition combining continental specialities with delicacies from the sea and the shore.

Easily accessible from a number of European countries, north-western Istria inspires the quest for the culinary legacy of former generations. Visitors can choose from a wide variety of specialities – from the modern Istrian sushi and inventive truffle-based combinations to the old-fashioned dishes preserved through the oral transmission of folk knowledge.



The heart-shaped Istria is easily reached from all European cities. This largest Adriatic peninsula is situated in the westernmost part of Croatia, at the junction of Central Europe and the Mediterranean.

The north-western part of Istria welcomes all travellers offering them the hospitality of the seaside towns of Umag and Novigrad and picturesque inland towns of Buje and Brtonigla. The attractive Mediterranean shore of the region is just a ten minute drive from its green inland dotted with delightful hillocks, forests and fields presided over by the centuries old towns of Grožnjan and Opatlj with a magical view of the valley of the largest Istrian River Mirna.

The truffle, considered by many the king of the world gastronomy and ascribed aphrodisiac characteristics and exceptional culinary power, grows here. Except on the truffle, the Istrian cuisine also relies on home-made pasta, fish and seafood, seasonal vegetables, home-made prosciutto and cheese and a variety of wild herbs.

The rich variety of food is contributed to olive oils and wines produced by small plantations and awarded recognitions throughout the world, and the gastronomic pulse is equally strong in modern restaurants and traditional taverns preserving the original characteristics of the local cuisine.

Welcome and enjoy your food!



Gastronomic Pulse of the Region Something for Everyone

*Every season unveils a different face (taste) of enogastronomy
in north-western Istria.*



The following pages present just a fraction of what awaits you in this hidden part of Europe.

Wine roads will take you to the very essence of Istrian living, nurturing a special connection with wine and grapevine from times immemorial. The modern story of Istria and wine can in many ways be traced back to the north-west of the Istrian peninsula. Make sure to taste the indigenous varieties of Momjan Muscat, Istrian Malvasia and Teran, although international varieties like Merlot, Cabernet

Sauvignon or Chardonnay are not in short supply in the modern cellars of the Bujština region.

Robert Parker, an American wine expert having a critical say on the international market, raised the value of our renowned winemakers. Parker's first review of Croatian wines abounds with praises to the progress of wine making in Istria, with the highest grades awarded to Kabola, Kozlović, Coronica and Clai.

MICHELIN - ITINERARI TRA I VIGNETI:

Giorgio Clai, Krasica
Moreno Coronica, Umag
Cuj, Umag
Moreno Degrassi, Savudrija
Vina Kabola, Momjan
Kozlović vinarija, Momjan



Istria Gourmet Guide 2015/2016:

Excellent winemakers:

Moreno Degrassi, Savudrija
Vina Kabola, Momjan
Kozlović vinarija, Momjan

Very good winemakers:

Capo vina, Brtonigla
Vina Cattunar, Brtonigla
Giorgio Clai, Krasica
Moreno Coronica, Umag
Cuj, Umag
Fiore vina, Umag
Prelac vina, Momjan
Ravalico vinarstvo, Brtonigla
Sinković Libero, Momjan
Veralda, Brtonigla

Vinibuoni d'Italia 2015:

Capo vina, Brtonigla
Vina Cattunar, Brtonigla
Giorgio Clai, Krasica
Moreno Coronica, Umag
Moreno Degrassi, Savudrija
Vina Kabola, Momjan
Kozlović vinarija, Momjan
Zigante, Grožnjan

In the neighbouring Italy, Istrian wines are nothing new: the experts of renowned guide "Vinibuoni d'Italia" once again visited Istria and selected 20 best wineries, among which as many as eight from north-western Istria.



Istrian olive oil routes will take you to some of the best drops of olive oil in the world. Istrian olive oils were appreciated even in the time of the Roman Empire. Over the last decade, Istria experienced a revival of olive-growing and many growers furnished tasting rooms in which visitors are presented with the liquid balm, crowned with numerous awards.

Should you decide to pay a visit to a particular point on the olive oil route - alone or in a group - you will find the hosts in the olive grove or in cool taverns in which they keep their extra virgin olive oils with maximum care.

Today, Istrian olive oils are once again at their rightful place - at the top of the world. According to the renowned guide for extra virgin oils "Flos Olei", oils of Istrian manufacturers are, for the eighth year in a row, among the 20 best rated olive oils in the world.

Olive oil is added to finished dishes in its pure form. We should bear in mind that only the highest quality extra virgin olive oils possess the numerous healing properties valued in olive oils.

Selected olive-growers Istria Gourmet Guide 2015/2016:

Agrofin uljara, Savudrija
Al Torcio, Novigrad
Franco Basiaco, Buje
Buršič fam., Brtonigla
Cuj Olive Oil&Wine, Umag
Ipša fam., Oprtalj
Zigante Giancarlo, Livade
Uljara Babić, Novigrad
Zubin Enio, Umag

**FLOS
OLEI
2015**

| | |
|--|----|
| Obitelj Ipša , Livade | 96 |
| O.P.G. Giancarlo Zigante , Plovanija | 95 |
| O.P.G. Franco Basiaco , Buje | 95 |
| O.P.G. Enio Zubin , Umag | 95 |
| Al Torcio , Novigrad | 92 |
| O.P.G. Buršič , Brtonigla | 92 |
| Obitelj Grubić , Bale | 92 |
| Mate , Savudrija | 92 |
| Capo , Brtonigla | 91 |
| O.P.G. Cossetto , Krasica | 91 |
| Cuj Olive Oil&Wine , Umag | 91 |
| Uljara Babić , Novigrad | 90 |
| Reale M.Kraljević , Brtonigla | 90 |
| O.P.G. Marija Ipša , Oprtalj | 89 |
| Obitelj Antonac , Grožnjan | 88 |
| O.P.G. Nino Činić , Krasica | 88 |
| O.P.G. Viviano Antolović , Grožnjan | 86 |
| Branko Čeko , Umag | 86 |
| Franco Červar , Novigrad | 86 |
| O.P.G. Flavio Kmet , Umag | 86 |
| San Rocco - Ob. Fernetich , Brtonigla | 86 |
| Laguna Novigrad , Novigrad | 85 |
| Monte Rosso , Umag | 85 |
| Edo Pincin - Monticello , Grožnjan | 85 |
| Olive Charm , Umag | 84 |
| O.P.G. Damir Vandelić , Umag | 83 |
| O.P.G. Boris Galić , Grožnjan | 83 |
| O.P.G. Goran Vižintin , Buje | 83 |
| Damaval , Buje | 82 |
| O.P.G. Dario Vignini , Momjan | 81 |

The "Flos Olei" guide provides a review of the best extra virgin olive oils by choosing them between the oils of manufacturers from over 40 countries worldwide. In the latest showdown for the "Flos Olei", north-western Istria had its moment of glory due to the high scores awarded to the olive-growers from the region.

The restaurants and taverns of north-western Istria found their place on the lists of the best restaurants which made it to the prestigious world guides - Gault Millau, I Ristoranti d'Italia, Jeunes Restaurants d'Europe...



JRE:

- Damir & Ornella**, Novigrad
- San Rocco Gourmet**, Brtonigla
- Pergola**, Savudrija
- Marina**, Novigrad

Jeunes Restaurateurs d'Europe gathers young chefs and owners of over 350 restaurants from 11 European countries and Australia. The organization considered to be a gateway for joining those crowned with Michelin stars, made Croatia its member three years ago. The honour of being the head of this branch of the JRE fell upon Teo Fernetich from Brtonigla.

Selected restaurants and taverns Istria Gourmet Guide 2015/2016:

- Astarea**, Brtonigla
- Buščina**, Marija na Krasu
- Čok**, Novigrad
- Damir & Ornella**, Novigrad
- San Rocco Gourmet**, Brtonigla
- Zigante**, Livade

"Istria Gourmet", a wine and food guide through Istria, was established in 1996. The initial 50 best restaurants and taverns grew into the present two hundred. Then, just like today, the only criteria for making it into the top company was excellent cooking, and those with the highest ranking are awarded the designation TOP. Entry into the "Istria Gourmet" guide must be earned anew every year.

Gault & Millau

Gault & Millau 2015:

| | | |
|---------------------------------------|------|----|
| Damir & Ornella , Novigrad | 16 | 👑👑 |
| Marina , Novigrad | 15 | 👑👑 |
| Pepenero , Novigrad | 15 | 👑👑 |
| Zigante , Livade | 15 | 👑👑 |
| Morgan , Brtonigla | 14 | 👑 |
| San Rocco , Brtonigla | 14 | 👑 |
| Stari Kaštel , Buje | 14 | 👑 |
| Čok , Novigrad | 14 | 👑 |
| Buščina , Umag | 14 | 👑 |
| Mare e Monti , Umag | 14 | 👑 |
| Stari Podrum , Momjan | 12,5 | |

The leading Austrian guide "Gault Millau" included Istrian restaurants onto its pages for the first time in its 2002 edition. In that year, four of their culinary hats appeared in Istria, but their number is rapidly increasing every year. Gault Millau rates the kitchen by its seasonality and freshness of the products used, creativity and harmoniousness of preparation, none of which are lacking in the restaurants of north-western Istria.

Agrotourisms:

- Klaj**, Fiorini
- Radešič**, Punta, Krasica
- San Mauro**, Momjan
- Dešković**, Kostanjica, Grožnjan
- Nežić**, Zrenj
- Gardina**, Čabarnica, Zrenj
- Tončić**, Čabarnica, Zrenj

Le guide de L'Espresso - I Ristoranti d'Italia 2015:

- Damir & Ornella**, Novigrad
- Čok**, Novigrad
- San Rocco Gourmet**, Brtonigla
- Marina**, Novigrad
- Buščina**, Marija na Krasu

A prestigious Italian gourmet guide "Le guide de L'Espresso - I Ristoranti d'Italia" is one of the several publications published under the name of "L'Espresso" by the international publisher RCS Media Group. Although the guide primarily covers the Italian gastronomic region, Istrian restaurants and taverns were also included.



Restaurants and Taverns The Original Truffle - Tartufo Vero

Buščina, Marija na Krasu

Igor, Kaštel

Marino, Kremenje

Morgan, Bracanja, Buje

Mulino, Škrile, Buje

La Parenzana, Volpija, Buje

Rino, Momjan

San Rocco Gourmet, Brtonigla

Stari podrum, Most, Momjan

Tončić, Zrenj

Zigante, Livade

The truffle is a well-known culinary gem which will leave almost no one indifferent. Ever since it was discovered in the Motovun forest 80 years ago, it remains the gastronomic best-seller of north-western Istria. The taverns which have put it on their menu are eagerly visited by thousands of gourmands and the magic truffle cult is further encouraged by the popular belief in its aphrodisiac qualities.

On the White Truffle Route we have selected taverns and restaurants offering imaginative truffle-based menus, paired

with excellent Istrian wines and they are outstanding in terms of the beauty of their setting and the kindness and professionalism of their staff. Thanks to all of the above, these selected places were awarded the designation "The original truffle- Tartufo vero" by the Istria Tourist Board.



Restaurants and Taverns Istria Gourmet Guide 2015/2016:

Buščina, Umag

Da Lorenzo, Umag

Lovac, Kaldanija, Buje

Malo selo, Fratija, Buje

Morgan, Bracanja, Buje

Navigare, Novigrad

Nono, Petrovija

Primizia Food&Wine, Brtonigla

Rino, Momjan

San Benedetto, Dajla

San Mauro, Momjan

San Rocco Gourmet, Brtonigla

Stari Kaštel, Kaštel Buje

Stari podrum, Most, Momjan

Villa Vilola, Umag

Zigante, Livade



The Istrian ox is a long-horned white-grey bovine inhabiting Istria and serving as the symbol of the region. The Istrian ox is nowadays considered a true gourmand delicacy in Istria, its meat becoming a part of the gourmand cuisine of the region, lending traditional cuisine and recipes new life. Catering objects offering dishes made from the meat of the Istrian ox are marked with a panel bearing its image as warranty of authenticity.



Food and Wine Itineraries

Routes of Unforgettable Flavours

Nature in north-western Istria is revealed in all its lush beauty and the wealth of its fruits. There is an entire microcosm between the sea teeming with life and the picturesque interior enriched with truffles, mushrooms, asparagus and other wild plants.

What's the best way to find them? To follow the eleven carefully prepared wine and food routes combining top restaurants, idyllic taverns and wine cellars with lovely landscapes.

The choice is yours and the hosts will welcome you with open hands and treat you to the unique pleasure of superior wines, extra virgin olive oils and culinary tradition reflected in the recipes of top chefs.

At such an originally conceived holiday, you will find out in the most pleasant way why north-western Istria is renowned far and wide for its food and wine.



The Olive Oil Route



Nothing equals this liquid, it is simply unique: a symbol of health, gastronomic pleasure and particularly of easygoing and serene old age.

Our Olive Oil Route offers you an unique opportunity to see picturesque olive groves sprawling over terraced slopes, in perfect harmony with the landscape.

Learn the technology of olive growing and production of extra virgin olive oil and buy the best Istrian oils in the unique authentic setting of our oil mills, taking with you the true flavours of Istria.

The Story of Teran



Teran wine was first mentioned in the late 14th ct. when it was served to Emperor's ambassadors in ceramic bottles, and up to a century ago, it was the most widespread variety in Istria.

This is a wine with character, strength and consistency. The wine of Istrian farmers, characterized by acerbity, nevertheless gladly enjoyed by the nobility, while local families offered it to dear guests.

Teran bespeaks its rich and robust character while still on the vine. Teran is therefore an excellent idea for anyone in search of the authentic and the undiscovered, for enthusiasts and people desirous of new discoveries.

The Istrian Malvasia Route



Malvasia, whose name derives from the Greek city Monemvasia on the Peloponnesian peninsula, is a grape variety which is at least 2000 years old. It is believed that Venetian wine traders brought it to Istria

in the 14th century. Since north-western Istria was among the first to start applying modern technologies in wine production, it is not surprising that many of the most renowned producers of Istrian Mal-



vasia come from this area, inviting you to visit their modern cellars and taste premium wines in their tastefully decorated and tradition-inspired tasting rooms.

In the Empire of the Momjan Muscat



White Muscat is believed to have been introduced into the region by the peasants from the Italian region Furlania around 1200.

Over the centuries it melded with the Istrian hillocks, adopting the specificities of their



climate and soil, becoming a separate variety, Momjan Muscat.

This specific variety has given us a real wine treat, guaranteeing true pleasure for the palate of every wine-lover since antiquity. It is

also appreciated outside of Istria - it is known to have won a golden medal at the wine fair in Brussels in 1935 and was readily enjoyed at the royal courts of Franz Joseph in Vienna and King Emmanuel III in Rome.

The Power of Tradition: the Istrian Ox



Whilst in the past, the traditional breed of Istrian ox - the Boškarin - worked in the fields alongside the peasants dragging stones for building houses and walls, and ate modestly due to the poor grazing

conditions, today its meat is the source of authentic gastronomic delicacies characteristic of the region. Boiled or sautéed, or baked under an iron bell, prepared as a sauce with "fuži"



pasta or gnocchi, aromatized with wild herbs or marinated in home-made oil - these are just some of the ways to prepare this unique meat from our ancestors' kitchen.

The Istrian White Truffle Route



The Istrian white truffle is the most prized of all and dug out in late summer, autumn and in the beginning of winter. We love it because although it is mystical and unsightly, it is simultaneously so powerful that it is capable of transforming even the simplest of dishes into

a real feast for the palate. This strange and unsightly bulb, famous far and wide as an aphrodisiac, with its intense and unique fragrance, has remained the inviolable king of cuisine from ancient Roman times.



Istria has yet another thing to boast about when it comes to truffles - it is here that one of the largest truffles ever to be dug out anywhere in the world, weighing approximately 1.31 kg, was picked.

The Agrotourism and Home Cooking Route



Traditional Istrian food is based on meat and pasta, and the most famous dishes are Istrian prosciutto dried in the Bora wind, sheep cheese and Istrian bacon as a cold appetizer, Istrian "maneštra" (a soup with beans, potatoes and dried

meat), "fuži" (a kind of pasta), gnocchi or ravioli (pasta) with game sauce or chicken gravy as a warm appetizer and veal cooked underneath an iron bell or ombolo and sausages with cabbage as a main dish.

For our Agrotourism Route we have selected only the best agrotourisms and taverns, where we believe you will experience a real adventure of original Istrian flavours and all the kindness and warmth of the Istrians.

The Spring Wild Asparagus Route



The wild asparagus is one of the most prized wild plants flourishing in Istria, picked from the middle of March until the end of April. In that period "The Asparagus Days" are held in the north-western area of Istria, when nu-

merous restaurants and taverns offer various specialities based on this tasty and extremely healthy plant. Although seemingly scanty and thin, the wild asparagus opens completely new worlds in the kitchen.

Not even the French King Louis XIV could resist its bitter flavour, and had it grown in greenhouses so he could enjoy it throughout the year.

Sea Rhapsodies and Autumn Sole Fish



The history of Istria and its people has always been closely tied to the sea, and the historic importance of Istrian coastal cities is noticeable in all the elegance of their buildings and palaces.

A number of supreme restaurants will provide you with unforgettable gastronomic experiences based on fresh fish and sea food, combined with premium Istrian wines and extra virgin olive oils.

White sole is a veritable delicacy of especially high quality in the area of north-western Istria.

At the End or the Beginning of the Journey: the Adriatic Squid



Istrian fishermen used to say that, "There are no squids until your hands freeze".

Once the agricultural season was over, people would go squid fishing in the shallow bays of Savudrija, Umag, Novi-

grad and other fishing ports of north-western Istria, known for their rich fishing tradition from ancient times.

The clean waters of the Adriatic, with above average salt content, give them an authentic flavour, best noticed during

winter, when the squids are young and prefer the shallow bays of the northern Adriatic, where food abounds.

Winter Rhapsodies: Shellfish



Istrian shellfish - scallops, mussels, Venus shells, Noah's arks, queen scallops and oysters - are a special experience for the sophisticated palate. Best during winter, their light but full flavour derives from a seabed abounding with life, the clean sea, the stony and sandy bottom in the depths of the indented Istrian shoreline.

You can taste shellfish prepared in the old tradition of the fishermen - in a stewed savoury sauce with garlic, parsley and tomatoes, grilled, baked or even raw, seasoned with local extra virgin olive oil and a drop of lemon juice.



Down the honey trails



Northwestern Istria is surrounded by 4 lovely small towns - Umag, Novigrad, Buje and Brtonigla, where you can visit several honey stops and find something special in each of them. Honey comes in a colourful variety of flavours and colours, depending

on its origin, i.e. whether it is made from one or several types of plants: meadow honey, linden honey, chestnut honey, acacia honey, lavender honey and forest honey. Bee products include propolis, pollen, bees wax and royal jelly used to make delicious

treats, honey liqueur and brandy and even honey soap and figurines!

Next time you visit northwestern Istria make sure you stop and taste genuine honey delights.

"Four soils - Quattro terre"



Istria has 4 types of soil which are the region's unique treasure. White, grey, black and red soil meet in Brtonigla, a small town in the very heart of Istria. The gray flysch area of central Istria is made of maristone, sandstone and softer limestone, while the black soil is the

most fertile one, abundant with humus. The red terra rosa soil is of special red and brownish-red colour and is typically found in regions with the Mediterranean climate.

All qualities of the harmonic and balanced wines intertwine in the Istrian Malvasia thanks to its special four soil feature. Malvasia has a special place even in a legend - the three princesses carried salt, oil and grapes, but it was the queen who carried the Malvasia!

Istria Wine & Walk. Gastronomic manifestation.

Istria Wine & Walk, the first wine and food walk along northwestern Istria; an 11 km long inspiring walk and an opportunity to meet 8 first-class Istrian winemakers, 7 local producers and caterers and to delight in 7 tasting stops.

The wine and walk event will start in Buje at St. Servolo Square, where the visitors will receive their tasting glass and a map of the trail. They will board a minibus, which will take them to the first stop, the amazing half a century old Santa Lucia vineyard. It will be the starting point of the first wine and food tour of the vineyards and olive groves.

Istrian winemakers and other local producers will greet the visitors with their tasty culinary treats and divine wines at every 2 km. The trail can be crossed in approximately 2.5 hours, without making the stops. The sea level difference between the itinerary's starting and end point is 80 m.



On the way back to Buje we recommend stopping at a small fair where the visitors will be able to buy the wines they have just tasted along the trail as well as some local food producers' souvenirs.

Calendar of Events In the Feisty Rhythm of Tasty Food

North-western Istria organizes a large number of seasonal events celebrating its diverse cuisine.

Events change with seasons in a peculiar gastronomic rhythm drawing attention to the gems of the regional cuisine - fish, shellfish, truffles, wild herbs. The underlying idea is to explore their potential in the light of modern gourmet trends, while respecting the traditional ways of their preparation.



Delectable morsels can be tasted from the beginning of the year at the **Adriatic Squid Days**, simultaneously marking the end of one and beginning of a new gastronomic year! Immediately after that, in February, they are followed by **Shellfish Days**, which you can enjoy all through March.

During such culinary days, a large number of restaurants from north-western Istria offer imaginative menus with a minimum of four courses based on a relevant seasonal delicacy, paired with home-made wines and olive oils the region is renowned for far and wide.

The **Istrian Asparagus Days** are a series of spring manifestations paying homage to the wild asparagus, during which Umag, Novigrad, Buje and Brtonigla promote dishes based on this tasty wild plant, favoured by our European visitors.



DANI
ISTARSKIH
ŠPARUGA GIORNATE
DELL'ASPARAGO
ISTRIANO
ISTRIAN ASPARAGUS DAYS

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VETTINGIAD BRTONIGLA
BUJE BUJE

While Novigrad also celebrates the luxurious scallops, Brtonigla and Mo-mjan in the vicinity of Buje organize tastings and festivals of premium wines, primarily of authentic varieties of Malvasia, Teran and Muscat. The **Open Wine Cellars Day** is an excellent opportunity to taste wine.

The region of north-western Istria also holds events dedicated to the truffle: the most famous among them, **Tuberfest** in Livade, is a traditional meeting place of gourmands from Croatia and the surrounding countri-

es, completed with a demonstrative truffle search, entertaining program and show cooking participated in by famous persons.

Although you can enjoy the magnificent white truffle from September to November, don't miss the autumn **Sole Fish Days** when north-western Istria offers sophisticated gourmet creations based on this prized fish.

The main motive - whether we're talking about the squid, shellfish or sole - always takes up new forms, and the list of restaurants participating in the projects is available at our tourist offices and website.

All these events are merely a part of the year-round repertoire which north-western Istria has prepared for the lovers of good food. They are worth visiting to familiarize yourselves with all the diversity of

the culinary treasures of this unique Adriatic region.

DANI
ŠKOLJAKA
GIORNATE DEI
FRUTTI DI MARE
DAYS OF SEASHELLS

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DANI
ŠVOJA GIORNATE
DELLA SOGLIOLA
SOLE FISH DAYS

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DANI
JADRANSKIH
LIGNJI GIORNATE
DEL CALAMARO
DELL'ADRIATICO
DAYS OF ADRIATIC SQUID

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Calendar of pleasures

| MONTH | DATE | EVENT | LOCATION |
|----------|-----------------|---|---------------------------------|
| JANUARY | 01. - 06.02. | ADRIATIC SQUID DAYS | Umag, Novigrad, Buje, Brtonigla |
| FEBRUARY | 16.02. - 22.03. | SHELLFISH DAYS | Umag, Novigrad, Buje, Brtonigla |
| FEBRUARY | 21.02. | 3RD CHOCCO & WINE FEST | Brtonigla |
| MARCH | 07. - 08.02. | OLEUM OLIVARUM – EXTRA VIRGIN OLIVE OIL FAIR | Krasica, Buje |
| MARCH | 23.03. - 15.05. | ISTRIAN ASPARAGUS DAYS | Umag, Novigrad, Buje, Brtonigla |
| APRIL | 10. - 12.04. | ASPARAGUS FESTIVAL | Kaštel, Buje |
| APRIL | 17. - 19.04. | INTERNATIONAL MUSHROOM DAYS | Umag |
| MAY | 02.05. | GNAM GNAM FEST – ASPARAGUS FEST | Novigrad |
| MAY | 16.05. | ISTRIA WINE & WALK | Buje |
| MAY | 23.05. | GNAM GNAM FEST – PILCHARD FESTIVAL | Novigrad |
| MAY | 31.05. | OPEN WINE CELLARS DAY - WINE DAY | Umag, Novigrad, Buje, Brtonigla |
| MAY | 31.05. | 31ST ISTRIAN MALVASIA FESTIVAL | Brtonigla |
| JUNE | 05. - 06.06. | GNAM GNAM FEST – NOVIGRAD SCALLOPS NIGHT | Novigrad |
| JULY | 03.07. | GNAM GNAM FEST – SEA ON THE PLATE | Novigrad |
| JULY | 03.07. | IN THE EMPIRE OF MUSCAT | Momjan castle |
| JULY | 17. - 26.07. | 26. KONZUM CROATIA OPEN UMAG ISTRIA GOURMET FESTIVAL | Umag |

| MONTH | DATE | EVENT | LOCATION |
|-----------|---------------------------|---|---------------------------------|
| AUGUST | 07.08. | GNAM GNAM FEST – SEA ON THE PLATE | Novigrad |
| AUGUST | 21.08. | WINE & GUITARS | Sveti Mauro, Momjan |
| SEPTEMBER | 06.09. | ISTRIAN WINE RUN | Umag, Novigrad, Buje, Brtonigla |
| SEPTEMBER | 12.09. | GNAM GNAM FEST – ISTRIA ON A PLATE | Novigrad |
| SEPTEMBER | 24. - 27.09. | EX TEMPORE - TASTING OF MUSHROOMS AND RED WINES OF THE BUJE REGION | Grožnjan |
| OCTOBER | 14.10. | CHESTNUT FEST | Oprtalj |
| OCTOBER | 17. - 18.10. | MUSHROOM DAYS | Novigrad |
| OCTOBER | 20.10. - 30.11. | SOLE FISH DAYS | Umag, Novigrad, Buje, Brtonigla |
| OCTOBER | 25.10. | BRANDY FESTIVAL | Hum (Buzet) |
| OCTOBER | 24. - 25.10. | TUBERFEST | Livade (Oprtalj) |
| OCTOBER | 24. - 25.10. | 13TH MUSHROOM DAYS | Brtonigla |
| OCTOBER | 30. - 31.10. | GNAM GNAM FEST - SOLE FISH DAYS | Novigrad |
| NOVEMBER | 01. - 11.11. | MOMJAN MUSCAT AND TRUFFLE DAYS | Kremenje, Momjan, Buje |
| NOVEMBER | 07. - 08.11. | TRUFFELS WEEKEND | Buzet |
| NOVEMBER | 08. - 11.11. | ST. MARTIN'S DAY | Momjan (Buje) |
| DECEMBER | 01.12.2015. - 06.01.2016. | ADRIATIC SQUID DAYS | Umag, Novigrad, Buje, Brtonigla |

* The organizer reserves the right to change the above dates.



Package Tours Tailored Experiences



As a place where the Adriatic sea meets the Central European mainland, where nature varies in stunning combinations and culinary culture reaches the undreamed of heights, north-western Istria has been alluring guests into its magical world of colours, tastes and flavours for decades.

Opening new horizons, it promises culinary delights and invites to a holiday dreamed of by the imaginative travellers of our time.

For new experiences, our restaurants and taverns will open their most secret corners! Have a look into their kitchens, get to know the traditional spices, choose fresh foodstuffs and abandon yourselves to the culinary magic of your hosts, top chefs.

You can also explore the tastes and flavours of Istria in the cooking workshops by preparing traditional or modern dishes, in groups or individually, and the sight of imaginative plates on a set table will fill you with pride after a hard, but unforgettable day in the gastronomic heart of Istria.

Organizers of gourmet package tours:

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Information on the complete offer of north-western Istria is available at portals:
www.coloursofistria.com
www.istra.com



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