

Crvena vina / Red Wines

Tomić Plavac



sorta vina/ variety:
Plavac mali
slador/ sweetness:
suho/dry
regija/ region:
Srednja Dalmacija/
Central Dalmatia
**vinogorje/
appellation:**
Hvar

tijelo vina/ wine body:
srednje/ medium

tip vina/ wine type:
meki tanini, voćne arome/ soft
tannins, fruity aromas

hrana/ food:
grill, brusketi, jela od crvenog mesa /
grill, bruschetta, red meat dishes

Korlat Cabernet Sauvignon



sorta vina/ variety:
Cabernet Sauvignon
slador/ sweetness:
suho/ dry
regija/ region:
Sjeverna Dalmacija/
Northern Dalmatia
**vinogorje/
appellation:**
Benkovac

tijelo vina/ wine body:
puno/ full

tip vina/ wine type:
kompleksno vino, začinsko-voćnih
aroma/ complex wine, spicy-fruity
aromas

hrana/ food:
grill, janjetina, biftek, sirevi/ grill,
lamb, steak, cheeses

Desertna vina / Dessert Wines

Muškat Žuti Laguna



sorta vina/ variety:
muškat žuti
slador/ sweetness:
poluslatko/ semi-
sweet
regija/ region:
Istra i Kvarner
**vinogorje/
appellation:**
Zapadna Istra - Poreč

tijelo vina/ wine body:
srednje-puno/ medium-full

tip vina/ wine type:
svježe, aromatično, desertno vino/
fresh, aromatic, dessert wine

hrana/ food:
voćne salate, voćni kolači i torte/
fruit salads, fruit cakes and pies

Pjenušci, Prosecco & Champagne

Moët Brut Imperial



sorta vina/ variety:
Pinot noir / Pinot
meunier / Chardonnay
slador/ sweetness:
brut
regija/ region:
Sjeverna Francuska/
Northern France
vinogorje/ appellation:
Champagne

tijelo vina/ wine body:
lagano-srednje/ light-medium

tip vina/ wine type:
kompleksno, suho, aperitivno /
complex, dry, aperitive

hrana/ food:
Aperitiv, školjke, riba, pečeno ili lagano
začinjeno bijelo meso i svježe voćne
salate/ Aperitif, shellfish, fish, roasted
or lightly seasoned white meat and
fresh fruit salads

Degarra Bonterra



sorta vina/ variety:
Merlot, Cabernet
Sauvignon
slador/ sweetness:
suho/ dry
regija/ region:
Sjeverna Dalmacija/
Northern Dalmatia
vinogorje/ appellation:
Zadar

tijelo vina/ wine body:
puno/ full

tip vina/ wine type:
kompleksno vino, začinsko-voćnih
aroma/ complex wine, spicy-fruity
aromas

hrana/ food:
"crveno meso, biftek, janjeći kotleti
u umaku, divljač, tvrdi sirevi/ red
meat, steak, lamb chops in sauce,
venison, hard cheeses"

Skaramuča Dingač Reserva



sorta vina/ variety:
Plavac mali
slador/ sweetness:
suho/ dry
regija/ region:
Južna Dalmacija/
Southern Dalmatia
vinogorje/ appellation:
Pelješac

tijelo vina/ wine body:
puno/ full

tip vina/ wine type:
zrelo vino, začinsko-voćnih aroma /
mature wine, spicy-fruity aromas

hrana/ food:
"grill, biftek ili ramstek, divljač (vepar),
junetina u bogatom umaku, tvrdi sirevi/
grill, steak or rump steak, game (boar),
beef in rich sauce, hard cheeses"

Astoria Lounge



sorta vina/ variety:
Cuvee
slador/ sweetness:
brut
regija/ region:
Veneto, Italija
vinogorje/ appellation:
Val de Brun

tijelo vina/ wine body:
lagano/ light

tip vina/ wine type:
lagano, osvježavajuće vino / a
light, refreshing wine

hrana/ food:
Aperitiv, plodovi mora /
Aperitif, sea food

Astoria Corderie Prosecco D.O.C.G.



sorta vina/ variety:
Glera
slador/ sweetness:
extra dry
regija/ region:
Veneto, Italija
vinogorje/ appellation:
Valdobbiadene

tijelo vina/ wine body:
lagano/ light

tip vina/ wine type:
lagano, osvježavajuće vino/ a light,
refreshing wine

hrana/ food:
Aperitiv, rižoti, laganija jela/ Aperitif,
risottos, lighter dishes



Rose vina/ Rose Wines

Galić Rose



sorta vina/ variety:
Cabernet sauvignon/
Merlot/ Pinot crni
slador/ sweetness:
suho/dry
regija/ region:
Slavonija i Baranja
**vinogorje/
appellation:**
Kutjevo

tijelo vina/ wine body:
srednje/ medium

tip vina/ wine type:
svježe, mineralno vino, voćnih aroma/
fresh, mineral wine, fruity aromas

hrana/ food:
riblji carpaccio, salata od hobotnice,
svježi sirevi, riba/ fish carpaccio,
octopus salad, fresh cheeses, fish

Bijela vina / White Wines

Gospoja Žlaltina



sorta vina/ variety:
Žlaltina
slador/ sweetness:
suho/ dry
regija/ region:
Istra i Kvarner
**vinogorje/
appellation:**
Kršk

tijelo vina/ wine body:
lagano/ light

tip vina/ wine type:
svježe vino, voćnih aroma/
refreshing wine, fruity aromas

hrana/ food:
uz rakove, školjke, ribu i bijelo meso.
/ with crabs, shellfish, fish and
white meat.

Matošević Alba Malvazija



sorta vina/ variety:
Malvazija
slador/ sweetness:
suho/dry
regija/ region:
Istra i Kvarner
**vinogorje/
appellation:**
Zapadna Istra - Buje

tijelo vina/ wine body:
srednje/ medium

tip vina/ wine type:
svježe vino, voćnih aroma/ refreshing
wine, fruity aromas

hrana/ food:
rižoti, tjestenine s bijelim tartufima,
laganija jela/ risottos, pasta with white
truffles, lighter dishes

Kozlović Malvazija



sorta vina/ variety:
Malvazija
slador/ sweetness:
suho/ dry
regija/ region:
Istra i Kvarner
**vinogorje/
appellation:**
Zapadna Istra - Buje

tijelo vina/ wine body:
srednje/ medium

tip vina/ wine type:
svježe vino, voćnih aroma/ refreshing
wine, fruity aromas

hrana/ food:
uz riblje specijalitete i bijela mesa /
with fish specialties and white meat.

Degarra Pošip



sorta vina/ variety:
Pošip
slador/ sweetness:
suho/ dry
regija/ region:
Sjeverna Dalmacija
**vinogorje/
appellation:**
Zadar

tijelo vina/ wine body:
srednje-puno/ medium-full

tip vina/ wine type:
svježe vino, cvjetno-voćnih aroma/
fresh wine, floral-fruity aromas

hrana/ food:
rižoti, bijelo meso, škampi, plodovi
mora, svježi sirevi/ risottos, white meat,
shrimp, seafood, fresh cheeses

Korta Katarina Pošip



sorta vina/ variety:
Pošip
slador/ sweetness:
suho/ dry
regija/ region:
Srednja i Južna
Dalmacija
**vinogorje/
appellation:**
Korčula

tijelo vina/ wine body:
srednje-puno/ medium-full

tip vina/ wine type:
zrelo vino, kompleksnih začinsko-
voćnih aroma/ mature wine, complex
spicy-fruity aromas

hrana/ food:
bijelo meso, teletina, mlada janjetina,
tjestenine s mesnim umacima/ white
meat, veal, young lamb, pasta with
meat sauces

Krauthaker Graševina Mitrovac



sorta vina/ variety:
Graševina
slador/ sweetness:
suho/ dry
regija/ region:
Slavonija
**vinogorje/
appellation:**
Kutjevo

tijelo vina/ wine body:
srednje-puno/ medium-full

tip vina/ wine type:
zrelo vino, kompleksnih začinsko-
voćnih aroma/ mature wine, complex
spicy-fruity aromas

hrana/ food:
tjestenine s umakom na bazi sira,
piletina, bijela riba, aromatični sirevi/
pasta with cheese-based sauce,
chicken, white fish, aromatic cheeses

Šoškić Sauvignon



sorta vina/ variety:
Sauvignon
slador/ sweetness:
suho/ dry
regija/ region:
Bregovita Hrvatska
**vinogorje/
appellation:**
Plešivica

tijelo vina/ wine body:
srednje tijelo/medium body

tip vina/ wine type:
mineralno vino, cvjetnih aroma/
mineral wine, floral aromas

hrana/ food:
salate, rižota, jela sa šparogama, bijela
riba/ salads, risottos, asparagus dishes,
white fish

