

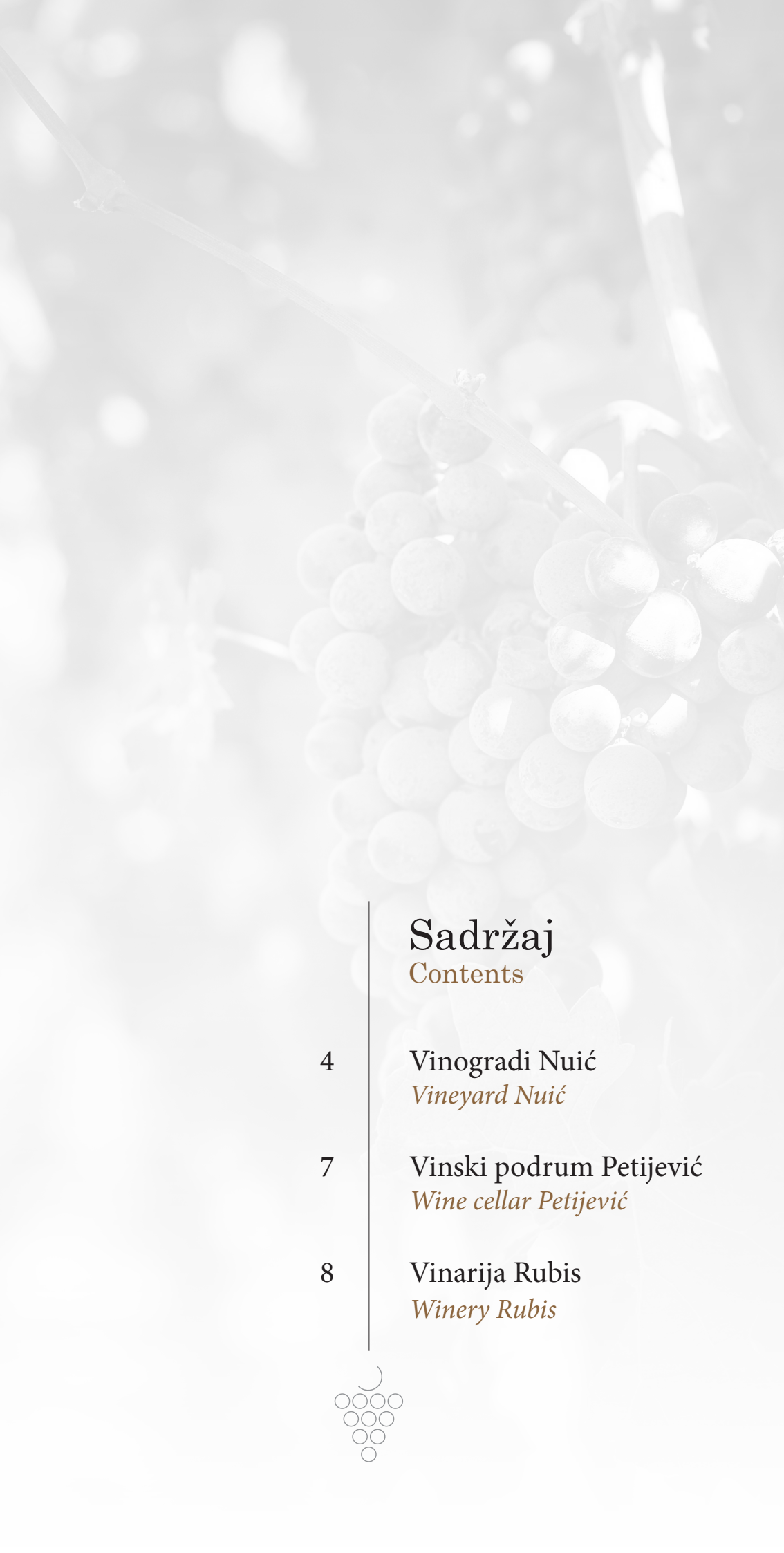


ponuda vina

WINE OFFER







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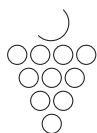




Vinogradi “Nuić”

Vinogradi Nuić smješteni su u jugozapadnom dijelu Hercegovine, u mjestu Crnopod, između Međugorja i Ljubuškog, gdje se ponajviše uzgajaju autohtone sorte Žilavka i Blatina. Vinogradi se prostiru na području od 35 ha, savršenih za uzgoj vinove loze, i to zahvaljujući: krševitoj crvenici, nadmorskoj visini (140 metara), ekspoziciji (jugozapadna), blagoj zimi i sunčanim ljetima.

Vinogradi Nuić su zamišljeni kao projekt koji se temelji na dva bitna uvjerenja: proizvodnja visokokvalitetnog grožđa, koja poštuje kompleksni ekosistem te predstavlja idealno stanište za prirodni uzgoj, postizanje vrhunske kvalitete vina provjerenim metodama pomoću moderne tehnologije. Cilj nam je pratiti prirodu i njene zakone, omogućiti joj da nam pokaže svoji puni potencijal, a da pritom ne narušavamo ravnotežu i ne osiromašujemo tlo.



Vineyard “Nuić”

Nuić Vineyards are located in the southwestern part of Herzegovina, in the place Crnopod, between Međugorje and Ljubuški, where native autochthonous species Žilavka and Blatina are mostly grown. The vineyards stretch in the 35 hectare area, perfect for growing vines, thanks to: crested red soil, altitude (140 meters), exposure (southwest), mild winter and sunny summers.

Nuić Vineyards are conceived as a project based on two important beliefs: production of high quality grape that respects the complex ecosystem and is an ideal habitat for natural breeding, achieving top quality wines by proven methods using modern technology. Our goal is to keep track of nature and its laws, allowing us to show us its full potential without disturbing the balance and not impoverishing the ground.





Blatina

kvalitetno vino / quality red wine

Vrste: Blatina 85%, Alicante Bouchet 15%. Boja: rubin crvena. Bouquet: šumske bobice i šljive. Paleta: glatka, dobro izbalansirana, baršunaste strukture. Posluživanje: poslužuje se na 18°C. Uživajte u jelima od tjestenine ili crvenog mesa, odrescima ili starim sirom.

Varieties: Blatina 85%, Alicante Bouchet 15%. Color: Ruby red. Bouquet: Forest berries and plums. Palette: Smooth, well balanced, velvety structure. Serving Sugestions: Serve at 18°C. Enjoy with pasta or red meat dishes, steaks or aged cheese.



Alter Ego

kvalitetno vino / quality red wine

Vrste: Merlot 38%, Cabernet sauvignon 38%, Syrah 4%, Blatina 20%. Boja: rubin crvena s ljubičastim nijansama. Bouquet: violet, ruža, šljiva. Paleta: elegantno, svježe, zaobljeno. Posluživanje: uživajte u jelima od crvenog mesa i povrćem. Poslužite na 18°C.

Varieties: Merlot 38%, Cabernet sauvignon 38%, Syrah 4%, Blatina 20%. Colour: Ruby red with violet nuances. Bouquet: Violet, rose, plum. Palette: Elegant, fresh, rounded. Serving sugestions: Enjoy with red meat dishes and vegetables. Serve at 18°C.



Žilavka

vrhunsko vino / premium white wine

Vrste: Žilavka 85%, Krkošija 10%, Bena 5%. Boja: svijetlo žuta s zelenom bojom. Bouquet: atraktivne cvjetne note s naznakama citrusa. Paleta: nepce je svježe i mineralno s puno breskve i agruma. Srednje tjelesno. Posluživanje: posluživanje ohlađeno na 10-12°C. Uživajte u sirevima i laganim jelima od tjestenine.

Varieties: Žilavka 85%, Krkošija 10%, Bena 5%. Color: Bright yellow with green hues. Bouquet: Attractive floral notes with hints of citrus. Palette: The palate is fresh and mineral with a lot of peach and citrus, character. Medium bodied. Serving Sugestions: Serve chilled at 10-12°C. Enjoy with cheeses, light pasta dishes, poultry or fish.



Chardonnay

kvalitetno vino / quality red wine

Vrste: Blatina 85%, Alicante Bouchet 15%. Boja: rubin crvena. Bouquet: šumske bobice i šljive. Paleta: glatka, dobro izbalansirana, baršunaste strukture. Posluživanje: poslužuje se na 18°C. Uživajte u jelima od tjestenine ili crvenog mesa, odrescima ili zrelim sirom.

Varieties: Blatina 85%, Alicante Bouchet 15%. Colour: Ruby red. Bouquet: Forest berries and plums. Palette: Smooth, well balanced, velvety structure. Serving Sugestions: Serve at 18°C. Enjoy with pasta or red meat dishes, steaks or aged cheese.



Blatina

vrhunsko vino / premium red wine

Vrste: Blatina 85%, Trnjak 10%, Alicante Bouchet 5%. Boja: rubin crvena. Bouquet: voće naprijed sa šumskim bobicama i šljivama prvi dolaze u nos, a zatim začini i čokolada. Paleta: voćno, srednje tijelo i elegantno. Posluživanje: poslužite na 18°C. Uživajte u crvenom mesu ili hamburgerima, odrescima ili zrelijim sirevima.

Varieties: Blatina 85%, Trnjak 10%, Alicante Bouchet 5%. Color: Ruby red. Bouquet: Fruit forward with forest berries and plums first comes in the nose, then spices and chocolate. Palette: Fruity, medium bodied and elegant. Servin sugestions: serve at 18°C. Enjoy with red meat or burgers, steaks or aged cheese.



Cabernet Sauvignon

vrhunsko vino / premium red wine

Vrste: Cabernet Sauvignon 100%. Boja: duboka crvena. Bouquet: vrlo osjetljivi i bogati buket suhih bobica, menta i duhan, uz izrazito pikantne note. Paleta: ima duboki ukus intenzivnog voća i tanina sa nagovještajem vanilije iz hrastovine. Posluživanje: poslužite na 18°C. Uživajte u jelima od crvenog mesa ili divljači, odrescima ili zrelim sirom.

Varieties: Cabernet Sauvignon 100%. Color: Deep garnet red. Bouquet: Very delicate and rich bouquet of dried berries, mint and tobacco accompanied by distinctly spicy notes. Palette: It has the deep flavor of intense fruit and mellow tannins with just a hint of vanilla from the oak. Serving sugestions: Serve at 18°C. Enjoy with red meat or wild game dishes, steaks or aged cheese.



Blatina Barrique

vrhunsko vino / premium red wine

Vrste: Blatina 85%, Trnjak 10%, Alicante Bouchet 5%. Boja: rubin crvena. Bouquet: crne trešnje, kava, duhan s pikantnim podlogom. Paleta: suho, ali robusno puno tijelo, s glatkom i ugodnom teksturom. Posluživanje: poslužiti na 18°C.

Uživajte u crvenom mesu ili svinjetini sa roštilja, odrescima ili zrelim sirom.

Varieties: Blatina 85%, Trnjak 10%, Alicante Bouchet 5%.

Color: Ruby red. Bouquet: black cherries, coffee, tobacco with a spicy undertone. Palette: A dry, yet robust full bodied wine with a smooth and pleasant texture. Serving Sugestions: Serve at 18°C. Enjoy with red meat or barbacue pork, steaks or aged cheese.



Trnjak

vrhunsko vino / premium red wine

Vrste: Trnjak 100%. Boja: rubin crvena. Bouquet: crne višnje, kava, duhan s pikantnom podlogom. Paleta: suho, ali robusno puno tijelo, s glatkom i ugodnom teksturom. Posluživanje: poslužite na 18°C. Uživajte s crvenim mesom ili janjetinom na žaru, divljači, zrelim sirom.

Varieties: Trnjak 100%. Color: Ruby red. Bouquet: black cherries, coffee, tobacco with a scipicy undertone. Palette: A dry, yet robust full bodied wine with a smooth and pleasant texture. Serving sugestion: Serve at 18°C. Enjoy with red meat or grilled lamb, wild game, aged cheese.



Cabernet Franc

vrhunsko vino / premium red wine

Vrste: Cabernet Franc 100%; Boja: tamno rubin crvena; Bouquet: papar, med, tamno voće, začinsko bilje; Paleta: kompleksno, slasno, živo, dugi završetak; Posluživanje: divljač, odresci, pečena patka, zreli sirevi. Najbolje servirati na temperaturi od 18°C

Varieties: Cabernet Franc 100%; Color: dark ruby red; Boutique: pepper, honey, dark fruits, spices; Palette: complex, tasty, lively, lengthy finish; Serving sugestions: Wild game, steaks, roasted duck, aged cheeses; Serve at a temperature of 18°C



Blatina & Žilavka

Pakovanje sa rukohvatom

vrhunsko vino / premium wine

Blatina

Vrste: Blatina 85%, Alicante Bouchet 15%. Boja: rubin crvena. Bouquet: šumske bobice i šljive. Paleta: glatka, dobro izbalansirana, baršunaste strukture. Posluživanje: Poslužuje se na 18 ° C. Uživajte u jelima od tjestenine ili crvenog mesa, odrescima ili starim sirom.

Varieties: Blatina 85%, Alicante Bouchet 15%. Colour: Ruby red. Bouquet: Forest berries and plums. Palette: Smooth, well balanced, velvety structure. Serving Sugestions: Serve at 18°C. Enjoy with pasta or red meat dishes, steaks or aged cheese.

Žilavka

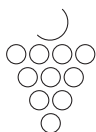
Vrste: Žilavka 85%, Krkošija 10%, Bena 5%. Boja: svijetlo žuta s zelenom bojom. Bouquet: atraktivne cvjetne note s naznakama citrusa. Paleta: nepce je svježije i mineralno s puno breskve i agruma. Srednje tjelesno. Posluživanje: posluživanje ohlađeno na 10-12°C. Uživajte u sirevima i laganim jelima od tjestenine.

Varieties: Žilavka 85%, Krkošija 10%, Bena 5%. Color: Bright yellow with green hues. Bouquet: Attractive floral notes with hints of citrus. Palette: The palate is fresh and mineral with a lot of peach and citrus, character. Medium bodied. Serving Sugestions: Serve chilled at 10-12°C. Enjoy with cheeses, light pasta dishes, poultry or fish.



Vinski podrum “Petijević”

Podrum vina porodice Petijević, koja se smatra jednom od začetnika vinarstva u Trebinju, sa izuzetno kvalitetnim vinom rangirana je među prvih nekoliko u ovom gradu. Vina iz podruma “Petijević” su višestruko nagrađivana vina na mnogim sajmovima u zemlji i inostranstvu. Petijevići, pored priznanja za svoj kvalitetni asortima pića, više puta su osvajali nagrade za najljepše uređeno dvorište, što je još jedan u nizu razloga zbog čega su se mnogi turisti i eminentni turoperateri iz inostranstva i zemalja u regionu odlučili upravo za posjetu vinariji “Petijević”.



Wine cellar “Petijević”

The wine cellar of the Petijević family, which is considered one of the founders of wine-growing in Trebinje, with high quality wines was ranked among the first few in this town. Petijević wine cellars are award-winning wines at many fairs in the country and abroad. In addition to the award for their quality assortment of drinks, Petijević wine cellar has won several awards for the most beautiful yard, which is another reason why many tourists and eminent tour operators from abroad and countries in the region decided to visit this wine cellar .





Trebinjski Vranac

vrhunsko vino / premium red wine

Vrste: Vranac 100%. Boja: rubin crvena. Bouquet: zrele višnje, tamno šumsko voće, suhe šljive, začini. Paleta: Puno, bogato alkoholom i ekstraktom, skladne kiseline i izvrsne taninske strukture. Posluživanje: posluživanje na 16-18°C. Uživajte uz crvena mesa, divljač, začinjena jela i masne zrele sireve.

Varieties: Vranac 100%. Color: red ruby. Bouquet: mature cherries, wood berries, dried plums, spices. Palette: Full, rich in alcohol and extract, harmonic acids and excellent tannin structures. Serving: Serving at 16-18°C. Enjoy with red meat, game, spicy dishes and fatty aged cheeses.



Trebinjski Chardonnay

vrhunsko vino / premium white wine

Vrste: Chardonnay 100%. Boja: zlatno žute boje. Bouquet: citrus i ananas. Paleta: izbalansirano, mekano i kompleksno, sa dugom završnicom. Posluživanje: posluživanje na 10-12°C. Idealan je pratilac morske i riječne ribe, ćuretine, pileline, kao i teletine sa raznim prelivima.

Varieties: Chardonnay 100%. Color: golden yellow. Bouquet: citrus and pineapple. Pallet: balanced, soft and complex with a long finish. Serving: Serving at 10-12°C. It is an ideal companion for sea and river fish, turkey, chicken, and veal with various sauces.



Trebinjski Merlot

vrhunsko vino / premium red wine

Vrste: Merlot 100%. Boja: crvene boje, ljubičastog odsjaja. Bouquet: Crveno i plavo bobičasto voće, začini. Paleta: pitko, puno, zaokruženo, dobre kiselosti, sličnih aroma kao i na mirisu. Posluživanje: posluživanje na 16-18°C. uz jela od bijelog i crvenog mesa, biftek, svinjsko meso, pršut, dimljeno meso, tvrde sireve kao i uz kolače od maka i oraha.

Varieties: Merlot 100%. Color: red, purple. Bouquet: Red and blue berry fruit, spices. Pallets: long, full, rounded, good acidity, similar taste as the aroma. Serving: at 16-18 °C. with white and red meat dishes, steak, pork meat, ham, smoked meat, hard cheeses as well as poppy seed and walnut cakes.



Trebinjska Žilavka

vrhunsko vino / premium white wine

Vrste: Žilavka 100%. Boja: zlatno žute boje. Bouquet: tropsko voće, zrele breskve i jabuke. Paleta: veoma pitko na ukusu umjerenog intenziteta sa finim balansom svježine i punoće. Posluživanje: poslužuje se na 10°C. Uživajte uz morsku i riječnu ribu, ćuretinu, piletinu, kao i teletini sa raznim prelivima.

Varieties: Žilavka 100%. Color: golden yellow. Bouquet: tropical fruit, ripe peaches and apples. Palette: very tasty and moderate intensity with a fine balance of freshness and fullness. Serving: Served at 10 ° C. Enjoy with sea and river fish, roe, chicken, as well as veal with various sauces.





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