



Moonshine

Premium Gourmet Foods

Food & Wine Catalogue 2020



ABOUT US:

MOONSHINE Ltd. - *Premium Gourmet Foods* consists of a team of enthusiasts from Croatia who decided to start Moonshine Ltd out of passion for delicious food and drinks, taking every opportunity to enjoy it, but also to share it with the world.

Company was founded in 2020 as a full-service food and drink sales company to offer some of the best food delicacies and alcoholic beverage products from Croatia as well as other European countries.

Moonshine Ltd. - *Premium Gourmet Foods* has two brands segmented into fine foods and alcoholic beverages.

GURMANTICA is one of our leading brands, which we carry a variety of fine food products such as caviar, Slavonski kulen, premium cheeses, fresh truffles and truffles products.

DYNAMITE LIQUORS is our main alcoholic beverage products brand. We carry, amongst other products, flavored fruit brandy, liqueurs, craft beer and malt whisky.

Our team has extensive experience in the hospitality industry, most notably in the Food and Beverage sector.

We noticed the tremendous amount of quality foods and beverages being produced in Croatia and thus decided to use our experience as a way to promote premium and locally made foods and beverages.

We carefully look for manufacturers and suppliers who not only have a real passion for their work, provide premium products and have limited supply, which, in our view, is crucial for quality control and ensures that we offer only the highest quality products.

Moonshine Premium Gourmet Foods Ltd. is proud to offer products that meet the highest quality standards to firms within the HORECA sector, and newly interested parties.

Please do not hesitate to contact us.

*** NOTE: Some of the photos in this catalogue are symbolic and do not represent the exact look of the real product.**

TRUFFLE PRODUCTS SELECTION

Salsa Tartufata 5% (Tuber aestivum)
Salsa Tartufata Premium 15% (Tuber aestivum)
Salsa Tartufata Piccante 5% (Tuber aestivum)



GLUTEN
FREE

GMO
FREE

VEGAN
FOOD

Description:

This unique truffle sauce tartufata is made by mixing selected pure black truffles in certain percentage (5% or 15%). Truffle sauce salsa tartufata combines perfectly with pasta, risotto, fried eggs and meat while enriches your dishes with intense flavor and aroma. Truffle sauce is a quality gourmet Gurmantica truffle product from the Truffle Sauces products category. We remain connected to our checked suppliers while offering an exceptional range of truffle sauces, truffle oils and creams.

Package:	Ingredients:	Shelf life:
80 g 170 g 500 g	Cultivated mushrooms (<i>Agaricus bisporus</i>), extra virgin olive oil, truffles (<i>Tuber aestivum</i>) 5% or 15% black olives, salt, pepper, aroma, (chilly peppers) in salsa tartufata piccante.	2 years

TRUFFLE PRODUCTS SELECTION

Black Truffle Carpaccio (Tuber aestivum slices)

Black Truffle in brine (Tuber aestivum whole)



Description:

Our black truffle sliced is made from the finest slices of black truffle, cooked in extra virgin olive oil. Used by top chefs world-wide, this product combines luxury presentation with rich & powerful gourmet flavors.

Superb versatility, combined with incredible depth of flavor.

Experience the real taste of truffle all year round.

Use as a luxury garnish for fish, meat or egg based dishes.

Perfect as a dressing for fresh pasta or salads. Can also be used to create rich gourmet sauces.

Package:
30 g
80 g
170 g

Ingredients:
tuber aestivum extra virgin olive oil

Shelf life:
2 years

GLUTEN
FREE

GMO
FREE

VEGAN
FOOD

* Black truffle in brine is available only in 30 g package
Ingredients: black truffle (Tuber aestivum), salt, water, aroma

TRUFFLE PRODUCTS SELECTION

Black truffle salt (Tuber aestivum)



Description:

A unique combination of sea salt mixed with black truffles. Versatile condiment for meat, fish, vegetables and salads.
A handy simple touch.

GLUTEN
FREE

GMO
FREE

VEGAN
FOOD

Package:	Ingredients:	Shelf life:
100 g	iodized sea salt, dehydrated black truffles 1 % (tuber aestivum), aroma	2 years

TRUFFLE PRODUCTS SELECTION

Extra virgin white truffle oil
Extra virgin black truffle oil



GLUTEN
FREE

GMO
FREE

VEGAN
FOOD

Description:

Designed for use in gourmet kitchens, our white truffle oil is made with the finest white truffles & extra virgin olive oil. Expect complex earthy aromas with powerful White Truffle flavours.

Package:
100 ml 250 ml

Ingredients:
extra virgin olive oil, white truffle or black truffle, aroma

Shelf life:
18 months

TRUFFLE PRODUCTS SELECTION

Butter with white truffles 3% (Magnatum Pico)



Description:

An excellent ingredient to use while preparing pasta, risottos and meat. It can be used as a spread on toasted bread or to prepare all kinds of sweets and desserts.

Package:	Ingredients:	Shelf life:
80 g 160 g 450 g	butter 96%, bianchetto truffle (Tuber borchii) 3% truffle aroma.	2 years

TRUFFLE PRODUCTS SELECTION

Truffle honey



Serving tips:

Cheese

The easiest way to enjoy truffle honey is by making it part of a majestic cheeseboard. Aged and salty cheeses like Pecorino and Parmigiano and blue cheeses like Stilton and Gorgonzola are beautifully paired with truffle honey. Make your cheeseboard extra-fancy with dried figs, apples and apricots, add toasted pecans and artisan crusty bread, and dive in guilty pleasure. Mix together truffle honey, Dijon mustard, salt and pepper to create a tangy sauce for potatoes, pork or chicken.

Glazing poultry

Simply brush truffle honey over the skin of thyme and garlic chicken, or on the top of duck breast with apples and juniper. Stick in the oven and repeat the procedure as necessary.

Easy cheesy canapés

Try drizzling truffle honey on crostini with blue cheese and grapes, goat cheese and beetroot (add a pinch of colour with some micro cress), or ricotta with lemon zest topped with pea shoots.

Package:	Ingredients:	Shelf life:
100 g	100 % acacia honey, dehydrated black truffles 1 % (Tuber Aestivum), truffle aroma.	2 years

PREMIUM CHEESE SELECTION

Semi-hard cheese with truffles

(cow - goat - sheep)

Paški hard cow cheese with truffles

Semi-hard cow cheese with truffles

DESCRIPTION

Our cheese with truffles is perfect after dinner or as an appetizer.

Fine truffles mixed in with the curd are giving this beautifully mild young cheese a real touch of luxury.

Made from pasteurized cow's milk, rennet, salt, black truffle (*Tuber aestivum*) 3%, lactic cultures. Not contain preservatives.

NET WEIGHT

300g - 500g

Semi-hard goat cheese with truffles

DESCRIPTION

Our goat cheese with truffles is perfect after dinner or as an appetizer. Fine truffles mixed in with the curd are giving this beautifully mild young cheese a real touch of luxury.

Made from pasteurized goat's milk, rennet, salt, black truffle (*Tuber aestivum*) 3%, lactic cultures. Not contain preservatives.

NET WEIGHT

300g - 500g

Semi-hard sheep cheese with truffles

DESCRIPTION

Our sheep (pecorino) cheese with truffles is perfect after dinner or as an appetizer. Fine truffles mixed in with the curd are giving this beautifully mild young cheese a real touch of luxury.

Made from pasteurized sheep's milk, rennet, salt, black truffle (*Tuber aestivum*) 3%, lactic cultures. Not contain preservatives.

NET WEIGHT

300g - 500g

Paški hard cow cheese with truffles

DESCRIPTION

Extra hard, full-fat cow cheese with the addition of chopped black Istrian truffle.

Its flavors are interspersed with the mild aromas of cow's cheese and the refined flavors of black truffle.

It has a very pleasant aroma, liquid taste and no aggressive aromas.

High-quality whole milk with special dairy cultures and a well-grounded recipe offer us two seemingly incompatible ingredients in one cheese that delights with the harmony of taste.

NET WEIGHT

400g - 2000g



PREMIUM CHEESE SELECTION

Paški cheese



Description:

One of the most reputed cheeses from the Croatian Island of Pag, Paški Sir is produced from a unique breed of small sheep, Paska Ovca - known for their intensely salty and limited milk output. Since Croatia doesn't allow the production of animal rennet, Paški Sir is made with the help of microbial rennet, thus making it a vegetarian cheese.

Paški Sir a PDO cheese is a firm, aged for at least 4 months, although cheese producers can offer it at various maturation periods from the minimum to 1.5 years. Beneath the thin rind, the pate varies from light to dark yellow depending on age. The texture alters from dry to flaky with the addition of pleasant graininess. The flavour of younger wheels reveals quite a bit of saltiness along with a distinct savoury and aromatic herbal taste. As the cheese matures, the savoury flavour and tanginess become stronger.

Paški Sir tastes best when served with fresh fruits such as grapes, prosciutto, wildflower honey or olive oil. Goes well with a Croatian red (Pelješac) or medium-bodied reds.

Made from pasteurized sheep's milk



PREMIUM CHEESE SELECTION

Paški cheese

Extra-hard, full-fat sheep cheese made exclusively from milk, an indigenous breed of sheep called "Pag strand".

The cheese is of marble structure, golden yellow in color and has a distinctively pleasant aroma.

It is distinguished by the prominent aromas of native vegetation and medicinal herbs such as sage and scream.

The unique aroma is given by a storm-borne village, which carries a wealth of minerals through the scanty vegetation and the 100-year-old recipe of the Pernjak family.

The experience of production is that last last note that is responsible for the harmony and rich taste of Pag cheese.



TRUFFLE PRODUCTS SELECTION

Salami with black truffles



Description:

This salami is a refined as product for gourmets, 200 grams, stuffed into natural casings, made with a medium ground of selected lean meat. Sweet taste and an irresistible aroma, flavored with slices of black Truffle (*Tuber aestivum*).

Package:

cca 300 g

Ingredients:

pork meat, sea salt
tuber aestivum, spices, preservatives

Shelf life:

12 months

FRESH TRUFFLE OFFER

Tuber Magnatum Pico



Description:

The scientific name is *Tuber Magnatum Pico*.

It has an un-confoundable and unique strong scent. You can find it from late summer until early winter. The white truffle has an irregular shape, its size is generally large, at around 50-400 grams. Exceptionally even higher than 1 kg. One of the largest fresh truffles.

• **Peridium:**

smooth, pale yellow, sometimes with a greenish or yellow-ocher hue.

• **Glebe:**

yellowish, with a hazel or brown hue, sometimes with red specks, crossed by a dense network of very thin white veins.

• **Shape:**

can be roundish or even very lobed, or definitely mashed, depending on the type of soil in which the truffle has raised.

• **Dimensions:**

this specie is very variable in size, with specimens that can reach several hectograms and even exceed 1 kg.

• **Maturation period:**

from September to December

FRESH TRUFFLE OFFER

Tuber Aestivum



Description:

The most common and widely consumed truffle, the summer black truffle scientific named *Tuber Aestivum*. This truffle can reach notable dimensions and is very similar to the black truffle. The outer surface shows pyramidal warts of brown color. It has a strong aromatic scent, but at the cut it differs from the black fine one, because the glebe does not become dark, but tends to a dark yellow. It grows in both sandy and clayey soils, in deciduous forests, pine forests and even in the old olive groves. It is very appreciated in the kitchen and it is used for the production of sausages and sauces, creams and oils. There is also a winter variant of this kind of truffle, known as uncinated truffle (*Tuber Uncinatum*).

- **Peridium:**
warty, formed by protruding warts, coarse and pointed at the end, black colored.
- **Glebe:**
hazel with yellowish hues, crossed by white veins, highly branched, more or less fine.
- **Shape:**
generally rounded.
- **Dimensions:**
The black summer truffle has a rather high average size, sometimes some specimens may reach 1/2 kg of weight.
- **Maturation period:**
from June to November.

PREMIUM DRIED MEAT PRODUCTS

Premium kulen (Handmade)



Description:

Kulen or kulin, is the most prestigious, most appreciated and the most expensive sausage-type product, not only in Slavonia but across Croatia. The recipe to which it is made seems very simple: the best parts of pork cleaned of all fatty and connective tissue, ground paprika, garlic and salt are the ingredients used to fill a meticulously cleaned intestine. But as they say, it is not what but how something is made; every nuance is important in the making of kulen.

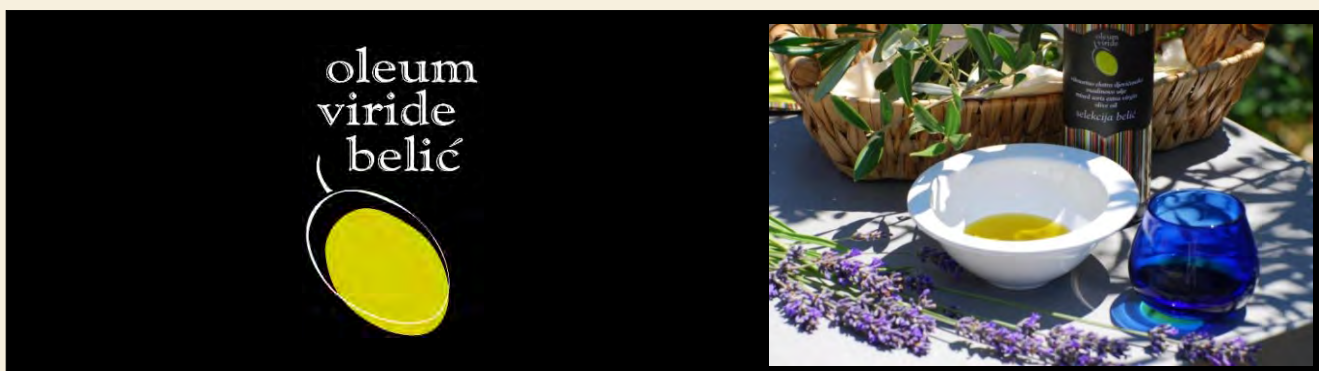
The pig must not be too young, but rather large, weighing over 180 kg. Its food is the key to the quality of meat, the best being from pigs allowed to freely roam the forests of Slavonia and feeding on, among other things, acorns of the famous Slavonian oak.

It is believed, and for quite a few it is the normal practice, that the best results are achieved if meat is chopped by hand rather than minced, but there is also a school of compromise: the best parts of meat are chopped by hand for taste, while the rest is minced in order to achieve the consistency that kulen should possess.

Garlic is usually strained into the mixture. Of particular importance is the right choice of top quality ground paprika, and the ratio of sweet and hot paprika used, since it is this spice which ultimately gives the product a sharpness that is mild, noble and in no way aggressive. The quantity of salt requires a precision that allows for not the minutest mistake.

Package:	Ingredients:	Shelf life:
cca 500 - 1200 g	pork meat, pork bacon fat, minced red peppers, salt, garlic	12 months

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION



In the picturesque Istrian olive groves of the regions of Fažana, Galižana and Peroj, the Belić family initiates the same magic life cycle every year - the cycle from the olive fruit to the olive oil.

- Taking its course with full respect for centuries-old traditions while utilizing the latest agricultural techniques and technologies
- Carefully selected olive varieties, hand picking of the fruits at the medium stage of ripening, cold-worked pressing within 24 hours
- Keeping and storing of the oil in air-proof stainless steel barrels, as well as bottling by the strictest technical standards - all synergistically combine to meet the requirements for creating the supreme quality of a signature



EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Buža



An old authentic Istrian sort; most esteemed oil, light green to golden yellow in color with an intense fruity taste and scent of olive fruit, aromatic herbs and artichokes and apples exhibiting a pleasing balance of bitterness and piquancy.

It is an excellent addition to fresh raw food, especially to raw dark fish, particularly tuna and salmon, adding a special Mediterranean charm to the traditional Japanese sushi.

It also gives extraordinary charm and fullness to quality fish, seasonal grilled vegetables, mushrooms, and various sea fruit risotto. Sweet baked apples sprinkled with this oil are a winning combination of sweet delight and health.

**available in 100, 250 & 500 ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Cipressino



A sort of Italian origin; this oil is an absolute novelty in the Croatian market. Its characteristics include green color with golden shades, intense fruity scent and a taste of fresh olive fruit, grass, wild radicchio, dried tomato and traces of almond, as well as a refined balance of bitterness and piquancy.

It is particularly well combined with raw vegetables, grilled vegetables, quality fish roasted in a traditional "ispod peke" way, fried sea bream and surmellet, and light vegetable minestrone. It adds special flavor to fruitcakes with citrus fruits and pineapple.

**available in 100 & 250 ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Maurino



This Italian sort yields top quality oil in the Istrian land.

Its hue intense green, herbal aromas if this oil evoke artichoke, mint and rosemary. Mild fruity flavour of green olive, with a harmony of bitterness and piquancy.

The perfect accompaniment to white fish, vegetable appetizers, pasta and seafood risotto, salmon tartare, spit-roasted rabbit and goat cheese.

Forest fruits cheesecake paired with the emulsion of this oil is transformed into an irresistible Mediterranean dessert.

**available in 100 & 250 ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Ascolana Tenera



An Italian sort, golden green in color, fresh scent and balanced pleasant bitterness and piquancy, with scent and taste of fresh grass, medium ripe tomato, sage and oregano.

This harmonic oil excellently combines with bean, ceps and fish soup, tartare and boiled read meat, boiled fish and various vegetable pasta.

Curd cheese or fresh cheese left sitting for a few minutes in the emulsion of honey and this oil shall turn into an irresistible gourmet delicacy.

**available in 100, 250 & 500 ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Casaliva



Italian sort, top quality oil, golden-green, medium fruity aroma with flavours of green olive, apple and almond and overtones of aromatic herbs.

As a mild oil with balanced bitterness and piquancy, it pairs wonderfully with vegetable, raw shrimp and prawn bruschetta, vegetable and barley minestrone, squid risotto, roast chicken and turkey and medium aged cheese.

A perfect accompaniment to fresh strawberries, strawberry ice cream and vanilla desserts.

**available in 100 & 250 ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Frantoio



A highly esteemed Italian sort of top quality; light green in color, with a scent and dominating taste of fresh olive fruit, almond and aromatic herbs, moderately bitter, with a strong peperoncino pungency.

If added to meals with a robust and intense taste, such as truffles, beefsteak, venison, goose liver, mature cheese or wild asparagus, this powerful oil will unfailingly create a new magic of gourmet pleasure.

**available in 100, 250 & 500 ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Istarska Bjelica



An old Istrian sort of outstanding quality; golden green in color, with a scent of mown grass, pronouncedly bitter and piquant, it has the taste of green olive fruit, almond, wild asparagus and radicchio.

It adds particular charm and full taste to marinated mushrooms with lemon. Add this wonderful oil as a topping to chocolate ice cream or mousse, or over a dark chocolate and hazelnut cake and the result will be a very special dessert, blending the bitterness of oil with the bittersweet chocolate flavor in an enchanting and stimulating delicacy.

**available in 100, 250 & 500 ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Itrana



Italian sort, intense green hue with a strong scent and notes of ripe tomato, green banana, mint, basil and sage with intense but balanced bitterness and piquancy.

Irresistible accompaniment to cold tomato soup (gazpacho), sea food or shrimp pasta, beefsteak, roast lamb, boiled beef, grilled meat and oily fish, and aged cheese.

Forest fruits in orange juice marinade and curd cheese with heather honey turns into delicious and irresistible desserts with just a drizzle of oil.

**available in 100 & 250 ml bottle*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Leccino



An Italian sort of outstanding quality; harmonic and refreshing light oil with a wonderful dark green color tasting of olive fruit and aromatic herbs, gently bitter and piquant.

Its irresistible freshness and pervasive fruity scent strikingly accentuates the refined flavor of raw fish, scampi, and prawn. It also creates a thrilling gusto with grilled squid and cuttlefish, as well as all kinds of fresh seasonal salads.

By adding just a few drops of Leccino, ice-cream and panna cotta, as well as vanilla, forest fruit and strawberry parfait, cheese cake and sheep curd cheese turn into a marvelous and delicious dessert.

**available in 100, 250 & 500 ml bottle*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Pendolina



An Italian sort; this oil has a brilliant light green color and is characterized by a pronounced bitterness with slight shades of piquancy, fruity scent, taste of fresh grass, artichokes, mint, and rosemary.

It perfectly combines with cream soups and minestrone containing various tuberous plants and miraculously enhances the taste of venison, beefsteak, rump steak, European lobster and spiny lobster and semi- matured cheese.

**available in 100 & 250ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Rosulja



An authentic Istrian sort, golden green in color; intense fruity scent and taste of olivefruit. Its initial balance of bitterness and piquancy gradually turns into a strong "peperoncino" flavor.

Combines excellently with turkey, chicken, and red meat cooked in a traditional Istrian "na padelu" way, as well as with mushroom soup from the Zagorje region, additionally with mature cheeses and all kinds of inventive pasta meals such as the traditional Istrian homemade pasta "fuži" with salt anchovies or codfish.

The unique flavor of this oil is most prominent with fresh ceps and with almond, hazelnut, pistachio and olive biscuits.

**available in 100 & 250ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Vodnjanska crnica



An old Istrian sort; high quality oil presenting itself in an intense yellow green color, fruity scent and sweet taste of olive fruit, almond and apple, moderately bitter and piquant. Such balanced oil is splendidly combined with grilled dark and white fish, particularly with salmon and tuna, and salad combining octopus, sea fruit, beans, horse beans and chickpeas.

It also enhances the taste of various types of minestrone. This oil does not pretentiously impose the strength of its quality; it just vigorously uplifts and enriches the taste and scent of meals.

It is ideally combined in emulsions with honey, citrus fruits, and various pepper sorts and used as topping for cheesecake.

**available in 100, 250 & 500 ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Picholine



This French cultivar is particularly renowned as a table olive although it makes an intense dark green and equally high quality oil, with well balanced and harmonious taste and fragrance of celery, artichoke and tomato.

It pairs fabulously with dark fish, truffle, offal and red meat dishes. Perfect for use with istrian ox beefsteak.

Have a most unusual experience of a novel and interesting taste by adding this oil to poppy seed or carob cake, various forest fruits or blueberry ice-cream.

**available in 100 & 250 ml bottles*

EXCLUSIVE AND PREMIUM OLIVE OIL SELECTION

Selection Belić



An ideal selection of sorts: Leccino, Vodnjanska crnica, Frantoio, Istarska bjelica, Buža and Pendolino.

This unique fruit nectar presents itself in a magnificent green color with a scent and taste of green olive fruit, vanilla and chicory, and of aromatic herbs, and is moderately bitter and piquant.

Because of its perfect blend of excellent sorts it must surely be classified in the highest category of olive oils. The richness of wonderful scents and flavors inspires the creation of a new and imaginative meals.

It splendidly combines with veal and lamb roasted in a traditional "ispod peke" way, as well as asparagus, with eggs and prosciutto, grilled fish and vegetables, cuttlefish risotto, octopus salad, grilled salmon with arugula, and corn minestrone.

**available in 100, 250 & 500 ml bottles*

GIFT BOX OLIVE OILS 2020.

Selection Belić

01.

OLEUM VIRIDE BELIĆ
extra virgin olive oil 100 ml

sorts:

ascolana tenera, buža,
cipressino, istrian bjelica,
pendolino, rosulja, leccino,
frantoio, itrana, maurino,
picholine vodnjan crnica
and blend selection Belić

(WITH BOX)



02.

OLEUM VIRIDE BELIĆ
extra virgin olive oil 250 ml

sorts:

ascolana tenera,
buža, cipressino, istrian
bjelica, pendolino,
rosulja, leccino, frantoio,
itrana, aurino, picholine
vodnjan crnica and
blend selection Belić

(WITH BOX)



03.

OLEUM VIRIDE BELIĆ
extra virgin olive oil 500 ml

sorts:

ascolana tenera,
buža, cipressino, istrian
bjelica, pendolino,
rosulja, leccino, frantoio,
itrana, maurino, picholine
vodnjan crnica and
blend selection Belić

(WITH BOX)



04.

**OLEUM VIRIDE
BELIĆ SET**
extra virgin olive oil

„Collection Belić“
in card giftbox

Excusive gift box:
2 x 250 ml
2 x 100 ml



05.

**OLEUM
VIRIDE
BELIĆ SET**
extra virgin
olive oil



„Collection Belić“ in card giftbox
Gift box: 4 x 100ml

06.

**OLEUM
VIRIDE
BELIĆ SET**
extra virgin
olive oil



„Collection Belić“ in card giftbox
Gift box: 4 x 250ml

GIFT BOX OLIVE OILS 2020.

Selection Belić

07.

**OLEUM VIRIDE
BELIĆ SET**
extra virgin olive oil

„Collection Belić“
in wooden or
card giftbox

Exclusive gift box:
5 x 100ml



08.

**OLEUM VIRIDE
BELIĆ SET**
extra virgin olive oil

„Collection Belić“
in wooden or
card giftbox

Exclusive gift box:
5 x 250ml



09.

OLEUM VIRIDE BELIĆ SET
extra virgin olive oil

„Collection Belić“
in wooden or
card giftbox

Exclusive
gift box:
10 x 100ml



10.

OLEUM VIRIDE BELIĆ SET
extra virgin olive oil

„Collection Belić“
in wooden or
card giftbox
Exclusive gift box:
10 x 250ml



11.

OLEUM VIRIDE BELIĆ
extra virgin olive oil

"Selection Belić"
in handmade ceramic bottle

250 ml in giftbox:
without giftbox
500 ml in giftbox:
without giftbox :



PREMIUM WINE SELECTION

□ MENEGHETTI

Art in the bottle



*Nothing great in the world has ever been
accomplished without passion.*

George Wilhem Friedrich Hegel



Located on the magical Istrian peninsula, just across from Venice and the beautiful Brijuni Islands, Stancija Meneghetti produces the best wines and olive oils, a time-honored Istrian tradition that hails back to Roman times. Wine was first produced at the estate in the mid-19th century.

The potential of this special seaside terroir bathed in the scent of Mediterranean herbs is so high that it would be a sin to limit it exclusively to tradition.

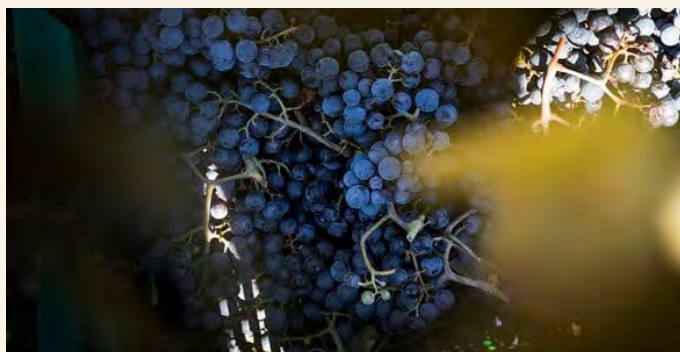
Meneghetti sees tradition as a link between the knowledge of different generations, some of which have already given their share and some of which have yet to do so. In order to give true meaning to tradition, it must be cherished, developed, and enriched with modern ideas.

That is why Meneghetti wine has an extraordinary personality, and that is why it want to produce wines that reflect the character of Istria while simultaneously crossing its borders.

NOTE: Another sorts of Meneghetti wines are available in our price list.

PREMIUM WINE SELECTION

Meneghetti Red



An elegant wine with a deep ruby red color, full-bodied with a strong, thick texture, mature and well-balanced. High quality aromas dominate, with a pronounced spicy notes.

It opens up additionally in the glass, displaying notes of vanilla, smoke, coffee, cinnamon, cloves, and fruity notes of raspberry and currant.

The taste is dry, warm, and perfectly soft with fine tannins. Lively, mineral flavors linger in the aftertaste. This wine pairs well with red meat, game, and dry, hard cheeses. It has excellent aging potential.



Meneghetti Red 2013

Grape variety:
Merlot, Cabernet sauvignon,
Cabernet franc

Alcohol content: 14%

Total acids: 6.2 g/l pH 3.52

Serving temperature: 16 -18°C

Glass: Riedel Bordeaux Vinum

PREMIUM WINE SELECTION

Meneghetti Merlot



Merlot with a small but significant addition of Cabernet sauvignon.

Deep ruby red in color with purple reflections. Intense on the nose with a distinctive fruity character. Aromas of plum, blueberry, and other berries dominate, combined with floral notes and a refined spicy background.

Fresh and elegant on the palate, with well integrated and fine-grained tannins. A great balance between fruitiness and acidity. Pairs well with red meat, oily fish, aged cheeses, and Istrian prosciutto.

Meneghetti Merlot 2017

Grape variety: Merlot 100%

Alcohol content: 13%

Total acids: 5.7 g/l pH 3.34

Serving temperature: 14 -16°C

Glass: Riedel Bordeaux Vinum

PREMIUM WINE SELECTION

Meneghetti Malvazija Black Label



The newest Meneghetti wine label.

A new interpretation of Istrian Malvazija, made by versatile vinification processes, nine months stored in stainless-steel tanks and partly in the wooden 2000 litre barrels made of Slavonian oak.

The result is enchanting.

We made wine of full body, with a mid-long aftertaste and pronounced mildness and aromas of peach, yellow apple with hints of flowers.

Due to finely joined acids, this wine was given freshness and longevity.

Black Label is an excellent match to pasta, risotti, truffle dishes, grilled, cooked or roasted fish.



Meneghetti Malvazija Black Label 2017

Grape variety: Malvazija Istarska

Alcohol content: 13.5%

Total acids: 5.6 g/l pH 3.26

Serving temperature: 8 - 10°C

Glass: Riedel Sauvignon Vinum

PREMIUM WINE SELECTION

Toreta



Inspirational wines from the inspirational Island of Korčula

Toreta winery is a family „boutique“ winery from Smokvica / Croatia that produces wines from autochthonous grape varieties such as Pošip, Rukatac and Plavac.

The story of Toreta starts in the wine cellar of the Baničević family where true love and virtuosity of wine making has been present for generations. They have been exploiting this gold colored elixir from their hundreds of years old vineyards. A sip of Toreta evokes myth and legends, beauty and art. Its creation is a cult, its quality its testament to tradition and its mission is to ennoble a moment in life with genuine pleasure.

PREMIUM WINE SELECTION

Pošip Tòreta

Tòreta

All of the Tòreta wines are fruitful without being overly primary and are intensely mineral and textural.

This premium Pošip is the best example of this balance.

Pošip can often produce a lot of sugars on the vine and result in some of the biggest and fullest bodied whites in Dalmatia.

When it is grown and handled correctly however, it can keep these powerful lush flavors but remain incredibly light on its feet.

Pungent and unique it is the perfect refreshment for the sun drenched beaches of Korčula.

Dry white wine

Vintage 2019

100 % Pošip

Wineyard:
Smokvica- island Korcula

Age of wineyard:
20-25 years

Hand harvesting

Aged in stainless steel (80 %) and oak barrels (20 %) for a 8 months

ALC. 13,5 % 0,75 L



PREMIUM WINE SELECTION

Pošip Tòreta

Tòreta

Lees are leftover yeast particles and sediments that precipitate at the bottom of a barrel or tank during fermentation.

When aged "sur lie" or on lies, the wine is aged in contact with the lees, a method that adds depth and complexity.

Aged in large Slavonian oak barrels, the Pošip sur Lie shows aromas of ripe fruit and citrus notes, rich flavors on the palate, a well-balanced acidity and a long finish.

Limited edition – only 3000 bottles.

Dry white wine

Vintage 2017

100 % Pošip

Wineyard:
Smokvica- island Korčula

Age of wineyard:
< 25 years

Hand harvesting selection of the best grapes

Aged in 22 Hl oak barrels for a 24 month

Alc. 13,5 % 0,75 L



HIGH QUALITY & PREMIUM WINE SELECTION



Iuris wines



The philosophy of the IURIS winery itself is the offer of top-quality wines for all those who value quality and suitable price. With our wines we want to relay the idea that wine is a daily drink meaning, we offer wines that our customers will gladly consume under all circumstances life creates (anytime and anywhere), not just on special occasions. Furthermore, we wish, among other things, for our wines to be embraced by the younger population that still believes wine is expensive and reserved for people with deep pockets (general belief and a consequence of an image that took many years to create for the exclusivity of wine as a product in Croatia). We have placed great importance on innovation and creation on the goals that lead in that direction. Innovation – to offer something new, unexpected, exciting and suitable to the times; creation – to give to that new product our personal author's signature and to use creative recognisability to separate ourselves from a mass of good, but traditional wines that often lack originality and creative progress of their creators – wine makers.



HIGH QUALITY WINE SELECTION

Cyclist - Sauvignon + Welschriesling



A hit by the Iuris Winery! Is there anything better than when a loved one positively fails your expectations? Welschriesling in this coupage is somehow simple, perhaps too mysterious so, as D. Klasiček said, Sauvignon, with its aroma, is kind of like its more serious sister. Sauvignon dominates in the coupage with its more clearly defined aromas, but fresh apple aromas emanate in the aftertaste which is a general characteristic of Welschriesling. The wine pairs well with light dishes, especially with soft and semi-hard cheeses made of cow's milk.

Technological data:

double vintage with optimal grape yield, vinification under controlled conditions 15 – 18 °C in stainless steel tanks, a section of Sauvignon macerated prior to being pressed for a period of 8 hours, separate fermentation, filled and coupaged prior to fermentation.

Colour

Pale straw colour, almost transparent with greenish reflection, clear texture.

Aroma

Very intense aromas of lemongrass, citrus, and after opening typical herbal aromas of cut grass and elder flower prevail.

Flavour

Refreshingly tart acid very harmoniously integrated into the multi-layered aromas and flavors. Excellent balance between Sauvignon and Welschiesling, Sauvignon is more dominant on the palate, with a clearer defined aromas. Aromas of fresh apples in the aftertaste are an ode to Welschriesling.

0,75 lit 11,5% vol. 2018.



HIGH QUALITY WINE SELECTION

Cyclist - Rosé



According to its label, this is the sole female cyclist among the male-female/mixed cyclists/wines. Its label does not reveal the fact that this is a coupage of two varieties just like the other wines from this series, but this wine, in fact, is also a coupage. And boy, what a coupage it is! Cabernet Sauvignon dominates with a quarter of Cabernet Franc and Merlot. The wine is semi-dry with an intense raspberry scent and flavour. The refreshing acidity and low alcohol percentage (11 %) are well balanced making this 'rose' an essential summer wine that can be enjoyed on its own, or perfectly served in various summer cocktails.

Technological data:

regular vintage of Cabernet Sauvignon and Cabernet Franc with optimal grape yield, vinification under controlled conditions 15 – 18 °C in stainless steel tanks, a section macerated prior to being pressed for a period of 8 hours, separate fermentation, filled and coupaged prior to fermentation.

Colour

Seductive bright pink. Crystal purity and clarity.

Aroma

Precise and intense aroma of raspberries.

Flavour

Dry, light body, with intense flavours and refreshing well balanced acids.

0,75 lit 13% vol 2019.



HIGH QUALITY WINE SELECTION

Cyclist Cabernet + Merlot



The only non-white wine in the Cyclist Series is the classical Bordeaux coupage of Cabernet Sauvignon and Merlot. The wine is dry, mid-bodied, exceptionally drinkable with tannins that are almost invisible. If you have just recently entered the world of wine and are just learning the wine language, then this unpretentious 'naked' wine will reveal to you the fundamental magic of the two varieties and present it to you in the best light, in its simplicity that can be upgraded or made more complex when needed, never forgetting its beginnings and its final purpose – wine belongs on the dining table with our daily meals.

Technological data:

complete defoliation of the grapevine, traditional vinification in stainless steel tanks for a period of 14 days, aging in barrels made of French, Slavonian and American oak for a minimum period of 12 months, bottle aging for a period of 4 months.

Colour

Ruby to dark red colour. Crystal purity and clarity.

Aroma

Aroma of red plum, black cherry, black raspberry and a slight floral tone.

Flavour

Very harmoniously balanced wine with medium light body and medium-long aftertaste.

0,75 lit 13% vol 2018.



PREMIUM WINE SELECTION

Plavac Mali Fenaro



A strong Plavac from the position of Smrčeva vala on the Island of Brač. The wine, in any case, must be decanted so that 'all of world's evils can come out of the bottle', and only the good can remain, but some patience is needed for that. This Plavac is sure to pleasantly surprise even the most experienced tasters, unless you prefer quickies! Slight poking of the nostrils is a consequence of evaporation, and not alcohol. The wine is distinctly dry, strong bodied with the remaining tannins 'smoothed out' (14 % alcohol) with preserved fresh acidity. An excellent example of Plavac and another proof of that romantic saying that regions (wines) are people and people are regions (wines), that, fortunately, sometimes is not true!

Technological data:

selective Plavac Mali vintage in the position of Smrčeva vala with optimal grape yield, vinification in wooden barrels, aging in barrels made of Slavonian and American oak for a minimum period of 24 months and another 12 months in bottles.

Colour

Dark granite colour with a watery meniscus that suggest the wine is aged.

Aroma

More intense aroma of dark ripe cherries, blackberries and overripe plums, spicy note of dried Mediterranean herbs and peppercorn upon opening, wine of a medium high aroma concentration.

Flavour

The wine is structured, very well harmonized, abundant ripe "melted" tannins, with optimal freshness, sufficient acids with ample extract, the finish is long-lasting and nicely balanced, very drinkable, but a structured and complex Plavac Mali from the Island of Brač!

0,75 lit 14% vol 2010.



HIGH QUALITY WINE SELECTION

Merlot



This French variety that has a half-brother, Cabernet Sauvignon (their common father is Cabernet Franc), is one of the most important global red varieties that we often find growing with Cabernet, and thereby, in the winery product offers. Due to its early ripening and a pretty mild tannin, it is also suitable for the northern areas of Croatia. This Merlot by Iuris is proof of that. The wine is mid-bodied with pronounced fruitiness, primarily plum jam sweetness. Polished tannins are the result of a yearlong aging in 500 and 1200 l barrels made of English oak with additional 12 months of bottle aging.

Technological data: complete defoliation of the grapevine, late vintage, traditional vinification in stainless steel tanks for a period of 19 days, aging in barrels made of French, Slavonian and American oak for a minimum period of 12 months, bottle aging for a period of 4 months.

Colour

Intense terracotta red, nearly ruby red with crystal purity and clarity and medium viscosity.

Aroma

Red fruits, such as red plums, dominate in the primary aroma, red currant and capsicum; tertiary aroma: herbs, sweet root with the delicate aroma of violet flowers.

Flavour

Medium intensity and good flavour concentration dominate on the palate; dry, medium body, layered flavours and soft, rounded texture; harmonious, whole and luscious; long-lasting aftertaste.

0,75 lit 12,5% vol. 2016.



Saltwater Cabernet Sauvignon



This Cabernet Sauvignon is tearing down the boundaries of everything you have tasted so far and drunk under this wine name. In a positive sense, of course. Like a true wizard but also a playful wine maker, Klasiček used all his weapons and his creative powers in a battle with what is, possibly, the best known red wine variety in the world. The outcome could have been lethal for the wine maker, but this time, the creator digested his material without falling ill afterwards. Moreover, he quenched his, as well as our, thirst with a special wine that always seems to elude us, so we will always be glad to return to it/drink it hoping to discover something obscure in the cognizable!

Technological data:

complete defoliation of the grapevine, traditional vinification in stainless steel tanks for a period of 14 days, aging in barrels made of French, Slavonian and American oak for a minimum period of 12 months, bottle aging for a period of 4 months.

Colour

Intense garnet-ruby red; crystal purity and clarity; medium high viscosity.

Aroma

Very expressive, intense primary aroma of capsicum and red currant with elderberry flower that is, following the opening, dominated by ripe sour maraschino cherries, blackberries, ripe cherries.

Flavour

High intensity and concentration of flavours with a balance of lively acids, mild zestiness but smooth, rounded texture. Dry, full body, harmonious with a long-lasting aftertaste.

0,75 lit 13% vol. 2017.



HIGH QUALITY WINE SELECTION

Pink Moscato



Semi-sweet pink wine from the LiveLove series with pronounced muscat aromas expected from wines made using that sort, light bodied, pleasantly harmonized acids and extracts on the palate, very refreshing, as if it was made for summer enjoyment in some beach bar, as well as a night bar, consumed on its own or with some light summer dessert. If you have forgotten to purchase fruits or if you tend to occasionally drink fruit extracts in wine form, and if, in addition, you are in love or falling in love, this wine will “hit the spot” like a true elixir.

Colour

Bright pink color

Aroma

Accentuated muscat aroma, apricot, orange with added red raspberry fruit

Flavour

On the palate of pleasantly harmonious acids and extracts, structurally very refreshing, fruity



0,75 lit 12% vol. 2019.

HIGH QUALITY & PREMIUM WINE SELECTION

Kalazić wines *Eco - organic wines*



Thanks to the excellent soil and favorable climate, we successfully grow numerous continental grape varieties from whose grapes we produce quality and top wines.

We successfully combine the acquired knowledge with the latest technology and advanced production processes. The process of grape processing based on a millennial tradition is realized in our country with the most modern wine technology.

In this way, we have ensured that all the splendor of each wine variety is carefully preserved and then faithfully presented in a poured glass, providing you with unforgettable pleasure.

Harvesting takes place in the traditional way, exclusively by hand, without machines...

After bottling, white wines from the premium line are aged in a horizontal position for at least 90 days before release to market, and red wines for at least a year.

Bottled wines are aged at the ideal temperature and humidity.

HIGH QUALITY & PREMIUM WINE SELECTION



Kalazić wines Prizes



HIGH QUALITY WINE SELECTION

Pinot Noir classic



Pinot Noir is a wine of very attractive and rich aroma. A combination of sweet fruit notes, reminiscent of strawberry and plum jam with gently tossed coffee tones. The taste is remarkably rich, harmonious and persistent. The power dominates at the beginning, but the vitality and freshness is excellently preserved, which then replaces the delicacy of the extract and ends with an extremely long-lasting aftertaste in which the spicy interweaves with attractive fruity.

Dry red wine

ORGANIC WINE

Wine category: Classic line

Grape variety: Pinot noir

Alcohol by volume: 12,0 % vol.

Bottle size: 0,75 L

Serving temperature: 16 – 18 °C

Aging: 1 year – bottle

COMBINING FOOD:

with ceremonial dishes, especially with roasted dark meat, roasted goat cheese, duck, turkey, beetroot, blue fermented cheeses.



PREMIUM WINE SELECTION

Pinot Noir Premium



A journey to Baranja vineyards basking in the warm glow of the setting sun!

An extraordinary wine of attractive and rich aroma. Combination of sweet, fruity aromas reminiscent of strawberry and plum jam, accompanied with gentle and smoky aroma of coffee. Its taste is remarkably rich, harmonious and persistent. Initially dominated by a strong flavour, this wine still preserves the vivacity and freshness that are later replaced by sweetness of extracts. A lingering aftertaste intertwines piquancy and attractive fruitiness on the finish.

Dry red wine

Wine category: Premium line

Grape variety: Pinot noir

Alcohol by volume: 14,5 % vol.

Bottle size: 0,75 L

Serving temperature: 16 – 18 °C

Aging: 3 year – barrique barrels made of Slavonian oak/bottle

COMBINING FOOD:

with ceremonial dishes, especially with roasting of dark meat, duck, turkey, blue fermented cheeses



PREMIUM WINE SELECTION

Cabernet sauvignon classic



Cabernet sauvignon dominates a fruity aroma such as black currant, mixed with a dose of plum and blueberry jam. The taste is also fruity and excellent acid, giving it a fresh dose, rich and mature tannins that contribute to the strength and longevity.

Red dry wine

ORGANIC WINE

Wine category: Classic line

Grape variety: Cabernet sauvignon

Alcohol by volume: 13,5 % vol.

Bottle size: 0,75 L

Serving temperature: 16 – 18 °C

Aging: 1 year – bottle

COMBINING FOOD:
with dark meat from the grill.



PREMIUM WINE SELECTION

Cabernet sauvignon premium



The sensation of magical pleasure!
With its attractive and layered aroma of black currant and plum jam with hints of cedar wood and gentle smokiness, this wine reflects the abundance and all the specificities of Baranja wine-growing region. Its primary element is fruitiness, followed by a perfect dose of freshness, finalized by gentle spiciness and abundant yet balanced and soft tannins. Aftertaste has a spicy and fruity aroma that lingers on the palate for quite a while.

High quality red wine

Wine category: Premium line

Grape variety: Cabernet Sauvignon

Alcohol by volume: 13,5 % vol.

Bottle size: 0,75 L

Serving temperature: 16 – 18 °C

Aging: 3 year – barrique barrels made of Slavonian oak/bottle

Combining food:
with dark meat from the grill and game.



PREMIUM CAVIAR SELECTION

Sevruga Selection

Our Sevruga selection is obtained from the roe of Sternhausen, Siberian sturgeon and Sterlet.

The grit size of the Sevruga is smaller compared to other types of caviar and is characterized by its spicier flavor, which is supported by the mild salt Malossol.

The quality feature "Malossol" always gets our fresh caviar. The Sevruga is considered among connoisseurs as the caviar with the best value for money.

It convinces with its strong, full-bodied aroma that reminds of the sea.

The taste, color and texture of the Sevruga caviar vary depending on the selection.

In general, it can be said that the eggs are up to 2.5 millimeters in diameter.

Thus, they are slightly smaller than the beluga caviar.

The range of colors covers all shades of gray from steel gray to black.

The skin of the Sevruga is particularly tender so that the globules in the mouth melt on the tongue.

In terms of taste, Siberian caviar is the mildest and finest of these selections.

Its coloring varies from brownish to black.

The Sterlet Sevruga caviar, however, comes close to the strong taste of Sevruga.



Sevruga Selection

Sterlet Sevruga (RUT/BG) 125 g

Siberian Caviar (BAE/IT) 125 g

Siberian Caviar without Borax (BAE/IT) 125 g

Sevruga Caviar (STE/IT) 125 g

***Available in 125 g package**

*** Other caviar packages available on demand (50g, 250 g, 500 g, 1 kg)**



PREMIUM CAVIAR SELECTION

Osetra Caviar

Our Osetra selection is obtained from the roe of Russian sturgeon, Siberian sturgeon and Persian sturgeon.

The grain of the Osetra is medium in size and known for its diverse color nuances.

In terms of taste, it is characterized by its nutty, spicy aroma. The full-bodied taste is supported by the mild salting "Malossol".

Osetra caviar is also known by the names Osetra or Osietra. The Osetra caviar has the widest variety of color and size among all selections.

In general one can say that the egg membrane is somewhat thicker than that of the beluga and thus also somewhat firmer in the grain.

At around 2.8 millimeters in diameter, the eggs are also slightly smaller in comparison to Beluga caviar.

The taste of Osetra convinced by the intense, expressive-nutty note.

In top-gastronomy one describes the stunning tender taste as "walnut with cream".



Osetra Caviar (GUE/IT) 125 g

*** Available in 125 g package**

*** Other caviar packages available on demand (50g, 250 g, 500 g, 1 kg)**

Imperial Selection

Our Imperial selection is obtained from the roe of Russian sturgeon, white sturgeon, Persian sturgeon and Amur sturgeon.

The grain of the Imperial is rather larger compared to other caviar selections.

The mild taste is characteristic of the Imperial.

The unique taste is supported by the mild salting "Malossol".

The Imperial Caviar is typically obtained from older sturgeons.

Imperial is one of the finest caviar selections.

The selection of Imperial Caviar requires years of experience.

The result is an excellent selection of the best roe, the color and taste in the perfect Imperial indulgence.

This selection traditionally stems from older sturgeons and is a selection of the largest grains of Osetra caviar.

The grain size generally has a diameter of about three millimeters similar to that of belugas.



Imperial Selection
Imperial Caviar (GUE/DE) 125 g
Cristale Grand Cru (SCH/CN) 125 g

*** Available in 125 g package**

*** Other caviar packages available on demand (50g, 250 g, 500 g, 1 kg)**

PREMIUM CAVIAR SELECTION

Beluga Selection

Our Beluga selection is obtained from the Roe from the Beluga sturgeon (Huso Huso), from the Siberian Beluga (Huso Dauricus) and Beluga crosses.

Beluga caviar has the largest grain size among the sturgeon species.

The uniquely mild and creamy taste is characteristic of it.

The most famous caviar in the world is literally melting on the tongue.

The unmistakable taste is underlined by the mild salting "Malossol".

The beluga comes from the largest freshwater fish in the world.

Beluga caviar is not only rare - it is also considered by gourmets to be the best caviar in the world.

Its exquisite taste is incomparable.

The grain bursts gently on the tongue, then unfolds in the mouth the exceptionally creamy and fine touch.

This unique combination of consistency and taste makes it so popular among caviar lovers.



Beluga Selection

Original Beluga (HUS/BG) 125 g

Iranian Beluga Caviar Royal (HUS/ IRN) 125 g

Amur Beluga (SCHxDAU/CN) 125 g

* Available in 125 g package

* Other caviar packages available on demand
(50g, 250 g, 500 g, 1 kg)



PREMIUM CAVIAR SUBSTITUTE

River Gacka - Croatia products



The Gacka Valley is a large karst valley fringed with mountain ranges of mountain Velebit on the coast side and with Kapela Mountain on the inland side. The valley is dominated by the river Gacka which springs at one end of the valley and sinks underground on the opposite end. Gacka is the third longest sinking river in the world, and it is one of the most beautiful and the cleanest European rivers.

Gacka is one among the three best known river in the world. The beauty of this surrounding nature, the ambiance, and the fishing opportunities are able to capture the hearts of all those lucky enough to ever come and visit the worldwide known beauty.

Gacka is extremely rich in both flora and fauna. The vegetation is abundant owing to the favorable water temperature, convenient chemical structure, silty bed, and moderate flow.

Trout in the Gacka grow very fast (about five times faster than in other karst rivers) and are known among anglers throughout the globe.

The Gacka River springs have been proclaimed a natural monument, and the Gacka and Dabar valleys have been placed on the significant landscape list.

PREMIUM CAVIAR SUBSTITUTE

Trout Caviar (River Gacka - Croatia)

This product is made from the roe of the autochthonous wild brown trout bred in clear mountain waters in one of the springs of the Gacka River.

The product is canned with finest fermented vinegar made from Croatian red wine.

It has been fermented in moderately cold ambience and, by its quality and gustatory characteristics, it does not fall behind Russian sturgeon caviar.

*** Available in 100 g package**



PREMIUM CAVIAR SUBSTITUTE

Smoked River Gacka Trout fillets



The delicacy is made from meat of the famous Gacka trout bred in clean mountain waters at the spring of the Gacka River.

It has been filleted by hand processing, dry salted with the mixture of salt and spice herbs of the local Lika origin, and then cold smoked according to the traditional Lika recipe in a classical smokehouse using wood.

The product can be consumed immediately, cold, but it can also be lightly thermally treated with an addition of oil and mixed with rice or pasta.

Package:	Ingredients:	Shelf life:
cca 200-300 g	Trout fillets, spices	2 months

PREMIUM CAVIAR SUBSTITUTE

Mullet bottarga



Our Gurmantica Bottarga (roe sac of a grey mullet fish) comes from finest pick of sardinian grey mullets roe, which is then salted, massaged to expel air pockets, then pressed and dried.

It's a delicacy the world over, and it dates back to ancient times. Almost anywhere humans fished, it seems, once they learned of this preservation technique, they extracted fish roe sacs and salted and dried them to produce a deeply savory pantry staple that's resistant to rot.




Bottarga is wonderful to eat with vegetables, grated over almost any starch or grain, or just on its own, sliced paper thin and seasoned with a little salt or soy sauce, a squeeze of lemon, and a slick of flavorful oil.

Package:	Ingredients:	Shelf life:
cca 0,05 - 0,10 kg	grey mullet roe, salt	12 months



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