

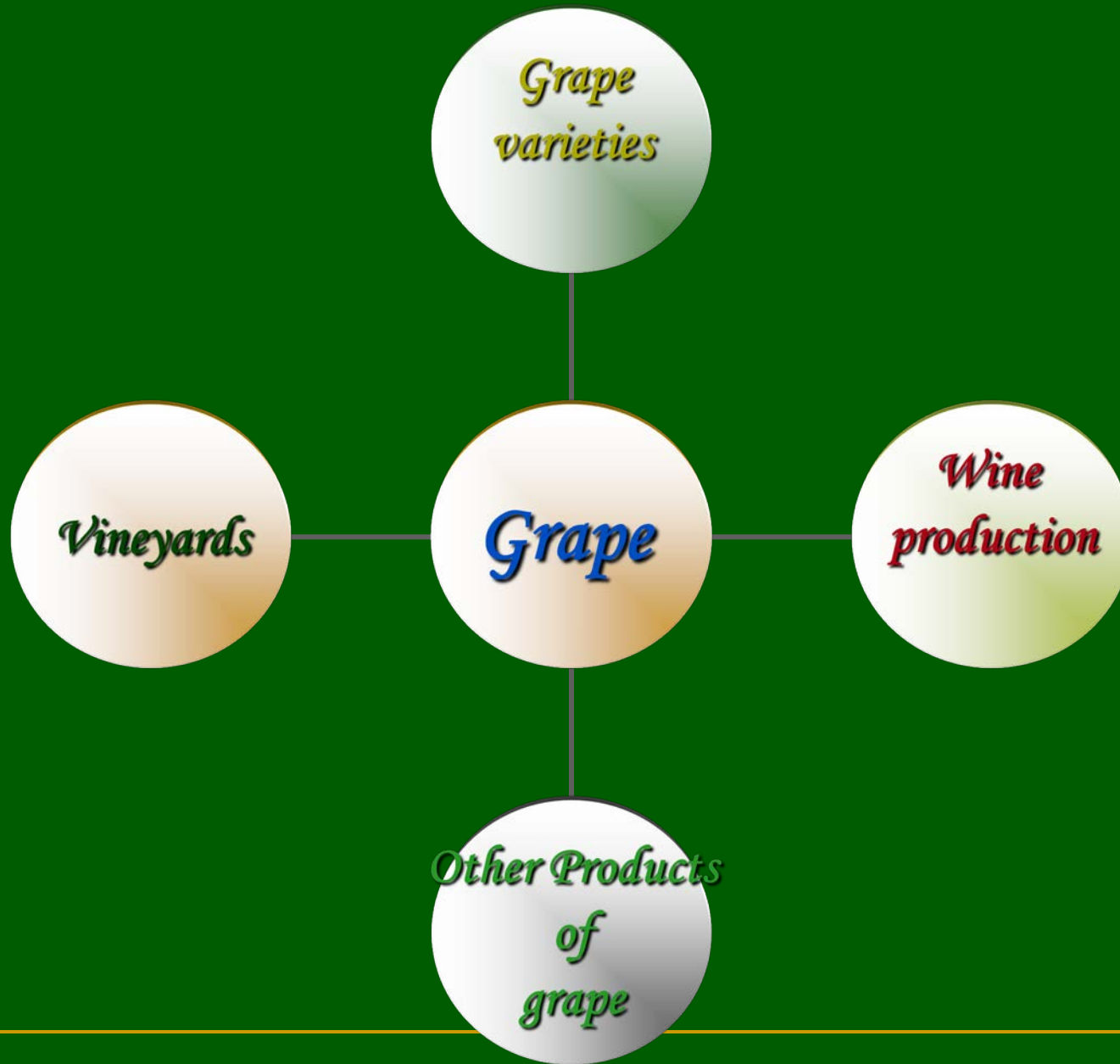
Autumn

Grapes – Gruozje



OŠ PUČIŠČA, 2012





What's Vineyard?

**Vineyard is
agricultural
land on which
vine is planted.**



VINEYARDS in THE PAST

- Vineyards on the slopes (other fruits and vegetables are planted in sinkholes)
- Indigenous grape varieties
- Manual processing of soil
- Hand picking grapes
- Whole family participated in the harvest



Vineyards TODAY

- The vineyards are located in sinkholes
- Other grape varieties are planted
- Soil treatment is facilitated by various tools and machinery
- Participants are mostly adults because children have other commitments



Grape varieties

- **Indigenous (adapted to slopes and conditions with little moisture and soil with plenty of rocks):**
Black grapes - CRJENAK, PLAVAC MALI, LINČUŠA (LINČEVIĆ), ZADARKA, PRČ,
White grapes - KUČ, VUGAVA (BUGAVA)
- **Other (well adapted to karst sinkhole conditions):**
PLAVAC VELIKI, KARDINAL, MARAŠKINA, BABIĆ, LOZA FRANCUZICA and white grape POŠIP

WINE PRODUCTION - from harvest to wine (in small vineyards and wine cellars)

**Grapes are harvested by scissors or blades
and placed in baskets;
everything is collected in large plastic bags.**



The preparation of “mošt” follows;

**the grapes are crushed
by legs.**



... but it can be crushed with wooden plank with a thickening at one end.



When “mošt” is prepared, we must determine the gradation, the amount of sugar in wine (18 to 22°Oe)



Prepared “mošt” is pressed with wooden cover and left to ferment 8 days.



“Young” wine is put in wooden barrels where it matures.



Other products from grapes



**Prošek -
Prosecco**



**Rakija -
Grape brandy**



Varenik



**Marmelada -
Marmalade**

Grape brandy - Lozovača

It is a drink with 40% alcohol, but homemade brandy can be stronger, from 50 to 60%.
The rest of the wine production is processed through distillation.



Prosecco – Prošek

Traditional Dalmatian dessert wine with 16% alcohol.

White grapes are dried up to seven days (increasing sugar and reducing moisture).

It is transferred into barrels to ferment, in order to reach alcohol volume of 15-16%.

Drain and prosecco is over.



VARENIK

From ancient times it was attributed an aphrodisiac. Roman soldiers mixed it with water to give them strength for long marches and fighting.

Varenik was added in *zavajun* (whipped egg) and was given to the newlyweds on their wedding night.

Varenik is the seasoning, the sweetener, and it's the basis for different sauces.



Grape marmalade



Cheers!

Bon appetit!
