



vinality AND THE **city**
CALABRIA IN WINE

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30/31 AGO
1 SETT



www.fair.openbalkan.com

Winery Aleksić

www.aleksicvinarija.rs

Nestled in Vranje, in the southern region of Serbia, Winery Aleksić is owned by three sisters, an unique feature in the region. They cultivate wines from both local and international grape varieties across 70 hectares of their own vineyards.

***Žuti cvet** is a wine crafted from the Tamjanika variety, light-bodied, aromatic, floral, and refreshingly crisp.*

***Kontra**, a pure Cabernet Franc, boasts moderate fullness, with notes of dark fruits and spices, aged in barrels made from local oak.*

***Chardonnay Aleksić** offers an abundant juiciness and a luxurious aroma of ripe stone fruits, melon, and peach—smooth and buttery on the palate with delicate vanilla notes at the finish.*

***Vranac Amanet** is a powerful, full-bodied wine characterized by rich tannins, firm acidity, and an enticing bouquet of cherries, blackberries, and licorice.*

Winery Belo Brdo

www.belobrdo.com

Situated in Čerević on Fruška Gora, Winery Belo Brdo enjoys a unique location atop a hill enriched with limestone, imparting a distinctive character to their wines.

***Chardonnay Belo Brdo** is a seductive, juicy Chardonnay with tropical fruit and ripe peach notes, full-bodied with a subtle influence from noble oak.*

***Alma Mons**, a robust blend of Merlot, Marselan, and Cabernet, exudes aromas of ripe forest fruits and sweet spices, balancing full-bodied richness with exceptional fruit freshness.*

Winery Virtus

www.vinarijavirtus.rs

Located in the Mlava River region of Central Serbia, Winery Virtus benefits from varied altitudes and a unique terroir that imparts distinctive qualities to its wines.

***Pinot Grigio**, lively, aromatic wine, features notes of pear, citrus, and tropical fruit. Fresh and juicy.*

***Traminac**, characterized by its distinctive aroma, presents scents of lychee, rose petals, and fresh ginger, showcasing exceptional structure and a lingering taste.*

Winery Despotika

www.vinarijadespotika.sr

Located at the border of the Šumadija and Belgrade regions, Winery Despotika is surrounded by picturesque vineyards, offering stunning views, a restaurant, comfortable accommodations, and a small museum dedicated to Serbian winemaking history.

Despotika Morava, made from unique local white variety, this wine presents aromas of lime, lemon, and green apple, complemented by gentle herbal tones—crisp and vibrant.

Despotika Rosé Nemir, a semi-dry rosé crafted from Prokupac, features delightful notes of cherry and fresh strawberry.

Winery Deurić

www.vinarijadeuric.com

A modern winery from Fruška Gora, Deurić has gained fame for the Probus variety in Serbia. Their vineyards are strategically positioned across diverse soils, from limestone to clay and sand, facing the southern slopes of the mountain.

Deurić Morava, a luxurious and complex Morava, carries aromas of peach, yellow apple, and lemon, structured and fresh with a mineral finish.

Deurić Probus brings a fruity explosion with notes of black mulberry, blackberry, and plum, accented by sweet raspberry and vanilla—juicy and vibrant on the palate.

Gorska Tamjanika, a unique Tamjanika from Fruška Gora, offers aromas of lemon balm, basil, lime, and wildflowers—vibrant, fresh, and citrusy.

Winery Doja

www.doja.rs

Set in a special location in Toplica, surrounded by mountains and boasting a unique microclimate, Winery Doja offers modern facilities and comfortable accommodations in a pristine natural environment.

Doja Tamjanika, floral and citrusy, is a delightful, moderately full and refreshing Tamjanika.

Doja Prokupac, as a quintessential representation of the Prokupac variety, is moderately full-bodied, showcasing the character of black and red fruits with fine spicy notes.

Winery Erdevik

www.erdevikestate.com

With a legacy spanning over two centuries, Winery Erdevik, located in the western part of Fruška Gora, produces powerful and distinctive wines from both local and international varieties. They are renowned for their Chardonnay, Grašac, Shiraz, and Bordeaux blends.

Erdevik Grašac, an impressive white, is dominated by aromas of linden blossom, dried apricot, and lemon zest. It is well-structured and persistent, with preserved freshness.

Grand Trianon, a Bordeaux blend enriched with Shiraz, is aged in premium oak barrels. It is full-bodied and luxurious, designed for further aging.

Winery Zmajevac

Zmajevac is a family-owned winery located in the heart of Šumadija in the village of Lipovac, named after the Zmajevac spring situated just below the vineyards. The winery offers breathtaking views of Oplenac hill and Topola, with eight hectares of vineyards on clay soil.

Zmajevac Tamjanika, a fragrant and aromatic wine, dominated by notes of quince, elderflower, lychee, and chamomile.

Zmajevac Prokupac, made from 100% Prokupac, is juicy, medium to full-bodied wine, aged for 12 months in barrique barrels, featuring intense aromas of blackberry, currant, and wild blueberries, complemented by spicy notes of pepper and dill.

Winery Zvonko Bogdan

www.vinarijazvonkobogdan.com

Situated on the border between Serbia and Hungary, Winery Zvonko Bogdan thrives in a unique terroir composed of clay and sand, producing striking, elegant, and noble wines.

Eclater Zvonko Bogdan, a sparkling wine made from Pinot Blanc, strikes us as a noble and rich wine, with fine bubbles and abundant and well-preserved fruit freshness.

Rosé Sec Zvonko Bogdan, one of the most renowned rosés in Serbia, is crafted from Merlot, rich in aromas of red fruit with a robust structure.

Winery Petra

www.vinarijapetra.com

The family-owned Winery Petra is located on the shores of Lake Palić, in a unique geographical setting where they cultivate Pinot Noir, Pinot Grigio, Traminac, Merlot, and Cabernet Franc.

Petra Traminac, ripe and aromatic Traminac, features scents of rose and ripe yellow apple—juicy and full-bodied.

Petra Pinot Noir Barrique is a developed, noble Pinot Noir rich in aromas of ripe fruit, leaves, and forest floor, with a delicate body and refined tannins.

Fruškogorski vinogradi

www.fruvin.com

Located in the village of Banoštor on the northern slopes of Fruška Gora, Winery Fruška Gora Vineyards benefits from a unique position, specific microclimate, and proximity to the mighty Danube, resulting in wines with a distinctive taste that highlight the characteristics of the Fruška Gora terroir

Quet Grašac exudes the luxurious fullness and structure, with notes of ripe peach, apple, and lemon zest—full-bodied wine with a long, satisfying finish.

Quet ?

Winery Šapat

www.sapat.rs

A modern winery perched atop a hill in the Slankamen vineyards, Winery Šapat offers a stunning view of the Danube. Here, visitors can enjoy both exquisite wines and delightful culinary experiences in their two restaurants—Šapat and the fine dining restaurant Fleur de Sel.

Chardonnay, a true representation of the potential of Chardonnay in Fruška Gora, this opulent wine offers aromas of melon, juicy peach, fine vanilla, and a wealth of freshness and minerality.

Cabernet is a mature and complex Cabernet Sauvignon, with aromas of black currant and blackberry, elegantly packaged in oak. Moderately full, elegant, with a fine tannic structure.

Winery Đurđić

www.djurdjic.rs

Located in Sremski Karlovci, a small town with a long winemaking tradition in eastern Fruška Gora, Winery Đurđić is best known for its Cabernet Franc, Grašac, and Probus wines.

Grašac Đurđić showcases vibrant citrus freshness, paired with layered aromas of ripe stone fruits—juicy and lively.

Đurđić Probus is dominated by aromas of ripe black fruit, blackberry jam, and delicate notes of toast and vanilla—succulent and flavorful.

SERBIA

Serbia is an exciting country with rich history, gorgeous natural beauty and a place where tradition is not abandoned, but new trends are accepted. Rich in diversity, both geographical and cultural, Serbia is a country of proud people, healthy food, traditional specialties and authentic wines.

In the very heart of the Balkan Peninsula, Serbia is located at the crossroads of Central and Southeastern Europe, which makes it a place where different cultures have been meeting and intertwining for centuries. Serbia also offers an abundance of natural beauty that can be enjoyed throughout the year. In addition to developed tourist centers, you can come to Serbia to enjoy rich night life, a lively music and art scene, fine gastronomy, good wines, but also local traditional food, rural tourism, healthy environment and an active holiday outdoors.

WINES OF SERBIA

Wine is an inseparable part of the Serbian tradition, and winemaking has been undergoing a renaissance in the last two decades and it's experiencing strong development in all parts of the country. Diversity is the key word for understanding Serbian wine. From north to south, Serbian vineyards alternate with different reliefs, climate zones, soils, grape varieties and viticultural traditions like few other places in the world. In Serbia, you will come across limestone, sand, clay, gravel, dozens of local grape varieties and home to great international grape varieties that show entirely unique features in the Serbian wine regions. After a period of turbulent historical circumstances that also affected the development of the wine industry, from phylloxera to various social crises, Serbia entered the 21st century as a dynamic, rapidly developing wine country. Nowadays, there are over 120,000 individual grape growers in Serbia whose vineyards cover 22,300 hectares and over 500 registered wineries, and these numbers continue to increase every year. Nevertheless, Serbia is still a country that produces only a third of the wines that are consumed annually, so its wine market is open for trade of wines from all over the world and the countries of the region. This gives winemakers the opportunity to devote themselves to quality in particular. Regardless of whether they choose to define the expression of their terroir through autochthonous or international grape varieties, winemakers in Serbia produce wines in a wide range of styles, which at international competitions easily compete with wines from famous and much more developed wine regions. Platinum awards and trophies from prestigious international competitions, as well as high scores from famous wine critics, are no longer rare for Serbian wines, which have risen like a phoenix from the ruins of failed industrial wine cooperatives.

LONG TRADITION OF WINEMAKING

Serbian winemaking and viticulture, based on a long history and a rich heritage that traces its roots to ancient times, is fully aligned nowadays with contemporary technological practices and global trends, producing top quality wines. Serbia is a part of an area where the tradition of growing vines arrived very early during the ancient period, and the oldest archaeological findings indicate that wine was produced as early as the 5th century BC.

From then until today, the history of winemaking and grapevine cultivation, although in some periods quite turbulent, developed continuously. Artifacts found in ancient sites, among which are amphorae, viticultural tools and ornaments with depictions of the god Dionysus and grape harvesting, testify that under the Greek influences from the south, the inhabitants of the territory of today's Serbia were familiar with the culture of drinking wine. At the beginning of the new era, the Roman emperor Marcus Aurelius Probus, born in Sirmium, today's Sremska Mitrovica, allowed the cultivation of vines in all the provinces of the empire during his reign, whilst personally ordering the vineyards to be planted on Glavica plot located in Mt. Fruška Gora. Presence of wine in Serbia during the Middle Ages is evidenced by the fact that the Grand Prefect Stefan Nemanja welcomed the Crusader army led by Frederick Barbarossa with wine on their way to the Holy Land, and in 1198 the same ruler issued the Hilandar Charter, which contained the first medieval written record of vineyards in Serbia.

At the end of the fourteenth century, the fall of the medieval Serbian state under the Ottoman Empire brought a difficult period for the cultivation of vines. During the centuries of occupation, the surface covered with vineyards decreased, and part of the population migrated northwards, taking with them the vines from their homeland and thus spreading grape varieties such as Kadarka in the territories of southern Hungary and Austria at the time. The first winemaking manual in Serbian was written by Zaharije Orfelin in Sremski Karlovci in 1783, while in Buda in 1816 the book called *The Perfect Winemaker* by Prokopije Bolić was

published. As elsewhere in Europe, phylloxera destroyed vineyards in Serbia at the end of the 19th century and caused a long-term crisis in the wine sector. In a couple of decades, winemaking recovered, so the first vinegrowing cooperative in Serbia was founded in Šumadija in 1903. In the period after the World War II, the reconstruction of the country started, including the wine industry.

Nevertheless, there is a strong break with tradition, collectivization and the establishment of large wine cooperatives. The policy of quantity at the expense of quality leads to closure of family cellars and the slow disappearance of local grape varieties. At the same time, production is being modernized, new varieties are arriving and scientific institutions are being founded, which towards the end of the 20th century contributed to the improvement of winemaking and viticulture.

Serbia entered the new century with almost destroyed grape production. Nevertheless, the new trend of reviving the winemaking tradition and industry in Serbia is gaining new momentum. The ambassadors of the renaissance are small, family wine cellars dedicated to quality. In the first decades of the 21st century, Serbian winemaking developed strongly and quickly caught up with countries in the region, with more and more new vineyards, wineries, authentic wines and recognition from the market.

WINE-PRODUCING SERBIA

regions, sub-regions and vinegrowing areas Wine-producing Serbia is characterized by an exceptional diversity of terroirs and microclimates, from the plains and continental climate in the north, all the way to the south and the influence of the Mediterranean. Many wine regions are determined by varied reliefs, mountains and the influence of large rivers. For this reason, Serbia is divided into three wine regions, which are further divided into twenty-two sub-regions. There are seventy-seven vinegrowing areas within the regions.

GRAPE VARIETIES

Being positioned on the very border of the East and West of Europe, Serbia is the historical home of numerous grape varieties that originate from different regions. That's why Tamjanika and Chardonnay, Prokupac and Cabernet Sauvignon grow equally well in Serbia.

The most important varieties for production of quality wines in Serbia nowadays are Cabernet Sauvignon, Merlot, Shiraz, Cabernet Franc, Marselan and Pinot Noir if we talk about black grape varieties and Chardonnay, Sauvignon Blanc, Traminer and Rhine Riesling if we talk about white ones. In some parts of Serbia, significant area is also covered with regional varieties such as Vranac, Portugieser or Frankovka, with a distinct local expression.

The last decade in the Serbian wine industry has been particularly marked by the growing popularity of local and indigenous grape varieties. Vinegrowers and winemakers are increasingly turning to authentic grape varieties deeply embedded into the wine tradition of Serbia, such as prokupac, grašac, tamjanika, smederevka, probus, kadarka, morava, sila...