



Fondazione Slow Food  
per la Biodiversità  
ONLUS



Slow Food®

Pelješac Varenik



## Europe – Croatia

Pelješac peninsula, southern Dalmatia

Slow Food **Presidia** are local projects that work to protect small-scale producers and safeguard quality artisanal products.

The **Slow Food Foundation for Biodiversity** promotes and coordinates over 450 Presidia in the world.

[www.slowfoodfoundation.org](http://www.slowfoodfoundation.org)

## Pelješac Varenik

Varenik is a type of must typical of the Pelješac peninsula in Southern Dalmatia (Croatia).

The Varenik must varies in color, from blood-red to shades of dark caramel, with a strong, sweet taste, fruity flavor with notes of honey and marsala. It's excellent as a condiment for salads and meats, and is considered an essential ingredient in the preparation of paštičada (a sort of stuffed beef), one of the region's most celebrated traditional dishes. It is also used to make desserts, including the mantala, a sticky sweet cake made of grape must with orange peels and spices.

### Producers

Mario Bartulovic  
Maja Čalić e Denis Bogoević-Marusić  
Ivan e Josip Miloš  
Dubravko Vukas

### Presidium coordinator

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## The Presidium

Very few families still produce varenik, and it is impossible to find on the market. But a group of young local winegrowers, confident in the product's economic and cultural potential for the local community, are seeking to revive its production. They are investing time and resources into increasing production and introducing small innovations to ensure high quality standards without betraying the traditional recipe.

The Presidium is working alongside these producers and its local partner Kinookus to draw up a production protocol that will combine tradition and innovation, and to promote varenik in Croatia and internationally.

The Presidium has been established as part of the ESSEDRA project, co-funded by the European Union through DG Enlargement and promoted by Slow Food, which has the objective of supporting the process of integrating the Balkans and Turkey into Europe through a strengthening of civil society and its capacity to influence policies and promote sustainable rural development models.

