

TRIP 1 – COW'S CHEESES & TRUFFLES

1. Farmhose Fajman - cow and cheese farm, village Letaj (Kršan)



Below the slopes of Mount Učka, you will come across the small village of Letaj with just a few houses. There is a small family cheese factory, a true gastronomic oasis of the Fajman family 🏠 🍀 .

The Fajman family has been writing its unique cheese story since the 1980s, when it all started with just a few cows and a love for the cheesemaking. 🐄

Today, this passion for the tradition of cheesemaking has continued with the construction of the family cheese dairy in 2011. The family farm is run by three sisters who diligently continue their parents'.

They cultivate about 90 ha of land and have 76 cows mostly brown breeds, 30 heifers and 23 calves. They do everything themselves and process only milk from their own farm, and in the small cheese factory they create delicious products without pasteurization - natural, authentic and full of flavor! 🧀

They offer young cheese, semi-hard cheese, hard cheese, cheese with truffles, grated extra hard cheese, cottage cheese, fresh low-fat cheese, butter, liquid yogurt, fruit yogurt and fresh milk, and they sell all their products exclusively on their doorstep.

💡 The highlight of their cheese factory is the May cheese in spring 🧀 , a bright yellow, special cheese made from the milk of cows grazing in a pasture full of flowers. 🌸 🌿 and this cheese carries the true flavor of Istria!

2. Cow and cheese farm “Majcani“, farmhouse Draščić, village Sveti Martin (Buzet)



The Majcani farm and dairy, owned by Mladen and Biserka Draščić, is located in the fertile Mirna River valley in the settlement of Sveti Martin, near the town of Buzet. It is the northernmost inland part of Istria and is the crossroads between three large urban centers: Rijeka, Trieste and Pula. 🚚 🚗 🚚

They have had a cow farm since 2000, when they started with 2 cows, and over the next ten years increased the herd to 50 cows from their own breeding. They have been processing milk since 2011, when they opened their family dairy. They cultivate about 80 hectares of agricultural land 🚜, and in the barn there are 26 cows, 9 heifers and 9 calves of the grey-brown and Holstein breeds. 🐄 🐄

They produce a wide range of products: plain and fruit yogurt, cottage cheese, cream, cottage cheese, homemade butter, soft cow's cheese, Škripavac cheese, semi-hard and hard cheeses, and cheeses with various additives such as sweet paprika, chilli, chives, pepper, truffles. 🏠

They sell most of their products on their doorstep and at the market in Rijeka and Buzet. ⚖️ 🗑️ 🏠

It is important to note that Biserka and Malden have three children, and Biserka, as a city child, grew up in Rijeka in an artistic family (she is the daughter of Rijeka's opera champion Mirella Toić 🎵), got to grips with milk production and is today a successful dairywoman with the title of graduate naval engineer 📄, and additionally retrained as a cheesemaker and is continuously educated in Croatia and other European countries. 📖 🍷

3. Professional trufferlers family Karlič - truffle hunting with dogs, village Paldini (Buzet)



The Karlič family's long-standing experience in truffle picking, passed down from generation to generation, resulted in the founding of the company GIR d.o.o. in 1994, which is dedicated to "truffle hunting", purchasing and selling fresh and frozen truffles, and processing and marketing them on the domestic and foreign markets. 🍄

With the help of 12 dogs 🐕 (7 top-trained dogs, and 5 in training studies), some of which are crossbreeds (through many years of work, they have noticed that these dogs are more resistant to diseases, rain and low temperatures), and some are purebred, they go truffle hunting every day. There is no fixed work schedule, which means that any member of the family can go hunting with the dogs, be it son, mother or father; it is important, of course, to maintain their own daily routine, and to train the dogs.

The friendly hosts are always ready to tell you everything about truffles, the tradition of hunting and their truffle dogs. They will prepare a tasting of truffle products for you in a beautiful setting, and you will also be able to buy the products in their shop. 🍷 🍽️

The adrenaline that visitors experience with them while hunting for truffles leaves no one indifferent, because truffles are their love and way of life, and they pass this on to their guests.

TRIP 2 – GOAT'S AND COW'S CHEESES & WINE

1. Farmyard Kumparička – organic and raw artisan goat cheese farm and cheesemaking, farmhouse Winkler, village Cokuni (Marčana)



Farmyard Kumparička is an organic farm with 250 goats, founded by Slovenian Aleš Winkler. He and his family moved there in 2008 from Ljubljana to a property that dates back to the 14th century.

The philosophy of this farm is that everything starts with the goats and their diet on pasture. Grazing takes place on 250 hectares of pastures where about 180 different aromatic plants grow, and every day the goats go to pasture at a distance of up to 15 to 20 kilometers.

They produce first-class goat cheese from raw goat milk that is aged for a minimum of 2 and some even up to 48 months, and it is sold at the market in Pula, in restaurants, some of which have Michelin stars, and via delivery to customers. 🍽️🛒

They have nine dogs, four of which are large Alpine shepherd dogs, and five are Croatian shepherds who keep the herd together. 🐕

Their rural farm also has a so-called primitivo tavern, which is active in the summer when you have to wait in line to eat there, and after eating, guests wash the dishes themselves. They also offer education on the inextricable link between vegetation and cheese.

First of all, they take care of the goats, then the cheese factory, and at the end of that chain is tourism, as much as possible and when possible, because they do not want to be modern slaves to money and the materialistic lifestyle they left behind 17 years ago. Now they have time for themselves and their friends, who regularly come to this hedonistic paradise, whether just for a meal or a glass of wine with a view of the vast green expanse. That is the key to success, but also the philosophy of life, of this eco-farm. 🐐🐕🐞🦋🐝🐇🐣🍀🌻

2. Farmyard Šantamarina - cow and sheep farm, cheese dairy and own restaurant-steakhouse, farmhouse Peršić, Pula-Medulin road



The story of the Peršić family begins in 1978 when Ana and Karlo Peršić bought the neglected Šantamarina estate on the road between Pula and Medulin in the very south of Istria and built a farm for 20 cows. Before that, they had only a few cows to have own milk for their two children. 🧒🧒

This number has been steadily increasing over the years, and the management of the farm was taken over by their son Alen Peršić, occasionally assisted by his sister Loredana. In the meantime, sheep and Istrian Boškarin cattle have also arrived, and today this farm has 70 dairy cows, 50 heifers, 28 bulls and 38 calves, 55 Istrian Boškarin cattle and 330 sheep. If we add a dozen horses and chickens, this farm is home to more than 600 different animals. 🐄🐑🐔🐎🐓

In 2009, they built a new, large cow barn, where everything is now fully automated, and robots are used for milking.

The farm itself has 26 hectares of land, and another 80 hectares are cultivated outside the farm. They mostly plant alfalfa for animal feed. 🚜

Around 800 to 1000 liters of milk are processed daily in the cheese factory, from which they obtain 80 to 100 kilograms of cheese: soft cheese škripavac, semi-hard, hard, mixed from cow's and sheep's milk, then they also produce cottage cheese and natural and flavored yogurts (chocolate, vanilla, strawberry, pineapple, apricot, elderberry and lemon, etc.), and they also sell fresh raw milk. 🧀🥛

In addition to sales on the farm, they also have two small shops at the market in Pula and Poreč.

Instead of the cheese tasting room they planned to open just before the coronavirus, they opened a steakhouse after it. This is something new, unique in this area. For an appetizer, you can get homemade cheese and sausages made from Istrian Boškarin cattle that they produce themselves, and then you can enjoy homemade steaks or Boškarin burgers from the farm. This has rounded off the entire story of the economy, from production on the field, to the production of meat, milk, cheese, eggs and sell part of these products through their restaurant-steakhouse, and the rest on the market.



3. Kalavojna winery, village Radeki Polje (Marčana)



The Kalavojna d.o.o. company is located in the village of Radeki Polje near Lobarika, in the municipality of Marčana, and began operating in 2000 with the cultivation of small vineyards of Malvasia and Merlot, along with olive groves, and in a burst of ambition and desire for progress, they enriched and expanded their work with plantations of Teran, Chardonnay, Muscat, as well as new olive seedlings in Vodnjan. 🍇

The Kalavojna winery combines a cellar, tasting room and shop for wine and olive oil and other products, and is located on the old Pula-Rijeka highway in the town of Lobarika.

Thanks to the desire for constant progress, the will to work, but also the demands of the market, their cellars and business expanded in a very short time, which was reflected in the expansion of our range. They offer bottled white and red wines along with sparkling wines made from hand-picked varieties that grow in their vineyards. 🍷 🍾

In agreement with the city of Pula, they were given the opportunity to mature their sparkling wines in the Pula underground tunnels of Zerostrasse, which represent an important technological undertaking for them, given that the microclimate of the tunnels is ideal for storing sparkling wines.

In addition to bottles of wine and sparkling wines, they also offer multiple award-winning extra virgin olive oil. 🫒

Today, they have about 20 hectares of vineyards and also about 20 hectares of olive groves and are one of the largest wineries in southeastern Istria.

TRIP 3 – COW'S CHEESES, ISTRIAN CATTLE BOŠKARIN AND MEAT PROCESSING & BEER

1. Meat processing facility (AZRRI) and Boškari cattle farm, Pazin



The Agency for Rural Development of Istria (AZRRI) was established by the Istrian County with the task of connecting the public and private sectors and implementing projects for the development of the rural area of Istria. The areas of activity are agriculture, hunting, forestry and fisheries, management of economic and development programs, research and development, education of farmers and promotion of the Istrian County. 🍷

In its composition, AZRRI has the Educational Gastronomic Center of Istria as a link between the agricultural and hospitality and tourism sectors, as well as a meat processing plant and a farm of Istrian Boškari cattle with 150 to 200 heads. The bulls are rotated between breeders with whom they cooperate and their heads are purchased when they reach consumption weight. 🐄❤️

AZRRI has planned to protect several products in its program, primarily pasta typical of the Istrian region, cow and goat cheese, sheep cheese made from the milk of Istrian sheep, Boškari meat, donkey milk... 🧀❤️🥛

Today, there are about 80 breeders and 2,300 heads of Istrian Boškari cattle in Istria. The alarm was raised 20 years ago when the Istrian cattle population fell to a historic low of less than a hundred heads and was classified as an endangered species. 🐄

2. Cow farm and cheesemaking - farmhouse Orbanić, village Kašćergani, Pazin



The Orbanić cow farm and family cheese factory is located in the village of Kašćergani in the central part of Istria. The parent herd was established in 1995 when MA in Agriculture Silvano Orbanić bought the first Holstein and Brown cattle from Austria. 🐄 🐄

Today, the herd is mostly Brown, but there are also a few Holstein cows and their crossbreeds on the farm. Their plan is to completely eliminate crossbreeds and Holsteins and switch exclusively to breeding purebred Brown cows. Brown cows are better adapted to this area and have a much more favorable milk composition, which is of great importance in cheese production.

Today, the farm has 135 heads, of which 70 are dairy cows, and the rest are heifers and male and female calves. The farm also has one licensed bull in the pen. They cultivate about 100 hectares of agricultural land, most of which is pasture and clover-grass mixtures as the main part of the cows' diet. 🚜 🌱 🐛 🦋 🐝

It has been 15 years since the farm was built and since the mini-cheese factory has been in operation since 2010, milk from the farm has no longer been purchased, but is processed entirely on the farm.

On a daily basis, this cheese factory processes about 1,000 liters of exclusively its own milk. Most of the milk from the farm goes into cheese, and some into other dairy products (yogurt, butter, cream), producing about 10-15 tons of cheese annually. The demand for cheese in Istria is high, so they could sell twice as much. 🧀 🧀 🥛

A brother and two sisters work on the farm and cheese factory with a little help from their parents and one worker in the barn.

They have no problems with marketing their products, so in addition to selling on the farm, they also have their own newly opened store in the center of Pazin, and their products can also be found in several delicatessens and restaurants in Istria. 🛒 🧀

3. Kraft brewery Kampanjola, village and municipality Svetvinčenat



The first Croatian organic brewery, „Kampanjola eko bira“, opened in 2019 and is located in the medieval Istrian town of Svetvinčenat. The decision of owners Darko Pekica and Dorian Siljan to start it came spontaneously, after they realized that there was local organic production of fruit, vegetables, meat, cheese, olive oil and wine, but not organic craft beer. Dino Grgorović is a partner and brewer master of this small brewery and has created three types of beer: "light", "red" and "black". 🍺

Their production is specific because they use only organic malts, and they produce beer from four ingredients: barley malt, hops, yeast and water. The brewery's eco-certificate confirms that the malts, unsweetened cereals and hops used in production are from organic farming and that they are produced in accordance with sustainable agricultural practices. 🌱

Since barley is the main raw material for beer production, they wanted to grow their own, but the problem is that it needs to be converted into malt later. This requires a whole procedure, from sprouting, cleaning, frying...

Once at the beer fair in Nuremberg, they came into contact with a small malt house that processes organic barley into malt and decided to cooperate with them. During the corona crisis, they started sowing their barley and sending it to Germany, where it is processed into malt and returned to Istria.

So these craft brewers, farmers, cattlemen and cheesemakers, but also cultural people, because they deal with all of this, offer their Campanjola in a bottle and on tap in a small Savicentina bar - lager Bjonda, dark Organic Porter and light Organic Ale along with red Ceranski Ale, which is ideal for the winter months. There is also a special edition of their Ceranski Ale, which is aged 40 meters under the sea for six months. 🍺 🌊

TRIP 4 – COW'S CHEESES & OLIVE OIL

1. Cow and cheese farm and cheese tasting room – farmhouse Buretić, village Boljunsko Polje



In Boljunsko Polje, at Mandići 8, is the headquarters of the Buretić family farm, owned by Josip Buretić since 1998. Josip is one of the largest producers of milk, cheese and cottage cheese in Istria, and bases his production on a 45-year-old family tradition. It is ideally located at the foot of the highest Istrian mountain, Učka, surrounded by vast pastures.

Josip's parents started livestock production in 1976 with 10 cows, so he has been involved in livestock farming since he was a child, and today he has about one hundred and fifty heads in his stables. One hundred and twenty dairy cows are mostly Holsteins, and twenty-five are Simmentals, intended for the cow-calf system for meat production. 🐄 🐄 🐄

The plan is to keep up to three hundred of them in total, with approximately half of them being milked, and the remaining half in the cow-calf system, where the cows spend most of the year in the pasture, together with their calves, which they feed and which, at the end of the grazing season, remain on the farm for breeding or fattening, or go to the market. The cow barn was recently expanded and milking robots were purchased. 3 years ago, they built a larger, more modern cheese factory and tasting room, and the plan is to arrange accommodation facilities.

From the green pastures of Učka, Sirana Buretić's slogan is a summary of the family motto embedded in the production of milk, homemade cow's cheese and cottage cheese, which is passed down from generation to generation. They process milk into semi-hard cow's cheese, smoked cheese, crackers, cottage cheese, cottage cheese, mozzarella, yogurt, butter... They have been selling their products at the doorstep for 45 years at the market in Opatija. 🧀 🧀 🧀 🧀

One of Josip's sisters is in charge of cheese production, and the other comes to help, his wife Margita takes care of the sale on the doorstep, and her sister sells cheese at the market in Opatija. Josip's parents also helped a little. Of the ten employees, except for three workers who work in the barn, all the others are family members. Josip and Margita have five children aged 4 to 14.

They themselves produce complete food for livestock feeding, even a little extra. They own about fifty hectares of their own pastures and arable land, and another two hundred and fifty hectares in lease.

Cattle are fed alfalfa or hay, grass, wheat, barley, corn... 🌱 🌱 🌱 🌱 🌱 🌱

2. Artisan cheese dairy LATUS (family Orbanić), village Orbanići, Žminj



The Orbanić family from Žminj started small in 2001 with milk processing from their farm. At that time, Erik Orbanić was not even born, and today he is the manager of the dairy where he works with his parents, mother Maja and father Sandi, who started this production from scratch. Since he was born, he has been in the barn and the dairy almost every day, and today he studies in Zagreb, works at the Orbanići dairy in Žminj and travels everywhere with his band to gigs. He has two younger sisters and a brother. 🧑🏻 🧑🏻 🧑🏻

They produce up to 100 to 120 tons of cheese annually. They produce a small part of the milk on their own small farm of about twenty brown cows, and they purchase the majority from 12 milk producers throughout Istria.

This year, the dairy celebrates its 24th year of operation. In all these years, they have encountered numerous challenges because working with milk is not easy. The hardest thing at that time was explaining to customers what fresh milk was, why the fat separated at the top – at that time there was still a trend for homogenized long-life milk, but they didn't give up. When customers finally understood what Latus products were and what they were like, after ten years, everything started to get better. 🏠

Cheeses are mostly made according to old recipes, as they used to do, with modernized production. The last new product they released on the market was mozzarella, and they perfected it with the guys from Naples. That's the only product for which they called someone to help them. Mozzarella is an Italian product after all, and they wanted to make it according to the Neapolitan recipe.

Hard cheeses sell the most, and their most famous and best-selling cheese is Veli Jože. 🧀

3. Pekici family restaurant with lavender fields



The family restaurant "Pekici" is part of the family farm with lavender fields (36,000 lavender bushes), whose flowers are used for various cosmetic preparations, souvenirs, but also as a specific addition to dishes and drinks. During June and July they organize lavender days with daily free tours into the lavender fields.

4. Oil mill “Oio Vivo“, village Galižana, Vodnjan



Oio Vivo is a brand of extra virgin olive oils from Oleum Maris and the olive grove of the same name located on the main road connecting Pula and Vodnjan. 🟢

Oio Vivo means "living oil". It is a name that carries with it an ancient Roman heritage in honor of the Istro-Romance dialect that is still used today in the Vodnjan area.

The olive grove extends over an area of 56 hectares on which 15,000 olive trees are planted, making it the largest olive grove in the southern part of Istria. From this green oasis, only 5 km from the sea, a beautiful and unique view of the Brijuni archipelago and ancient Pula reaches.



Twenty years ago, with a vision and passion for preserving tradition and producing top-quality olive oil, their story began. It was started by three friends: Martin Milas, Velimir Jurić and Mladen Kocijančić. During its two decades of existence, Oio Vivo has grown into one of the most recognizable and sought-after olive oil brands on the Croatian and global scene. 🟢

In 2018, the company Oleum Maris was taken over by Zagreb entrepreneur Vlado Ćorluka and, together with his family, built a luxurious gourmet shop in an olive grove that has become a true paradise for lovers of top-quality products. There, visitors can enjoy olive oil tastings, learn more about the history of olive growing in Istria, and get acquainted with its gastronomy. 🟢

TRIP 5 – SHEEP FARM AND CHEESES, RURAL TOURISM & WINE ON KRK ISLAND

1. Sheep farm and cheeses and rural tourism family Mrakovčić, village Lakmartin, Krk



The Mrakovčić family farm from Lakmartin on the island of Krk is run by a married couple, Vesna and Mirjenko. They have been producing Krk cheese since 1984, when they had only nine sheep in breeding. Today, they have a herd of 150 dairy Krk sheep, which are mainly cared for by their husband, Mirjenko. 🐑

The farm continues the tradition of their ancestors' production according to modern standards.

The name Magriž itself comes from a very common plant species that, despite the bora winds that bring salt from the sea, defiantly grows on the rocky pastures of the island of Krk. These pastures are the free space where their sheep feed, so the magriž plant is a famous ingredient that gives the sheep's milk a special taste, and thus the specific aroma and character of the cheese. They also use other herbs in their production, such as rosemary, walnut leaves and sage, which they coat the cheeses with during the ripening phase to give them various natural aromas. For years, they have been known for their patented types of sheep cheese – Črni and Zeleni bodul (cheeses that ripen wrapped in walnut leaves and mixture of local herbs) and Magriž cheese. 🍀 🌻 🏠 🐞 🦋 🐝

Since 2019, they have had a food offer and excursion complex - new modern cheese factory and cheese tasting room, and a slaughterhouse for small animals. The cheese factory has a processing capacity of about 400 liters of milk per day, about 6 tons of cheese per year. 🏠 🍷

In addition to producing sheep cheese with various, specific aromas, the Mrakovčićs are equally successful in producing olive oil and other products (wine, dried figs...). Everything they make can be offered in the tasting room for lovers of good, quality local food and drinks to enjoy. 🍷

2. Ivan Katunar wine house, village and municipality Vrbnik, island Krk



The Ivan Katunar Wine House is located in the picturesque town of Vrbnik on the island of Krk, and continues the long-standing family tradition of wine production. Father and son, the two Ivans, are responsible for the quality that has been signed by the Ivan Katunar brand for more than a decade. They have combined generational experience and new knowledge in wine production. 🍇 🍷 🥂

The first bottles from the 1989 harvest were the beginning of the commercialization of the family wine story. Ivan Katunar and his family continue this wine story to point out the importance of wine in everyday life, but also to enrich the land and introduce new technologies in the production of grapes and wine.

The vineyards are located in the Vrbnik field and in the Krasina locality. These areas are extremely favorable for growing grapes and guarantee high quality grapes. 🍇

The Wine House and Cellar - the oldest part of the house was built in 1963, and in 2007 a new cellar was built under the house equipped with the latest technology. The wine house gets a new visual identity in 2017, a new space for production, sales and a tasting room. Each generation contributes to the development of this "wine story" with its ideas and work. The process of wine production from vineyard to table takes place at the Ivan Katunar Wine House.

Viticulture and winemaking have been the passion and tradition of this family for generations, because wine is not just a job, it is their lifestyle, which is why they create poetry in a glass... 🍇 🍷

The Ivan Katunar Wine House offers guided wine tastings, cellar tours, introductions to the indigenous wines of Kvarner and the tradition of wine production in the Katunar family. The cellar and hall are open to groups of up to 50 people, but individual visitors are always welcome. 🍷 🥂