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The Wines of the Pelješac Peninsula

Dingač is far from just an ordinary wine, it has become a status and religious symbol, a holy liquid, based on the tradition of wine making in this region. Under the conditions of the Mediterranean climate, characterized by short and mild winters, and long and warm summers bathed in sunlight, wine varieties developed that are characterized by an ideal distribution of alcohol, acid, minerals, tannin, color, proteins and vitamins.

The microclimate and micro-terrain were crucial in the creation of the quality of this wine, and it is precisely in Dingač that the Plavac Mali grape-vine variety, which on account of its resistance to drought and its ruby red color has been named "the blood of the soil" in Dalmatia, gives its best characteristics. Dingač is a high-quality red dry wine of controlled designation of origin from confined areas of the Pelješac peninsula.

In 1961 it was protected by the Geneva Convention and thus became the first Croatian wine to be protected by an act of law. It is made from the indigenous variety Plavac Mali from the locality Dingač, on the steep southern hillsides of the Pelješac peninsula. It is of a deep ruby red color, of an exceptionally unique and luxurious bouquet, a nicely accentuated aroma and a harmonious fullness of taste.

Postup is a top-quality red wine with a geographical origin that is created from the grapes of the Plavac Mali variety, exclusively from the location of Postup, on the southern slopes of the Pelješac peninsula. Dingač is the first Croatian (1961) and Postup, the second (1967) protected wine. Postup is a high-quality red dry wine of a controlled designation of origin from a confined area of the Pelješac peninsula. Postup is a wine of a dark ruby color, of a full and harmonious taste with a touch of crispness.



The Tour

The Pelješac peninsula is known as one of the best wine-producing regions in Croatia. Although Pelješac is a wine region, its historic and natural sights also make it a special and unique must-see area.

In addition to wine, Pelješac is famous for its oyster and mussel farms, fish farms, olive cultivation and olive oil production and the oldest salt pans in the world, still in use, Ston, its walls and beautiful landscapes and many other historic sites.

This tour includes a tour of shellfish and fish farms, learning about production, tasting, vineyard tour, wine tasting and lunch.

Peljesac Vineyards is a one-day trip for all those who wish to discover the secret of Peljesac wines and what makes them so special, and to those who enjoy nature walks; a unique opportunity to discover the secrets of the Dingac slopes and hidden corners of Peljesac, and to hear the story about the origins of wine.

This program is ideal for a group of 4-6 persons. It includes transportation, guided walk through vineyards, wine tasting and traditional Dalmatian lunch in the ambience of the Bartulovic Tavern.

It is possible to personalize the menu and the itinerary. Choose among a walk through vineyards, tour of wineries, oyster farms, fish farms, the cultural and natural beauties of Peljesac as well as some completely unusual experiences, such as the preparation and enjoyment of local Dalmatian specialties.

This tour is intended mainly for wine lovers and those who like to learn more about wines from the southern Dalmatia wine region.

Following arrival on the Peljesac peninsula, you will first visit a small and cozy winery. You will be introduced to their wines, brandy and liqueurs. After a tasting session, there will be visit to the vineyard and a detailed presentation on the Peljesac wine region.

At the next vineyard, you will experience "Mali plavac", similar to Zinfandel; your third and final vineyard is in the in Dingach region of Peljesac peninsula.

You will get acquainted with premium wines, Dingac and Postup, as well as high quality wines: Plavac Mali, Plavac Matusko, Rukatac, Chardoneay and Pošip. Also, a recently introduced Dalmatian Champagne.

After a visit and wine tasting in the winery, your visit continues with a ride to the oyster farms located in picturesque Little Ston Bay. While visiting the farms on the boat you can taste fresh oysters, more local wines, prosciutto ham and cheese. The boat excursion ends in front of a local restaurant in Little Ston where you will continue to enjoy local seafood specialties and more....

Your tour ends after lunch with a return trip to Dubrovnik.