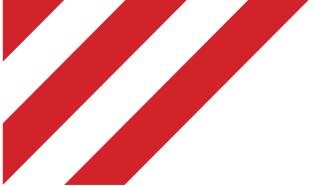




PELJEŠAC

Vinsko carstvo
The Empire of Wine





Poluotok Pelješac dio je ruralne turističke ponude Dubrovačko-neretvanske županije. Bogatstvo ovog prostora - od eno i gastro ponude do kulture i prirodnih ljepota - čine ga idealnom destinacijom za ugodan i aktivan odmor. Zato je Dubrovačko-neretvanska županija oformila svoju prvu tematsku turističku cestu upravo na prostoru Pelješca i nazvala je po njezinom najvrijednijem resursu - **vinsko carstvo**.

Ovaj vodič poslužit će vam kako bi ste uspjeli dokučiti i one najskrivenije kutke u kojima možete otkriti pravo carstvo okusa. Odvest će vas do svake vinarije i kušaonice vina, do agroturizama, restorana i školjkara, do vrijednih primjeraka kulturne baštine, upoznati vas sa zanimljivim manifestacijama, običajima i domaćim suvenirima.

Pohodite vinarije, muzeje vina, vinogradarstva i težaka i kušaonice vina, agroturizme i vrhunske restorane, okupajte se u čistom moru, razgledajte kulturna bogatstva i senzacije - osjetite Pelješac svim svojim čulima!

The Pelješac Peninsula is a part of the rural tourism offer of Dubrovnik-Neretva County. The richness of this region - from its enological and gastronomical offer to its culture and natural beauty - make it an ideal destination for a pleasant and active vacation. That is why Dubrovnik-Neretva County has laid out the first thematic tourist road on Pelješac and has named it after its most valuable resource - the Empire of Wine.

This guide will help you uncover even the most hidden corners where you can discover a true empire of tastes. It will guide you to every winery and wine tasting establishment, to agro tourism, restaurants and shell-fishermen, to outstanding examples of our cultural heritage, and it will acquaint you with interesting events, customs and native souvenirs.

Visit wineries and wine tasting establishments, agro tourism, and excellent restaurants, bathe in a clean sea, see the cultural riches and sensations - experience Pelješac with your senses!

O Pelješcu...

Pelješac je sinonim za dobro vino. Asocijacija na Dingač, Postup i Ponikve, zaštićene zemljopisne položaje. Prostor u kojem caruje plavac mali. Ali i sva druga blaga prirode koja vrijedne ruke pretoče u prošek, likere, rakije i... djevičansko maslinovo ulje.

Pelješac je sinonim i za najkvalitetnije školjke. Kamenice i mušule iz Malostonskog zaljeva cijenjene su u cijelom svijetu, bogatstvo ribe iz dva mora: malog (plitkog i toplog) i velikog (prozračnog i dubokog), domaći proizvodi s obiteljskih agroturizama - sve vas to vodi u neponovljivi gastro svijet.

A prirodne ljepote - prekrasne plaže, skrovite uvale, čisto more i nedirnuta priroda, miris ljekovitog bilja odvode vas u prostor kakvi se danas još rijetko nalaze. Padine vinograda, od kojih su najspektakularniji oni u Dingaču, pružaju jedinstvene vizure, kao i brojni vidikovci poput onog s franjevačkog samostana Veliike Gospe u Orebiću, na brdu sv. Ilija.

Kultura i civilizacija odavno stanuju na Pelješcu. Život ovdje seže još u vrijeme kamenog doba i antike. Ovaj važni kutak Mediterana živio je kroz stoljeća pod utjecajem brojnih kultura koje su ostavile svoj trag. Tu je solana iz 2. stoljeća prije Krista, stonske zidine iz 14. stoljeća - najduže u Europi, skladni gradići i naselja, s mnoštvom prekrasnih srednjovjekovnih crkava i samostana. Pomorski muzej svjedoči o slavnoj pomorskoj tradiciji Pelješca.

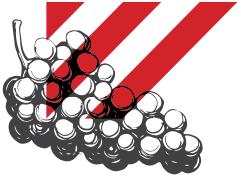
About Pelješac

Pelješac is a synonym for good wine. It is associated with Dingač, Postup and Ponikve and protected geographical locations. It is an area in which plavac mali reigns, but also all the other natural riches that hard-working hands transform into prosecco, liqueurs, rakija, and virgin olive oil.

Pelješac is a synonym for the highest quality shellfish. Oysters and mussels from the Mali Ston bay are appreciated around the world, then there is the richness of fish from two seas: small (shallow and warm) and large (spacious and deep), and homemade products from family-owned agro tourism - all lead you to a unique gastronomical world.

And natural beauty - beautiful beaches, hidden covers, a clean sea, and pristine nature, the aroma of medicinal plants will lead you to a region that is rarely found today. The slopes of the vineyards, the most spectacular of which are at Dingač, provide a unique view, as do the other scenic overlooks, such as the one at the Franciscan monastery Our Lady in Orebić on St. Ilya hill.

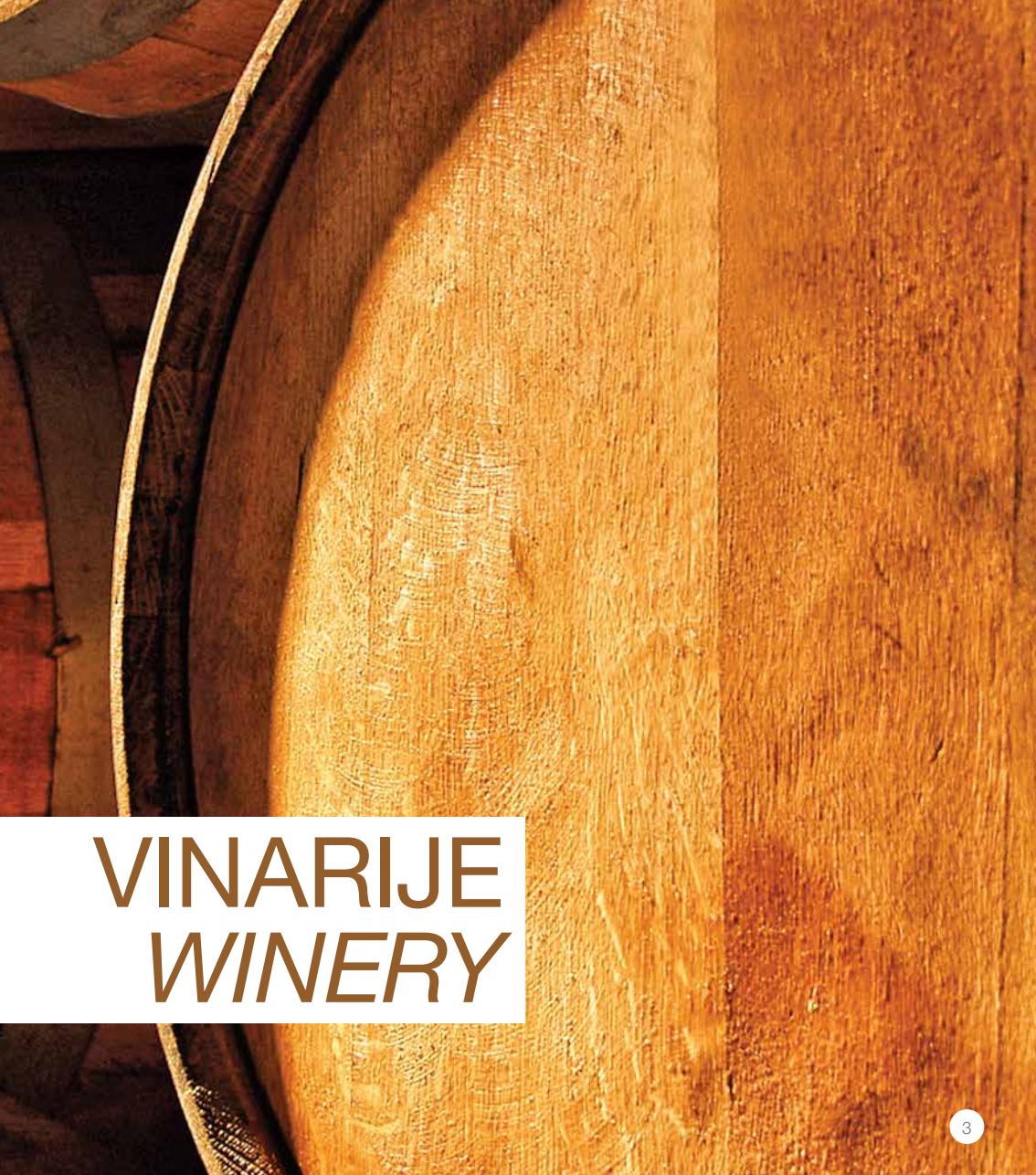
Culture and civilization have resided on Pelješac for a long time. Life has thrived here since the Stone Age and antiquity. This important corner of the Mediterranean has lived through the centuries under the influence of many cultures that have left their marks. Here you will find a salt pan from the second century B.C. - the longest in Europe - and harmonious small towns and settlements with a multitude of beautiful medieval churches and monasteries. The Maritime Museum testifies to the celebrated seafaring tradition of Pelješac.



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VINARIJE WINERY



Ponikve, Metohija 12, 20230 Ston, mob: +385 989361906
www.marlais-vinarija.hr, marlais.ante@gmail.com, *tijekom cijele godine / during all year (09:00 – 21:00)*

Vina Marlais

Obiteljska tradicija u proizvodnji vina i maslinog ulja u obitelji Marlasi postoji već 7 generacija. Dočekujemo goste s toplom dobrodošlicom u našoj vinariji, koja je smještena u selu Ponikve, 7 km udaljenom od Stona. Svi posjetiocima imaju priliku uživati u našim proizvodima i vidjeti cijeli proces nastanka vrhunskih vina. Uz domaće proizvode nudimo i kušanje odležanih sireva, eko Marlais maslinovog ulja, sušenih rajčica i domaćih likera.



The family tradition in the production of wine and olive oil in the Marlasi family has existed for 7 generations. We welcome guests with a warm welcome in our winery, which is located in the village of Ponikve, 7 km from Ston. All visitors have the opportunity to enjoy our products and see the entire process of making top quality wines. In addition to local products, we also offer tastings of aged cheeses, eco Marlais olive oil, dried tomatoes and local liqueurs.



Broce 87, 20230 Ston, mob 099 287 1877 (Mia Škurla)
vinarija.skurla@gmail.com, www.peljesac-vino.hr

Vinarija Škurla

Obiteljska vinarija smještena u selu Broce pored Stona. Utemeljena 1998. nastavljajući se na obiteljsku tradiciju proizvodnje vina, no uz moderniji i tehnološki napredniji pristup. Proizvodimo pet vrsta vina od tri lokalne sorte: plavca malog, rukatca i pošipa. Uz vina proizvodimo i desetak vrta domaćih rakija i likera, te ekološko ekstra djevičansko maslinovo ulje. Sve proizvode, poslužene uz domaće hladne plate moguće je degustirati u ugodno uređenoj kušaoni u sklopu podruma, te usput obići proizvodni pogon i naučiti ponešto o proizvodnji.

Family-owned winery situated in a village Broce, near the town of Ston. The winery was established in 1998, continuing the family tradition of wine production, but with a more modern and technologically advanced approach. Winery Škurla produces five types of wine from three local grape varieties: plavac mali, rukatac and pošip. In addition to wines, their specialty are also handcrafted brandies and liqueurs, as well as organic extra virgin olive oil. All products, served with cold platters made from the finest local products, can be tasted in a wine tasting room right next to the cellar, allowing visitors to taste their wine, visit the cellar and learn more about traditional production.





Ponikve, Metohija 18, 20230 Ston, mob: +385 98 195 3822
acurlin.85@gmail.com, tijekom cijele godine / during all year (08:00 - 21:00)



Vinarija Ćurlin

3



Uzgoj vinove loze i proizvodnja vina obiteljska je tradicija. I danas se ovim poslom bave četiri generacije obitelji Ćurlin. Kvalitetno vino Plavac malo ponos je vinarije otvorene 2007. godine u Ponikvama. Uz vino proizvode još maslinovo ulje i likere.

The cultivation of grapevine and the production of wine is a family tradition. Even today, four generations of the Ćurlin family are engaged in this work. The quality Plavac Mali wine is the pride of this winery that opened in 2007 in Ponikva. In addition to wine, it also produces olive oil and liqueurs.



Ponikve 11a, 20230 Ston, mob: +385 98 203 012, vinavukas@gmail.com, www.vinavukas.hr
tijekom cijele godine / during all year (09:00 - 21:00)

Vinarija Vukas



Veći dio vinograda obitelji Vukas u Ponikvama zasadjen je između 1950. i 1980. godine i 100% je sorte plavac mali. Dva brata preuzešla su vođenje 2002. godine te od tada svu pozornost posvećuju izgradnji vinarije i drukčijem pristupu vinarstvu. U vinariji se mogu degustirati i razni likeri te ekološko maslinovo ulje.

The major part of the vineyard by the family Vukas in Ponikve was planted between 1950 and 1980 entirely with the sort Plavac Mali. Two brothers took over the management in 2002 and since then they have been paying more attention to the winery construction and have taken on a different approach to wine making. Their winery also offers the tasting of various liqueurs and ecological olive oil.



Ponikve, Gornje selo 14, Metohija, 20230 Ston, mob. +385 95 901 4773,
androvicmario@gmail.com, tijekom cijele godine / during all year (09:00 - 21:00)

Vinarija Andrović



Već treća generacija vinara obitelji Andrović uzgaja isključivo sortu plavac mali te proizvode vrhunsko i kvalitetno vino. Čagaj na etiketi govori o starom obiteljskom nadimku. Proizvode i brojne likere od autohtonog bilja te maslinovo ulje.

For three generations now the wine makers in the family Andrović have been growing exclusively the sort Plavac Mali and they have been making quality and premium quality wines. The jackal on their label indicates the old family name. They also produce numerous liqueurs from autochthonous herbs, as well as olive oil.



Ponikve 27, Gornje selo 9, Metohija, 20230 Ston, mob: +385 91 522 6086, tel: +385 20 753 048
vina.ledinic@gmail.com, tijekom cijele godine / during all year (09:00 - 21:00)

Vinarija Ledinić

6



U Ponikvama, tipičnom vinogradarskom selu, smjestila se ugodna kušaonica vina obitelji Ledinić. Uz vina od plavca malog i maraštine proizvode i brojne likere te maslinovo ulje. Proizvodi obitelji Ledinić mogu se pronaći i u njihovoj vinoteci u povijesnoj jezgri Stona.

The pleasant wine tasting winery by the family Ledinić is situated in a typical wine making village in Ponikve. Besides the wines from Plavac Mali to maraština, they also produce numerous liqueurs and olive oil. The products by the family Ledinić can be found in their wine boutique in the historic center of Ston.



Ponikve 15, 20230 Ston, mob: +385 98 965 6880, info@milos.hr, www.milos.hr
tijekom cijele godine / during all year (08:00-20:00)

Vinarija Miloš

Vinarija Miloš obiteljska je vinarija čija se proizvodnja temelji na autohtonoj sorti Plavac mali. Proizvodnja grožđa i vina je potpuno prirodna. Uz proizvodnju vina aktivno su uključeni u proizvodnju čajeva od mediteranskog bilja i maslinovog ulje te su aktivni i u vinskom turizmu.



The Miloš Winery is a family winery whose production is based on the indigenous variety Plavac Mali. The production of the grapes and wine is completely natural. In addition to the production of wine, the family is actively engaged in the production of teas from Mediterranean plants and it is also active in wine tourism.



Lučići 4, 20230 Ston, mob: + 385 98 181 37 59, +385 98 993 28 43, ahladilo23@gmail.com
tijekom cijele godine / during all year (09:00 - 19:00)

Vina Marin



Obiteljska tradicija OPG-a Hladilo je proizvodnja vina autohtone sorte plavac mali. Proizvodnja datira od prije više od sto godina, a danas u Ponikvama s puno ljubavi vina stvaraju dva obiteljska naraštaja. S ručno obrađenih, strmih vinograda dobiva se vino vrhunske kvalitete, koje se proizvodi isključivo od vlastitog grožđa. Osim vina, u ovom podrumu može se naći maslinovo ulje i likeri napravljene od rukom probranog voća i bilja karakterističnih za naše podneblje.



Family tradition of OPG Hladilo is the production of wine of the autochthonous variety Plavac Mali. Production dates back more than a hundred years ago, and today, in Ponikve, two family generations make wine with love and passion. With hand-crafted, steep vineyards they get top quality wine. They produce all of their wine exclusively from their own grape. Besides wines, in this winery you will find olive oil and liqueurs made from hand-picked fruit and herbs typical of this area.



PZ PUTNIKOVIĆ, Putnikovići 7, 20248 Putnikovići, mob: +385 98 195 40 14
putnikovici-pz@du.t-com.hr, www.putnikovic-vina.hr, Tijekom cijele godine / during all year (07:00 - 15:00)



Vinarija Putnikovići 9

Vinarija je izgrađena 1965. godine i djeluje u sklopu Poljoprivredne zadruge Putniković, koja se nalazi u središtu poluotoka Pelješca u istoimenom mjestu okruženom vinogradima plavca malog i maraštine.

PZ Putniković u ponudi ima vrhunska crna vina Libertas i Liricu te vrhunsko bijelo vino Svetu Anu. Kvalitetna su vina Pelješac, Plavac, Rose, Maraština i Plavac Barrique.

The winery was built in 1965. and operates since then as the part of The Agricultural Cooperative Putniković. It is situated in the middle of the Pelješac peninsula in the settlement of the same name which is surrounded with vineyards of plavac mali and maraština.

The cooperative offers top quality red wines such as Libertas and Lirica as well as top quality white wine Sveta Ana (Saint Anne). Quality wines are Pelješac, Plavac, Rose, Maraština and Plavac barrique.



Gornja Dubrava 2a, 20248 Putniković, mob: +385 951983218, vinarijadubrava@net.hr
tijekom cijele godine / during all year (08:00-13:00/14:00-20:00)

Vinarija Dubrava



Obiteljsko vino čuva se u prekrasnom ambijentu s prirodnim stijenama, koje osiguravaju stalnu temperaturu i vlažnost te pruža jedinstveno iskustvo svima koji ga požeze kušati. Vinarija Dubrava smještena je na sredini poluotoka Pelješca. Proizvodi crno vrhunsko vino "Quercetum", crno kvalitetno vino "Dubrava", kvalitetno "Rose" vino od Plavca malog i kvalitetno bijelo vino "Pegasus". U ponudi možete naći i ekstra djevičansko maslinovo ulje i deset vrsta likera koje sami prave, a posebno je izdvojen liker od maslina koji se rijetko može pronaći na tržištu.

The family wine is kept in a beautiful natural stone ambience, ensuring a constant temperature and humidity and providing a unique experience to all wanting to taste the wine. The Dubrava Winery is situated in the middle of the Pelješac peninsula. It produces the red superior Quercetum wine, red quality Dubrava wine, quality rosé wine made from Plavac Mali and quality white Pegasus wine. In their offer you can also find the extra virgin olive oil and ten types of liqueurs from their own production; a liqueur that should be singled out is the olive liqueur to be found on the market only very rarely.



Uz obalu Drače 67, 20246 Janjina, mob: +385 98 178 8170, tel: +385 20 741 100, vanja.ljubotina@gmail.com
tijekom cijele godine / during all year (08:00 - 20:00)

Vinarija Drače

11

Više od 100 godina tradicije uzgoja i obrade plavca malog pretočeno je u najkvalitetnije vino i prošek. Upravo je prošek ponos ove vinarije, od 1000 kilograma plavca malog dobije se tek 120 litara ovog posebnog slatkog vina. U vinariji je, u nekadašnoj cisterni zapremnine 210.000 litara, uređena i dvorana za kušanje vina.

More than a hundred years of tradition in growing and treatment of Plavac Mali has been poured into their quality wine and prosecco. Their prosecco is the pride of the winery, whereby it takes a thousand kilograms of Plavac Mali to yield merely 120 liters of this special sweet wine. The winery also has a wine tasting hall, which used to be a 210,000 liter tank.





Janjina 65, 20246 Janjina, mob: +385 91 731 1805, tel: +385 20 741 207, bezekivan@gmail.com
svibanj - listopad / may - october, (09:00 - 21:00)

Vinarija Bezek



Ova vinarija je u vrijeme kada je nastala (1898. godine) bila ogledni primjerak vinarije za Pelješac. U vlasništu je obitelji Bezek, koja se već treću generaciju bavi uzgojem vinove loze, a tradiciju nastavljaju mladi, školovani enolozi. Imaju crno (plavac malí) i bijelo vino (rukatac i pošip), rade likere i maslinovo ulje iz obiteljskog maslinika.

At the time of its emergence (in 1898), this winery was a model winery on Pelješac. It is owned by the family Bezek, who has been growing grape wine for three generations now, and their tradition is kept by the young, educated enologists. They produce red wine (Plavac Mali) and white wine (rukatac and pošip), liqueurs and olive oil from the family olive grove.



Janjina 67, 20246 Janjina, Mob: +385 97 76 22 108, info@opg-dezulovic.hr
www.opg-dezulovic.hr, travanj – studeni / april - novembar (08:00 - 22:00)

Vinarija Dežulović

13



Proizvodnja vina, rakija, likera i maslinovog ulja temelji se na dugogodišnjoj obiteljskoj tradiciji uzgoja vinove loze i maslina. Crna vina dobivaju se od sorte plavac mali, dok se bijelo vino proizvodi od sorte rukatac. Proizvode čak 14 vrsta rakija i likera i to od vlastitih poljoprivrednih proizvoda poput smokve, rogača, dunje, šipka, kruške... Ekstradjevičanski maslinovo ulje rade od autohtone dalmatinske sorte oblice. U obitelji već generacijama uzgajaju vinovu lozu i masline te brojno mediteransko voće.

The production of wine, brandy, liqueur and olive oil is based on the long-standing family tradition of growing vines and olives. Black wines are made from a variety Plavac Mali, while white wines are produced from a variety Rukatac. They produce as many as 14 kinds of brandies and liqueurs from their own agricultural products such as figs, carobs, quinces, rods, pears etc. Extra virgin olive oil is made of autochthonous Dalmatian varieties "oblica". For generations, the Dežulović family grows vineyards, olives and numerous Mediterranean fruit.



Trstenik 78, 20245 Trstenik, mob: +385 98 243 678, tel: +385 20 748 090, grgić-vina@du.t-com.hr
travanj - studeni / april - november (09:00 - 17:00)

Grgić vina 14

Obiteljska vinarija Grgić Vina osnovana 1996. od strane legendarnog vinara Miljenka "Mike" Grgića. Nijihov cilj je proizvodnja vrhunskih tradicionalnih vina hrvatskih sorti grožđa, ponajviše Pošipa -bijelog vina- i Plavca malog -crnog vina. Vinarija Grgić se nalazi u Trsteniku na poluotoku Pelješcu, sjeverno od povijesnih zidina grada Dubrovnika, u južnom vinorodnom području Hrvatske, s prekrasnim pogledom na Jadransko more. Miljenkova Grgić bogata prošlost vezana uz proizvodnju vina, iskustvo steceno dugogodišnjim radom, te nagrade i priznanja koja je do sada dobio jamče da se u ovoj vinariji proizvode najkvalitetnija vina svjetskog glasa. Sva vina vinarije Grgić u Trsteniku imaju vrhunsku razinu kvalitete i Pošip kao i Plavac Mali su već više puta nagrađeni i priznat kao najbolja hrvatska vina na tržištu.



The Grgić Vina family winery was founded in 1996 by the legendary winemaker Miljenko "Mike" Grgić. Their goal is the production of top-quality traditional wines made of Croatian grape varieties, mostly Pošip -white wine- and Plavac mali -red wine. The Grgić winery is located in Trstenik on the Pelješac peninsula, north of the historic walls of the city of Dubrovnik, in the southern wine-growing region of Croatia, with a beautiful view of the Adriatic Sea.

Miljenko Grgić's rich past related to wine production, experience gained over many years of work, and the awards and recognitions he has received so far guarantee that this winery produces world-renowned wines of the highest quality. All the wines of the Grgić winery in Trstenik have the highest level of quality, and Pošip as well as Plavac Mali have already been awarded and recognized as the best Croatian wines on the market.



Kuna 19, 20243 Kuna, mob: +385 98 427 526, tel: +385 20 742 069
vemilovic@inet.hr, tijekom cijele godine na upit / during all year upon request

Vinarija Roso 15

Vinarija, prostrani vinski podrum i prostor za vinokušnju nalaze se u sklopu obiteljske Vinarije Roso, koja djeluje od 1997., a modernu vinariju otvorili su 2002. godine. Proizvode vina od sorti rukatac i plavac.

Winery, an spacious wine cellar and the wine tasting area are located within the family Winery Roso, which has operated since 1997, while the modern part was opened in 2002. They produce wines from the sorts Rukatac and Plavac.





Kuna 96, 20243 Kuna, mob: +385 91 5180389, tel: +385 20 742 044
antopalihnic@gmail.com, tijekom cijele godine / during all year (10:00-20:00)

Pelješki vinogradar

16



Dingač, Postup, Prošek, Plavac mali, Rukatac dio su od 15 etiketa koje proizvodi vinarija obitelji Palihnić, a za svoj postup dobili su medalju i priznanje 'Maraština'. Vinarstvo i vinogradarstvo dio su obiteljske tradicije još od 15. stoljeća. Danas proizvode oko 200.000 boca godišnje.

Dingač, Postup, Prošek, Plavac Mali, Rukatac are just some of the 15 labels produced in the winery by the family Palihnić, who have also received the medal and the award "Maraština" for their postup. Wine production and wine growing has been a part of the family tradition ever since the 15th century. Today they produce about 200,000 bottles per year.



Potomje, 20244 Potomje, mob: +385 98 344 084
pavomilicic@gmail.com, tijekom cijele godine na upit, *during all year upon request*

Vinarija Miličić 17

Prostor za vinokušnju nalazi se u prostoru iz vremena Dubrovačke republike, koji se nastavlja na suvremeno opremljenu vinariju, u kojoj se vina rade na tradicionalan način. Zanimljivost je mala pećina za čuvanje vina na idealnoj temperaturi. Vinarija proizvodi do 500.000 boca godišnje i ima 15-ak etiketa, među kojima i Dingač.

The wine tasting area is situated in a room dating from the time of the Republic of Dubrovnik, which naturally continues into the modern winery, where wines are made in a traditional manner. It also contains a curious little cave for keeping the wine at an ideal temperature. The winery makes up to 500,000 bottles annually and has about 15 labels, Dingač among others.





Potomje, 20244 Potomje, mob: +385 98 293 680, +385 98 212 163
www.madirazza.com, madirazza@gmail.com, tijekom cijele godine / during all year (08:00 - 21:00)

Vinarija Madirazza

Vinarija Madirazza obiteljska je vinarija koja uz proizvodnju vina s najboljih položaja Postup i Dingač konstantno radi na razvoju prepoznatljivosti vlastitog brenda. U proteklom vremenu obitelj Madirazza aktivna je u razvoju vinskog turizma na poluotoku Pelješcu. Vinarija Madirazza raspolaže proizvodnim kapacitetima preko 600 000 litara (60 vagona).

The Madirazza Winery is a family winery that is constantly working to develop the recognition of its own brand in addition to producing wines from the best positions of Postup and Dingač. In the past the Madirazza family was also active in the development of wine tourism on the Pelješac peninsula. The production capacity of this winery is 600 000 liters.





Potomje, 20244 Potomje, mob: +385 98 428 676
www.matusko-vina.hr, matusko@net.hr, tijekom cijele godine / during all year (08:00 - 20:00)

Vinarija Matuško 19

Obiteljska tradicija obitelji Matuško stoljećima je vezana za vinogradarstvo i proizvodnju vina. Novi vinski podrum privlači mnoštvo turista iz cijelog svijeta u ovaj vinarski kraj. Vinarija Matuško proizvodi vina od sorte grožđa plavac mali i to vrhunska vina Dingač i Postup, kao i visoko kvalitetna vina Plavac mali, Plavac Matuško, Rukatac, Chardonnay i Pošip. U sklopu podruma nalazi se i pogon za proizvodnju ekstra djivičanskog maslinovog ulja.



The traditions of the Matuško family has been tied for centuries to wine growing and wine production. Their new wine cellar is attracting many tourists from around the world to this wine region. The Matuško Winery produces wines from the Plavac Mali grape, including Dingač and Postup, and the high quality wines Plavac Mali, Plavac Matuško, Rukatac, Chardonnay and Pošip. The wine cellar also has a facility for the production of extra virgin olive oil.



Potomje 6, 20244 Potomje, mob: +385 91 525 3731, tel: +385 20 742 082
bviolic@gmail.com, svibanj - listopad / may-october (10:00 - 21:00)

OPG Boris M. Violić 20

U obiteljskoj kući u mjestu Potomje izgrađenoj 1896, Boris M. Violić, vinar iz novog naraštaja peljeških vinara, svoju proizvodnju bazira na Plavcu malom koji dolazi iz vlastitih, ručno obradivanih vinograda na najboljim padinama Dingača. Uz Plavac mali, Boris je također podigao i mali vinograd sa zinfandelom...

In the old cellars of a family home in Potomje, which was built in 1896, Boris M. Violić, winemaker from the new generation of Pelješac winemakers, produces wine from his own hand-cultivated vineyard situated on the best slopes of Dingač. Boris has also planted a small zinfandel vineyard...





Potomje 3, 20244 Potomje, mob: +385 91 419 0035, tel: +385 20 742 034
mladen.bibita@vinarija-dingac.hr, lipanj - listopad / june - october (08:00 - 20:00)

Vinarija Dingač



Vinarija Dingač u Potomju osnovana je davne 1902. godine te gaji dugogodišnju tradiciju proizvodnje grožđa i vina sa svojim zadrušarima. Vinarija Dingač najveće je poljoprivredna zadruga na poluotoku Pelješcu koja okuplja više od 300 zadrušara. U sklopu vinarije nalazi se i prostor za kušanje i prodaju vina.

The Dingač Winery in Potomje was founded in 1902 and continues to nurture its long tradition of producing grapes and wines with the 300 members of its cooperative. The Dingač Winery is the largest agricultural cooperative on the Pelješac peninsula. The winery includes an area for wine tasting and for the sale of wine.



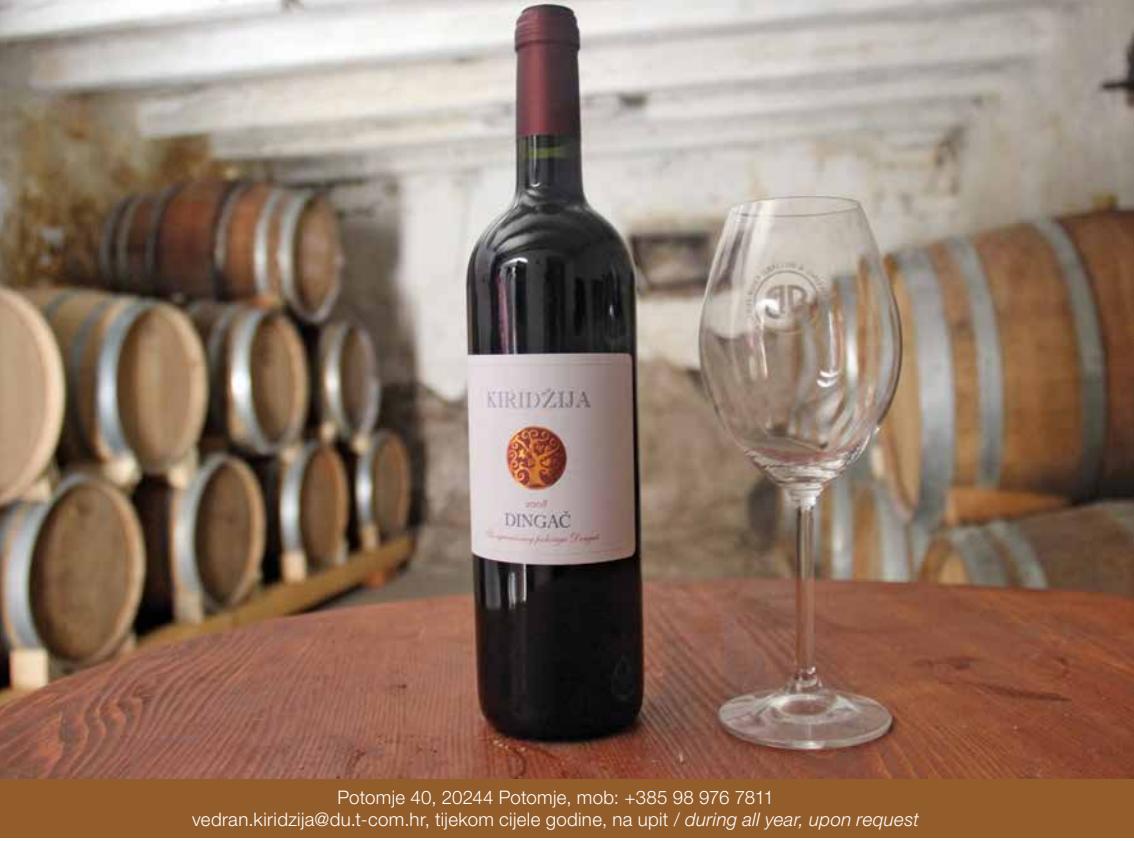
Potomje 7, 20244 Potomje, mob: +385 98 573 107, tel: +385 20 742 204
svibanj - listopad na upit / may-october upon request

Podrum Bura 22

Dugu tradiciju uzgoja grožđa na najkvalitetnijim padinama poluotoka Pelješca, Dingaču i Postupu kao i proizvodnje vina nastavlja Nikola Bura koji u svom obiteljskom podrumu u Potomju proizvodi manje serije svojih vina.

Nikola Bura, who produces a small series of wines in his family cellar in Potomje, is continuing a long tradition of cultivating grapes, Dingač and Postup, on the highest quality slopes of the Pelješac peninsula.





Potomje 40, 20244 Potomje, mob: +385 98 976 7811
vedran.kiridzija@du.t-com.hr, tijekom cijele godine, na upit / during all year, upon request

Vina Kiridžija 23

U starom selu u Potomju, koje seže još iz vremena Dubrovačke republike, u obiteljskoj kući kušaonica je vina obitelji Kiridžija, gdje imaju i arhiv svojih vina od 1995. godine. U neposrednoj blizini je i podrum u kojem proizvode dingač i dva plavca.



In a family house in the old village of Potomje, dating back from the time of the Republic of Dubrovnik, there is a wine tasting cellar by the family Kiridžija, where they also keep an archive of their wines from 1995. Quite nearby there is also a cellar where they produce dingač and two sorts of plavac.



Potomje, 20244 Potomje, mob: +385 98793415
nanticevic@gmail.com, tijekom cijele godine, na upit / during all year, upon request

Vina Antičević 24

Tradicija proizvodnje prožeta neprocijenjivim savjetima predaka prisutna je u svakoj boci vina Antičević. Živahno i neukroćeno vino, kako ga sam proizvođač opisuje, zaintrigirat će nepce svakog pustolova. Krenite u svoju pustolovinu kušajući Rukatac koji odiše svojim šarmom upravo zbog svoje sirovosti ili Plavac mali, koji odiše životom; Dingač- odležan u hrastovoj bačvi, te Dingač Traditional stradisionalnim načinom proizvodnje, selekcijskim odabirom i svom ljepotom škrte divljine i prkos, ili možda Rose koji vraća tračak pustolovine i tajnosti...

The production tradition is permeated with the priceless advice of the ancestors present in each bottle of the Antičević wines. A lively and untamed wine, as described by the very producer, shall intrigue the palate of any adventurer. Start your adventure tasting Rukatac, exuding its charm precisely based on its roughness, or Plavac Mali, exuding life, followed by Dingač, mellowed in an oak barrel, and Dingač traditional, with a tradition-based mode of production, selection and its beauty of the scarce wildlife and defiance, or maybe Rosé that brings back a trace of adventure and secrecy...





Donja Banda, 20242 Oskorušno, mob: +385 916036016, galic.ivica@gmail.com
<http://www.pzpostup.com/>, tijekom cijele godine, na upit / during all year, upon request

Vinarija Postup 25 Donja banda

Poljoprivredna zadruga Postup Donja Banda desetljećima čuva tradiciju izrade vrhunskih vina. Zadruga Postup smještena je u mjestu Postup na otoku Pelješcu te je vlasnik istoimene vinarije u kojoj se plavac mali prerađuje na najmoderниjoj opremi uz vođenje ponajboljih enologa u proizvodnji plavaca. Postup je mjesto u sklopu naselja Donja Banda i dom čuvenog pelješkog crnog vina istoimenog naziva. Uz Postup Donja Banda, ova zadruga proizvodi i vina Plavac Dalmacija i Plavac Donja Banda.



The agricultural cooperative Postup Donja Banda has preserved the tradition of producing high quality wines for decades. The Postup cooperative is located in the village of Postup on the island of Pelješac and is the owner of the same-name winery in which Plavac Mali is processed with the most up to date equipment under the guidance of the best enologists within the Plavac production. Postup is a place within the town of Donja Banda and a home of the famous Pelješac red wine carrying the same name. Beside Postup Donja Banda, this cooperative produces also the Plavac Dalmatia and Plavac Donja Banda wines.



Košarni do 4, 20242 Oskorušno, mob: +385 91 563 0578
josko.tomasevic@gmail.com, srpanj - listopad, na upit / july - october, upon request

Vina Tomašević

U zanimljivom okruženju sklopa kuća iz vremena Dubrovačke republike, specifične gradnje sa stambenim dijelom s gornje i gospodarskim s donje strane imanja, smjestila se malena obiteljska vinarija u autentičnom prostoru.

In an interesting surrounding that includes lot houses from the time of the Republic of Dubrovnik - a unique structure with living quarters on the upper level and a commercial area on the lower level - you will find small family winery in an authentic space.





Zagruda, 20242 Oskorušno, mob: +385 99369 8004, tel: +385 20742113, host@saintshills.com, www.saintshills.com

Mondays closed, Saints Hills experience / May – Sep. / Tue, Thu, Sat. 17 hs – 23 hs / Wed., Fri., y 13 hs – 19 hs.

RESERVATION ONLY, Wine shop / May – September / Tuesday to Sunday from 12 hs till 19 hs. Winter period – upon request.

Saints Hills 27

Vinarija Saints Hills smještena je u staroj kamenoj kući u malom selu Oskorušno. U prošlosti je kuća doista bila vinarija; no njezini stari vlasnici otišli su preko oceana u potrazi za boljim životom, a vinarija je mirovala 80 godina. Sadašnji vlasnici, vjerujući da ih je čekala da joj udahnu novi život, odlučili su ostaviti stari kamen netaknut jer čuva priču i tradiciju. Na gostu je da otkrije moderni dio. Osim kušanja vina iz riznice, gdje su pohranjena sva vina s početka sezone, možete kušati vina iz njihovih bačava i uživati u ekskluzivnom kulinarskom iskustvu.

Jedan od posljednjih uspjeha naše vinarije nagrada je od 99 bodova koju je časopis Wine enthusiast dodijelio našem vinu Ernest Tolj Dingač 2019. Ovo je vino proizvedeno od najboljeg grožđa plavca malog iz naših vinograda na Dingaču i proizvodi se samo u najboljim godinama. Nedavno smo dobili divnu vijest da održavamo isti rezultat s našim vinom Ernest Tolj Dingač 2020.



The Saints Hills winery is situated in an old stone house in the small village of Oskorušno. In the past, the house used to be a winery indeed; however, its old owners went across the ocean in search of a better life leaving the winery dormant for 80 years. The present owners, believing that it waited for them to instil a new life into it, decided to leave the old stone untouched because it preserves the story and the tradition. The modern part is up to the guest to discover. Besides tasting wines from the treasury room, where all the wines from the beginning of the season are stored, you may also try wines from their barrels and enjoy an exclusive culinary experience.

One of the last achievements of our winery has been the award of 99 points given by Wine enthusiast magazine to our Ernest Tolj Dingač 2019. This wine is made with the best grapes of Plavac Mali from our vineyards on Dingač and its only produced in the best years. Recently, we have got the wonderful news that we maintain the same score with our Ernest Tolj Dingač 2020.

Vinarija 28 Korta Katarina



Bana Jelačića 3, 20250 Orebic

mob: +385 99 815 1655, tel: +385 20 713 817
visit@kortakatarina.com

tijekom cijele godine - radnim danom /
during all year – over the week (08:00 - 16.00)

U sezoni svaki dan od 8.00 do 22.00 sata
(nedjeljom samo popodne/večer) /

During the season every day from 8 am to 10 pm
(Sundays afternoon only)

Vinariju Korta Katarina osnovali su 2005. godine supružnici Lee i Penny Anderson, Amerikanci koji su se zaljubili u ljepote naše obale. Lee i Penny pronalaze idealno mjesto za izgradnju vinarije i hotela u Orebicu te opremanju podrum najsvremenijom tehnologijom u procesu proizvodnje vina. Ispod same zgrade budućeg luksuznog hotela koji se nalazi u sklopu vinarije nalazi se prekrasna šljunčana plaža.

The Korta Katarina Winery was established in 2005 by Lee and Penny Anderson, Americans who fell in love with the beauties of our coast. Lee and Penny have found the ideal place for the construction of a winery and hotel in Orebic, and they are fitting out the cellar with the most modern technology for the production of wine. Below the building of the future luxury hotel that is part of the winery is a beautiful gravel beach.





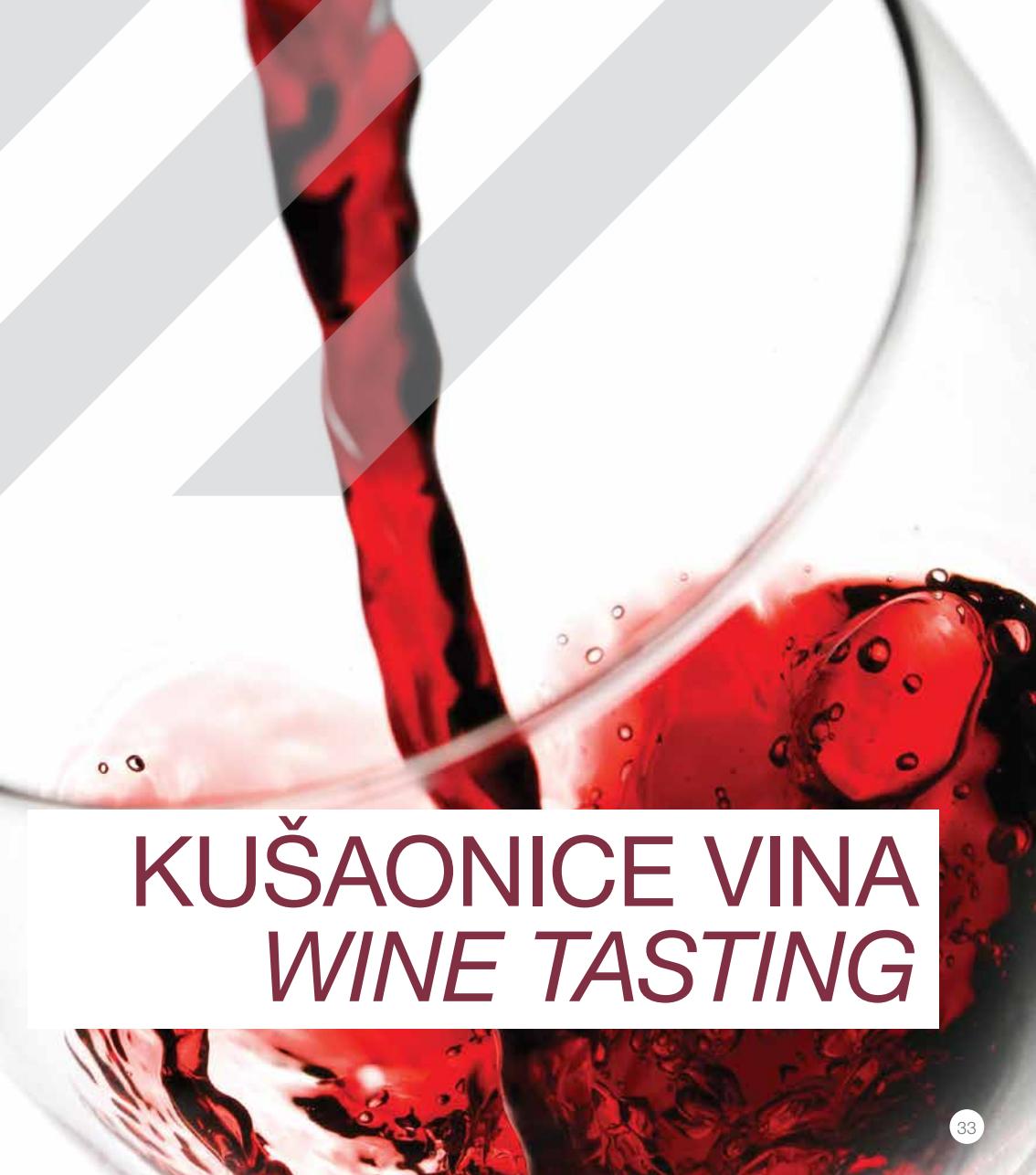
Put Ruskovića, 20250 Orebić, mob: +385 91 524 5031
winerytelus@gmail.com, svibanj-listopad / may-october (09:00-22:00)

Vinarija Arambašić 29

Obiteljsko poljoprivrdno gospodarstvo Arambašić svojim gostima nudi izbor jela domaće, lokalne kuhinje, vina iz vlastite proizvodnje te uživanje u prirodnom okruženju nove vile u srcu Orebića.

The family-owned agricultural household (OPG) Arambašić offers its guests a selection of homemade dishes of the local cuisine, wines from its own production, in natural surroundings of a new villa in the heart of Orebić.





KUŠAONICE VINA *WINE TASTING*



Široka 8a, 20230 Ston, mob: +385 91 522 6086, tel: +385 20 753 040
vina.ledinic@gmail.com, svibanj - listopad / may - october (09:00 - 21:00)

Vinoteka Ledinić

U vinoteci obitelji Ledinić mogu se pronaći vina od plavca malog i maraštine, s položaja u Ponikvama (gdje imaju vinariju i kušaonicu) te brojni likeri i maslinovo ulje. Vinoteka je smještena u povijesnoj jezgri Stona.



The wine boutique of the family Ledinić contains wines like Plavac Mali and Maraština, from a location in Ponikve (where they also have a winery and a wine tasting room), as well as numerous liqueurs and olive oil. The wine boutique is located in the historical center of Ston.

Vinarija Željko Ledinić



31

Ponikve, 20230 Ston
mob: +385 99 878 6252
zledinic@gmail.com

travanj - studeni / april - november (09:00 - 21:00)

Na padini brda, iz kamena, raste 13.000 loza plavca malog, u što je veliki trud i ljubav uložio vlasnik Željko Ledinić. Uz samu cestu od Stona prema Ponikvama, okružena vinogradom, vinoteka ŽL nudi tri vrste plavca.

On the rocky slopes of a hill there are 13,000 grape wines of Plavac Mali, grown with great effort and love by their owner Željko Ledinić. Situated by the road leading from Ston to Ponikve, surrounded by the vineyard, the winery ŽL offers three sorts of plavac.





Drače 36, 20246 Janjina, mob: +385 91 880 7427
anto.grgurevic@gmail.com, tijekom cijele godine / during all year (09:00 – 21:00)

Vina Grgurević 32

Uz veliku ljubav prema prirodi i tradiciji obitelji Grgurević, danas uz mladog magistra vinogradarstva i vinarstva, nastavlja obiteljsku tradiciju s kraja 19. stoljeća. nude široku lepezu vina od bijelih, crnih, narančastih te ružičastih. U ponudi se može pronaći i pjenušac pod nazivom „Deep blue“ te tradicionalne slastice Dubrovačke Republike „Varenik“ i „Mantalu“. Nude i maslinovo ulje iz vlastitih maslinika, a uz degustaciju i razne vrste sira. Izrazito su ponosni na Grand cru familija, Pošip, Grk, te Plavac mali sivi. Na svim ovim vinima nalazi se pčelinji vosak vlastite proizvodnje. Nude i vođene VIP degustacije u samom vinogradu.

Along with a great love towards nature and tradition Grgurević family, nowadays their young master of wine-making continues the family tradition of wine production from the end of the 19th century. They offer a wide variety of wines - white, red, orange and pink. They also offer sparkling wine "Deep blue" and traditional sweets "Varenik" and "Mantala". They have olive oil from their own olive grove and cheese tasting. Grand cru familia, Pošip, Grk and Plavac Mali sivi are the pride of this winery, covered with homemade beeswax. They also offer guided VIP tastings in the vineyard.





Trstenik 16, 20245 Trstenik, mob: +385 98 728 569, tel: +385 20 748 119
mato.zivkusic@du.t-com.hr, svibanj - studeni / may - november (08:00 - 22:00)

Vina Živkušić

33

U Trsteniku, u staroj obiteljskoj konobi uz more, mogu se kušati vina obitelji Živkušić te u tipičnom mediteranskom okruženju čuti priča o vinarskoj tradiciji ove obitelji i ovoga kraja.

In Trstenik, in old family tavern next to the sea you can taste the wines of the Živkušić family. In typical Mediterranean surroundings you will hear stories of the wine traditions of this family and this region.





Gornje pijavično 7, 20244 Potomje, 20250 Orebić, mob: +385 98 737 542, tel: +385 20 742 058,
www.dingac-skaramuca.hr, igor.skaramuca@du.t-com.hr, svibanj - studeni / may - november (09:00 - 21:00)

Vinoteka Skaramuča 34

U Vinoteci Skaramuča, koja se nalazi u mjestu Pijavičino, bogati je izbor vina obitelji Skaramuča, kao i ponajbolje vinske etikete Pelješca.

The Skaramuča wine boutique in Pijavičino offer a rich selection of the wines of the Skaramuča family and also of the best labels of the Pelješac peninsula.





Pijavičino 70, 20243 Kuna, mob: +385 98 456 770, tel: +385 20 742 170, lucicmirna@gmail.com
svibanj - studeni / may-november (09:00 - 21:00)

Vina Lučić 35

Vina obitelji Lučić, za čiju proizvodnju grožđe dolazi iz vlastitih vinograda, gosti mogu kušati i kupiti u uređenom prostoru obiteljske kuće.

Visitors can taste and purchase the Lučić family's wines, which are produced from the grapes of their own vineyard, in a remodeled part of their family home.





Kuna 33, 20243 Kuna, mob: +385 98 345 554, +385 91 333 9992
www.vinospaleta.com, tijekom cijele godine / during all year (10:00-21:00)

Vino Špaleta 36

Još 1901. pradjed sadašnjeg vlasnika imao je tavernu u prostoru gdje i danas obitelj Špaleta dočekuje goste. Na engleskom, talijanskom, češkom i poljskom ispričat će priču o plavcu malom i povijesti Kune te uz 'fingerfood' ponuditi kušanje svoja tri plavca.



As early as 1901, the owner's great grandfather had a tavern in the same area where the family Špaleta welcome their guests. They will tell you a story, in English, Italian, Czech and Polish, about Plavac Mali and the history of Kuna, over fingerfood and a tasting of their three sorts of plavac.



Kuna 43, 20243 Kuna, mob: +385 915395304
davorjurovic1@gmail.com, Lipanj - listopad, na upit / June - October, upon request

Vina Jurović 37

Tradicija, obiteljsko okruženje i način života na Pelješcu mogu se doživjeti i kušati u Kuni u obiteljskoj konobi Jurović. Još od davnina na tradicionalan način proizvodi se vino sorte plavac mali i rukatac. Ambijent stare konobe izrađene u stijeni osigurava dobrodošlicu i uživanje u degustaciji vina uz domaće specijalitete.



Tradition, a family surrounding and the way of life on Pelješac can be experienced and tasted in Kuna, in the Jurović family tavern. From the ancient times, the wines of the Plavac Mali and Rukatac sorts have been produced in the traditional way. The ambience of the old tavern constructed in a rock makes sure that you feel welcome and enjoy the wine tasting along with the local specialities.



Potomje 66, 20244 Potomje, mob: +385 91 211 1230, +385 98 251 811
petar.matkovic@du.t-com.hr, lipanj - listopad / june - october (08:00 - 21:00)

Vina Matković

38



Plavac i rukatac, pretočeni u crni i bijeli prošek, koji se čuva u ručno oslikanim bocama, posebnost su ove vinarije. Tu su još i dinkač, plavac i rukatac iz vinograda koje je vlasnik sam zasadio.

Plavac and rukatac, made into the red and white prosecco, kept in hand-illustrated bottles, represent a special feature of this winery. There are also dinkač, plavac and rukatac from the vineyards planted by the owner himself.



Potomje 84, 20244 Potomje, mob: +385 98 163 1597, +385 99 822 2226
ntrobok@gmail.com, svibanj - listopad / may - october (08:00 - 21:00)

Vina Trobok 39

Tradicija vinarstva u obitelji Trobok prisutna je preko 100 godina, a danas pretočena u vina Dingač, Plavac mali i Rukatac. Ugodna kušaonica smještena je u staroj obiteljskoj kući, u preuređenoj konobi koja je već više od stoljeća dom dobrim pelješkim vinima.



Over 100 years of tradition of wine making in the family Trobok is today poured into their wines Dingač, Plavac Mali and Rukatac. A pleasant wine tasting room is located in the old family house, within a redecorated cellar which has been a home to the good wine of Pelješac for more than a century.



Potomje 61, 20244 Potomje, mob: +385 98 914 6076,
tel: +385 20 742 215, damir@net.hr
svibanj - listopad / may - october (08:00 - 21:00)

OPG Ante Žužul 40



Iako su nasadi vinove loze u obitelji generacijama, tek su se odnedavno odlučili plasirati vino pod svojom etiketom. Dingač, plavac, rukatac i maraština nastali su iz obiteljskih vinograda koji su se kroz vrijeme nadograđivali, a vina Žužul mogu se pronaći na dvije lokacije u Potomju.

Although the grape wine plantations have been in the family for generations, they have just recently decided to place the wine under their own label. Dingač, plavac, rukatac and maraština emerged from the family vineyards which has been expanded gradually in the past, and the wines Žužul may be found in two locations in Potomje.





Potomje 88, 20244 Potomje, mob: +385 98 945 4340, tel: +385 20 742 020
ivo.violic@du.t-com.hr, lipanj - listopad / june - october (08:00 - 20:00)

Jurica vino



Podrum obiteljske kuće Violić krije pravo malo carstvo vina (dingač, plavac, rukatac) te zanimljivih likera i rakija, poput one od maslina. Ugodno uređen prostor, u kojem se osjeća duh minulih vremena, priča priču o obiteljskoj tradiciji koju današnji vlasnik gradi na vinogradima svoga djeda.

The cellar of the family house Violić holds a real little empire of wines (dingač, plavac, rukatac), as well as interesting liqueurs and brandies, like the one made of raspberries. A pleasant space, containing the spirit of past times, tells the story of a family tradition which is built by the today's owner upon his grandfather's vineyards.





-Potomje 76, 20244 Potomje; -Kapetani, 20250 Orebić, mob: +385 98 936 1302, tel:+385 20 742 224
dingac@net.hr, svibanj - listopad / may - october (08:00 - 21:00)

Wine Shop, Andričević

42 43

Sklad lijepog prostora i ugodnih vina obitelji Andričević odraz je stoljetne tradicije koja je izrodila nekoliko vina – Dingač, Plavac i Rukatac te prošek i poluslatko vino od plavca. Lako dostupan prostor uz cestu s velikim parkiralištem podsjeća na lijepo uređeni podrum.



The harmony of a beautiful space and the pleasant wines by the family Andričević reflects the one-hundred-year old tradition which yielded several wines - Dingač, Plavac and Rukatac, as well as prosecco and the semi-sweet wine made of plavac. The easily accessible area by the road with a large parking space reminds of a beautifully arranged cellar.



Oskorušno, 20242 Oskorušno, mob: +385 98 941 0833, www.peljesacwineholidays.com, sundrica_sreser@yahoo.com
svibanj - listopad / may - october (15:00 - 20:00)

House of wine Šundrica

U nekadašnjoj mlinici, sagrađenoj 1926. godine o čemu svjedoči i natpis na vratima, smjestila se mala obiteljska vinarija, u kojoj se uz vina sorte plavac i rukatac može pronaći i maslinovo ulje, uz izloženu opremu iz stare mlinice. Uz kušnju vina i ulja moguće je obilazak vinarije.

A small family winery is situated within an old mill, built in 1926, which is witnessed by the sign on the door. Besides the wines plavac and rukatac, they also offer olive oil in the surroundings of the exhibited equipment from the old mill. Along with wine and oil tasting, a tour of the winery is possible.



Gornja Vrućica, 20240 Trpanj, Mob: +385 99 774 0316, milinovicwine@gmail.com
lipanj – rujan / June – Septembre uz najavu / upon request

Vinarija Jurišić-Milinović 45

Proizvodnja ove tradicijske, obiteljske vinarije temelji se na plavcu malom. Riječ je o obitelji koja je među prvima krenula u vinski turizam na Pelješcu. Posebnost ovog prostora je stara mlinica u kojoj se nekad proizvodilo maslinovo ulje te stara obiteljska konoba.



The production of this traditional family winery is based on the Plavac Mali grape. The family was among the first families on Pelješac to move into wine tourism. The distinctive features of the winery are the old mill that once produced olive oil and old, family tavern.



Bana Josipa Jelačića 84 a, OREBIĆ, Braslav Bubrig, mob: 091 569 6223,
braslav.bubrig.bb@gmail.com, www.vinarijabubrig.hr

Wine & Olive Oil Shop Bubrig

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U samom centru Orebića smjestio se Wine & Olive oil shop Bubrig.

Proizvodimo vrhunska i kvalitetna vina; Postup, Dingač, Plavac mali, Rukatac.

Osim vinarstva bavimo se i uljarstvom gdje u dvije moderne uljare smještene u mjestu Zakotorac, Donja Banda, prerađujemo maslinov plod.

Wine & Olive oil shop Bubrig is located in the very centre of Orebić.

We produce top quality wines; Postup, Dingač, Plavac mali, Rukatac.

In addition to wine making, we also engage in oil production, where we process olives in two modern oil mills located in Zakotorac, Donja Banda.





Postup 15, 20250 Orebić, mob: +385 91171 3427, tel: +385 20713427
Lipanj – listopad / June - October (08:00 – 20.00)

Vina Šaić

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Kušaonica obitelji Borislava Šaića smještena je u Postupu, okružena vinogradima. Unutrašnjost krase stare bačve i ostali starinski pribor za pripremu vina. Iza ove obitelji tradicija je uzgoja vinove loze i pravljenja vina duža od 150 godina. Proizvode postup, plavac mali i rukatac. Brod koji se može vidjeti na etiketi njihovih vina stara je trabakula koja se nekada koristila za prijevoz vina u bačvama.



The tasting room of the Borislav Šaić's family is situated in Postup and is surrounded by vineyards. The interior embellish old barrels and other ancient wine preparation tools. This family can pride itself in the vine cultivating tradition and wine production that goes more than 150 years back. They produce Postup, Plavac Mali and Rukatac. The ship that you can see on the label of their wines is an oldcoaster that was once used to transport wine in barrels.



Mokalo 6, Antonio Mikulić, 0989270855,
antonio@adriatic-mikulic.hr, adriatic-mikulic.hr

Boutique vinarija Mikulić & Muzej 48



Vino i maslinovo ulje obilježili su živote Pelješčana i ostavili dubok trag u tradiciji poluotoka. Vrijedne ruke peljeških težaka stoljećima obrađuju zemlju, a na najpristupačnijim terenima nastaju plodni vinogradi koji daju vrhunска vina. Jedan od njih je Postup, poznati hrvatski vinorodni položaj na ulazu u Orebic. Podno Postupa u mjestu Mokalo je Boutique vinarija Mikulić. Uređena je u stilu dalmatinskih konoba u kojima se oduvijek čuvalo najveće dalmatinsko blago. Tu ćete uživati u čaši vrhunskog Postupa Don Josip, kojeg potpisuje obitelj Mikulić. Osim degustacije, moguća je kupnja vina i maslinovih ulja iz obiteljskih vinograda i maslinika. Tajna proizvodnje vina duboko je ukorijenjena u obiteljsku tradiciju Mikulića i prenosi se iz generacije u generaciju, od đeda Josipa – po kojem je vino dobilo ime, do unuka Antonija, koji mu je podario osobni moderniji pečat.

U sklopu vinarije je i Muzej pelješke tradicije, u kojem možete doživjeti povijest vinogradarstva i vinarstva Pelješca. Vina Mikulić dobitnici su mnogih nagrada i priznanja na hrvatskim i međunarodnim natjecanjima, a najvažnije priznanje su ljubitelji naših vina.

Gostima nudimo različite usluge, od degustacije vina, do organiziranja team buildinga uz služenje autohtonih domaćih proizvoda.

Wine and olive oil have marked the lives of the people of Pelješac and left a deep imprint on the tradition of the peninsula. The hard-working hands of the peasants of Pelješac have cultivated the land for centuries, and on the most accessible terrains, fertile vineyards were created, producing top quality wines. One of them is Postup, a famous Croatian wine-growing location at the entrance to Orebic. The Mikulić Winery Boutique is located at the foot of Postup in the town of Mokalo. It is designed in the style of Dalmatian taverns, where the greatest Dalmatian treasures have always been kept. There you will enjoy a glass of top quality Postup Don Josip, signed by the Mikulić family. In addition to tasting, it is possible to buy wine and olive oil from family vineyards and olive groves. The secret of wine production is deeply rooted in the Mikulić family tradition and is passed down from generation to generation, from grandfather Josip - after whom the wine was named, to grandson Antonio, who gave it a personal, more modern stamp.

The winery also houses the Museum of the Pelješac Tradition, where you can experience the history of wine-growing and wine-making in Pelješac.

Mikulić wines are the winners of many awards and recognitions at Croatian and international competitions, but the most important recognition are the fans of our wines.

We offer our guests a variety of services, from wine tasting to organizing team building while serving autochthonous domestic products.



20244 Potomje, Potomje, Niko Antičević, mob: +385 98 793 415,
nanticevic@gmail.com, www.peljeskavina.com



Obiteljska vinarija Antičević 49

Vinarija Antičević, smještena na slikovitom poluotoku Pelješcu u Hrvatskoj, poznata je po izvanrednim vinima. S dubokim korijenima u tradicijama vinogradarstva, ova obiteljska vinarija već generacijama stvara vrhunska vina. Posebna terroarska svojstva Pelješca, obilježena suncem okupanim vinogradima i blizinom Jadranskog mora, pružaju idealne uvjete za uzgoj grožđa izvanredne kvalitete. Vinarija Antičević u potpunosti iskorištava ovaj prirodni dar, specijalizirajući se za sorte grožđa Plavca Malog i Rukaca. Vinarija svojom predanošću tradicionalnim metodama proizvodnje vina, kombiniranim s modernim tehnikama, stvara paletu vina koja prekrasno dočarava suštinu Pelješca. Bilo da uživate u njihovim bogatim i snažnim crvenim vinima, svježim Rose vinom ili svježim i osvježavajućim bijelim vinima, ponuda Vinarije Antičević pravi je odraz vinogradarske izvrsnosti regije. Posjet ovoj vinariji obećava očaravajuće putovanje kroz okuse i nasljeđe vinogradarstva Pelješca.

The Antičević winery, located on the picturesque Pelješac peninsula in Croatia, is known for its outstanding wines. Deeply rooted in the wine growing traditions, this family winery has been creating top wines for generations.

The special terroir properties of Pelješac, characterized by sun-drenched vineyards and the proximity of the Adriatic Sea, provide ideal conditions for growing exceptional quality grapes. The Antičević Winery takes full advantage of this natural gift, specializing in Plavac Mali and Rukac grape varieties.

With its commitment to traditional wine production methods, combined with modern techniques, the winery creates a range of wines that beautifully evokes the essence of Pelješac. Whether you enjoy their rich and strong red wines, fresh rosé wine or fresh and refreshing white wines, the offer of the Antičević Winery is a true reflection of the viticultural excellence of the region. A visit to this winery promises an enchanting journey through the flavours and heritage of wine-growing in Pelješac.



Kralja Tomislava 24, 20240 TRPANJ, Mob: +385 98 716 359, info@vinarijabubrig.com,
lipanj-listopad / June – October 08:00-20:00

Wine & Olive Oil Shop Bubrig

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Tvrta obitelji Bubrig proizvodi vrhunska i kvalitetna vina sa zaštićenih položaja Postup i Dingač. Obiteljska vinarija izgrađena je 1996. godine. Bave se i uljarstvom, a od 2000. godine, u prvoj modernoj uljari na Pelješcu, prerađuju maslinov plod po sistemu hladne prerade.

The company of the Bubrig family, which produces outstanding and quality wines from Postup and Dingač. This winery was founded in 1996. It has also been producing olive oil since 2000, with the first modern refinery on Pelješac and use the cold processing system.





VINSKI BAR WINE BAR



Prolaz Lukša Beritića 6 20230 Ston
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Wine bar Cardo

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Wine bar Cardo nalazi se u staroj jezgri, u najljepšem parku Stona, „Komarda“. U našoj ponudi imamo najbolja autohtona pelješka vina, malostonske kamenice, dalmatinske plate sa domaćim pršutom, sirom, inčunima i deserte. Educirano osoblje će vas također upoznati sa našom sortom vina „Plavac Mali“ i malostonskim kamenicama po kojima je naš kraj prepoznat kao najbolja gastronomска destinacija juga Hrvatske. Dodite i uživajte.

Wine bar Cardo is located in the most beautiful park „Komarda“ in the center of Ston. Cardo offers you selection of best autochthonous peninsula wines, oysters from bay of Mali Ston, dalmatian platter (consisting of domestic prosciutto, cheese, anchovies) and desserts. Educated staff will introduce you with „Plavac Mali“ our autochthonous sort of wine and oysters from bay of Mali Ston by which our area is famous as best gastronomic destination in the south of Croatia. Visit us and enjoy.



Drače 18, 20246 Drače, mob: +385 98 666 141, edivovina@gmail.com
tijekom cijele godine / during all year, (10:00 – 20:00)

Wine bar Edivo

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Ovo je prva vinarija pod morem u Hrvatskoj. Vino se proizvodi u malim količinama, od grožđa autohtone pelješke sorte plavac mali, a dozrijeva na dnu mora, u staklenim bocama smještenim unutar amfora. Nakon 700 dana boce i amfore prekrivene su školjkama i koraljima te je svaka boca jedinstvena. Vlasnici vjeruju kako more osigurava idealne uvjete, od prirodnog hlađenja do savršene tištine što pridonosi kvaliteti vina. Avanturistički raspoloženim ljubiteljima vina nude jedinstveni doživljaj posjećivanja podmorskih vinskih podruma, u potopljenom brodu smještenom u blizini mjesta Žuljana.

This is the first winery under the sea in Croatia. The wine is produced in small quantities from the grapes of the autochthonous Pelješac variety Plavac Mali, and is maturing at the bottom of the sea in glass bottles placed within amphora. After 700 days bottles and amphorae are covered with shells and corals and each bottle is unique. Owners believe that sea provides ideal conditions, from natural cooling to perfect silence, which contributes to the quality of wine. Adventurous wine lovers are offered a unique experience of visiting “undersea wine cellars” in a sunken ship, located near the Žuljana.



Donja banda, Centar, 20242 Oskorušno, mob: +385 98 285 824, +385 91 118 261
winebarpeninsula@gmail.com, travanj - studeni / april - novembar (09:00 - 23:00)

Vinski bar i vinoteka Peninsula

Na jednom mjestu, u vinskom baru 'Peninsula', može se pronaći i kušati preko 60 različitih etiketa vina s Pelješca i otoka Korčule, ali i različita extra djevičanska maslinova ulja, domaće likere i rakije te najbolje hrvatske sireve i delikatese. U večernjim satima uz živu glazbu organiziraju i vinske partie.

You can find and taste over 60 different wine labels from Pelješac and the island of Korčula, including extra virgin olive oils, home-made liqueurs and brandies, as well as the best Croatian cheeses and delicacies, all in one place – the wine bar "Peninsula".





Kuna 38, Darko Violić, mob: +385 97 668 68 60,
vinaviolic@gmail.com, www.sagulvina.net

Vina Violić Wine Shop 54



OPG Vina Violić, obiteljska vinarija iz Kune Pelješke, dio je novog naraštaja peljeških vinara.

Kuna Pelješka nalazi se u samom središtu poluotoka, okružena brežuljcima i vinogradima.

U glavnoj ulici ovog slikovitog i autentičnog mjesta nalazi se i naša kušaonica, gdje se izolirani od gužve i buke, okruženi starim kamenim kućama vraćate u povijest uživajući u našim vinima. Naša kušaonica vina pruža mogućnost uživanja uz čašu ili bocu vrhunskih bijelih, rosé i crnih vina, te izuzetnog orange vina čija je proizvodnja odraz stoljetne tradicije vinogradarstva.

Sagul, naziv naših vina, latinski je naziv lokaliteta Zaguine, smještenog na padinama središnjeg dijela poluotoka Pelješca, izvrsnog položaja za uzgoj plavaca malog.

Obitelj Violić s ljubavlju obrađuje nasade plavca malog već 5 generacija. S ciljem očuvanja truda i tradicije naših predaka u svom podrumu proizvodimo i njegujemo nekoliko izuzetnih vina te sorte:

Sagul Plavac mali, Sagul Selekcija, Sagul Dingač i Sagul Rose. Posebno mjesto u našem assortimanu Sagul vina zauzimaju Sagul Orange i Sagul Rukatac dobiveni od tradicionalne dalmatinske sorte rukatac (maraština), te Sagul Pošip.

OPG Vina Violić, a family winery from Kuna Pelješka, is part of the new generation of Pelješac winemakers.

Kuna Pelješka is located in the very heart of the peninsula, surrounded by hills and vineyards.

Our tasting room is located on the main street of this picturesque and authentic place, where, isolated from the crowd and noise, surrounded by old stone houses, you can go back in time while enjoying our wines.

Our wine tasting room offers the opportunity to enjoy a glass or a bottle of premium white, rosé and red wines, as well as exceptional orange wine, the production of which is a reflection of centuries of wine-growing tradition.

Sagul, the name of our wines, is the Latin name of the locality of Zaguine, located on the slopes of the central part of the Pelješac peninsula, an excellent location for the cultivation of plavac mali.

The Violić family has been lovingly working the plavac mali plantations for 5 generations. With the aim of preserving the efforts and traditions of our ancestors, we produce and nurture several exceptional wines of this variety in our cellar: Sagul Plavac mali, Sagul Selekcija, Sagul Dingač and Sagul Rose.

A special place in our assortment of Sagul wines is occupied by Sagul Orange and Sagul Rukatac obtained from the traditional Dalmatian variety Rukatac (maraština), and Sagul Pošip.

The background of the entire page is a collage of various food items. In the foreground, there are several slices of cured meat, likely Prosciutto di Parma, arranged in a overlapping, slightly out-of-focus manner. Behind them, a large wedge of white cheese, possibly Parmesan or Pecorino, is visible. To the right, a close-up of a ripe, red fruit, possibly a pomegranate or a type of berry, shows its juicy interior. The overall composition is organic and appetizing.

AGROTURIZMI AGROTOURISM



Izletište Franković, Metohija, Metohija 10, 20230 Ston
mob: +385 91 545 3456, opg.frankovic@gmail.com

OPG Franković 55

*Traditional olive oil production
(Olive mill since 1878)*

Proizvodnja maslinovog ulja Na tradicionalni način (iz 1878.)

Proizvodnja maslinovog ulja u obitelji Franković datira još iz doba Dubrovačke Republike, te je današnji naraštaj obitelji Franković nastavio njegovati svoje maslinike na način kako su to radili i njihovi preci. Obitelj Franković svoje maslinovo ulje još proizvodi na tradicionalan način u uljari koja datira iz 1878 god.

Kako se proizvodnja maslinovog ulja odvija u istoj od mjeseca prosinca do veljače, posjetiteljima se preko video platna prikazuje kratki film kako bi se što bolje dočarao način proizvodnje maslinovog ulja na tradicionalan način koji je o obitelji Franković snimila Hrvatska televizija pod nazivom „Majka maslina“.

Nakon prezentacije proizvodnje maslinovog ulja posjetiteljima se nudi mogućnost degustiranja domaćih proizvoda u objektu zatvorenog tipa u kojem ambijent upotpunjuje kameni unutrašnjost i fasada koja će uz okolne starinske kamene objekte posjetiteljima dočarati način života kojim su živjeli naši preci

Production of olive oil in family Frankovic dates to the ages of Dubrovnik Republic and the nowadays generation maintains their olive groves in the same way as their ancestors did. Frankovic family produces olive oil in a traditional way in the mill which dates to 1878.

As the production of olive oil happens in the months between December and February, the visitors can see the short movie over the video wall so that they can be properly introduced to the actual traditional manner in which the olive oil is made. The movie was produced by the Croatian National television by the name of ‘Majka Maslina (Mother Olive).

After the presentation of the production process of the olive oil visitors can taste the local products in our tasting room with the stone made interior and facade and the surrounding stone houses which describe the way our ancestors lived.

Visitors can park nearby. They can arrange a vineyard tour with the owner of the vineyard and the olive grove. Frankovic family will also present their Wines, picked from their own vineyards and produced in their own production plants of the OPG Franković.



Brijesta 18, 20246 Janjina, mob: +385 989246025
brijesta2@gmail.com, lipanj – listopad / June - October, (11:00 – 24:00)

Konoba Feral

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Konoba Feral u vlasništvu obitelji Božović smještena je u malenoj idiličnoj uvali Brijesta u Malostonskom zaljevu. U obiteljskoj konobi, iz koje se pruža pogled na more, nude domaće dalmatinske specijalitete. Obitelj Božović osim konobe ima vlastitu vinariju, bavi se i maslinarstvom, ribarstvom i školjkarstvom, te svoje domaće proizvode nude također u konobi. Moguće je i organizirati izlete na uzgajališta kamenica.

The Feral tavern is owned by the Božović-family and is situated in a small and idyllic Brijesta Cove in the Mali Ston Bay. The family tavern, with a view of the sea, offers home-made Dalmatian specialties. Apart from the tavern, the Božović family also has its own winery, it produces olive oil, deals in fishing and shellfish, and offers its home-made products also in the tavern. Trips can be organised to the oyster farms.



Opg Franušić / Family Farm Franušić / Olive Oil Tasting, Hodilje 1b, 20230 Ston,
Marijana Skroza Franušić, mob: +385 91 456 0142, marisvd022@gmail.com, instagram: oliveoil_oppfranusic

OPG Franušić



Prije mesta Hodilje, u blizini Stona, u višestoljetnom masliniku smješteno je obiteljsko gospodarstvo s kušaonicom u kojoj obitelj Franušić nudi vrhunsko blago svojeg maslinika. Kao četvrta generacija koja se bavi maslinarstvom i uljarstvom, njeguju se raznolike sorte maslina od kojih ističemo paštrice, oblice i grozdače te se i ulje razlikuje stupnjem pikantnosti i gorinje. U ovoj kušaonici nudimo nekoliko degustacijskih programa, a primarni program je degustacija hladno prešanog i nagrađivanog ekstra djevičanskog maslinovog ulja. Nudimo osnovne degustacije i degustacije obogaćene domaćim proizvodima, pršut sir, domaći kruh... Posjetitelje upoznajemo s povijesku maslinarstava u našoj obitelji uz razgledavanje organskog maslinnika i najstarijih maslina koje imaju preko 1000 godina. Cilj je svim gostima, grupama i individualcima približiti proces proizvodnje našeg maslinovog ulja, kako prepoznati svojstva maslinovih ulja na tržištu i ponudit jedno posebno gurmansko iskustvo u masliniku. Degustacije svih tipova radimo uz prethodnu najavu i rezervaciju.

Before the town of Hodilje, near Ston, in a century-old olive grove, there is a family farm with a tasting room where the Franušić family offers the best treasures of the olive grove. As the fourth generation working in olive growing and oil production, we nurture various varieties of olives, of which we highlight Oblica Paštrica and Grozdača, and the oil also has differs of spiciness and bitterness.

In this tasting room, we offer several tasting programs, the primary program being the tasting of cold pressed and awarded extra virgin olive oil. We offer basic tastings and tastings enriched with local products, prosciutto cheese, homemade bread... We introduce visitors to the history of olive growing in our family along with a tour of the organic olive grove and the oldest olive trees that are over 1,000 years old.

The aim is to bring the process of our olive oil production closer to all guests, groups and individuals, how to recognize the properties of olive oils on the market and offer a special gourmet experience in an olive grove. For all types of tastings you have to make a reservation.



Janjina 51, 20246 Janjina, mob: +385 91 534 1639, tel: +385 20 741 406
lipanj - listopad / june - october (14:00-23:00)

Taverna Domanoeta 58

Alternativan, živopisan prostor i jednak takvi domaćini, povratnik u rodni kraj sa suprugom Talijankom, dočekuju goste na ovom mjestu u kojem kao da se zaustavlja vrijeme. Vino višestoljetne obiteljske tradicije, povrće, voće i gljive iz vlastitog uzgoja, prošeci, likeri, rakije i svježa riba u okruženju kuće s kraja 19. stoljeća s mnoštvom starinskih detalja ostavljaju poseban dojam.

A different, picturesque area and equally vivid hosts, an emigrant returned to his native soil with his Italian wife, welcome their guests in this area where time seems to stop. Wine from the centuries-old family tradition, vegetables, fruit and home-grown mushrooms, proseccos, brandies and fresh fish in the surroundings of the house built at the end of the 19th century holding a multitude of old-fashioned details which leave a particular impression.





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Agroturizam Antunović 59



Agroturizam Antunović omiljeno je odredište brojnih posjetitelja koji žele doživjeti autentično iskustvo Dalmacije. Smješteno je u slikovitom mjestu Kuna, domu brojnih vinogradara ali i umjetnika, a svojom jedinstvenom ponudom postalo je nezaobilazna stanica svih turista koji žele osjetiti prirodu, probati vrhunske domaće specijalitete i družiti se sa životnjima.

Naša priča započela je kao obiteljski posao 2004. godine, kao rezultat ljubavi prema selu, životnjima i poljoprivredi, a od prvih gostiju koji su sjedili ispod greda naše konobe stare više od 300 godina, do danas naša misija se nije promjenila. Samoodrživo, ekološki i domaće – naše su glavne odrednice, a svi proizvodi koje naši gosti uživaju dolaze iz vlastite proizvodnje: meso s farmi, povrće iz vrta, vino iz vinograda i ulje iz maslinika. Na Agroturizmu Antunović možete probati vrhunski pršut, sir od čak tri vrste mlijeka, autentičnu dalmatinsku peku, ali i specijalitete poput janječih kostoleta na gradelama, pikatića na venecijano i tradicionalnog deserta kotonjata. Sve to prati domaći kruh ispod peke, vina plavac mali i rukatac te voće i povrće iz naših eko vrtova.

Narudžba prije dolaska je poželjna kako bi hrana mogla biti pripremljena uzimajući u obzir da se određeni dio ponude sprema slow cooking metodom.

Agroturizam Antunović nudi i mogućnost smještaja u 4 rustikalne i komforne jedinice.

Agrotourism Antunović is a favourite destination for many visitors who want to have an authentic experience of Dalmatia. It is located in the picturesque town of Kuna, home to numerous winegrowers as well as artists. With its unique offer it has become an indispensable stop for all tourists who want to experience nature, try top quality local specialities and hang out with animals.

Our story began as a family business in 2004, as a result of love for the countryside, animals and agriculture, and from the first guests who sat under the beams of our over 300-year-old tavern until today, our mission has not changed. Self-sustainable, ecological and home-made - these are our main criteria, and all the products our guests enjoy come from our own production: meat from the farm, vegetables from the garden, wine from the vineyard and oil from the olive grove. At Agrotourism Antunović you can try premium prosciutto, cheese made from as many as three types of milk, authentic Dalmatian dishes cooked under the bell, as well as specialities such as grilled lamb cutlets, Venetian-style pikatić and the traditional dessert kotonjata.

All this is accompanied by home-made bread from under the bell, Plavac mali and Rukatac wines, and fruits and vegetables from our organic gardens.

Ordering before arrival is preferred so that the food can be prepared, taking into account that a certain part of the offer is prepared using the slow cooking method.

Agrotourism Antunović also offers accommodation in 4 rustic and comfortable units.



Prizdrina 5, 20244 Potomje, mob. 099 792 3830 tel. 020 742 506, info@vinarijabartulovic.hr
tijekom cijele godine, po narudžbi, *during all year, upon request*

Agroturizam Bartulović

U sklopu posjeda Bartulović nalaze se vinarija, vinski podrum i wine shop s ponudom vlastitih vina, te konoba koja nudi gastro-enološke užitke u ambijentu koji datira iz 1480. godine i u kojem je očuvan duh prošlosti Pelješca. U obiteljskim vinogradima čuvaju tradiciju pelješkog vinarstva uz sorte plavac mali, plavac mali lokalitet Dingač te bijela sorta rukatac. Organiziraju i izlete po Pelješcu te smještaj u kući za odmor.

Within the land owned by the family Bartulović, there is a winery, wine cellar and a wine shop offering their own wines, as well as a tavern with gastro-enological pleasures within an ambiance dating back from 1480 which still preserves the spirit of the Pelješac past. The family vineyards preserve the tradition of Pelješac wine making with the sorts Plavac Mali, Plavac Mali locality Dingač and the white sort rukatac. They also organize excursions around Pelješac and offer accommodation in a holiday home.



Donje Selo 17, 20240 Donja Vrućica, Trpanj, Tel.: +385 20 743 723, opg.seput@gmail.com, www.agroturizam-seput.com
Lipanj – Rujan / June – Septembre uz najavu/upon request

Agroturizam Šeput 61



Najbrži put do srca je kroz želudac! To dobro znaju u agroturizmu Šeput gdje se tradicionalna jela pripremaju s puno ljubavi i domaćih sastojaka. Ova obiteljska konoba smještena je nedaleko uvale Divna. Osim odlične hrane, domaćeg vina i najboljih bakinih kolača dočekat će vas i ljubazno osoblje koje svakog gosta posluže kao člana obitelji.

The way to one's heart is through one's stomach! This is a well known fact in Agroturizam Šeput that brings their guests traditional meals made with a plentitude of love and homegrown ingredients. This family owned and run konoba is located in the proximity of the Divna cove. Apart from excellent food, local wine and the best grandma sweets and cakes, guests will be met by kind staff as if they were family.

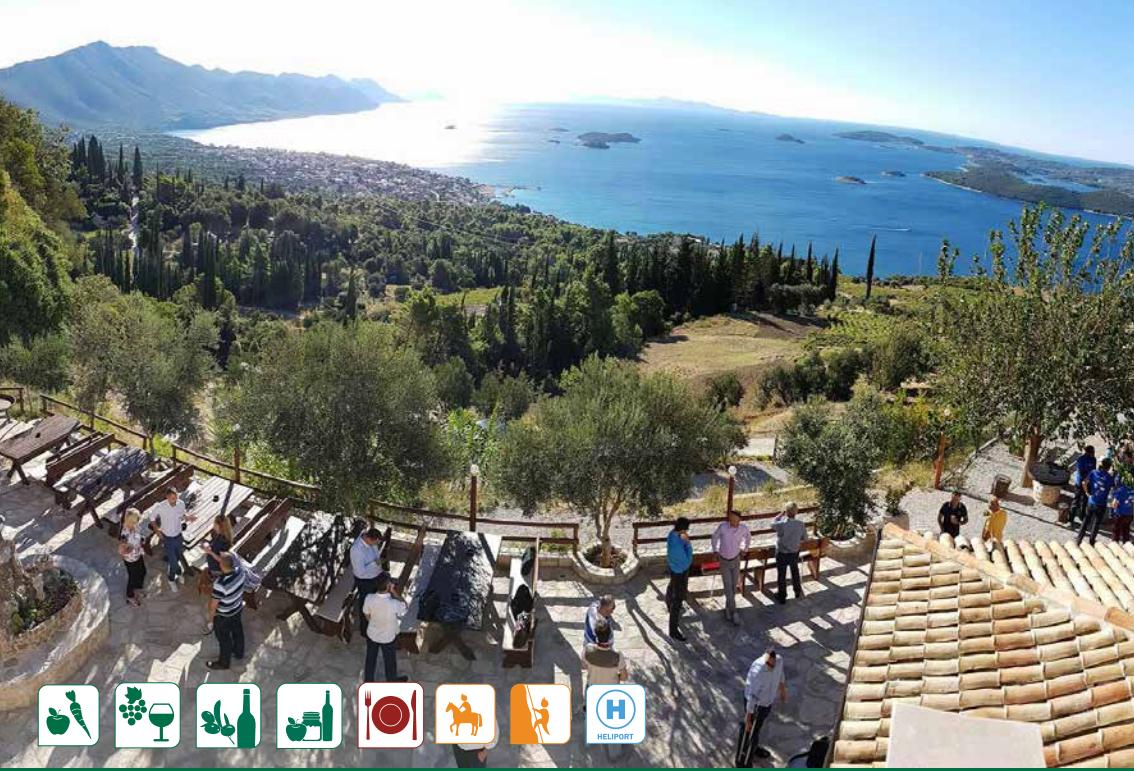


Radešići, 20250 Orebić, mob: +385 98 873 296, tel: +385 20 713 752,
nkapor4@net.hr, lipanj-listopad / june - october (18:00 - 24:00)

Agroturizam Kapor 62

Agroturizam Kapor smješten iznad Orebića, u ambijentalnom kompleksu mediteranskih kuća nudi tradicijska jela od domaćih namirnica. Na agroturizmu se velika pažnja posvećuje i najmlađima, djeci, koji tijekom svog boravka mogu uživati u uređenim igralištima i šetnicama, a sve u društvu domaćih životinja.

Agrotourism Kapor is situated above Orebić in a complex with the ambience of Mediterranean houses. It offers traditional dishes with homemade ingredients. In agrotourism great attention is devoted to children, who during their visit can enjoy themselves in the neatly laid out playground and paths, accompanied by domesticated animals.



Gurića selo 2c, 20250 Orebić, mob: +385 98 969 0141, tel: 20 713 637
boris.grljusic@gmail.com, lipanj-listopad / june - october (11:00 - 23:00)

Izletište Hrid 63

Uz očaravajući pogled na Pelješki kanal, Orebić i Korčulu, izvrsnu hranu i mogućnost aktivnog odmora u prirodi, obitelj Grlujić razvija jedinstveni koncept agroturizma na Pelješcu. Kuća koja je u potpunosti renovirana tradicionalnim načinom obrade kamena ubrzo će također u ponudi imati i smještajne kapacitete.

In addition to a marvelous view of the Pelješac channel, Orebić and Korčula, outstanding food and the possibility of an active vacation, the Grlujić family is developing a unique concept of agrotourism on Pelješac. A house that has been completely renovated through the traditional method of dressed stone will soon also offer accommodation to its guests.



Bilopolje 6, 20267 Kućište, mob: +385 99 678 4004, tel: +385 20 714 170
kate.tusek@gmail.com, lipanj-listopad / june - october (14:00 - 23:00)

Seljačko domaćinstvo Panorama 64

U malome mjestu Bilopolje iznad Orebića na poluotoku Pelješcu nalazi se konoba obitelji Jurković. Riječ je o seoskom domaćinstvu obitelji Jurković s predivnim pogledom na otok Korčulu i Pelješki kanal. Iznimno je zanimljivo i prepoznatljivo po ponudi specijaliteta s crnim tartufima koje vlasnica sama pronalazi u prirodi na ovom poluotoku.



The restaurant of the Jurković family is located in the small village of Bilopolje above Orebić. This restaurant has a wonderful view of the island of Korčula and the Pelješac channel. It is extremely interesting and recognized for its specialties with black truffles that the owners find in nature on the peninsula.

ŠKOLJKARSTVO SHELLFISH





Zamaslina 4, 20230 Ston, mob: +385 98 793 425, tel: +385 20 755 028
antonio@gmail.com, svibanj - listopad / may - october (08:00 - 20:00)

Školjkarstvo Antonio

Svježe kamenice i mušule iz vlastitog uzgoja mogu se kušati u objektu obitelji Mihočević. Kamenice s malo limuna i čaša vina potaknu goste namjernike i na obilazak 'đardina' školjaka, u neposrednoj blizini obiteljske kuće, kroz koje ih provode ljubazni domaćini.

Fresh oysters and mussels from the local farm may be tasted in the establishment of the family Mihočević. Oysters with a little lemon and a glass of wine stimulate guests to take a tour of the "garden" of shells, nearby the family house, guided by the kind hosts.





Obala Maršala Tita, 20230 Ston, Mob: +385 99 675 95 91, malistonysters@gmail.com
www.malistonysters.com, ožujak-studeni, na upit / march-november, upon request

Mali Ston Oysters 66



Malostonski zaljev je još od vremena Rimskog doba poznat po uzgoju školjkaša, te je i danas područje s najviše uzgajališta na Jadranu. Uzgoj kamenica u obitelji Radibratović se iz dugogodišnje tradicije kroz godine razvila u nezaobilaznu turističku atrakciju. Nude panoramski izlet brodom kroz Malostonski zaljev ili izlet na vlastita uzgajališta uz degustaciju vina i kamenica. Njihov drveni brod, Bogutovac, izgrađen je 1954. u Dubrovniku.

The bay of Mali Ston has been famous for seashell cultivation since the days of the Roman Empire as it hosts the largest oyster cultivation facilities in the Adriatic. Oyster production in family Radibratović has been a long tradition which they have developed over the years into an exceptional tourist attraction. They offer panoramic boat ride through the Bay of Mali Ston or visit to their oyster farms with oyster and wine tasting. Their wooden boat named Bogutovac was built in 1954. in Dubrovnik.



Hodilje 71, 20230 Ston, mob: +385 95 905 4449, tel: +385 20 754 628
ostriga.ston@gmail.com, lipanj - rujan, na upit, june - september, upon request

Ostriga, uzgoj školjaka 67

Kreće se s brodicom s mula iz Hodilja do uzgajališta kamenica. Tamo ih se vadi iz mora, objašnjava postupak uzgoja, branja i otvaranja, a potom slijedi kušanje, uz kapljicu dobrog vina i osvježenje u moru. Tako ukratko zvuči priča o degustaciji kamenica koju za posjetitelje priređuje obitelj Dražeta, nudeći im pritom vino iz vlastite proizvodnje.

A boat takes you from the quay in Hodilje to the oyster farm. This is where the oysters are taken out of the sea, accompanied by the story about farming, gathering and opening the shells, and then they are tasted with a glass of good wine and refreshment in the sea. This is the summary of the story about oyster tasting organized by the family Dražeta for the visitors, to whom they offer their home-produced wine.



Luka, +385 91 585 0612
oysterfarm.gustame@gmail.com

Školjkarstvo / Izletište Gusta me 68

Gusta me – oyster farm U Malostonskom zaljevu krije se uzgajalište obitelji Franušić. Obitelj Franušić proizvodi dagnje i kamenice te ih nudi gostima na vlastitom uzgajalištu. Upoznat će vas s cijelim procesom proizvodnje kamenica uz domaće vino, a vožnja njihovim brodom će vam dočarati sve ljepote prekrasnog Malostonkog zaljeva.

Pridružite im se i iskusite nezaboravno iskustvo!



The oyster farm of the Franušić family is hidden in Mali Ston Bay. The Franušić family produces mussels and oysters and offers them to guests at their own farm. They will introduce you to the entire process of producing oysters along with local wine. Ride on their boat will show you all the beauty of the Mali Ston Bay. Join them and experience an unforgettable experience!



Dea ribolov - izlet za degustaciju na uzgajalište kamenica
Riva, Hodilje, +385 98 344 141, dubravko.drazeta@gmail.com

Školjkarstvo Dea 69

Školjkarstvo Dea - mjesto gdje možete probati kraljicu kamenica - Ostreu Edulis koja se nalazi u Malostonskom zaljevu. Ovaj zaštićeni zaljev ima sve uvjete za razvoj školjkaša, kao što su čisto more, temperatura i dubina. Obitelj Dražeta odvesti će Vas brodom do uzgajališta, pokazati proizvodnju te će te moći degustirati kamenicu direktno iz mora s malo limuna i čašom domaćeg vina.

Oyster farm Dea - a place where you can try the queen of oysters - Ostrea Edulis, located in the Mali Ston Bay. This protected bay has all the conditions for the development of shellfish, such as clear sea, temperature and depth. The Dražeta family will take you by boat to the farm, show you the production and you will be able to taste oysters directly from the sea with a little lemon and a glass of local wine.







SUVENIRI SOUVENIRS





Hodilje 26, 20230 Ston; Marina Držića 1, 20230 Ston, mob: +385 996 776 407, tel: +385 20 754 050,
www.naturadalmatia.hr, naturadalmatia@gmail.com, tijekom cijele godine, during all year (12:00 - 20:00)

Natura Dalmatia 70

Uporabni eno suveniri - izvorni stonski likeri i travarice, suvenirска pakiranja začinske i eteričnih trava, stonske soli, maslinovog ulja i autohtonog pelješkog meda, proizvodi su Nature Dalmatie. Svi likeri i travarice spravljeni su na tradicionalan način, blagodatima iz prirode i bez ikakvih umjetnih dodataka.

Usable souvenirs – original Ston liqueurs and herbal brandies, souvenir packed spices and essential oils, Ston salt, olive oil and autochthonous Pelješac honey, represent the souvenirs by Natura Dalmatia. All liqueurs and herbal brandies are produced in the traditional way, from natural ingredients without any artificial additives.





Bana Jelačića 54A , 20250 Orebic, mob: +385 915020143
karanpana@gmail.com, tijekom cijele godine / during all year (08:00-22:00)

Kušaonica i prodaja ulja OPG Suvaljko



Kušaonica i prodaja ulja OPG Suvaljko nudi vrhunsko, višestruko nagrađivano, extra djevičansko hladno prešano maslinovo ulje proizvedeno od tri autohtone i jedne talijanske sorte maslina iz vlastitog maslinika. Osim maslinovog ulja u ponudi su i tradicionalne sušene i soljene masline s raznim dodacima i začinima.

Olive oil tasting and sales at the OPG (Family Run Farm) Suvaljko offers premier extra virgin cold pressed olive oil, that received awards on numerous occasions, produced from three autochthonous and one Italian olive sort from their own olive orchard. Apart from the olive oil, they offer also the traditional dried and salted olives with various additions and spices.



Šetalište Škvar 6, 20250 Orebić, mob: +385 91561 0781, jadran.antunovic@du.t-com.hr, www.natura-antunovic.com
tijekom cijele godine, na upit / during all year, upon request

Natura Antunović 72



Njegujući obiteljske tradicijske postupke u proizvodnji likera i rakija bazirane na staroj recepturi iz vremena Dubrovačke republike i prenoсеći ih iz generacije u generaciju, obitelj Antunović postala je poznata izvan Pelješca. Pažljivim uzgojem plavca malog, voća i skupljanjem ljekovitog bilja i bobica, svoje su znanje pretocili u likere i rakije izuzetne kvalitete prepoznatljivog i profinjenog okusa i mirisa, proizvedene i brižno odnjegovane u vlastitom podrumu. Marmeladama i arancinima dopunjena je široka linija proizvoda.

Nourishing the family tradition procedures in the production of liqueurs and brandies based on the old recipes from the times of the Dubrovnik Republic and passing them from generation to generation, the Antunović family has become known also outside of Pelješac. Carefully growing Plavac Mali, fruits and collecting medicinal herbs and berries, they streamed their knowledge into liqueurs and brandies of superb quality and recognisable and refined taste and aroma, produced and carefully nourished in their own cellar. The marmalades and arancinos complete their broad range of products.



Kontakt: Kralja Tomislava 33, 20240 Trpanj, Mob: +385 98 503 517,
bodulkainfo@gmail.com, lipanj – rujan / June - September

Bodulka Handmade 73



Bodulka handmade je mali obrt kojemu je osnovni zadatak osmišljavati i izrađivati jedinstvene, oku ugodne i originalne predmete bilo da je riječ o suvenirima, nakitu ili poklonu za dragu osobu. Prodaja suvenira je na malom drvenom štandu pored vlastitog kućnog praga, a izrada traje cijelu godinu. Inspiraciju, kao i materijal za izradu velike većine suvenira i nakita pronalazim u svom bližem okruženju; skupljam školjke i stakalca s plaže koje pretvaram u nakit, naplavine i obluci igrom mašte postaju mala umjetnička djela za zid, drvo masline ili oblutak uz pomoć par linija kista postaju suveniri magneti ili privjesci, plastične vrećice reciklažom postaju neuništive torbe i torbice...

Bodulka handmade is a small craft shop that is focused on creating unique, pleasant-to-the-eye and one of a kind products that range from souvenirs, jewelry or a gift for a dear one. The selling point is a small wooden stand next to the owners' house, while the production lasts year round. Our inspiration and also the sourcing of our materials is the surroundings. Collected sea shells and sea glass become jewelry, driftwood and beach stones with a little bit of added imagination and magic become art pieces for the wall, pieces of olive trees or beach stones coupled with a few strokes of the brush become souvenir magnets and pendants, while recycled plastic bags become indestructible bags of all sizes and shapes...



A photograph showing a man in a white shirt and cap working on a wooden structure in a vast, salt-covered landscape. The scene is framed by large, light-colored salt piles on either side, with a body of water visible in the background. A diagonal white bar runs across the upper portion of the image.

BAŠTINA HERITAGE



Ston, 2020 Ston, mob: +385 98 243 999, www.citywallsdubrovnik.hr,
ljeti / summertime: 08.00 – 18.30 h (1.4. – 31.5.); 08.00 – 19.00 h (1.6. – 31.7.); 08.00 – 18.30 h (1.8. – 30.9.);
08.00 – 17.30 h (1.10. – 31.10.); zimi / wintertime: 10:00 – 15:00 h (1.11. – 31.3.)

Stonske zidine



The Walls of Ston



Gradnja Stonskih zidina počela je 1333., kada Dubrovačani počinju s izgradnjom obrambenog sustava, a trajala je do početka 16. stoljeća. Ovo velebno zdanje osim osnovnog zidnog platna sastoji se od tri tvrdave, četrdesetjedne kule, sedam bastiona, četiri predzida te jarka ispunjenog vodom koji je opasavao zapadni, južni i istočni bok Stona. Ovaj obrambeni zid jedan je od najvećih srednjovjekovnih fortifikacijsko-urbanističkih pothvata, u izvornoj dužini od 7 kilometara. Zidine povezuju Ston i Mali Ston. Ove dvije urbane jezgre produkt su unaprijed osmišljene planske razradbe kojom se poštuje ortogonalni raster pravilnih stambenih blokova i ulica. Plan je donesen odlukom dubrovačke Vlade 1335. i ta odluka Ston svrstava u kategoriju idealnih gradova u Europi.

Složeni obrambeni stonski korpus oblikovan je gotovo četiri stoljeća, zbog prilagodba terenu i razvoja naoružanja. Njegova obrambena uloga traje do početka 19. stoljeća, a graditeljska, spomenička i kulturno-istorijska vrednost je za sva vremena.

Construction of the walls of Ston began in 1333, when the residents of Dubrovnik began to construct a defensive system for their city. It lasted until the 16th century. In addition to the walls, this magnificent structure consists of three fortresses, 41 towers, seven bastions, four bulwarks, and a canal filled with water on the western, southern, and eastern sides of Ston. This defensive wall is one of the largest medieval fortification/urban undertakings, with an original length of seven kilometers. The walls connect Ston and Mali Ston. These two urban centers are the product of a preconceived plan that respected a square layout of regular residential blocks and streets. The plan was adopted by the Dubrovnik government in 1335 and that decision included Ston in the category of ideal cities of Europe.

This defensive structure was formed over four centuries because of adaptations to the terrain and the development of weapons. Its defensive role lasted until the 19th century, but it is a construction, monumental, and cultural resource for all time.



Župa Sv. Vlaha, Placa 17, 20230 Ston, mob: +385 98285 599, tel: +385 20754159
zupni.ured.ston@gmail.com, lipanj - listopad / June - October (8:00 – 20:00), studeni – travanj / November - April (09:00 – 16:00)

Lapidarij-Riznica biskupske palače

Bishop's Palace Treasure

75



Stonski lapidarij izložen je u prizemlju Župnog dvora u Stonu. Riječ je o stotinjak kamenih ulomaka namještaja i opreme među kojima su najbrojniji oni s pleternom ornamentikom, nastali u periodu od 9. do 11. stoljeća. Izloženi su pisani tragovi Stona od 14. st nadalje, kao i zlatno i srebro posuđe, križevi i zavjetni darovi vjernika, a po svojoj vrijednosti ističe freska iz ranokršćanske crkve Sv. Marije Magdalene, stolne crkve Stonske biskupije ranokršćanskog doba, s motivom riblje ljuške iz 6. stoljeća.

The Ston lapidarium presents its exhibition in the ground floor of the Parish House in Ston. There are approximately one hundred stone fragments of furniture and equipment among which the most numerous ones are the ones with Croatian interlace known as the pleter created in the period from the 9th to the 11th century. The written Ston documents from the 14th century onward are exhibited, as well as golden and silver vessels, crosses and believers' offerings; standing out by its value is the fresco of the early Christian church of St. Mary Magdalene, which was a cathedral of the Ston Diocese in the early Christion period, with the 6th century fish motive.



Ston, 20230 Ston, solana-ston@du.t-com.hr, www.solanaston.hr

mob: +385 98 344 233, tel: +385 20 754 027, tijekom cijele godine, na upit / during all year, upon request

Solana Ston 76

Stonska solana je najstarija i najveća uopće sačuvana iz povijesti Mediterana. Započela je život u dalekoj prapovijesti (prije 4.000 godina), a današnjim oblikom koji datira iz doba Dubrovačke Republike i načinom rada odlično dočarava srednjovjekovnu složenu proizvodnju soli te predstavlja prvorazredan spomenik kulture. Način proizvodnje nije se mijenjao sva ova stoljeća te u takvim, ekološki zdravim uvjetima garantira održanje odlične kakvoće soli. Svojim posjetiteljima nudi i atrakciju – sudjelovanje u berbi soli, u periodu od srpnja do rujna.

The Ston Salt Works



The Ston salt works is the oldest and largest preserved salt works in the history of the Mediterranean. It began its life in the distant past, about 4,000 years ago, and its current configuration dates from the time of the Republic of Dubrovnik. Its mode of operation is an outstanding reminder of the medieval production of salt and represents a cultural monument of the first rank. The method of production has not changed over the centuries and its ecologically healthy conditions guarantees the maintenance of a high quality of salt. It also offers its visitors another attraction – participation in harvesting salt between July and September.



Putnikovići, 20248 Putnikovići, mob: +385 98 908 4969, mail: barac.ana85@gmail.com,
tijekom cijele godine / during all year (ljeto/summer 9:00-21:00, zima/winter 8:00-16:00)

Dom vinarske tradicije 77

House of wine tradition

Uz obilazak Muzeja vina i degustaciju vina
zadruga nudi i ostale proizvode karakteristične
za pelješko podneblje.

*Besides the tour of The Museum of Wine
and wine tasting, the cooperative also offers
other products characteristic for the Pelješac
climate.*



Franjevački samostan Gospe Delorite



Kuna, 20243 Kuna, tel: +385 20 742 033
sam-delorita@post.t-com.hr

The Franciscan Monastery of Our Lady of Delorita

Trobrodna crkva Gospe Loretske - Delorite jedna je od najvećih crkava izvan Dubrovnika. Sagrađena je u sastavu franjevačkog samostana u kojem je živio i stvarao jedan od najvećih hrvatskih slikara, kunovljanin - Mato Celestin Medović, čije su slike izložene u crkvi i bogatoj samostanskoj zbirci. U Franjevačkom muzeju izložene su slike, skulpture i crkveno srebro, koje potječe iz vremena od 15. do 19. st. Godine 1681. sagrađena je crkvica posvećena Blaženoj Djevici Mariji od Loreta, u narodu popularno zvana Gospa Delorita. S vremenom je postala svetište koje je privlačilo stanovništvo čitavog Pelješca. Vjernici su je 1705. uz pomoć milodara proširili te je dobila današnji izgled.

The three-aisled Church of Our Lady of Loreta - Delorita is one of the largest churches outside of Dubrovnik. It was built as part of a Franciscan monastery, where one of the greatest Croatian painters - Mato Celestin Medović, a resident of Kuna - lived and worked. His paintings are on exhibit in the church and in the rich monastery collection. The museum also exhibits pictures, sculptures and church silver dating from the 15th to the 19th centuries.

The small church dedicated to the Blessed Virgin Mary of Loreta was built in 1681. It is popularly known as Our Lady of Delorita. With time it has become a shrine that has attracted all the inhabitants of Pelješac. The local faithful, with the help of donations, expanded the church to its present dimensions in 1705.



Trg Mimbeli, 20250 Orebić, tel: +385 20 713 009
pomorski.muzej@du.t-com.hr, tijekom cijele godine / during all year

Pomorski muzej Orebić 79

Maritime Museum

U muzeju je izložena raznolika povijesna građa važna za pomorsku djelatnost Orebića. U arheološkom odjelu su antički, poganski i ranokršćanski predmeti iz svakodnevnog života te ulomci predromaničkog crkvenog namještaja iz doba pokrštavanja Hrvata. Izloženi predmeti nađeni su u ruševinama na otoku Maysanu, a datiraju još od prapovijesti pa do 11. st. Mogu se vidjeti i slike peljeških jedrenjaka, brodski alati, oružje, atlasi, nautičke i školske knjige, odlikovanja i slike pomeraca te razni drugi dokumenti. Izloženi su i drvodjelski alat brodograditelja kratkotrajnog društvenog brodogradilišta osnovanog na Orebiću 1875. godine od kojega se i sada vide neobarokni stupovi na predjelu zvanom Škvar.

The museum displays a variety of historical materials that were important to the maritime activities of Orebić. In the archaeological section there are ancient, pagan, and early Christian objects from everyday life and fragments of pre-Romanesque church furniture from the period of the conversion of the Croats to Catholicism. The objects on display were found in the ruins on the island of Maysan and they date from antiquity up to the 11th century. Here you can see pictures of Pelješac sailing vessels, ship tools, weapons, atlases, nautical and school books, decorations and pictures of sailors, and a variety of other documents. Also on display are the woodworking tools of shipbuilders from the short-lived shipyard that was founded in Orebić in 1875. Its neo-Baroque pillars can still be seen on the outskirts of Orebić in the area known as Škvar.





Celestinov put, 20250 Orebic, tel: +385 20 713 075,
tijekom cijele godine osim nedjelje i blagdana / during all year except sunday and feast (09:00 - 12:00, 16:00 - 19:00)

Franjevački samostan Velike Gospe

The Franciscan Monastery of Our Lady



Samostan i ova crkva su sagrađeni na prekrasnom vidikovcu 1470. godine, na 150 metara nadmorske visine. Osim što je to mjesto bilo pogodno kao vidikovac, izabrano je za lokaciju crkve i zato što se pripovijedalo "da se tu pojaviše čudesna". Samostan je služio ne samo za stan franjevcima nego je on zapravo bdio nad događajima u kanalu i nad gradom Korčulom. Osim toga, bio je fortificiran i opremljen protiv gusarskih upada, a mogao je primiti u zaštitu sve okolne stanovništvo dok ne prođe opasnost. Samostanska je crkva Vele Gospe svojevrsno svetište i mjesto zavjeta za puk i za pomorce. Predaja govori da su orebički kapetani i pomorci prilikom odlaska i povratka s putovanja sirenama pozdravljali Gospu u znak zahvalnosti i traženja zaštite, a Franjevci bi, pak, odgovarali zvonjavom sa crkvenog zvonika. U samostanu je zbirka umjetnina otvorena za javnost, a njezina posebnost je čudotvorni Križ s otoka Badije.

This monastery and church were built on a beautiful scenic overlook 150 meters above sea level in 1470. In addition to being suitable as a scenic overlook, this site was also selected for the church because it was said that "miracles appear here". The monastery has served not only as a residence for the Franciscans; it has kept watch over events in the channel and above the town of Korčula. In addition, it was fortified against pirate raids and was able to provide protection for all of the surrounding population until any danger had passed. The monastery church of Our Lady is a unique shrine and a votive place for the people and for sailors. Tradition says that ship captains and sailors from Orebic would greet Our Lady with their ships' sirens as a sign of gratitude and to ask for her protection, and the Franciscans would respond by ringing the bell in the church's bell tower. There is a collection of art in the monastery that is open to the public. Its main feature is a miraculous crucifix from the island of Badija.

Vinogradski lokalitet

Wine region Ponikve

87



Posebni rezervat prirode Malostonski zaljev

88 *Maloston Bay special nature reserve*



Malostonska kamenica
The Queen of Oysters



DOGAĐAJI & MANIFESTACIJE EVENTS & MANIFESTATION



Mali Ston / Brijesta / TZO Ston manifestacija promocije malostonske kamenice / *Oyster promotion event*
tel: +385 20 754 452, tzston@gmail.com / 16. - 19. ožujka / *march*

Dani Malostonske kamenice

The Days of Oysters, the Feast of St. Josip

Već dugi niz godina, oko blagdana svetoga Josipa (19. ožujka), kada su kamenice najukusnije, u Stonu se održava gastronomsko-turistička manifestacija Festa od kamenica kojom se prezentiraju ove malostonske školjke.

Stonske kamenice poznate su još od antičkih vremena, a kamenice iz uzgoja spominju se u pisanim izvorima od 17. stoljeća. Danas je kamenica koja se uzgaja u Hrvatskoj gotovo potpuno nestala u ostatku Europe. Dobra kamenica za konzumiranje mora biti hladna, svježa, srednje veličine, nježna i sočna okusa. Tradicionalno se kamenice u nas poslužuju svježe otvorene i začinjene limunovim sokom. Na Festi od kamenica prezentira se ponuda ovih školjki i različitih jela spravljenih od njih (juha od kamenica, pohane kamenice, zapećene kamenice, pržene ili pečene kamenice na razne načine), popraćena vinom i pjesmom.

For many years in Ston, around the feast day of St. Joseph (19th of March), when oysters are the most flavorful, a gastronomic-tourist event, the Festival of Oysters, is organized to present these Mali Ston shellfish.

Ston oysters have been known since ancient times, and cultivated oysters are mentioned in written sources beginning in the 17th century. Today, the oysters that are cultivated in Croatia have almost completely disappeared in the rest of Europe. The best oysters for eating must be cold, fresh, of a medium size, and with a tender, juicy taste. Oysters are traditionally served freshly opened with lemon juice. The Festival of Oysters will present our offer of these oysters and a variety of dishes made from them - oyster soup, breaded oysters, roasted oysters, oysters fried or grilled in a variety of ways - accompanied by wine and song.



Orebić / PŠU Peliska jedra, TZO Orebić, međunarodna regata / international regatta
www.peliskajedra.hr / www.visitorebic-croatia.hr, tel: +385 20 714 366, info@peliskajedra.hr, Početkom kolovoza / early august

Južnodalmatinska regata

Southern Dalmatia Regatta

Svake godine regata starta iz Orebića, prvog petka u kolovozu. Jedri se do Dubrovnika u tri etape. Start je točno u podne, a jedri se preko Korčule do Pomene na Mljetu. U subotu je druga regata od Pomene do Prožure, dok je u nedjelju treća regata od Prožure do Dubrovnika gdje se navečer organizira tradicionalno proglašenje pobjednika i dodjela nagrada najboljima.

The regatta starts every year from Orebić on the first Friday in August. The regatta is comprised of three stages ending in Dubrovnik. After starting exactly at noon, participants sail from Korčula to Pomena on the island of Mljet. On Saturday, the regatta runs from Pomena to Prožura, and then on Sunday the regatta sails from Prožura to Dubrovnik, where in the evening is the traditional announcement of the winner and awards to the best sailors.



Noći peljeških vina

The Nights of Pelješac Wine

U srcu turističke sezone, krajem srpnja i početkom kolovoza svi posjetitelji Pelješca mogu doživjeti duh Mediterana i hrvatskog juga. Na centralnim trgovima uz dalmatinsku i klapsku glazbu, srdele i druge morske delicije i pelješko vino zabava traje do dugo u noć. Noćima vina i tematskim večerima koje su vezane uz prostor i tradiciju Pelješca obogaćuje se turistička ponuda ovog najistaknutijeg hrvatskog vinogorja.

In the heart of the tourist season at the end of July and the beginning of August, all visitors to Pelješac can experience the spirit of the Mediterranean and southern Croatia. In the central markets you can try anchovies and other seafood delicacies, Pelješac wine, and enjoy Dalmatian music and klapa songs. The fun lasts until late in the evening.

Nights of wine and thematic dinners, related to space and tradition of Pelješac, enriches tourist offer of this famous Croatian wine region.



Festival Peljeških kapetana

Festival of Pelješac captains

Dolaskom toplijeg vremena šušur se vraća na pelješke ulice, trgove i rivi, a Festival peljeških kapetana sjajna je uvertira u dugo, toplo i događanjima bogato ljetno na poluotoku. Sve započinje svečanom ceremonijom otvaranja i dočekom kapetana na orebičkom Trgu Mimbelli, nazvanom po poznatoj kapetanskoj obitelji.

Orebić je središte manifestacije koja se iz ove općine na jugu Pelješca proširila na čitav poluotok. Tijekom 15 dana, koliko traje ovaj festival, stanovnici Pelješca i njihovi gosti mogu uživati vođenim turama kroz Orebić i okolicu, izvrsnim glazbenim nastupima i koncertima, veličanstvenom mimođuhod kapetana, zanimljivim izložbama u orebičkom Pomorskom muzeju, romantičnim klapskim večerima i sjajnim kazališnim predstavama.

Festival završava mornarskom večeri tamo gdje je sve i započelo – na Trgu Mimbelli – uz glazbu, pećenu ribu i, naravno, izvrsne plavce.

Ova manifestacija odražava dugu pomorsku tradiciju poluotoka i općine Orebić, nekada pomorskog središta Mediterana koje je dalo najveći broj pomoraca. Uz Pirej i Hamburg jedino su još Orebić brodovi pozdravljali sirenama. Mještani bi im odzdravljali mašući plahтama s obale, zvonjavom zvona s Franjevačkog samostana Gospe od Andela i pucanjem topa s današnje zgrade Pomorskog muzeja. Pelješac se u svojoj dugoj pomorskoj tradiciji može povahiliti s više od dvije tisuće pomoraca, 250 kapetana i 90 jedrenjaka i jedva vas čeka upoznati sa svojom bogatom poviješću.

With the arrival of warmer weather, the hustle and bustle returns to the streets, squares and waterfront of Pelješac, and the Pelješac Captains Festival is a great prelude to a long, warm and eventful summer on the peninsula. It all starts with a ceremonial opening ceremony and the welcome of the captains at Orebić's Mimbelli Square, named after the famous captain's family.

Orebić is the centre of the event, which spread from this municipality in the south of Pelješac to the entire peninsula. During the 15 days that this festival lasts, residents of Pelješac and their guests can enjoy guided tours through Orebić and its surroundings, excellent musical performances and concerts, a magnificent parade of captains, interesting exhibitions in the Orebić Maritime Museum, romantic a capella evenings and great theatre performances.

The festival ends with a sailor's evening where it all began - on Mimbelli Square - with music, grilled fish and, of course, excellent Plavac wines.

This manifestation reflects the long maritime tradition of the peninsula and the municipality of Orebić, once the maritime centre of the Mediterranean that produced the largest number of seafarers. Along with Piraeus and Hamburg, only Orebić was greeted with sirens from ships. Locals would greet them by waving sheets from the shore, ringing the bells from the Franciscan Monastery of Our Lady of the Angels and firing a cannon from the present building of the Maritime Museum. In its long maritime tradition, Pelješac can boast more than two thousand sailors, 250 captains and 90 sailing ships, and it can't wait to introduce you to its rich history.



Ston, Janjina, Trpanj, Orebić / TZD
manifestacija promocije vinskog turizma / wine tasting event

Festival Peljeških okusa

Festival of Pelješac Flavours

Svake godine tokom lipnja duž cijelog Pelješca se tradicionalno održava Festival peljeških okusa. Tradicije Pelješca se osjete najbolje kroz nepce i zato ovaj festival uvijek nudi sve da bi se u potpunosti doživjela eno-gastro ponuda uz autohtona jela, domaći proizvodi i najkvalitetnija vina, utkana sa povijesti i kulturom našega kraja.

Vrhunac festivala je Pelješka trpeza koja se održava svake godine na Draču 25. lipnja. Crni rizot, gulaš od sipa, morske plodove, brudet, stonski makaruli su samo dio ponude koje ne može nikoga ostaviti ravnodušnog. Uz času dobrog domaćeg vina i dalmatinsku glazbu na Pelješkoj trpezi se zaista može osjetiti lokalna tradicija i čar Pelješca.

Every year during June, the Festival of Pelješac Flavours traditionally takes place on Pelješac. The traditions of Pelješac are best experienced through the palate and that is why this festival always offers everything to fully immerse in the eno-gastro offer with autochthonous dishes, domestic products and the highest quality wines, woven with the history and culture of our region.

The highlight of the festival is the Pelješac dinner, which takes place every year in Drače on June 25th. Black risotto, cuttlefish stew, fresh seafood, brudet (seafood stew), Ston cake, are just part of the offer that not a single soul can resist. With a glass of local wine in hand and Dalmatian music at the Pelješac dinner, you will really feel the local tradition and charm of Pelješac.



Ston, Janjina, Trpanj, Orebić / TZO, promocija kulturno-zabavno-gastronomskog turizma / cultural-gastro-entertainment event,
kraj kolovoza-početak rujna / August-septembre

Festival soli Ston

Salt Festival Ston

Festival Soli održava se svaku godinu krajem kolovoza i početkom rujna, multimedijalni je događaj bogatog programa: od gastronomskih i enoloških događanja, do prezentacija tradičijskih obrta i proizvoda, radionica za najmlađe na temu soli, izložbi, likovnih kolonija te koncerata folklora i popularne glazbe. Festival soli spaja postojeće kapacitete i komparativne prednosti ovog područja i tradicionalne proizvode, ne ugrožavajući okoliš i skrećući pozornost na bogatstvo nasljeđa, kako gospodarskog tako i kulturnog, naglašavajući partnerstvo među dionicima lokalne uprave, dionika u turizmu, malih proizvođača i lokalnog stanovništva, te posjetitelja.

Saltworks Ston was unchanged since the 14th century, it was the strategic economic point of the Dubrovnik Republic, while today it is an important economic entity and a unique monument of culture and tourist attraction. Salt harvest is the same as it was in a historic way and represents a special tourist attraction and captures the visitor's attention. Salt festival as a multimedia event, retains its termination position at the end of August and early September, at tourism season –shoulders with the main goal to attract more visitors to this region., both domestic and international.



Trpanj / TZO Trpanj, sakralna manifestacija, *religious event*, mob: +385 98 621 277, www.tzo-trpanj.hr
tzo-trpanj@du.t-com.hr, 15. kolovoza / *august*

Proslava blagdana Veličke Gospe

Celebration of the Holy Day of Our Lady

Na lukobran ispred luke podignut je kip Gospe od Zvijezde Mora, kao zavjet moreplovcima koji su odlazili ploviti svjetskim morima. Na blagdan Veličke Gospe (15. kolovoza), mještani na svojim brodicama dolaze ispred kipa te s brodica prisustvuju svečanoj misi. Svake se godine na ovaj blagdan organizira kulturni i zabavni program, a posjetitelji mogu uživati i u bogatoj eno-gastronomskoj ponudi Trpanja.

On the breakwater in front of the port stands a statue of Our Lady of the Stars of the Sea, the protectress of sailors who are departing to sail the world's oceans. On the Feast of the Assumption of the Virgin Mary (15th of August), residents sail in their boats to the statue to celebrate Mass. A cultural and entertainment program is also organized every year where visitors can enjoy the rich eno-gastronomical offer of Trpanj.



Ston / TZO Ston, sakralna manifestacija / religious event, tel: +385 20 754 452,
tzston@gmail.com; www.ston.hr, 23. srpnja / july

Festa sv. Liberana

The Feast of St. Libaran

Tradicionalno, svake godine 23. srpnja, Ston slavi najveću gradsku pučku feštu Dan sv. Liberana kad cijeli grad živne, uz prigodni sajam. Uživat ćete u našim morskim specijalitetima u svim stonskim restoranima i probati pečenu janjetinu na ražnju dok utažiti žđ možete vrhunskim pelješkim vinima. Večer možete ugodno provesti u tradicionalnom koncertu Glazbe Ston i mnogim drugim zabavnim sadržajima

Ston traditionally celebrates its largest municipal festival, the Feast of St. Liberan, on 23th of July, when the entire town comes alive for a fair where you can find everything. You will be able to enjoy seafood specialties in all of Ston's restaurants and try spit-roasted lamb while quenching your thirst with outstanding Pelješac wines. Then you can spend a pleasant evening at the traditional concert, of Music of Ston, and at many other entertainment programs.



Trpanj / TZO Trpanj, kulturno zabavna manifestacija, cultural entertainment event, mob: +385 98 621 277,
www.tzo-trpanj.hr tzo-trpanj@du.t-com.hr, kolovoz - rujan / august - septemvri

Gundulićeve večeri

Gundulićeve večeri – Tradicionalna manifestacija sa iznimnim kulturno-zabavnim programom koja se održava u razdoblju druge polovice kolovoza i početka rujna u starom dijelu Trpnja. Kako se približava kraj ljeta, te jenjava svakodnevna gužva posjetioca željnih plaže i mora, tako ova manifestacija Gundulićevih večeri ima za cilj da sada već odmornu dušu i um ispunи mnoštvom kulturnih delicia namjenjenih čulima sluha i vida. Manifestacija je bogata događanjima različitog sadržaja, prvenstveno glazbe i priredbi, znanstvenih skupova, dramskih predstava, izložbi slika, gastronomskih prezentacija i sl.

Gundulić Evenings are a traditional manifestation with a spectacular cultural entertainment program that takes part in the latter half of August and early September in the distinctive and majestic part of old town of Trpanj. As the summer beach crowd slowly recedes from Trpanj, the Gundulić Evenings are meant to fill a now relaxed mind and soul with a feast to the eyes, ears and mind. Named after one of the greatest Croatian poets, the manifestation is rich in music and theater shows, scientific gatherings, drama, photo and art exhibitions, gastronomic presentations and alike.



Ston / TZO Ston, sportska manifestacija / sport event, tel: +385 20 754 452, tzston@gmail.com
rujan / september

Ston Wall Marathon

Ston Wall Marathon je jedan od neobičnijih maratona u svijetu. Održava se svake godine početkom rujna na poluotoku Pelješcu u Hrvatskoj, sa startom i ciljem u povijesnom dragulju, gradiću Stonu.

Nakon trčanja po jedinstvenim zidinama i prolaska kroz Ston staza pruža priliku za odmor i hvatanje koraka dvokilometarskim trčanjem ravnom stazom pored mora pa prelazi preko prijevoja koja vas vodi u jedan novi svijet, svijet netaknute prirode i veličanstvenih vizura.

Na ovoj stazi nećete postići osobni rekord, nećete biti niti blizu. Nećete vidjeti publiku, nećete čuti buku, nećete vidjeti reklame. Vidjet ćete netaknuto prirodu, doživjet ćete povijest. Bit će naporno, izuzetno naporno, ali nezaboravno.

The Ston Wall Marathon is one of the most unusual marathons in the world. It is held every year at the beginning of September on the Pelješac peninsula in Croatia, with the start and finish in a historical jewel, the small town of Ston.

After running along the unique walls and passing through Ston, the course offers a chance for a rest and after a two-kilometer stretch on a flat course next to the sea, it then passes around a bend that brings you to a new world, a world of untouched nature and magnificent views.

On this course you will not set a personal best; you will not even come close. You will not see spectators, you will not hear any noise, and you will not see any advertising. It will be difficult, very difficult, but unforgettable.



Pelješac / Udruga pelješki vinski puti, manifestacija promocije vinskog turizma, wine tasting event
vinskiputidnz@gmail.com, prvi vikend u prosincu / early december

Dani otvorenih vrata peljeških podruma

Poluotok Pelješac još od davnina krase nasadi vinove loze, a proizvodnja vina jedna je od najznačajnijih djelatnosti s dugom tradicijom. Obilasci vinarija i vinograda od Stona do Dingača i Postupa predstavljaju snažan doživljaj tradicije, življena i ljubavi Pelješca i pelješčana prema grožđu i vinu. Prvi vikend u prosincu su dani kada pelješki vinogradari otvaraju vrata svojih podruma i uz prigodne, promotivne cijene i organizirani program dočekuju brojne posjetitelje.

Days of Open
Pelješac Wine Cellars

Since ancient times, the Pelješac peninsula has been distinguished by the planting of grapes. The production of wine is one of the most important activities here and it has a long tradition. A tour of the wineries and vineyards from Ston to Dingač and Postup is a powerful experience of the tradition, life, and love of Pelješac and its residents for the grape and the wine. The first weekend in December celebrates the days when Pelješac wine producers open the doors of their cellars to greet visitors with affordable, promotional prices for their wines and with organized programs.



TZO Orebić, TZO Ston, TZO Trpanj, TZO Janjina
ljeti / summer

Okusi Pelješac

Taste Pelješac

Okusi Pelješac spaja tradiciju, kulturu i život lokalne zajednice kroz niz manifestacija posvećenim jelima i autohtonim proizvodima s poluotoka Pelješca.

Za vrijeme trajanja manifestacije posjetitelji mogu doživjeti i okusiti čar lokalne gastronomije, peljeških vina i autohtonih proizvoda ovoga područja, od maslinovog ulja, likera, suvenira i proizvoda od soli, unikatni dizajnerski nosivih predmeta i mnogih drugih proizvoda prezentiranih od lokalnih proizvođača.

Uz mirise mora i okuse mediteranske kuhinje kroz ljetne mjesecе na cijelom Pelješcu možete degustiraju raznoliku paletu jela pripremljenih od ribe i morskih plodova, uz najomiljenije zvukove dalmatinske glazbe i veliki izbor vrhunskih peljeških vina prezentiranih od lokalnih vinara.

Taste Pelješac bring together tradition, culture and life of the local community through a series of events dedicated to dishes and autochthonous products from the Pelješac peninsula.

During the duration of the event, visitors experienced and tasted the charm of local gastronomy, Pelješac wines and autochthonous products of this area, from olive oil, liqueurs, souvenirs and salt products, unique designer wearables, etc.

Along with the scents of the sea and the flavors of Mediterranean cuisine , visitors tasted a diverse range of dishes prepared from fish and seafood all summer months on different places, accompanied by the most popular sounds of Dalmatian and modern music and a large selection of top quality Pelješan wines presented by local winemakers.



**OSTALE PONUDE
OTHER OFFERS**

Pelješac outdoor

Bicikliranje Napoleonovim putevima, surfanje, penjanje na najviši vrh poluotoka, šetnja 5,5 kilometara dugačkim Stonskim zidinama i obilazak povijesne Solane Ston, pješačke ture po Trpnju ili posjet Malom Parizu, kako su nekada nazivali Janjinu ... Razloga je bezbroj za posjet Pelješcu!

Poželite li osvojiti pelješke brdske i biciklističke staze ne morate se brinuti da ćete se izgubiti, sve su ucrtane na interaktivnoj karti. Pet kružnih biciklističkih ruta dužine oko 184 km i šest planinarskih ruta s informacijama o težini, vrsti podloge, fotografijama, GPX tragovima..., ako ste ljubitelj outdoora, ovo je vaša destinacija.

Ne trebate biti planinar za osvajanje peljeških vrhova među kojima je najatraktivniji i onaj najviši – Sv. Ilija iznad Orebića. Do njega vode tri staze – iz zaselka Urkunići, iz Bilopolja i Nakovanja. Bit će to dva do tri sata čistog užitka, a s 961 metar visokog vrha pogled puca na dalmatinske otiske, Biokovo i delta Neretve. Kad zapuše bura i očisti zrak vidjet ćete i obrise Italije.

Stonskim poljem sa stoljetnim maslinicima i vinogradima plavaca malog prolazi poučno-rekreacijska staza „Vino i Centurijacija Stonskog polja“. Odvest će vas sve do uvale Prapratno koja mami na kupanje u toplijem dijelu godine. I nije ovo jedina plaža kojoj nećeete moći odoljeti. Duba, Divna, Žuljana, Trstenica, Vučine ili plaže u Dračama, Sreseru i Osobjaviju... privući će ljubitelje kupanja i sunčanja, a mjeseta Viganj i Kućište u svijetu su poznati surferski raj.

U rana ljetna jutra ili predvečerja opustit će vas šetnja pokraj mora u Trpnju koja započinje na rivi i prati obalu, uvale i kupališta, sve do Blace, uvale poznate po ljekovitom blatu. U razgledanje ovog mjestâ i okolice na sjevernoj strani poluotoka možete Putevima ljekovitog bilja i Putevima maslinovog ulja.

Biking along Napoleon's roads, surfing, climbing the highest peak of the peninsula, walking along the 5.5-kilometre long Ston Walls and visiting the historic Saltworks Ston, walking tours around Trpanj or visiting Little Paris, as Janjina used to be called... There are countless reasons to visit Pelješac!

If you want to conquer the Pelješac mountain and bike trails, you don't have to worry about getting lost, they are all marked on an interactive map. Five circular bike routes with a length of about 184 km and six hiking routes with information on difficulty, type of surface, photos, GPX tracks... if you are an outdoors lover, this is your destination. You don't have to be a mountaineer to conquer the peaks of Pelješac, among which the most attractive and the highest one is St. Ilija above Orebić. Three trails lead to it - from the hamlet of Urkunići, from Bilopolje and Nakovanj. It will be two to three hours of pure pleasure, and from the 961-metre-high peak, you can see the Dalmatian islands, Biokovo and the Neretva delta.

When the bora blows and clears the air, you will also see the outlines of Italy.

The educational and recreational trail "Wine and Centuriation of Stonko Polje" passes through Stonko polje with century-old olive groves and Plavac malii vineyards. It will take you all the way to the Prapratno Bay, which beckons you to swim in the warmer part of the year. And this is not the only beach you won't be able to resist. Duba, Divna, Žuljana, Trstenica, Vučine or the beaches in Drače, Sreser and Osobjava... will attract lovers of swimming and sunbathing, while the towns of Viganj and Kućište are a world-famous surfer's paradise.

In early summer mornings or evenings, you can relax on the sea promenade in Trpanj, which starts at the waterfront and follows the coast, bays and bathing areas, all the way to Blaca, a bay known for its healing mud. You can visit this place and its surroundings on the northern side of the peninsula on the Medicinal Herbs Routes and Olive Oil Routes.





Pješačke staze: Napoleonov put Ston-Ponikve 81 Žuljana - Sv. Ivan 82

Pješačenjem, planinarenjem ili, jednostavno, šetnjom, možda ćete najviše uživati u prirodi, otkrivajući njezine beskrajne ljepote. Tada sami sebi određujete ritam, brzinu kretanja. Zainteresira li vas što na vašem izletu, možete se zaustaviti gdje god zaželite - na proplanku ili na plaži, u šumi ili na kakvu vidikovcu, i ostati na tomu mjestu koliko želite.

Možete uživati šetnjom Napoleonskom cestom od Stonskog polja preko brda Crnjave do prekrasnih ponikovskih vinograda.

Ako volite izazove tu je brdo sv. Ivana u Žuljani sa 470 m nadmorske visine gdje vas očekuje šetnja kroz prirodu prošaranu autentičnim mediteranskim biljem i zvucima orkestra stanovnika borove šume.

While hiking, mountain climbing or simply walking, we derive the maximum pleasure from nature and its endless beauties.

We can set our own pace. When something interests us on an excursion, we can stop wherever we like - at a clearing or beach, forest or belvedere, and remain as long as we like.

You can also walk on the Napoleon road from Ston field to vineyard in Ponikve.

If you like challenges, there is Mount St. John in Žuljana to 470m above sea level where you will walk through nature stabbed with authentic Mediterranean plants and sounds of the inhabitants of the pine forest.

Hiking: Napoleon's trail,
Ston-Ponikve, Žuljana - Sv. Ivan



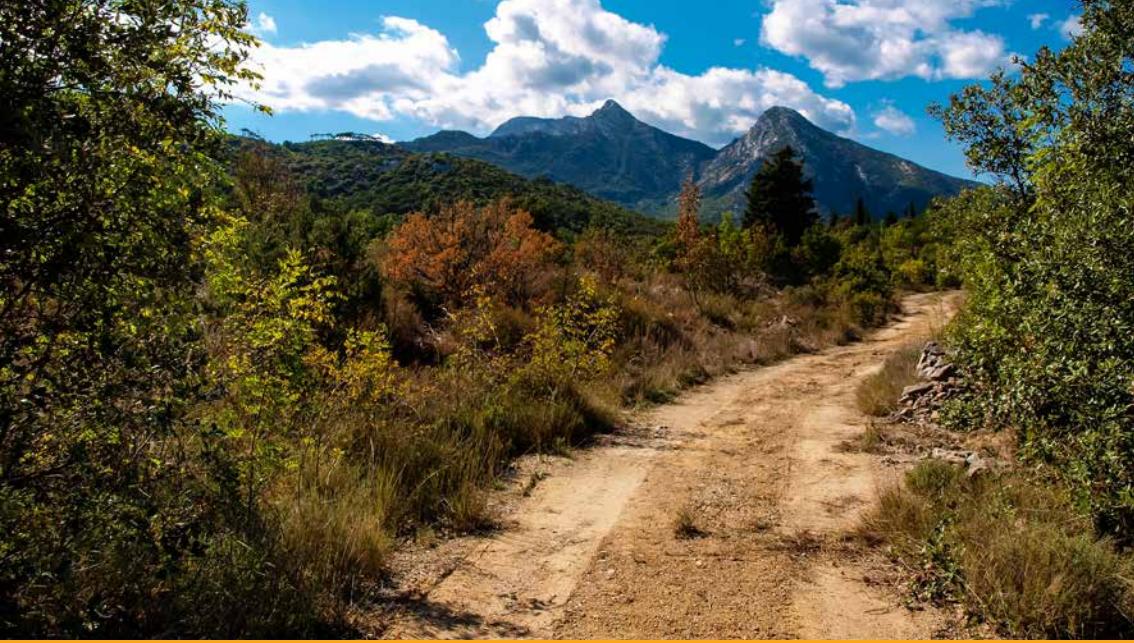
Trpanj / TZO Trpanj, pješačko-biciklistička staza, hiking & biking path
mob: +385 98 621 277, www.tzo-trpanj.hr, tzo-trpanj@du.t-com.hr

Trpanjski putevi maslinova ulja

Olive oil paths of Trpanj

Trpanjski putevi maslinovog ulja počinju od kampa Vrila, od kojeg vodi 6 km pješačke i biciklističke staze do Velike Prapratne. Šetajući stazom možete vidjeti obnovljene stoljetne maslinike i suhozide, a u zadnje vrijeme i sve više novih nasada maslina. Na svim križanjima puteva i proširenjima postavljeni su panoi s detaljnim prikazom puteva i kamene klupe za odmor. To su ujedno i vidikovci s kojih možete uživati u spoju kamenja, masline i mora.

The olive oil paths of Trpanj start from Vrilo camp, comprised a 6 km long pedestrian and bicycle path to Velika Prapratna. Strolling along this path, you can see renewed hundred year old olive tree plantations and dry stone walls, and, in recent times, more and more new olive trees being planted. At all crossroads and widened paths are billboards which display roads in detail with stone benches on which you can have a rest. These also serve as gazebos from which you can enjoy the place where stone, olive trees and the sea meet.



Trpanj / TZO Trpanj, mob: +385 98 621 277
www.tzo-trpanj.hr, tzo-trpanj@du.t-com.hr

Putevi ljekovitog bilja 84

Medicinal herbs path

Lijepi pješački izlet započinje u Donjoj Vrućici, starim putem koji se odvaja od asfaltirane ceste za Dubu. Svojim mirisom i egzotičnim cvijetom otkrivaju se brojne ljekovite biljke kojima staza obiluje (kadulja, ružmarin, vrijes, smilje). Šetajući stazom susreću se brojne gomile kamena, neke su nastale obradom zemlje a neke su vidljivi tragovi iz Ilirskog doba. Dužina staze je 2.0 km , a staza prolazi pored crkve sv. Kuzme i Damjana u Donjoj Vrućici.

A pleasant pedestrian outing begins in Donja Vrućica by taking the old path which leads on from the asphalt road to Duba. With their aroma and exotic flowers, numerous herbal plants (sage, rosemary, heather, basil) overflow the paths. Strolling along the path, you can come across numerous stone heaps, some of which were created by ploughing the land, and some which are obviously remains from the Illyrian period. The path is 2.0 km in length and it passes by St. Kuzma and Damian's church in Donja Vrućica.





Orebić / TZO Orebić, Planinarska staza / mountain path

tel: +385 20 713 718, info@visitorebic-croatia.hr, www.visitorebic-croatia.hr

Planinarske staze na Sv. Iliju

85

Mountain paths to St. Elijah

Planinarske staze na Svetog Iliju su markirane standardnim obilježjima. Područje brda Svetog Ilijije prepuno je mediteranskog bilja, stanište muflona, a na samom vrhu doživjet ćete jedan o najlepših pogleda na Mediteran. Mediteransko - brdski pojas masiva Sv. Ilijije jedinstveno područje hrvatske obale koje treba izuzeti od bilo kakvog utjecaja čovjeka! Procjenite svoj fizičku spremu jer za uspon na najviši vrh Pelješca potrebno Vam je oko 4 sata. Zato planirajte svoj odlazak rano ujutro i obavezno uzmite kartu područja kao i kontakt brojve dežurnog telefona HGSS- stanica Orebić. Sveti Ilij je omiljen među planinarima, međutim prije nego krenete pažljivo pročitajte upute, a i posavjetujte se s nekim od iskusnih članova Planinarskog društva Sveti Ilij.

Mountain paths to St. Elijah are marked by standard markings. St. Elijah is abundant in Mediterranean herbs, it is also a habitat of mouflons, while at the mere peak, you will enjoy one of the best views on the Mediterranean. Mediterranean - mountain area of St. Elijah massif is a unique territory on Croatian coast which should be excluded from any kind of human impact! Estimate well your physical fitness because you will need 4 hours to get to the top of the highest peak of Pelješac. Plan to leave early in the morning and make sure you have a map as well as numbers of the help line for The Croatian Mountain Rescue Service (HGSS) - station Orebić. St. Elijah is a favourite among mountaineers, but make sure you have read instruction before going there, and ask for advice some of the experienced members of Mountaineering Club Saint Elijah.





Orebić / TZO Orebić, pješačko-biciklistička staza / hiking & biking path
tel: +385 20 713 718, www.visitorebic-croatia.hr, info@visitorebic-croatia.hr

Pješačko-biciklističke staze Orebića

Hiking & Biking



Postoji li bolji način za pokretanje i opuštanje istovremeno? Na ukupnom području općine Orebić obilježene su pješačke staze. Ucrtane su i na zemljopisnu kartu koju možete nabaviti u svim turističko informativnim uredima. Put će Vas voditi uz more, u maslinike, kroz mala sela naseljena i napuštena. Za vožnju biciklom tijekom ljetnih dana, najbolje je biti ranoraničac i odabrati svježinu jutra. Za svoju rutu možete birati asfaltirane ceste i istražiti Pelješku župu. Koliko će ova ruta biti zahtjevna, ovisi o Vašoj kondiciji. Cesta će Vas duž četrdesetak kilometara provoditi mirnim predjelom. Želite li ovaj rekreativni sadržaj upotpuniti kulturnim, povezite se do franjevačkog samostana u Orebiću i u Kuni. Posjetite niz vinarija na koje ćete nailaziti putem kroz Pelješku župu. Uspon koji je pred Vama nije jednostavan, no uživat ćete u prizorima prirode što će Vam zacijelo pomoći da ga svladate. Ljubitelji brdskog biciklizma mogu proći istovjetnu rutu neasfaltiranim putovima. Neovisno o tome za koju ćete se mogućnost opredijeliti, putem ćete susretati brojne bicikliste.

Is there a better way of exercising and relaxing at the same time? Walking paths have been marked within the entire area of the Orebić municipality. They are also drawn into a geographic map available in all tourist information offices. The path will lead you along the coast, into olive groves, through small villages, both settled and abandoned. For a bicycle ride during the summer days, it is best to be an early bird and to choose the freshness of the morning. For your route, you can choose paved roads and explore the town of Pelješka župa. How demanding this route will be, depends on your condition. The 40 kilometre road will take you through a tranquil region. If you wish to complete this recreation with cultural content, take a ride to the Franciscan monastery in Orebić and Kuna. Visit a range of wineries that you will come across, riding through Pelješka župa. The climb in front of you is not simple, but you will enjoy the sights of nature which will help you to overcome the challenge. Mountain bike enthusiasts can ride along the identical route of non-asphalted roads. Regardless of which possibility you choose, you will meet numerous cyclists along the way.

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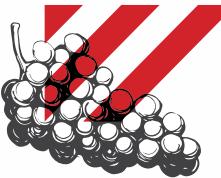
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Konoba Vitaceae (Kraj 6, 20245 Trstenik)	+385 98 428 675
Konoba Maris (Kraj 39, 20245 Trstenik)	+385 20 748 050



**Vinarije / Winery**

1. Vina Marlais
2. Vinarija Škurla
3. Vinarija Čurlin
4. Vinarija Vukas
5. Vinarija Andrović
6. Vinarija Ledinić
7. Vinarija Miloš
8. Vinarija Marin
9. Vinarija Putnikovići
10. Vinarija Dubrava
11. Vinarija Drače
12. Vinarija Bezek
13. Vinarija Dežulović
14. Grgić vina
15. Vinarija Roso
16. Pelješki vinogradar
17. Vinarija Miličić
18. Vinarija Madirazza
19. Vinarija Matuško
20. OPG Boris M. Violić
21. Vinarija Dingač
22. Podrum Bura
23. Vina Kiridžija
24. Vina Antičević
25. Vinarija Postup Donja banda
26. Vina Tomašević
27. Saints Hills
28. Vinarija Korta Katarina
29. Vinarija Arambašić

Vinski bar / Wine bar

51. Wine bar Cardo
52. Wine bar Edivo
53. Vinski bar i vinoteka Peninsula
54. Vina Violić Wine Shop

Kušaonice vina / Wine tasting

30. Vinoteka Ledinić
31. Vinarija Željko Ledinić
32. Vina Grgurević
33. Vina Živkušić
34. Vinoteka Skaramuča
35. Vina Lučić
36. Vino Špaleta
37. Vina Jurović
38. Vina Matković
39. Vina Trobok
40. OPG Ante Žužul
41. Jurica vino
- 42., 43. Wine Shop, Andričević
44. House of wine Šundrica
45. Vinarija Jurišić - Milinović
46. Wine & Olive Oil Shop Bubrig
47. Vina Šaić
48. Boutique vinarija
- Mikulić & Muzej
49. Obiteljska vinarija Antičević
50. Wine & Olive Oil Shop Bubrig
51. Wine bar Dalmatia
52. Wine bar Suvaljko
53. Vinski bar i vinoteka Peninsula
54. Vina Violić Wine Shop

Školjkarstvo / Shellfish

55. OPG Franković
56. Konoba Feral
57. OPG Franušić
58. Taverna Domanoeta
59. Agroturizam Antunović
60. Agroturizam Bartulović
61. Agroturizam Šeput
62. Agroturizam Kapor
63. Izletište Hrid
64. Seljačko domaćinstvo Panorama
81. Pješačka staza Napoleonov put Ston-Ponikve
82. Pješačka staza Žuljana - Sv. Ivan
83. Trpanjski putevi
84. Školjkarstvo Ižletište maslinova ulja
85. Putevi ljekovitog bilja
86. Pješačko-biciklističke staze Orebica
87. Planinarske staze na Sv. Iliju
88. Školjkarstvo Antonio Žuljana
89. Školjkarstvo Gustave
90. Školjkarstvo Dea

Suveniri / Souvenirs

70. Natura Dalmatia
71. Kušaonica i prodaja ulja OPG Suvaljko
72. Natura Antunović
73. Bodulka Handmade

Agroturizmi / Agrotourism

74. Stonske zidine
75. Riznica biskupske palače
76. Solana Ston
77. Dom vinarske tradicije
78. Franjevački samostan Gospe Delorite
79. Pomorski muzej Orebic
80. Franjevački samostan Velike Gospe

Ostala ponuda / Other offers

- | | | | |
|--|---|--|---|
| | informacije
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www.peljesac.holiday/the-wine-empire

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