

# Grape tendrils

*Wine / Cuisine / people*

Brda

Nova Gorica

Vipava Valley

Karst

Just like our trails, grape tendrils wind between the Brda region, Vipava Valley and the Karst region and interweave at adventure crossroads in Nova Gorica and its vicinity.





## Why grape tendrils?

Grape vine - *vitis vinifera* - this noble plant which accompanies humans for thousands of years clings to a support with its at first fragile, gentle, barely noticeable and light green tendrils which gradually become darker and stronger and in the autumn lignified and almost indestructible. Just like locals who defy the time, changes and the speeding rhythm of everyday life in this region. Grape tendril - the symbol of vitality, reflection of healthy growth, perseverance and ingenuity... It remains on viticulture wires even after all grape leaves have fallen off and after all grapes have long ago been picked... Short or long, more or less wrapped and winded, it resembles roads and trails of our wine-culinary explorations, discoveries and adventures.

# The Sunny Gorica Region

*Special and Diverse*





With its natural, historical and other wonders, completely painted in Mediterranean colours, the Gorica region offers a colourful bunch of adventures for each and every visitor. For years it has been attracting various admirers and experts who have explored it for different reasons due to its diversity and characteristics. Here everyone will find something for himself and satisfy his curiosity.

### **Wine, Cuisine, People...**

The number of those who already discovered, or at least sensed that this region offers top-class wine experiences rises with each year. Top-class experiences with top-class wines for random visitors, aficionados and good and experienced connoisseurs as well. However, wine must never come alone. It tastes much better with carefully prepared home-made food and in good company.





# Nova Gorica

*The starting point for top-class wine and other flavour experiences*

Nova Gorica is a lively city located at the utmost western part of Slovenia just next to the Italian border. Along with its surrounding area, the city offers plenty of enjoyable moments. Many visitors come to this area to admire the river Soča and its wonders others come due to various gaming and first-class entertainment possibilities, whilst the rest come to visit numerous historical sights worth seeing. During the last years Nova Gorica has also been visited by rose aficionados from near and far as the city includes numerous rose gardens (the rose appears in the city's coat of arms), whilst the Kostanjevica Monastery above the city boasts with the collection of fragrant old-time Bourbon roses which is second largest in Europe.

**No one can get bored** in Nova Gorica and its surrounding area. In the immediate vicinity of Nova Gorica you can visit **the ancient town of Solkan** (first mentioned in 1001) with its picturesque bridge and the world's largest single-arch stone bridge, the ridge of **Mt. Sabotin** (with caverns and other remnants of the World War I which form a part of the **Walk of Peace**), the sightseeing **Mt. Sveta Gora** with a well-known pilgrimage temple and many other sights. In the Kromberk Castle, which is also located in the immediate vicinity of Nova Gorica, visitors can also visit several exhibitions put on by the regional museum **Goriški muzej**. **The Europe Square** which symbolically joins the Slovenian city of Nova Gorica with the Italian city of Gorizia is also worth visiting.

On each corner of the city hotels, restaurants and inns offer **Mediterranean and other home-made dishes** which are always accompanied by noble wines... In Nova Gorica, less demanding visitors will also be taken care of by other simpler solutions.





# Characteristics

The city of Nova Gorica is a perfect starting point for oenologic-gastronomic adventures as it represents the intersection point of three winegrowing regions **well-known all across the world for their characteristics and particularities**. Two of these regions, Brda and Karst, extend also to the Italian side of the border where first-class wines are also produced. None of these winegrowing regions lie far from Nova Gorica. A half-hour drive at the most. Take a few days and surrender

yourself to explorations and adventures with the help of local hints and advice. Nova Gorica and its vicinity offer plenty of comfortable accommodations and even more exploration and adventure possibilities. The taxi offer is quite available and represents a very wise decision at the same time. You will be surprised by the hospitality of caterers, hoteliers, tourist farm owners and especially winegrowers and winemakers - locals who are the most qualified to present you with the wine experience.

## Collection of old-time Bourbon roses

At the Kostanjevica Monastery, located on the rising above Nova Gorica, the garden of the Franciscan Monastery boasts with the collection of roses from the Bourbon family – roses of the 19<sup>th</sup> century – which found their place next to the tomb of the last French kings – the Bourbons. The collection of roses is the second largest in Europe, whilst the cultivation of roses represents a specific feature as it gives the Bourbon roses more space to grow than anywhere else in the world, thus allowing them to develop and show all of their charms. The rich Škrabec library at the monastery is also worth visiting.



Polenta balls



Genuine taste dishes



Kromberk Castle



Solčanski most



## Gorica Chicory

Forced chicory, which is still grown by some farmers in Solkan and its vicinity, bears a close resemblance to roses. This renowned particularity has always been very valuable. In the past, it represented a means of survival for farmers, whereas nowadays it became one of the most sought after culinary delicacies which can be prepared in various ways.



# Winegrowing regions

*Brda, Vipava Valley and Karst*



Characteristics





You are invited by three winegrowing regions. The Vipava Valley and regions of Karst and Brda represent three quarters of the Primorska winegrowing region, whilst its fourth part is located by the sea. Three regions, each with its own character, grape varieties, recommended varieties, best geographical positions, weather conditions, characteristic grounds and also winegrowing and cellarman's tradition, culinary image and present-day nature experiences and customs. In one word with everything that makes **terroir as we like to call the common wine character** of a particular region. These regions have many things in common, but also many differences like their own characteristics, particularities, mysteries, stories and experiences. The one thing, common to all three regions is the fact that the mass industry production still hasn't degraded them. They are still far from having any mass production issues and don't even really provide the right conditions for such production. In this way, they can keep their diverse and interesting character, and combine their old heritage with up-to-date knowledge. Relatively small **terraced vineyards** extend in all directions and over picturesque geographical positions, approx. 200 m above sea level, and almost without exception follow the shape of the landscape and decorate it with mostly wooden poles. Some are located on flatter grounds, whilst others stand on slopes or on top of risings or hills, under the edge of the woods, next to a stream, etc. They represent an indispensable component of the recognition of the Primorska region, no matter whether in the Vipava Valley, Brda or Karst region.

Even viticulture methods are similar in all three regions: classic single or double Guyot pruning with cane trimming. In some, particularly lower areas, grape vines are grown on distinctive Primorska or Karst trellises. **Vineyards include horizontal rows** - terraces, are exclusively hand-trimmed, whilst vine shoots are hand-tied or attached and the grapes are exclusively hand-picked with love and gentle touch and full of joyful expectation. In these sunny parts of Slovenia grapes truly thrive, which is why wines of these regions reach high levels of total extract. **Good grape qualities are also shown in the** grape juice which is recently growing in popularity along with other juices.

Rich winegrowing and winemaking tradition is also what these three winegrowing regions have in common. It tends to be most prominent at the time of the grape harvest **which is always a joyful and social event** and at the time of Martinmas when typical **St. Martin dishes** (goose, 'mlinci' (Matzos), chestnuts, etc.) are prepared in most of the winegrowing towns. This is a time of prosperity and young wine tasting, time of joyful gathering, comparison, evaluation, etc.



First







# Brda

*The hilliest winegrowing region*

• *Višnjevik*

• *Smartno*

• *Dobrovo*

• *Medana*





# Brda

*The hilliest winegrowing region*



Šmartno

## Brda region and its climate

The Brda region is most certainly **one of the most renowned winegrowing regions** in Slovenia. Vineyards extend on approximately 1800 hectares and give a distinctive image to the region: hills with villages and churches, forests and streams everywhere your eyes can see. Vineyards grow everywhere, from the lower areas under the village of Vipolže to the steep inclines under Mt. Korada. Soil is mostly composed of marl and sandstone which provide almost ideal conditions for the growth of grape vines on terraced vineyards. The climate is also very favourable for viticulture. There is plenty of sun light, whilst winters are mild and almost without snow. Due to the geographical position of the region where the Mediterranean and the subalpine climates meet, strong bora winds occur, and even hail in the summer which represents a great risk to a good harvest.

## Grape vines and wine

First-class white and red wines which are exported all over



Olive tree in Brda



Wine cellar in Brda

the globe grow in this region. They are distinguished by a distinctive bouquet, pleasant freshness, fruitiness and rich extract. Among the white wines, **Rebula** is the most renowned. It is made from one of the oldest and completely domesticated grape varieties and represents a true pearl among the wines of the Brda region. Especially in recent years it once again occupied the first place among the white wines. The bouquet of Rebula reminds on ripe figs, apples and pears. According to the level of recognition, Rebula is followed by the aromatic Sauvignonasse (once known and popular Tokaj), **Pino Blanc, Pinot Gris, Chardonnay and Sauvignon** and among red wines especially by **Merlot, Cabernet Sauvignon, Cabernet Franc and some other red wines**. **Pikolit**, of which the bouquet reminds on ripe apricots and honey, is an especially interesting wine among the relatively rare predicate wines of the Brda region.

Winemakers of the Brda region belong to the younger generation of Slovenian winemakers who skilfully and innovatively combine traditional and modern knowledge about grape vines and wines, explore, search for and follow the world trends and promote the Brda region in the wine and business world with the help of their first-class wines. Especially the producers of **orange wines** (extended maceration) and wines made in **amphorae** stand out from these young winemakers.

# Characteristics

## Cuisine

Everything that grows in this wonderful hilly land is delicious. The abundance of sun takes care for the sweetness, whilst winds from nearby mountains take care for the freshness of grapes, fruits and other products. Leaving aside the **grapes**, fruits of the Brda region, such as **cherries, apricots, figs and kakis** in the autumn, are especially famous. Cuisine of the Brda region is most certainly one of the finest examples of the Mediterranean cuisine. It is simple, rich and full of vegetables and other products from local gardens and fields. The exquisite **olive oil** which has a particularly beneficial characteristics and flavour also adds to the flavour of the cuisine. It must also be pointed out that olive oils produced by the residents of the Brda region achieve top results in international competitions. Here, fresh ingredients can be found throughout the year, meaning that home-grown, juicy and delicious vegetables can find their way on dining plates practically every day. You must try the '**Briška kuhinja**' (minestrone), different **herbal omelettes**, dishes with wild asparagus and other wild-grown sprouts and vegetable tips (hop, orach, bladder campion, etc.) and of course the white polenta of the Brda region prepared with **white corn flour**. The ingenuity and creativity in food preparation and seasoning are limitless. The cuisine of this region also uses numerous herbs and aromatic plants which make dishes even more fragrant, delicious, easier to digest and even medicinal. Exquisite **salami and nonsmoked prosciutto** are also very well-known. Grape-skin liquor is typical for the Brda region. Mixed with herbs, such liquor is called Mathano meaning medicinal. The Brda region also offers delicious honey – robinia (acacia) in the spring time and lime-tree or chestnut in the summer.

## As long as you are here...

Your image of the Brda region just won't be complete if you don't visit the village of **Šmartno**, a fortified medieval settlement with distinctive narrow streets, balconies and 'žbatafurs' (special places with fireplaces). At the renaissance **Dobrovo Castle** you can visit the permanent exhibition of paintings by the world-famous painter **Zoran Mušič**, whilst nature and sightseeing aficionados and admirers of dramatic weather phenomena can climb to the top of the **lookout tower** in the village of Gonjače or on the botanically extremely rich **Mt. Korada**. You must also visit the **Krčnik** natural bridge over the **Kožbanjšček** stream which runs in the most remote part of the Brda region. If you happen to be in the Brda region in April, make sure not to miss the **blossoming cherry trees** which cover the entire Brda region in white. These scenes are unforgettable... In April, visit the **Brda and Wine Festival** and in November the **Martinmas feast** in Šmartno (St.Martin's day). These are two of the most important wine events of the Brda region where visitors can taste various top-class wines and dishes of the Brda region in wine cellars of Šmartno, listen to some interesting music, visit some of the other events or buy interesting and unique products on different stands. **The Rebula and Olive Oil Festival**, which takes place shortly after the first May holidays, also became highly visited and draws many visitors to the village of Višnjevik, known as the birthplace of Rebula. **The Cherry Festival**, which usually takes place in the first week of June, also offers mass entertainment, diverse culinary offer and an occasional cycling marathon.

## Rebula - Old grape variety with a youthful character

From the Rebula grape variety other splendid dry sparkling wines are also made. Their crystal appearance and lively, fresh and mineral taste make these wines popular appetizer wines for numerous festive events (family, business or public). It is not a coincidence that it is possible to find more than 40 first-class labels of these popular wines only in the Brda region. In this sense, the Rebula grape variety is without a doubt the most promising grape variety of this charming region.

## Jakot, a new name for an old grape variety

For many years, one of the most important white grape varieties was called Tokaj. After Hungary protected this name as its characteristic wine, Slovenian and Italian winemakers had to stop using it and create new names like Friulana (Italy) and Sauvignonasse or Green Sauvignon (Slovenia). In 2013, once known Tokaj got a new name – Jakot.

## MOTNIK, forgotten wine from Gluhovrh

In 1964, Pavel Medvešek, a connoisseur of the heritage of the Brda region, noted down a recipe for the production of a special wine from Vrhovlje pri Kožbani (locally called Gluhovrh) made exclusively from Bladder Campion berries. This wine was only consumed as a medicine before sleep and in wine cellars in the exclusive company of friends who knew how to appreciate it. The old people used to say "Heavy drinkers are not allowed to see it, let alone drink it. It would be a mortal sin".



Cherry Pie



Alpe Adria Trail









# Vipava Valley

*The greenest winegrowing region*



# Vipava Valley

*The greenest winegrowing region*



Vipava Valley

show their harsh nature and which are the reason why all roofs in the Vipava Valley are weighted down with rocks. Besides the grape vines, fruits also thrive in this region of which peaches, cherries, figs, kakis and apricots are especially delicious. The picturesque landscape and cultivated land of the valley is enriched with attractive agglomerated villages on the outskirts of the valley and with carefully arranged small terraced vineyards in between.

## Vipava Valley and its climate

This distinctively green valley with its centre in the city of Ajdovščina and the river Vipava which gave the valley its name rises with its above the river Vipava on one side and is sheltered by the slopes of the Karst region on the other side. Grape vines have been thriving in this region for centuries as the nature generously provided everything they needed. Grape vines were brought to this region by the Romans who left a significant impact with the military camp Castra in Ajdovščina as well as with the fortification Ad Pirum in Hrušica and the water tower on St. Paul above the village of Vrtovin. You can visit museum collections of archaeological finds from the Roman era in Ajdovščina, Cultural Centre in Bukovica or in the Stara pošta Inn in the village of Hrušica pri Podkraju. The stone bed is composed of flysch whose disintegration creates a thick layer of mineral rich soil. Mt. Gora, located in the Trnovo forest in the immediate vicinity of the valley, offers a completely different limestone landscape, plenty of snow in the winter and fresh temperatures in the summer. In the Vipava Valley, the mild sub Mediterranean climate with plenty of sun and just enough rainfall successfully defies the bora winds which, from time to time,



Castra, Ajdovščina

## Grape vines and wine

The Vipava Valley invites visitors with its Vipava Wine Road on which visitors will be hospitably greeted on numerous tourist farms and in their wine cellars. Wines of the Vipava Valley are elegant, harmonic, fresh, drinkable, and with a rich bouquet. Some of them are made with rich extract and are rarely aged. This region is ideal for the growth of grape varieties such as **Rebula, Chardonnay, Sauvignon, Pinot Blanc, Pinot Gris and also Laški Rizling and Malvazija** from which popular white and red wines of the past are revived once again and are known under the name Vipavec. In the Vipava Valley you can also find indigenous white wines like **Pinela and Zelen** whose promotion was in the recent years entrusted to a very active **Zelen Consortium**. Connoisseurs will most certainly be interested in old-





# Characteristics

## Matija Vertovec, the father of viticulture in the Vipava Valley

Father Matija Vertovec who in 1984 influenced the development of viticulture and cellarman's trade in Slovenia with his famous book *Vinoreja* (Winegrowing) was also born in the Vipava Valley. Each year, two memorial walks are organized: a walk called *Z Vrtovcem v rojstni kraj slovenske himne* (With Vertovec to the birth-place of the Slovenian anthem) and *Pohod po Vrtočevih poteh* (Walk along the trails of Vertovec). These walks are attended by numerous local residents and can in good weather become a unique experience!



## Toasts and the glo-glo glass

The tradition talks about a special tubular and round tall glass which was in the 18th century used in the Lanthieri Manor in Vipava, and from which pleasant and accordant sounds were released during drinking which made the feasts sound like true concerts. Among other visitors, this castle was also visited by the Venetian dramatist Carlo Goldoni. The glass represents a part of the developing museum collection in the restored Lanthieri Manor.

## Zdravljica – birth-place of the Slovenian anthem

The melody for the Prešeren's poem *Zdravljica*, which in 1989 became the Slovenian national anthem, is a choral composition created by the composer Stanko Premrl from Podnanos (1880-1965).



Dornberk



Goatling with fried polenta



Vipavska jota



Wine cellar in Vipava

time wines like **Klarnica** and **Vitovska Grganja**. Among the red wines visitors will enjoy in **Cabernet Sauvignon**, **Pinot Noir** and **Barbera**, whilst the biggest surprise may come from **Merlot** which in some geographic locations of the Vipava Valley gives trully unique wines.

## Cuisine

The cuisine of the Vipava Valley is nobly simple, but still diverse and ingenious, unique, full of healthy culinary heritage and closely connected with the seasons. Mediterranean products from which

the typical dishes are made are juicy, delicious and healthy and taste even better accompanied by top-class wines of the Vipava Valley. Genuine cuisine of the region cannot go without the Vipava prosciutto and **premium cheeses**, especially the **Nanos cheese** which is produced in specified regions. Other dishes like the celery soup, herbal omelette, barley groats and the Vipava jota are also delicious. Wine has also always accompanied **Tripe with polenta (corn)**, the **goatling or lamb** during the Easter holidays, sometimes venison, and traditional pork meat and sausage at the time of Christmas. **Sweet Vipava dumplings** are often accompanied by dried-grape wines like **Pikolit**.



# Vipava Valley

*The greenest winegrowing region*



Pasji rep

## As long as you are here...

If you will ever wander around the Vipava Valley you really shouldn't miss its numerous natural sights such as **the springs of the Vipava River**, botanically rich **Mt. Nanos**, famous **Otlica Window**, and the mighty spring of the **Hubelj Torrent** where the decisive battle between the Roman Emperor Theodosius and the upriser Eugenius was supposed to take place in 394 which led to the downfall of the Roman Empire. The cultural heritage of the upper Vipava Valley such as **the Zemono Manor** and **the Lanthieri Manor** in Vipava will also fascinate many visitors. More than just interesting is also the story about Anton Lavrin who was the first Austrian consul in Egypt. His two **Egyptian sarcophagi** on the Vipava cemetery are really worth visiting. Those who are interested in technical heritage should visit the former **ironworks by the Hubelj Torrent**, whilst **Vipavski Križ** and **Goče** represent two of the most picturesque villages of the Vipava Valley. **Adrenaline aficionados** can try their skills in paragliding, hang gliding, climbing or mountain biking. You can also test your climbing capabilities on two arranged natural climbing walls - Gradiška tura (second largest in Slovenia) and Bela.



Spring of Hubelj

Pale Sports Park in Ajdovščina offers a **4-cross track** and other similar discipline tracks and represents the starting point of the interesting **Natural Educational Trail 'Ob Hublju'** (By the Hubelj Torrent). In short, kind weather conditions also represent a cause for countless cycling and hiking opportunities. There is also a wide variety of events available in the Vipava Valley, especially events with wine and social character: in February you can attend the **Walk among the vineyards of Vrhpolje** or different wine tastings in the context of the **Šempas Wine Festival**, at the time of Easter holidays you can visit the interesting event called **Gathering with Pinela in the village of Planina**, in May you can visit the **Flavours of the Vipava Valley** wine and cuisine festival and also the **Zelen Festival**, autumn offers the mass **Vipava grape harvest**, whilst wine cellars of the Vipava Valley are especially hospitable between St. Martin's day and Christmas... Tourist associations organize festivals dedicated to typical delicacies of this region (peaches, polenta, chestnuts, etc.) throughout the whole year.



# Characteristics



Vipavski Križ



Kakis



Lanthieri Manor, Vipava



Picking herbs

## Vipavska jota

This is a typical dish of the Vipava Valley made of tropinka turnip (naturally acidified and added with grapeskins) cabbage, potatoes, beans and possibly a piece of smoked pork or home-made sausage.

## Peaches of the Vipava Valley

In the Vipava Valley, peaches were once mainly produced for the purposes of the food processing industry. Nowadays, they are used to make delicious juice and other delicacies: marmalades, liqueurs, etc.

## Zelen and Pinela, indigenous couple

It is well-known, that the best Zelen comes from the Podnanos area where its fruitiness tends to be the most prominent, whilst the best Pinela comes from the area of Planina pri Ajdovščini. Light burdening of the grape vine represents the key element in the production of these top-class wines. Zelen is distinguished by a long tropical fruit aftertaste, whilst Pinela is distinguished by a gentle and fruity spirit.

In the lower part of the Vipava Valley you can visit **Tabor**, an agglomerated village above Dornberk, **Castles Vogrsko and Renče**, the **Gregorčič Trail** near the village of Gradišče above Prvačina, **energy-themed trail from Lijak to Sekulak**, or numerous **horse trails**. Fishing aficionados will most certainly be

attracted by rivers Soča and Vipava. There is also an artificial small lake **Vogršček** which is otherwise intended for irrigation, but represents a suitable place for **various sports and recreation possibilities**: fishing, walks, jogging, cycling, etc.









# Karst

*The rockiest winegrowing region*

Miren

Komen

Štanjel



# Karst

*The rockiest winegrowing region*



Sumach

## Karst landscape and climate

The world-known region, approximately 300 m above sea level, which gave the name to the entire Karst landscape, rises above the Vipava Valley and extends all to the Adriatic Sea in the south. Stone, bora wind, imposing caves and cave systems, poor red soil, and hospitable Karst population are the common denominators which form the beat of this region. The Karst winegrowing region is the smallest in Slovenia as it only extends over 550 or so hectares. Its climate is relatively dry and harsher in the winter and is characterized by strong winds, especially the north wind called the Bora. The viticulture of this region is strongly influenced by the red soil called terra rossa, especially rich in iron and silicate, which gives the wine its character, fullness, fruitiness and high extract levels.



Reka Vipava in Mirenski grad



Vicinity of Miren

## Grape vines and wine

The most distinctive grape variety thriving in this region is **Refošk** (Refosco). It gives a famous wine and a first-class speciality **Kraški Teran** (Karst Teran), a sort of red wine with a distinctive colour and freshness of taste. Heritage and experts agree that the best Teran is produced in the area of Tomaj. Generally Teran is not aged. The exception made of separately hand-picked grapes of certain top-class vintages, which is matured in wooden containers is called **Teranton** and is known for its nobility and harmony. You can also find Merlot and Cabernet Sauvignon in the Karst region, especially in locations where Refošk doesn't thrive. Residents of the Karst region also make white wines like Sauvignon, Malvazija, Rebula, Vitovska Grganja, Chardonnay and even Laški Rizling. You can also find a sort of wine called **Kraševvec**, a fresh wine **Terra Rossa** (Refošk, Merlot and Cabernet Sauvignon) and **Jerina**, an aged sort of wine made of those same grape varieties.



## Cuisine

**The Karst cuisine** is without a doubt something special. On one side it is modest and Mediterranean luxuriant and generous on the other. It is especially connected with the seasons and distinctively delicious as the growth in such soil and climate emphasises the taste of vegetables and other products, whilst high level of ethereal oils gives a distinctive character to herbs and aromatic plants which represent irreplaceable ingredients of the Karst cuisine and are used for seasoning of many dishes (fennel flower, sage leaves, bay leaves, juniper berries, winter savory, etc.) Among the meat dishes, value of those made of small cattle (lamb, goatling) increases once again. Karst prosciutto, 'šelinka' (celery soup), shaved celery, fennel, omelettes, gravies, dishes with Teran and prosciutto... Polenta, dumplings, 'bleki' (pasta patches)... There are also dishes made of buckwheat, dumplings with curd, nettle and spinach... All of these dishes are dishes of the past. Nowadays they are served in a new manner and often find their way to the plates of the finest restaurants and inns. The harmony and openness of this cuisine show originality, authenticity and also a connection with the customs of the Slovene people living in the Trieste area.



Asparagus dish

## As long as you are here...

The Karst region gave name to Karst phenomena all over the world. If you ever visit the Karst region make sure to climb on the **sightseeing Mt. Trstelj** from which you can see the mountains and the sea as well. You must also visit the **Škocjan cave system** which is, besides the Postojna Cave, one of the Europe's largest of this kind. **The village Štanjel** with its narrow streets and numerous attractive stonecutting details represents another unique example of the stone architecture. In Lipica you will be able to admire the beauty of the world-famous **Lipica horses**. Speleologists will find their dream land in the Karst region as there aren't many places in the world with as many caves. One of the greatest Karst beauties in autumn is most certainly sumach, a bush which paints the rocky landscape in red and offers plenty of landscape motives to photographers. **Cerje** is also another great sightseeing site. It includes a monument dedicated to all victims of wars in this region and starting points for many hiking and educational trails. Among the events, make sure not to miss the **Teran and Prosciutto Festival** or **carnivals** which can, along with **Martinmas** feasts (e.g. in Brje), be extremely interesting. A visit of one of the **Prosciutto production facilities** can also turn into an experience which you will remember forever.



Cerje



## Characteristics

### Osmice (country feasts) - old habit

Osmica is a traditional (eight day) form of selling wine with the designation of origin. Winemakers organized such country feasts at their homes, wine cellars or backyards. In such manner farmers were enabled to sell the surplus of their products. For some of the farmers such feasts even represented the only way of earning some money. Nowadays, an individual farm may organize its country feast only twice per year. They may last 10 days at the most. Country feasts are announced by a bunch of greenery or ivy called 'frask' which on crossroads points to the right direction.



### Teran – world's rarity

The quality of this wine is extremely high. Its colour is distinctively carmine red, its lactic acid content is high, whilst its alcohol level isn't too high. Its distinctive fruity flavour reminds on raspberries and currant. Teran is a well-rounded fresh, mineral wine which goes perfect with the Karst prosciutto and many other local Karst dishes. It contains resveratrol, antioxidant which has a beneficial effect on heart and veins and slows the aging processes.



# Events

*Come and visit*

EVENT	LOCALITY	MONTH
ŠEMPAS WINE FESTIVAL	Šempas	end of March
BRDA AND WINE	Šmartno	end of April
GATHERING WITH PINELA	Planina pri Ajdovščini	Easter Monday
REBULA AND OLIVE OIL FESTIVAL	Višnjevnik	start of May
OPEN WINE CELLARS DAY	Zalošče	May
THE FLAVOURS OF THE VIPAVA VALLEY	Zemono	first half of May
THE AUTHENTIC VIPAVA VALLEY	Vipava and vicinity	last weekend of May
ZELEN WINE FESTIVAL	Vipava	last Sunday of May
OPEN WINE CELLARS DAY	Brda	end of May
THE ASPARAGUS FESTIVAL	Orehovlje	last weekend of May
CHERRY FESTIVAL	Dobrovo	start of June
THE POLENTA FESTIVAL	Ozeljan	July
MOHORJEVO	Šempas	July
MOHORJEVO	Renče	July
SUMMER IN BUKOWCA	Bukovica	August
THE PEACH FESTIVAL	Prvačina	August
B'NDIMSKA KVATRNICA	Branik	August
VIPAVA GRAPE HARVEST	Vipava	second weekend of September
WINE CELLARS OF THE VIPAVA VALLEY	Vipava Valley	From Martinmas till Christmas
CHESTNUT FESTIVAL	Vitovlje	October
WALK ALONG THE TRAILS OF VERTOVEC	Ustje	first Sunday after the Martinmas weekend
MARTINMAS FEAST	Brje na Vipavskem	November
MARTINMAS FEAST	Šmartno	start of November
MARTINMAS FEAST	Vogrsko	November
ST. MARTIN'S FESTIVITIES	Ozeljan	November

● Brda

● Vipava Valley

● Karst

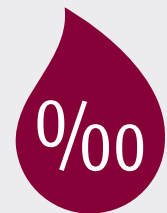


# Useful information and instructions



## Police issued advice to drivers

Only drive sober! If you plan to consume alcoholic drinks (regardless of the volume), please don't drive. If you consumed alcohol drinks, surrender the driving wheel to a sober driver or use public transportation means. Take full account of the road transport regulations, especially those regarding the speed limit, priority, overtaking, seat belts, mobile phones, and safety distance.



## Allowed Blood Alcohol Concentration

Drivers are allowed to drive with alcohol levels of up to 0.24 mg/l of alcohol in their exhaled air or up to 0.50 g/kg alcohol in their blood, provided that they don't show any signs of unsafe driving. The fine for driving under the influence of alcohol ranges from €300 to €1.200.



The Polenta Festival, Ozeljan



Šempas Wine Festival



Martinmas Feast, Brda



Cherry Festival, Dobrovo



Martinmas Feast, Brje na Vipavskem



Vipava Grape Harvest, Vipava



The Asparagus Festival, Orehovlje



Summer in Bukowca

# Come and visit







# Tourist information and Wine bars

## TIC Nova Gorica

Delpinova 18b  
SI-5000 Nova Gorica  
t: +386 (0)5 330 46 00  
tzticng@siol.net  
www.novagorica-turizem.com

## TIC Brda

Grajska cesta 10  
SI-5212 Dobrovo v Brdih  
t: +386 (0)5 395 95 94  
tic@obcina-brda.si  
www.brda.si

## TIC Ajdovščina

Cesta IV. prekomorske 61a  
SI-5270 Ajdovščina  
t: +386 (0)5 365 91 40  
tic.ajdovscina@siol.net  
www.tic-ajdovscina.si

## TIC Vipava

Glavni trg 1  
SI-5271 Vipava  
t: +386 (0)5 368 70 41, +386 (0)51 215 226  
tic.vipava@siol.net  
www.izvirna-vipavska.si

## TIC Temnica

Temnica 10  
SI-5296 Kostanjevica na Krasu  
m: +386 (0)31 310 800  
info.temnica@siol.net

## INFO POINT

Mladinski hotel Pliskovica  
Pliskovica 10  
SI-6221 Dutovlje  
m: +386 (0)41 947 327  
info@hostelkras.com

## TIC Miren

Miren 5c  
5291 Miren  
m: +386 (0)51 202 060  
tic.miren@siol.net

## Municipality Renče – Vogrsko

Bukovica 43, SI-5293 Volčja Draga  
t: +386 (0)5 338 45 00  
info@rence-vogrsko.si  
www.rence-vogrsko.si

## VINOTEKA BRDA, d. o. o.

Grajska cesta 10  
Dobrovo 5212 Dobrovo v Brdih  
t: +386 (0)5 395 92 10  
info@vinotekabrda.si  
www.vinotekabrda.si

## Mama, Restaurant and Wine bar

Ajševica 33  
SI-5000 Nova Gorica  
t: +386 (0)5 33 65 728  
info@restavracija-mama.si  
www.restavracija-mama.si





## Vinoteka Vipava




Glavni trg 1  
SI-5271 Vipava  
t: +386 (0)5 368 70 41, +386 (0)51 215 226  
tic.vipava@siol.net  
www.izvirna-vipavska.si

## Vipava Valley Local Products Shop

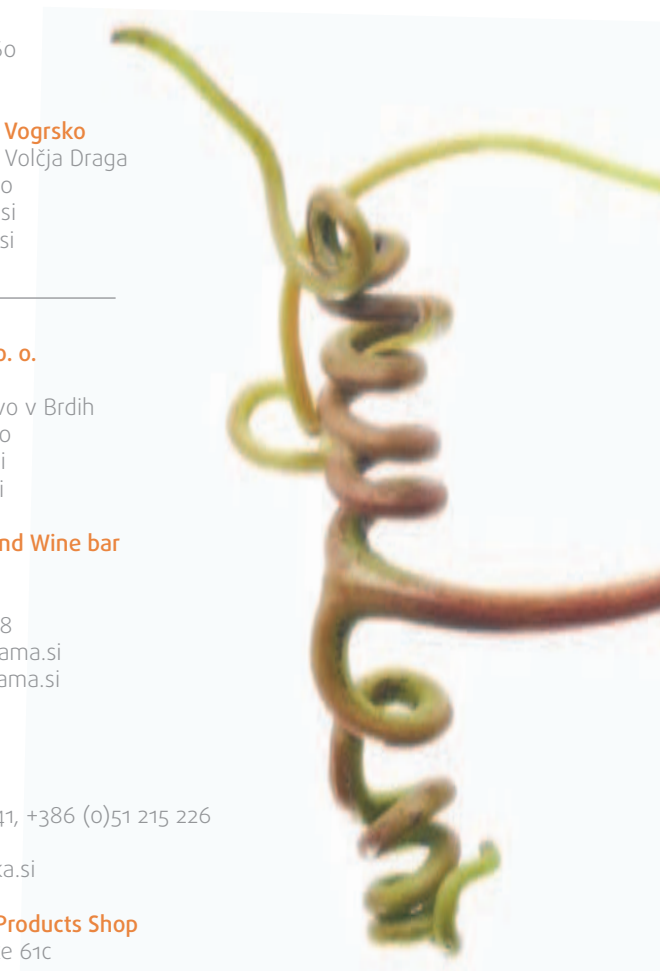
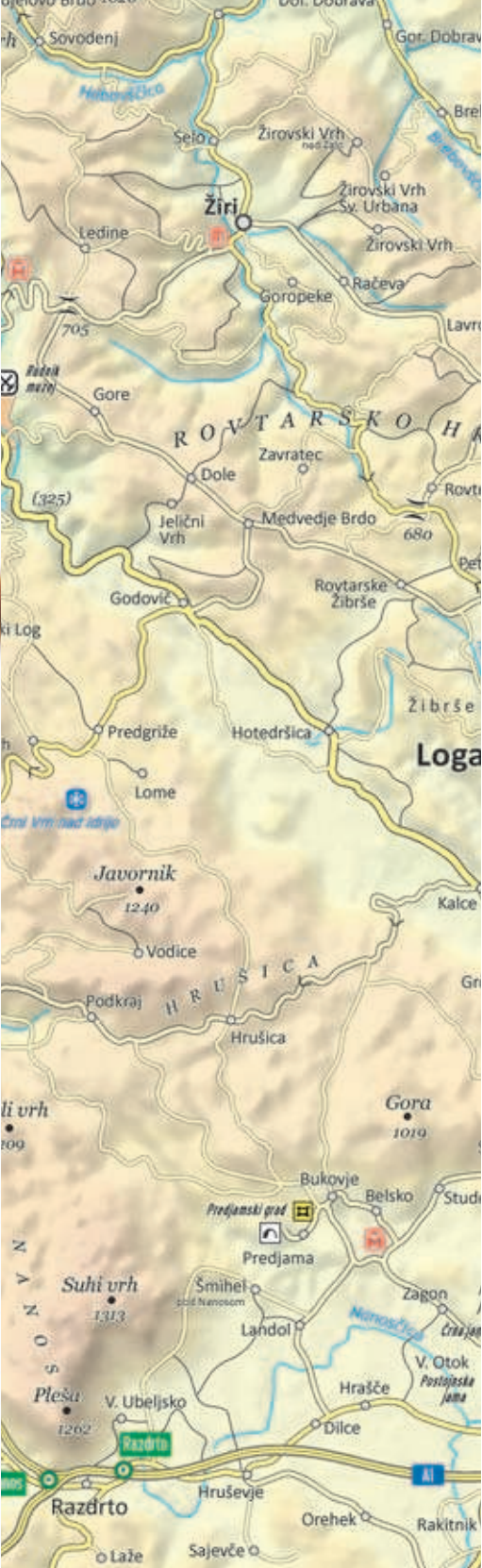
Cesta IV. prekomorske 61c  
5270 Ajdovščina  
www.solum-eu.eu

## Legend

-  TIC
-  Wine bars
-  Hotel
-  Camp

-  Natural sight
-  Castle
-  Church

Scale 1 : 180 000







[www.novagorica-turizem.com](http://www.novagorica-turizem.com)

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

[www.izvirna-vipavska.si](http://www.izvirna-vipavska.si)

[www.tic-ajdovscina.si](http://www.tic-ajdovscina.si)

[www.rence-vogrsko.si](http://www.rence-vogrsko.si)

[www.miren-kostanjevica.si](http://www.miren-kostanjevica.si)

[www.emerald-trail.com](http://www.emerald-trail.com)