

Private Istrian Gourmet Tour

Frequency: daily from January - December

Duration: full day (10.00AM - 6.00PM)



This morning your guide and driver will meet you in the hotel to begin your exploration of the Istrian Peninsula. This region has always attracted a special kind of visitors: those who consider gastronomy as one of the most important reasons for traveling. The alluring character of this region lies not only in its beautiful coast but also in the inland, described as the *terra incognita* – an unknown, unexplored land. This magnificent region thus combines two different climates and forms a unique gastronomic entity consisted of the exquisite Mediterranean seafood of the coast and the products of the inland's gardens, orchards and vineyards. As a whole, the gastronomy of Istria represents a complete harmony of flavors and it is yours to discover...

Start your day with a morning ride to the inland of Istria. As you drive through the rugged and hilly terrain you will come to the medieval ruins of the town of **Motovun**, an excellent example of the ancient townships that dotted the Istrian peninsula.

The **village of Livade**, one of the most important centers of truffle farming in Europe, is situated just a short drive from Motovun. Until recently the Istrian white truffle was unknown on the world's stage of luxury gastronomy. It was reaching fine restaurants of the world through smuggling, and was served either without its origin being given, or was being falsely presented as Italian. Today, Istrians no longer wish to smuggle, or even export their truffles. But neither do they want to save them for themselves. It's not that they don't like them, they want even more to be able to offer them to those true connoisseurs of this magical fungus who come to visit the small corner of the world from which this delicacy originates. Here you will enjoy an **Extraordinary Experience: Private truffle hunt demonstration with hunter and his dog**. Today you will have a special demonstration by a local farmer with his sniffer dogs who will explain how the truffles are harvested.

After the truffle hunt demonstration we will **enjoy the exceptional cuisine of the famous Zigante Restaurant**. It's owner, Mr. Zigante, has earned his place in the Guinness Book of Records as the one who has found the biggest (2.88lbs!) white truffle in the world. The restaurant offer truffles, as well as the other Istrian delicacies such as Pršut (Prosciutto) and local cheeses and meats, complimented by wines from Croatia's vineyards and the native grappa of the region! There is a Zigante shop where you will be able to buy different and original Zigante products that contain truffles (olive oil, cheese, butter, mushroom with truffles or tartufata (mix of spices and truffles prepared as sauce for pasta).

After lunch we will continue towards to **Groznjan** - an ancient hilltop town in northwestern Istria and it takes great pride in its wealth of tradition, cultural heritage and natural beauty, all of which is ennobled by art. Today, numerous cultural and historical landmarks serve as backdrops for cultural manifestations and entertainment where you can attend frequent concerts of classical music, a jazz festival, the painting manifestation Ex Tempore, and numerous exhibitions at the municipal gallery and approximately twenty private galleries and studios.

Later this afternoon your driver and guide will take you to nearby village of Baredine. Here you will meet your hosts, the local family Smilovic, who will take you through the olive groves and prepare a **private olive oil tasting** for you. They produce one of the best extra virgin olive oil in the Mediterranean, the Millo brand. At the end of your visit your host will treat you with a special gift: small bottle of this exquisite olive oil.

Before you go back to Rovinj, we will take you for another unique experience: **a private wine tasting in its famous Franc Arman Winery**, located in the picturesque village of Narduci. Grape-growing and winemaking have long been the economic mainstay of generations of families in Istria. Traditionally passed down from father to son, vineyards were cultivated and worked by hand, often with little or no mechanisation, well into the mid-twentieth century. Established in 1850, Franc Arman Vineyards and Winery, headed today by Franc and Oliver Arman, continues the family tradition and core values set out by founding father Edoardo, while taking the art and science of winemaking to new levels

| PRICE PER PERSON IN EURO when 1-6 PAX travelling together | | | | | |
|---|---------|--------|---------|--------|---------|
| PAX # | ENGLISH | GERMAN | SPANISH | FRENCH | RUSSIAN |
| 1 PAX | 788 | 788 | 819 | 788 | 890 |
| 2 PAX | 461 | 461 | 476 | 461 | 512 |
| 3 PAX | 372 | 372 | 383 | 372 | 407 |
| 4 PAX | 313 | 313 | 320 | 313 | 338 |
| 5 PAX | 277 | 277 | 283 | 277 | 297 |
| 6 PAX | 253 | 253 | 258 | 253 | 270 |

Rate includes: a private transfers with luxury sedan/minivan for full day, local guide, a private truffle hunting demonstration, a private olive oil tasting including present (a small bottle of Millo extra virgin olive oil), a private wine tasting including present (a bottle of Franc Arman wine), lunch at Zigante Restaurant consist of 3-courses menu, mineral water and a glass of wine.