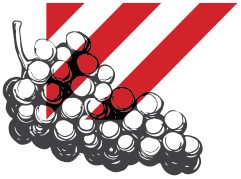


SADRŽAJ / *CONTENTS*:

Vinarije / *Winery* 2-30

Kušaonice vina / *Wine tasting* 31-49

Vinski bar / *Wine bar* 50-53

Agroturizmi / *Agrotourism* 54-63

Školjkarstvo / *Shellfish* 64-67

Suveniri / *Souvenirs* 68-72

Baština / *Heritage* 74-80

Događaji & Manifestacije / *Events & Manifestation* 82-90

Ostale ponude / *Other offers* 91-97

Restorani / *Restaurants* 98-99

VINARIJE
WINERY

Ponikve, Metohija 12, 20230 Ston
mob: +385 989361906
www.marlais-vinarija.hr
marlais.ante@gmail.com
travanj – studeni (09:00-21:00) /
April - November (09:00-21:00)

Vina Marlais 1

Obitelj Marlais, koja vuče francuske korijene, doseljava se na Pelješac početkom 17. stoljeća. Obiteljska vinarija Marlais smjestila se u malenom naselju Ponikve, simbolično u neposrednoj blizini Napoleonovog puta, izgrađenog početkom 19. stoljeća. Duboko u zemlji krije se obiteljski podrum, dok je na gornjem dijelu novootvorena kušaonica vina, domaćih likera i maslinovog ulja uz spoj tradicionalne gastro ponude.

The Marlais family, having its roots in France, moved to Pelješacat the beginning of the 17th century. The Marlais family winery is situated in the small town of Ponikve, symbolically in the immediate vicinity of the Napoleon road, built at the beginning of the 19th century. Deep in the ground there is the family cellar, while in the upper part there is the newly opened wine, home-made liqueur and olive oil tasting room, all encompassed within the traditional culinary offer.

Vinarija Ćurlin 2

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

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

The cultivation of grape leaves 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
www.vinavukas.hr
dubravko.vukas@du.t-com.hr
tijekom cijele godine / *during all year* (09:00 - 21:00)

Vinarija Vukas 3

Veći dio vinograda obitelji Vukas u Ponikvama zasađen je između 1950. i 1980. godine i 100% je sorte plavac mali. Dva brata preuzela su vođenje 2002. godine te od tada svu pozornost posvećuju izgradnji vinarije i drukčijem pristupu vinarstvu. Njihov je ponos vrhunsko vino "Plerej grand cru". 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 little. 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. The premium quality wine "Plerej Grand Cru" is their great pride. Their winery also offers the tasting of various liqueurs and ecological olive oil.

Vinarija Androvć 4

Ponikve, Gornje selo 14, Metohija, 20230 Ston
+385 95 901 4773
mario.androvic@du.t-com.hr
tijekom cijele godine / *during all year* (09:00 - 21:00)

Već treća generacija vinara obitelji Androvć uzgaja isključivo sortu plavac mali te proizvode vrhunsko i kvalitetno vino. Čagalj 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 Androvć have been growing exclusively the sort plavac little 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.

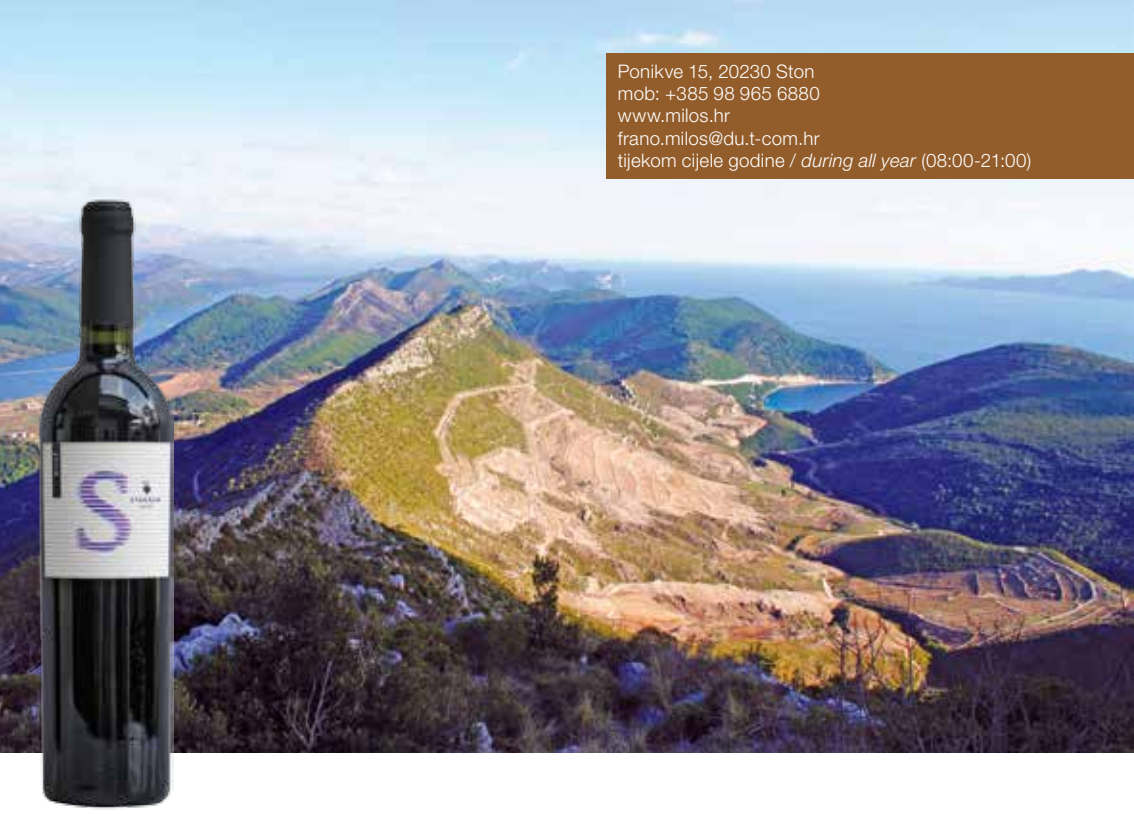
Ponikve, Gornje selo 9, Metohija, 20230 Ston
mob: +385 91 522 6086, tel: +385 20 753 048
vina.ledinic@gmail.com
tijekom cijele godine / *during all year* (09:00 - 21:00)

Vinarija Ledinić 5

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 little 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
www.milos.hr
frano.milos@du.t-com.hr
tijekom cijele godine / *during all year* (08:00-21:00)



Vinarija Miloš 6

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 7

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 winary you will find olive oil and liqueurs made from hand-picked fruit and herbs typical of this area.

Putnikovići bb, 20248 Putnikovići
mob: +385 98 244 845, tel: +385 20 756 202
putnikovici-pz@du.t-com.hr
Tijekom cijele godine / *during all year* (07:00 - 15:00)

Vinarija Putnikovići 8

Vinarija u Putnikovićima izgrađena je 1965 godine. Djeluje u sklopu Poljoprivredne zadruge 'Putniković' osnovane još 1945. godine. Danas zadruga ima proizvode afirmirane na tržištu, kao vrhunsko vino Libertas, kvalitetna vina sv. Ana, Lirica, Pelješac crni, Pelješac bijeli te Plavac mali.

The winery in Putnikovići was built in 1965. It operates within the framework of the Farming Cooperative "Putniković" founded in 1945. Today the Cooperative has products which are established on the market, such as the premium quality wine Libertas, quality wines sv. Ana, Lirica, Pelješac red, Pelješac white and Plavac little.

Putnikovići bb, 20248 Putnikovići
tel: +385 20 756 202
mail: putnikovici-pz@du.t-com.hr
tijekom cijele godine / *during all year*
(ljeto/*summer* 9:00-21:00, zima/*winter* 8:00-16:00)

Dom vinarske tradicije 9

House of wine tradition

U Domu vinarske tradicije u Putnikovićima sažeta je višestoljetna tradicija Pelješca gdje su vinarstvo i vinogradarstvo bili izvor egzistencije većine stanovnika. Sastoji se od vanjskog i unutarnjeg izložbenog prostora koji sadrži bogatu muzejsku etnološku zbirku predmeta korištenih u vinogradarstvu i vinarstvu pelješkog kraja. U sklopu Doma nalazi se i kušaonica s vinima gdje se mogu kušati vina Vinarije Putnikovići te pronaći bogat asortiman poklona i suvenira domaće izrade.

The 100 years old tradition of peninsula Peljesac, where the winemaking and viticulture were the source of existence for the majority of the inhabitantsis, is exibited in the „House of Wine“ in Putnikovici. It is comprised of an exterior and interior exhibition space that contains rich museum ethnological collection of objects used in wine-growing and winemaking of the Peljesac region. Within the House there is a wine tasting room where you can taste the wines of Putnikovići Winery and find a rich assortment of gifts and home made souvenirs.

Dubrava 3, 20248 Putnikovići
mob: +385 951983218
vinarijadubrava@net.hr
tijekom cijele godine / *during all year*
(08:00-13:00/14:00-20:00)

Vinarija Dubrava 10

Obiteljsko vino čuva se u prekrasnom ambijentu s prirodnim stijenama, koje osiguravaju stalnu temperaturu i vlažnost te pruža jedinstveno iskustvo svima koji ga požele kušati. Vinarija Dubrava smještena je na sredini poluotoka Pelješca. Proizvodi 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 rock ambience, ensuring a constant temperatureand 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 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 2, 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 little has been poured into their quality wine and prosecco. Their prosecco is precisely the pride of the winery, whereby it takes a thousand kilograms of plavac little 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 12

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 mali) 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 have been growing grape wine for three generations now, and their tradition is kept by the young, educated enologists. They produce red wine (plavac little) 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 - november* (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.

Grgić vina 14

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

U Trsteniku na poluotoku Pelješcu nalazi se vinarija koju je osnovao Miljenko Grgić, jedan od najpoznatijih svjetskih vinara. Njegova bogata prošlost vezana uz proizvodnju vina, iskustvo stečeno dugogodišnjim radom u Napa Valley u Kaliforniji, te nagrade i priznanja koja je do sada dobio temelj su proizvodnje vina od lokalnih sorti pošip i plavac mali.

The winery founded by Miljenko Grgić, one of the most well-known vintners in the world, is located in Trstenik. His rich past connected to the production of wine, the experience he acquired by working for many years in Napa Valley in California, and the awards and prizes that he has won are the foundation for the production of wines from the local varieties Pošip and Plavac mali.

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, plavac.

Winery, an ample 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 sort rukatac, 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 little, 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 have been a part of the family tradition ever since the 15th century. Today they produce about 200,000 bottles per year.

Potomje bb, 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 bb, 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 18

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 litars.

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 cijeloga 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 djevičanskog maslinovog ulja.

The traditions of the Matuško family have 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 obrađivanih 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
filka@vinarija-dingac.hr
lipanj - listopad / *june - october* (08:00 - 20:00)

Vinarija Dingač 21

Vinarija Dingač u Potomju osnovana je davne 1902. godine te gaji dugogodišnju tradiciju proizvodnje grožđa i vina sa svojim zadrugarima. Vinarija Dingač najveće je poljoprivredna zadruga na poluotoku Pelješcu koja okuplja više od 300 zadrugara. 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 arhivu 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 near-by there is also a cellar where they produce dingač and two sorts of plavac.

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

24

Vinarija Postup 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 najmodernijoj 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 PostupDonja Banda has preserved the tradition of producing premier wines for decades. The Postupcooperative is located in the village of Postupon the island of Pelješacand 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 oenologists within the Plavac production. Postupis 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 PlavacDonja 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 25

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 interesting surroundings that include a house 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 this small family winery in an authentic.

Zagruda bb, 20242 Oskorušno
mob: +385 99369 8004, tel: +385 20742113
host@saintshills.com
www.saintshills.com
travanj – studeni / *April-November* (11:00 – 19:00/21:00),
zima – na upit / *winter - upon request*

Saints Hills 26

Saints Hills vinarija smještena je u staroj kamenoj kući u malom selu Oskorušno. Ova je kuća u prošlosti zaista bila vinarija, ali su njeni stari vlasnici otišli u potragu za boljim životom preko oceana, ostavljajući vinariju da spava 80 godina. Sadašnji vlasnici, vjerujući da je čekala baš njih da joj udahnu novi život, odlučili su ostaviti stari kamen netaknutim, jer on čuva priču o tradiciji. Suvremeni dio ostaje još na gostu da ga otkrije. Uz kušanja vina u „Treasury" arhivi, gdje se skladište sva vina od početka proizvodnje, možete uživati i u dalmatinskim tradicionalnim receptima.

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. Beside tasting wines in the Treasury archive,where all wines from the beginning of the production are stored, you may enjoy also the traditional Dalmatian recipes.

Vinarija 27 Korta Katarina

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 Orebiću te opremaju podrum najsuvremenijom 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 to with the beauties of our coast. Lee and Penny have found the ideal place for the construction of a winery and hotel in Orebić, 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 there is a beautiful gravel beach.

Bana Jelačića 3, 20250 Orebić
mob: +385 99 815 1655, tel: +385 20 713 817
vine@kortakatarina.com
tijekom cijele godine / *during all year* (08:00-20:00)

Put Ruskovića bb, 20250 Orebić
mob: +385 98 427 261
palomino-trade@du.t-com.hr
svibanj-listopad / *may-october* (09:00-22:00)

Vinarija Arambašić 28

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 holding (OPG) Arambašić offers its guests a selection of homemade dishes of the local cuisine, wines from its own production, and the enjoyment of the 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 29

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 Little 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 30

Ponikve bb, 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 little, 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.

Vina Grgurević 31

Janjina 30, 20246 Janjina
mob: +385 91 880 7427
lipanj - listopad / june - october
(08:00-20:00)

Uz veliku ljubav prema prirodi, tradiciji i poštovanju plavca malog obitelj Grgurević, danas uz mladog enologa, nastavlja obiteljsku tradiciju vinarstva s kraja 19. stoljeća. Ponos ove vinarije je vino Plavac mali Grand cru koji na boci, umjesto kapice, ima pčelinji vosak također vlastite proizvodnje. Uz obilazak vinograda i kušanje vina nude i domaće maslinovo ulje, pršut i sir.

Along with a great love towards nature, tradition and a respect for Plavac Little by the family Grgurević, nowadays their young enologist continues the family tradition of wine production from the end of the 19th century. The wine Plavac Little Grand Cru is the pride of this winery, which has beeswax instead of a cork, also home-made. Besides a tour of the vineyard and wine tasting, they offer the local olive oil, prosciutto and cheese.

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 32

U Trsteniku, u stroj 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 you can taste the wines of the Živkušić family in their restaurant next to the sea, and in typical Mediterranean surroundings you will hear stories of the wine traditions of this family and this region.

- Gornje pijavično 7, 20244 Potomje
- Viganj 48, 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 33 34 Skaramuča

U Vinotekama Skaramuča, koje se nalaze u mjestu Pijavičino i Vignju, bogati je izbor vina obitelji Skaramuća, kao i ponajbolje vinske etikete Pelješca.

The Skaramuč wine boutiques in Pijavičino and Viganj offer a rich selection of the wines of the Skaramuć family and also of the best labels of the Pelješac peninsula.

Vina Lučić 35

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 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.

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 little and the history of Kuna, over fingerfood and a tasting of their three sorts of plavac.

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)

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 dingač, 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 dingač, plavac and rukatac from the vineyards planted by the owner himself.

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

Vina Antičević

39

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 stradicionalnim načinom proizvodnje, selekcijskim odabirom i svom ljepotom škrte divljine i prkosa, 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 Roséthat brings back a trace of adventure and secrecy...

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 40

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 Little 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 41 Ante Žužul

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 have 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 42

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 bb, 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 43 44

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.

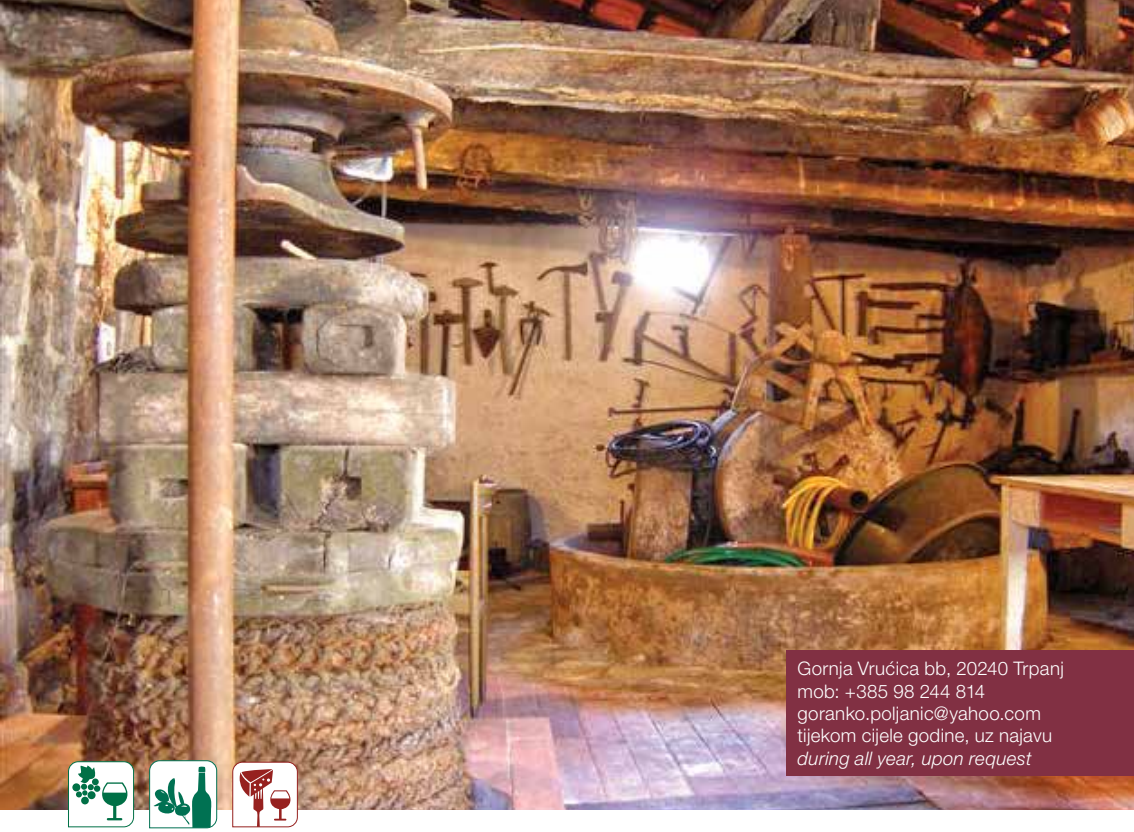
The harmony of a beautiful space and the pleasant wines by the family Andričević reflects the one-hundred-year old tradition which yielded several wines - Dingač, Plavac and Rukatac, as well as prosecco and the semi-sweet wine made of plavac. The easily accessible area by the road with a large parking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

Oskorušno bb, 20242 Oskorušno
mob: +385 98 941 0833, tel: +385 20 742 258
sundrica_sreser@yahoo.com
svibanj - listopad / *may - october* (15:00 - 20:00)

House of wine Oskorušno 45

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.

A small family winery situated itself 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.



Gornja Vrućica bb, 20240 Trpanj
mob: +385 98 244 814
goranko.poljanic@yahoo.com
tijekom cijele godine, uz najavu
during all year, upon request

Vinarija Jurišić - Poljanić 46

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 the old, family-style restaurant.

Kralja Tomislava 24, 20240 Trpanj
tel/fax: +385 20 742 555, +385 20 742 518
vila.mora@du.t-com.hr
lipanj - listopad / *june - october* 08:00 - 20:00

Wine shop Bubrig 47

Tvrtka 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.

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

Vina Šaić

48

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 surrounded by vineyards. The interior boasts of 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.

VINSKI BAR
WINE BAR

Marina Držića 1, 20230 Ston
mob: +385 98 737 542
www.dingac-skaramuca.hr
igor.skaramuca@du.t-com.hr
Travanj - studeni (08:00- 24:00)
April - November

Vinoteka i Wine bar Skaramuča 49

Kušajte vina u ugodnom ambijentu Wine bara Skaramuča u Stonu. Tradicija uzgoja grožđa i proizvodnje vina u obitelji Skaramuča stara je koliko i sama povijest obitelji na poluotoku Pelješcu. Osnivač i vlasnik branda vina Skaramuča je Ivo Skaramuča, priznati hrvatski vinar. Obitelj Skaramuča je pokazala da se samo velikim trudom i teškim radom može stvoriti vinogradarski raj koji prozvodi vina vrhunske kvalitete.

Taste the wine in the cozy ambience of the Skaramuča Wine bar in Ston. The tradition of winegrowing and winemaking in the Skaramuča family is just about as old as the family from Pelješac peninsula itself. The highly renowned Croatian winemaker, Ivo Skaramuča, is the owner and the founder of the Skaramuča brand wines. The Skaramuča family has showed that only great effort and hard work can create a vineyard oasis which produces top quality wine.

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

Wine bar Edivo 50

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 tišine 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 - november* (09:00 - 23:00)

Vinski bar i vinoteka Peninsula 51

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 partije.

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".

AGROTURIZMI
AGROTOURISM

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

Konoba Feral 52

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.

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

Taverna Domanoeta 53

Alternativan, živopisan prostor i jednako 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, lively area and equally lively 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.

Agroturizam Antunović 54

Gastro ponuda temelji se na tradicionalnim jelima i svježoj hrani iz vlastite proizvodnje. Tu je i nezaobilazno pelješko vino, kao i rakije obogaćene aromom ljekovitih trava, spravljane po starim receptima. Konoba odiše patinom vremena, u posebnom ambijentu -carstvu pršuta. U Kuni je i dom jednom od najvećih stada magaraca u Dalmaciji koje obitelj Antunović uzgaja na svom imanju i rado otvara vrata brojnim gostima.

Gastronomical offer is based on traditional dishes and fresh home-produced food. There is also the inevitable Pelješac wine, as well as brandies enriches with the herbal aroma, made according to old recipes. The tavern reflects the passage of time, in special surroundings - the empire of prosciutto. Kuna is also a home to one of the largest drove of donkeys in Dalmatia, raised by the family Antunović on their land which is often gladly opened to many guests.

Kuna 37, 20243 Kuna
mob: +385 98 555 870, tel: +385 20 742 101
tijekom cijele godine, uz najavu
during all year, upon request

Prizdrina 5, 20242 Oskorušno
mob: +385 98 344 000, tel: +385 20 742 346
maro@vinarijabartulovic.hr
tijekom cijele godine, po narudžbi
during all year, upon request

Agroturizam Bartulović 55

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 cellars 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 little, plavac little locality Dingač and the white sort rukatac. They also organize excursions around Pelješac and offer accommodation in a holiday home.

Radešići bb, 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 56

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.

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

Celestinov put 14, 20250 Orebić
mob: +385 99 734 2674
lipanj-listopad / *june - october* (11:00 - 23:00)

Seljačko domaćinstvo Ivo Tolj 57

Obiteljsko gospodarstvo Tolj na terasi s pogledom na Korčulu i Orebić, poslužit će vas domaćim jelima pelješkog kraja. U domaćoj atmosferi i s ljubaznim domaćinima možete tako kušati cijeli niz ribljih i mesnih jela pripremljenih ispod peke.

The Tolj family-owned farm will serve you simple, homemade dishes of the Pelješac region on a terrace with a view of Korčula and Orebić. In a homey atmosphere and with your kind hosts you can sample a whole range of fish and meat dishes prepared ispod peke (prepared in a large covered metal dish placed directly on the coals of a fire).

Izletište Hrid 58

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)

Uz očaravajući pogled na Pelješki kanal, Orebić i Korčulu, izvrsnu hranu i mogućnost aktivnog odmora u prirodi, obitelj Grljušić 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 Grljušić family is developing a unique concept of agro tourism on Pelješac. A house that has been completely renovated through the traditional method of dressed stone will soon also offer accommodations 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 59

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.

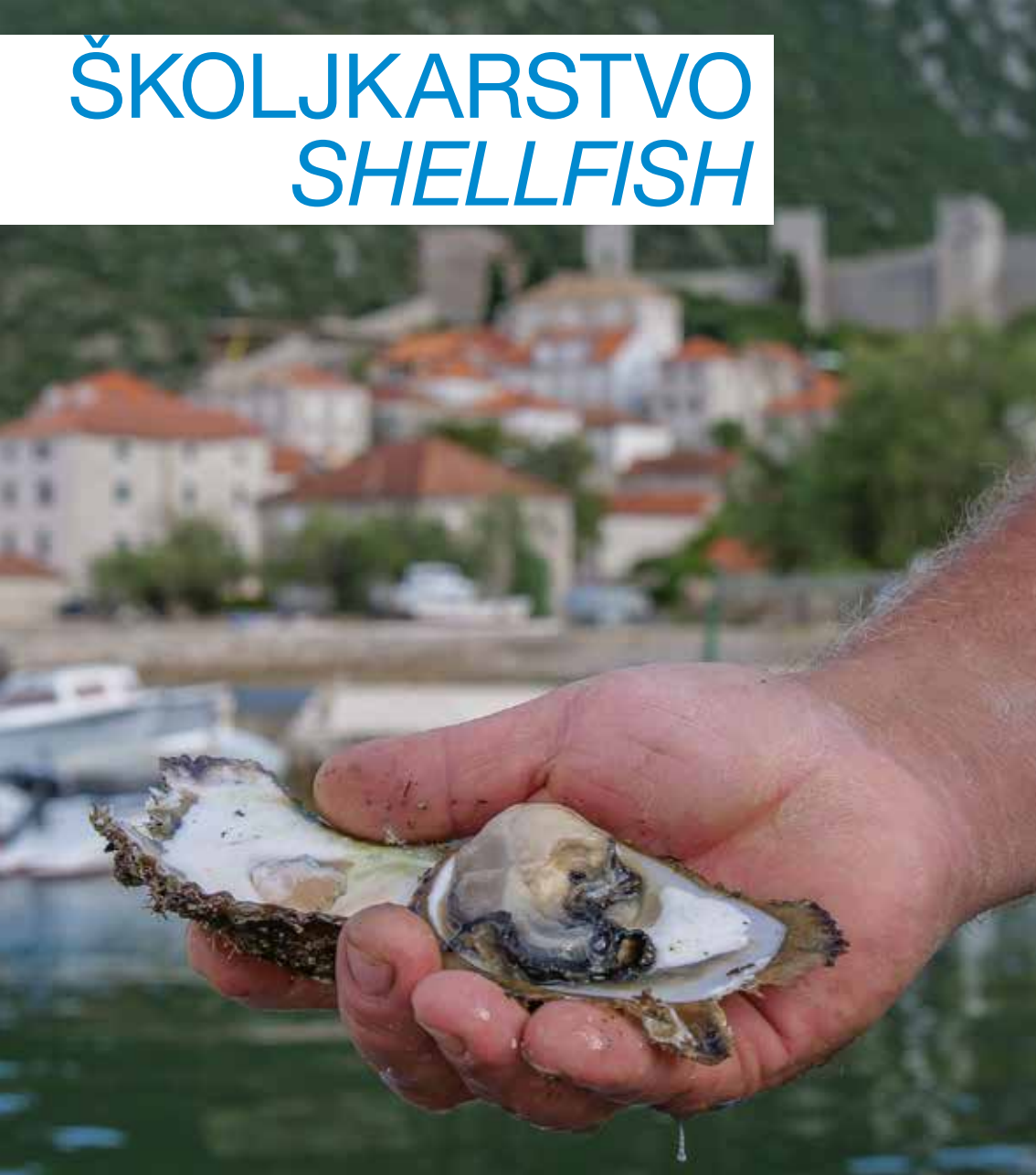
Celestinov put bb, 20250 Orebić
mob: +385 981765253
izletište.ponar@gmail.com
Lipanj- rujan / *June - September*
(12:00- 23:00)

Izletište Ponar 60

Izletište Ponar nalazi se u podnožju planine sv. Ilije u malom mjestu Podgorje nedaleko od Franjevačkog samostana i muzeja Gospe od Anđela. S prostranih terasa, koje imaju kapacitet oko 80 osoba, proteže se prekrasan pogled na grad Korčulu i cijeli Pelješki kanal. Obitelj Radić uz uslužno osoblje na Izletištu Ponar u ugodnom ambijentu nudi autohtonu dalmatinsku kuhinju i kvalitetna domaća vina.

ThePonarExcursion can be found at the foothills of the St. Ilijamountain in the small town of Podgorje, not far from the Franciscan monastery and the Museum of Our Lady of Angels. From the spacious terraces with a capacity of approximately 80 persons, you can have a magnificent view of the town of Korčula and the entire Pelješac channel. Together with the hospitable personnel, the Radićfamily offers the autochthonous Dalmatian cuisine and quality home-made winesin the pleasant ambience of the Ponar Excursion.

ŠKOLJKARSTVO
SHELLFISH



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

Školjkarstvo Antonio 61

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

Mali Ston Oysters

62

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 63

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.

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 64 65

Uporabni eno suveniri - izvorni stonski likeri i travarice, suvenirska pakiranja začinskih 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 Orebić
mob: +385 915020143
karanpana@gmail.com
tijekom cijele godine
/ during all year
(08:00-22:00)

Kušaonica i prodaja ulja OPG Suvaljko 66

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.

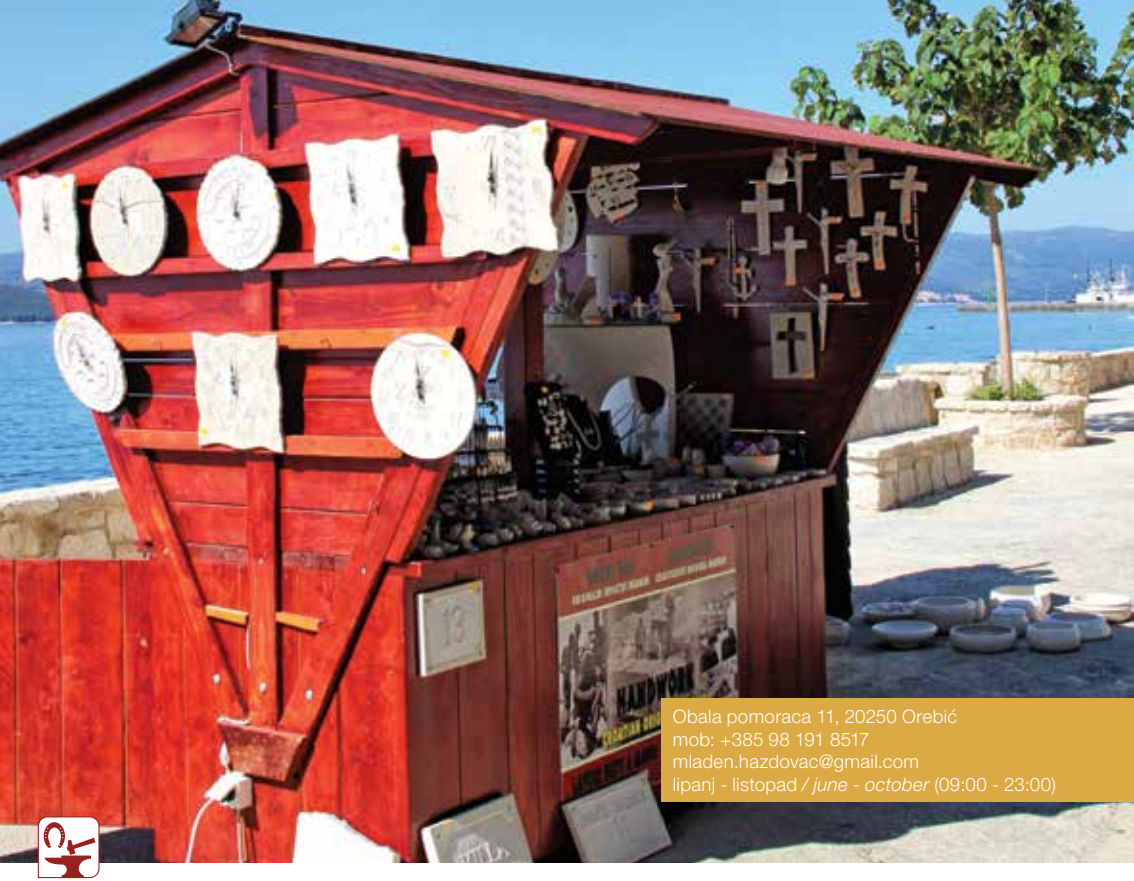
Šetalište Škvar 6, 20250 Orebić
mob: +385 91561 0781
jadran.antunovic@du.t-com.hr
www.natura-antunovic.com
tijekom cijele godine, na upit /
during all year, upon request

Natura Antunović

67

Njegujući obiteljske tradicijske postupke u proizvodnji likera i rakija bazirane na staroj recepturi iz vremena Dubrovačke republike i prenoseći 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 pretočili 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.



Obala pomoraca 11, 20250 Orebić
mob: +385 98 191 8517
mladen.hazdovac@gmail.com
lipanj - listopad / *june - october* (09:00 - 23:00)

Suveniri od kamena 68

Na orebićkoj rivi smješten je drveni kutak obitelji Hazdovac na kojem možete vidjeti ručno rađene kamene suvenire karakteristične za ovaj dio Pelješca. Uz prikaz procesa proizvodnje suvenira od kamena ljubazan domaćim objasnit će vam sve detalje i specifičnosti takve izrade.

In a wooden nook on the Orebić riva you can see handmade stone souvenirs by the Hazdovac family that are characteristic of this part of Pelješac. In addition to demonstrating the process of producing the stone souvenirs, the kind hosts will explain all of the details of such work.

Mali Ston

BAŠTINA
HERITAGE

Ston, 20230 Ston
mob: +385 98 243 999
www.citywallsdubrovnik.hr

ljeti / *summertime*:
08.00 – 18.30 h (1. travanj / *april* – 31. svibanj / *may*)
08.00 – 19.00 h (1. lipanj / *june* – 31. srpanj / *july*)
08.00 – 18.30 h (1. kolovoz / *october* – 30. rujan / *september*)
08.00 – 17.30 h (1. listopad / *october* – 31. listopad / *october*)

zimi / wintertime: 10:00 - 15:00 h (1.studeni / *november* - 31.ožujak / *march*)

Stonske zidine 69

The Walls of Ston

Gradnja Stonskih zidina počela je 1333., kada Dubrovčani počinju s izgradnjom obrambenog sustava, a trajala je do početka 16. stoljeća. Ovo velebno zdanje osim osnovnog zidnog platna sastoji se od tri tvrđave, četrdesetijedne kule, sedam bastiona, četiri predziđa 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 oblikovao se gotovo četiri stoljeća, zbog prilagodba terenu i razvoja naoružanja. Njegova obrambena uloga traje do početka 19. stoljeća, a graditeljska, spomenička i kurltuoroška rerurs 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)

Riznica biskupske palače 70

Bishop's Palace Treasure

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 srebreno 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 ljuske 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
www.solanaston.hr
solana-ston@du.t-com.hr
mob: +385 98 344 233, tel: +385 20 754 027
solana-ston@du.t-com.hr
tijekom cijele godine, na upit
during all year, upon request

Solana Ston 71

The Ston Salt Works

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 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 it visitors another attraction – participation in harvesting salt between July and September.

Franjevački samostan Gospe Delorite 72

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.

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

Pomorski muzej Orebić 73

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 Majsanu, a datiraju još od prapovjesti pa do 11. st. Mogu se vidjeti i slike peljeških jedrenjaka, brodski alati, oružje, atlasi, nautičke i školske knjige, odlikovanja i slike pomoraca 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 Majsan 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.

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

Celestinov put bb, 20250 Orebić
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 74

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 čudesa". 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 stanovnike dok ne prođe opasnost. Samostanska je crkva Vele Gospe svojevrsno svetište i mjesto zavjeta za puk i za pomorce. Predaja govori da su orebićki 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 Orebić 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.

DOGAĐAJI & MANIFESTACIJE
EVENTS & MANIFESTATION

Orebić / PŠU Peliška 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 via 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 that evening there is the traditional announcement of the winner and awards to the best sailors.

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

The Days of the Open Doors of Pelješac Cellars

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,življenja 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.

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 vine. The first weekend in December celebrates the days when Pelješac vintners open the doors of their cellars to greet visitors with affordable, promotional prices for their wines and with organized programs.

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

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 that are based on the region and traditions of Pelješac enrich the tourist offer of this most famous Croatian wine region.

Dani kamenica, festa sv. Josipa

The Days of Oysters, the Feast of St. Josip

Mali Ston / TZO Ston
manifestacija promocije malostonske kamenice
oyster promotion event
tel: +385 20 754 452
tzston@du.t-com.hr
16. - 19. ožujka / *march*

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, zapečene kamenice, pržene ili pečene kamenice na razne načine), popraćena vinom i pjesmom.

For many years in Ston, around the feast day of St. Josip (19 March), when oysters are the most flavorful, a gastronomical-tourist event, the Festival of Oysters, is held that presents 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.

Pera Budmanija 3, 20000 Dubrovnik
Tel: +385 20 42812, +385 91 54166831,
+385 95 9295764
www.kinookus.com.hr
kinookus@gmail.com
kraj lipnja / *end of june*

Kinookus, Film Food Festival

Održava se krajem lipnja u Stonu, nekada drugom gradu Dubrovačke Republike, koji zauzima središnju poziciju u Županiji i od davnina je čuven po svojim zidinama, solani i izvrsnoj gastronomskoj ponudi. Njegova je okolica nadaleko poznata po uzgoju školjki, vrhunskih vina i maslinova ulja.
Već samo ime festivala navodi na tematski spoj hrane i filma. Posjetitelji za dane festivala mogu uživati u bogatoj ponudi filmova, radionica, autohtonim proizvodima regije i u domaćoj hrani. Vraćanjem sedme umjetnosti na otvorene prostore grada, organizatori žele doprinijeti naporima lokalne zajednice i civilnih udruga u obnovi i očuvanju jedinstvenosti duha ovog čarobnog mjesta.

This festival is held at the end of June in Ston, once the second city of the Republic of Dubrovnik, which occupies a central position in the county and which for many years has been known for its walls, salt works, and its gastronomic offerings. The region around Ston is known far and wide for the cultivation of shellfish, outstanding wines, and olive oil. The name of the festival itself suggests the thematic connection between food and film. Visitors to the festival can enjoy a rich offer of films, workshops, authentic products of this region, and homemade food. By returning the seventh art to the open spaces of the town, the organizers wish to contribute to the efforts of local communities and civic associations to renew and preserve the unique spirit of this magical place.

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 Velike 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 svjestskim morima. Na blagdan Velike Gospe (15. kolovoza), mještani na svojim brodicam 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 Trpnja.

On the breakwater in front of the port this is a statue of Our Lady of the Stars of the Sea, the protector of seafarers who are departing to sail the world's oceans. On the Feast of the Assumption of the Virgin Mary (15 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.

Festa sv. Liberana

The Feast of St. Liberan

Ston / TZO Ston
sakralna manifestacija / *religious event*
tel: +385 20 754 452
www.ston.hr
tzston@du.t-com.hr
23. srpnja / *july*

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 žeđ 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 23 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, the Music of Ston, and at many other attractions.

Ston / TZO Ston
sportska manifestacija / *sport event*
tel: +385 20 754 452
tzston@du.t-com.hr
prva nedjelja rujna / *first sunday in 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 netaknutu 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 pristine 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.

OSTALE PONUDE
OTHER OFFERS

Ston / TZO Ston
poučno rekreacijska staza
educational and recreational path
tel: +385 20 754 452
www.ston.hr
tzston@du.t-com.hr

75

Poučno rekreacijska staza stonskog polja „Vino“

Educational and Recreational Walking Path

Posjetitelj poučno rekreacijske staze „Vino“ započet će obilazak kraj najstarije i još aktivne Solane na Mediteranu, razgledati „VINO“ poznati vinski lokalitet Plavca Malog, te na kraju uživati u kupanju na pješčanoj plaži Prapratno.

A visitor to the “VINO” Educational and Recreational Walking Path will begin the tour next to the oldest and still active salt works on the Mediterranean. From “VINO” look out over the well-known wine locality of Plavac Mali, and at the end enjoy bathing on the sandy beach of Prapratno.

Ston / TZO Ston
pješačko-biciklistička staza
hiking & biking path
tel: +385 20 754 452
www.ston.hr
tzston@du.t-com.hr

Pješačke staze: Napoleonov put 76 Žuljana - Sv. Ivan 77

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

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 authentic Mediterranean plants andsounds of the inhabitants of the pine forest.

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

78

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 kamena, masline i mora.

The olive oil paths of Trpanj start from Vrilo camp, and comprise 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.

79

Paškalov put

Paškal's path

Početna točka na našoj brdskoj stazi je crkva Gospe od Milosrđa. Penjući se 1 km kroz prirodu prošaranu autentičnim mediteranskim biljem dolazi se do arheološkog nalazišta Ilirske grobnice. Nakon 1 km uspona po brdu Paškal dolazi se do završne točke na našoj stazi a to je crkvica sv. Paškala. Otud se pruža pogled na Neretvanski kanal, vinograde i maslinike naših težaka. Također s tog mjesta pruža se pogled na selo Gornju Vrućicu.

The beginning point along our hill path is Our Lady of Mercy's church. Climbing up 1 km through nature which is speckled with authentic Mediterranean plants, you reach the archaeological site of an Illyrian graveyard. After climbing up 1 km over Paškal Hill you get to the final point of our path and that is St. Paškal's church. From here there is a view of the Neretva Canal, vineyards and peasants' olive trees. Also, from that place, there is a view over the village of Gornja Vrućica.

Trpanj / TZO Trpanj
pješačka staza / *hiking path*
mob: +385 98 621 277
www.tzo-trpanj.hr
tzo-trpanj@du.t-com.hr

Orebić / TZO Orebić
Planinarska staza / *mountain path*
tel: +385 20 713 718
www.visitorebic-croatia.hr
info@visitorebic-croatia.hr

80

Planinarske staze na Sv. Iliju

Mountain paths to St. Ilija

Planinarske staze na Svetog Iliju su markirane standardnim obiljžjima. Područje brda Svetog Ilije prepuno je mediteranskog bilja, stanište muflona, a na samom vrhu doživjet ćete jedan o najljepših pogleda na Mediteranu. Mediteransko - brdski pojas masiva Sv. Ilije 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 brojeve dežurnog telefona HGSS-stanica Orebić. Sveti Ilija je omiljen među planinarima, međutim prije nego krenete pažljivo pročitajte upute, a i posavjetujte se s nekim od iskusnih članova Planinarskog društva Sveti Ilija.

Mountain paths to St. Ilija are marked by standard markings. St. Ilija is abundant in Mediterranean herbs, it is also a habitat of moufflons, while at the mere peak, you will enjoy one of the best views on the Mediterranean. Mediterranean - mountain area of St. Ilija 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. Ilija is a favourite among mountaineers, but make sure you have read insturction before going there, and ask for advice some of the experienced members of Mountaineering Club Sveti Ilija.

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

81

Pješačko-biciklističke staze Orebića

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 ranoranilac 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.

Hiking & Biking

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 before you is not simple, but you will enjoy the sights of nature helping you to overcome the challenge. Mountain biking 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.

RESTORANI
RESTAURANTS

STON

Villa Koruna (Mali Ston bb, 20230 Ston)	+385 98 344 233
Restoran Kapetanova kuća (A. Starčevića 9, 20230 Ston)	+385 98 924 6494
Konoba Sorgo (J. Dalmatinca 8, 20230 Ston)	+385 91 175 4666
Bistro Stagnum (Imena Isusova 23, 20230 Ston)	+385 98 977 4096
Konoba Bakus (B.A. Radovani 5, 20230 Ston)	+385 98 296 192
Konoba Maestral (Mihajla Višević 3, 20230 Ston)	+385 98 988 9082
Seosko domaćinstvo Ribarska kuća (Kobaš 2, Broce, 20230 Ston)	+385 20 754 774
Lukas taverna (Kobaš 6, Broce, 20230 Ston)	+385 98 968 5132
Restoran Gastro mare (Kobaš 1a, 20230 Ston)	+385 99 261 7171
Seosko domaćinstvo Ficović (Hodilje 30, 20230 Ston)	+385 98 165 4085
Restoran Bella vista (Prapratno 10, 20230 Ston)	+385 91 568 2685
Konoba Ankora (Kraj 44, Žuljana)	+385 20 756 135
Restoran Riva (Riva 5, 20247 Žuljana)	+385 99 548 9499
OPG Vukašin - izletište (Kraj 40, 20247 Žuljana)	+385 98 217 644
Konoba Mandrač (Broce 11, 20230 Ston)	+385 91 605 4220
Restoran Đardin (Imena Isusova 2, 20230 Ston)	+385 20 799 655

JANJINA

Fortuna (Sreser)	+385 98 923 9925
Dalmatinska kuća (Drače 72, 20246 Janjina)	+385 20 741 546

TRPANJ

Konoba Škojera (Kralja Tomislava 22, 20240 Trpanj)	+385 91 444 4984
Pansion Katić (Kralja Tomislava 13, 20240 Trpanj)	+385 91 185 3672
Konoba Dubrovnik (Kralja Tomislava 18, 20240 Trpanj)	+385 98 361 437
Konoba Trpanj (Kralja Tomislava 21, 20240 Trpanj)	+385 99 339 1400
Restoran Aurora (Žalo 11, 20240 Trpanj)	+385 98 457 466
Ugostiteljski obrt Plavi (Ogrc bb, 20240 Trpanj)	+385 98 225 675
Stari ribar (Potok 5, 20240 Trpanj)	+385 98 927 0460

OREBIĆ

Seljačko domaćinstvo Braenović (Dingač, Borak, 20244 Potomje)	+385 99 215 0827
Restoran Mimbeli (Trg Mimbeli 6, 20250 Orebić)	+385 20 713 636
Restoran Amfora (Šetalište kneza Domagoja 6, 20250 Orebić)	+385 20 713 779
Restoran Babilon (Đivovićeva 2, 20250 Orebić)	+385 20 713 352
Restoran Korta (Škvar 2, 20250 Orebić)	+385 20 714 555
Konoba Karako (Šetalište kneza Domagoja 32, 20250 Orebić)	+385 98 976 8371
Restoran Maslina (Obala pomoraca 20a, 20250 Orebić)	+385 20 713 199
Konoba Dalmatino (Obala dr. Franja Tuđmana bb, 20250 Orebić)	+385 98 448 801
Konoba Marko Polo (Šetalište kneza Domagoja 28, 20250 Orebić)	+385 20 714 214
Restoran Posejdon (Bana Jelačića 26, 20250 Orebić)	+385 20 713 599
Restoran Stari Kapetan (Šetalište kneza Domagoja 8, 20250 Orebić)	+385 20 714 488
Konoba Adriatic (Mokalo bb, 20250 Orebić)	+385 20 713 420
Konoba Forte (Doljanska bb, Viganj, 20250 Orebić)	+385 98 389 571
Konoba Montun (Viganj 81, 20250 Orebić)	+385 98 752 841
Konoba Maris (Kraj 39, 20250 Orebić)	+385 20 748 050
Restoran Feral (Orebić bb, 20250 Orebić)	+385 20 748 036
Restoran Vrgorac (Perna 24, 20267 Kućište)	+385 20 719 152
Restoran Piccolo (Kućište 23, 20267 Kućište)	+385 20 719 132
Konoba Barsa (Lovište bb, 20269 Lovište)	+385 20 718 057
Konoba Mirce (Lovište 216, 20269 Lovište)	+385 20 718 024
Konoba Portun (Potomje bb, 20244 Potomje)	+385 99 823 3652