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MENEGHETTI RESORT

Within only a decade, Meneghetti team has completely transformed the estate and established the brand which is synonym for excellence in the Adriatic region and across South-East Europe.

Renovated with care and finesse, Meneghetti represents the high end of luxury in Croatia and regionally. The Meneghetti restaurant is among the best in Croatia and in the wider region. The Meneghetti winery, although small, produces wines which are now recognisable across Central and Southeastern Europe. Meneghetti olive oil is repeatedly year after year included in the list of 50 best olive oils in the world.

The development began in 2016 (Phase 1) and included an extension of the Hotel and restaurant. Six additional rooms were added to the hotel, while bar, restaurant, kitchen, spa, pools and other hotel facilities were enlarged or added. The complex was supplemented by 15 new luxurious accommodation units (Residences). Three years later, additional six Villas with 15 Residences were developed (Phase 2). In 2022, Phase 3 of the development added additional four villas in the place of the old winery building, while new winery was built next to the resort. In 2023, in the latest Phase 4, 8 new luxurious accommodation units were introduced to the estate. They are a combination of 6 One bedroom residences with pool and 2 Two bedroom residences with pool. Built around the hotel, today the Residences and Villas create an intimate complex with the impressive old Meneghetti Villa in its center.



Passion and talent to make nothing less than the best is set towards achieving another objective – to create an exceptional high-end resort, which will be inimitably grounded in the specific Istrian lifestyle and architecture, and will be a congregation of everything that the Meneghetti name stands for today: peace, serenity, privacy, sense of chosen seclusion from the rest of the world, connection with nature, superb wine and olive oil, superior gastronomy, a blend of tradition and elegance.



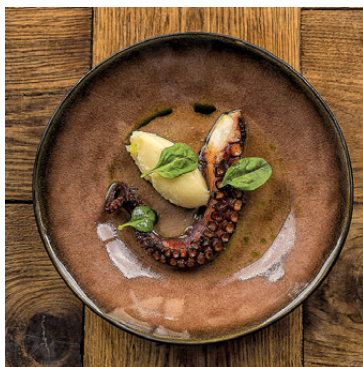
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5-STAR HOTEL

Located amidst untouched nature, the 5-star Meneghetti Hotel offers luxury and unique privacy, sophistication and elegance in its architecture, with wooden beams and floors, modern and antique furniture that evoke the atmosphere of the past enhanced with modern amenities, creating the perfect setting for an ideal vacation.

THE 5-STAR HOTEL OFFERS:

- 10 luxurious hotel rooms and suites
- 48 Residences (maisonettes) with terrace and garden, of which 41 are one-bedroom and 7 are double-bedroom units. 24 Residences have their own private swimming pool
- Some one-bedroom and double-bedroom units can be joined by communicating doors and therefore used as a detached Villa with private swimming pool
- Sauna, fitness room
- Treatment rooms with spa and wellness service
- One indoor and two outdoor pools (one heated)
- Meneghetti beach 1.9 km away
- 5 star modern amenities
- Helipad, tennis court, golf driving range, and children's playground
- Luxury, privacy, beautiful scenery and views over impeccable lines of spacious vineyards and olive groves



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THE RESTAURANT

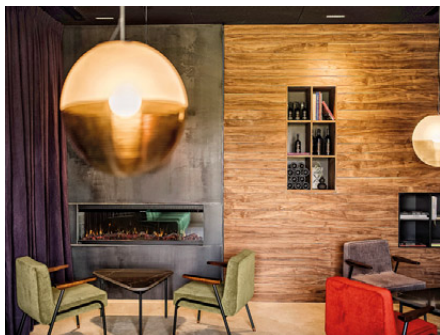
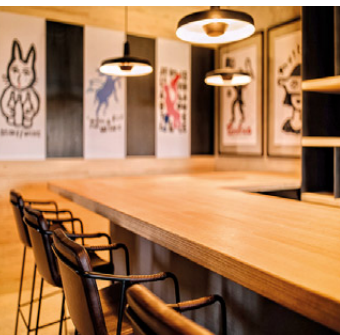
- A la carte restaurant recommended by the Michelin guide, open every day for both hotel and non-hotel guests.
- Modern interpretation of traditional cuisine using local ingredients, prepared by chefs who are creating Istria's new food narrative, experimenting, reconstructing and reinterpreting Istrian cuisine.



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OLIVETO

- Al fresco restaurant which is open in the Summer months only, situated close to the main pool and overlooking the Meneghetti vineyards.
- Guests can enjoy an aperitivo or a casual lunch in a relaxing atmosphere. Oliveto offers modern food interpretations and a more casual cuisine with a fine dining twist, using the best ingredients of which many are grown on the Meneghetti estate.



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MENEGHETTI WINERY

- Modern winery built in 2021, with a carefully arranged production process and increased capacity where up to 150,000 bottles of wine can be produced.
- The grapes are harvested manually and arrive in the cellar where the vinification is done carefully and naturally. All the vineyards are cultivated with deep respect for nature, using the soft 'Simonit & Sirch' pruning method which preserves the plant so it can grow old.
- Wine aging, which lasts up to 6 years for the wine Meneghetti Red (top line), is led by winemaker Damir Bosek and world-renowned oenologist, writer and winemaker Walter Filiputti.
- The winery includes a tasting room and a wine cellar with a VIP tasting room, offering wine tastings with snacks, winery tours and VIP programs. Here it is possible to buy all Meneghetti wines and oils, and apart from the shop at the Meneghetti Hotel, it is the only place where it is possible to buy old vintages and limited editions of Meneghetti wines from the archives of the estate.

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BLAC LABEL

MALVAZIJA 2019

MENEGHETTI

RED 2017

MERLOT / CABERNET S
CABERNET FRANC

WHITE 2019
CHARDONNAY / PINOT BLANC

 MENEGHETTI
SPARKLING WINES



SPARKLING WINES



Meneghetti Classic 2020

GRAPE VARIETY

Chardonnay, Pinot Blanc

ALCOHOL CONTENT

13%

AGING

Traditional method, 18 months in bottle on the lees and 45 days after degorgement

DOSAGE

Brut

SERVING TEMPERATURE

6 – 8°C

GLASS

Champagne

BOTTLES VOLUME

0.75 l, 1.5 l, 3 l

Straw yellow colour, fine and plentiful bubbles.

Initially offering more mature notes of peach and pear, while unfolding aromas of white flowers, acacia, citrus and hazelnuts, and toast with a slight note of yeast and brioche.

The taste is creamy, rounded and elegant in structure, with long finish marked by very pleasant freshness.

It is recommended as an aperitif and in pairing with cold appetizers based on fish, shellfish, crabs, salmon and white meat.

SPARKLING WINES



Meneghetti Rosé 2021

GRAPE VARIETY

Pinot Noir

ALCOHOL CONTENT

13%

AGING

Traditional method, 18 months in bottle on the lees and 45 days after degorgement

DOSAGE

Brut

SERVING TEMPERATURE

6 – 8°C

GLASS

Champagne

BOTTLES VOLUME

0.75 l, 1.5 l

Subtle cherry colour, fine and plentiful bubbles.

Distinct aromas of wild strawberries and raspberries, while notes of freshly baked pastries appear in the background.

The taste is balanced, with pleasant freshness. Quite long finish, with notes of ripe raspberries.

Recommended as a summer aperitif by the pool and paired with fresh salads and grilled white meat.

SPARKLING WINES



Meneghetti Blanc de Blancs 2020

GRAPE VARIETY

Chardonnay, Pinot Blanc

ALCOHOL CONTENT

12.5%

AGING

Traditional method, 24 months in bottle on the lees and 45 days after degorgement

DOSAGE

Zero dosage

SERVING TEMPERATURE

6 – 8°C

GLASS

Champagne

BOTTLES VOLUME

0.75 l

Straw yellow colour, fine and plentiful bubbles.

Initially offering the notes of peach, pear and citrus, while unfolding the scents of white flowers and hazelnuts with yeast and brioche notes.

It is recommended as an aperitif and paired with shellfish and crabs-based dishes.

SPARKLING WINES



Meneghetti Reserva 2017

GRAPE VARIETY

Chardonnay, Pinot Blanc, Pinot Noir

ALCOHOL CONTENT

12.5%

AGING

Traditional method, 60 months in bottle on the lees and 45 days after degorgement

DOSAGE

Brut

SERVING TEMPERATURE

6 – 8°C

GLASS

Champagne

BOTTLES VOLUME

0.75 l, 1.5 l, 3.0 l

Straw yellow color with golden discs, fine pearling.

On the nose, croissant, quince, pear, chamomile.

The taste is dry, soft, with pronounced freshness, rounded.

It is recommended with a crab cocktail, lobster risotto.

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WHITE WINES



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WHITE 2019
CHARDONNAY / PINOT BLANC

WHITE WINES



Meneghetti Malvazija 2024

GRAPE VARIETY

Malvazija Istarska

ALCOHOL CONTENT

13%

AGING

6 months in stainless steel

SERVING TEMPERATURE

8 - 10°C

GLASS

Riesling/Sauvignon

BOTTLES VOLUME

0.75 l, 1.5 l

Straw yellow with a glint of green.

On the nose, very clean and precise, unfolding the herbal notes of Mediterranean herbs intertwined with elegant scents of stone fruits, such as apricots and peaches, and green apples with characteristic floral notes of acacia.

On the palate, the wine is smooth, medium-bodied with well-balanced alcohol and acidity.

It pairs well with white fish appetizers, crabs and white meat.

WHITE WINES



Meneghetti Black Label 2022

GRAPE VARIETY

Malvazija Istarska

ALCOHOL CONTENT

13%

AGING

10 months, 50 % stainless steel, 50 % 2.000 l wooden barrels, then 1 year in the bottle

SERVING TEMPERATURE

8 - 10°C

GLASS

Riesling/Sauvignon

BOTTLES VOLUME

0.75 l

Deep straw yellow colour with golden rings.

The scent is dominated by the scent of yellow apple and peach, with a recognizable acacia flower.

On the palate, the wine is well balanced, smooth and ripe, with nice and long-lasting finish.

The wine pairs well with truffles risotto and creamy soups.

WHITE WINES



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MONI EMVASIS

MALVAZIJA 2021

Moni emvasis means *single entrance* in ancient Greek; this gave the name to the medieval port of Monemvasia which was a trading point for fine wine produced in the Peloponnese. The Venetians called the wine Malvasia and made it famous all over the Mediterranean - the first global wine brand.

Of the many Mediterranean varieties, the Istrian Malvasia is considered the finest.

Meneghetti Moni Emvasis 2021

GRAPE VARIETY

Malvazija Istarska

ALCOHOL CONTENT

13%

AGING

18 months with occasional mixing of the sediment (batonage) in stainless steel tanks.

After 18 months aged for a year in a bottle.

SERVING TEMPERATURE

8 – 10°C

GLASS

Chablis

BOTTLES VOLUME

0.75 l

The wine is straw yellow in colour with a slight glint of gold.

On the nose, there is a dominance of floral notes with a touch of star anise and pineapple.

On the palate, the wine is gentle, straight, structured, followed by a long finish.

It is nicely paired with sea bass fillet with vegetables or pasta with red prawns.

WHITE WINES



Meneghetti White 2023

GRAPE VARIETY

Chardonnay, Pinot Blanc

ALCOHOL CONTENT

13,5%

AGING

10 months in 2.000 l wooden barrels,
then 8 months in the bottle

SERVING TEMPERATURE

12 – 14 °C

GLASS

White Burgundy

BOTTLES VOLUME

0.75 l, 1.5 l, 3.0 l

Straw yellow wine with a golden reflection.

On the nose, there is a very complex sensation with accentuated notes of pineapple, citrus and melon, revealing the notes of butter, toasted hazelnuts, fine wood and vanilla in the background.

On the palate, the wine is rich and concentrated, with creamy texture and more mature acids. The finish is long-lasting and harmonious.

It pairs well with dishes based on baked fish, white meat, feathered game and veal, and also with semi-aged cheeses.

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ROSÉ WINES



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R O S É

2022

PINOT NOIR

PRODUCED AND BOTTLED IN BALE - VALLE D'ISTRIA, CROAZIA

ROSÉ WINES



Meneghetti Rosé 2024

GRAPE VARIETY

Pinot Noir

ALCOHOL CONTENT

13%

AGING

6 months in stainless steel

SERVING TEMPERATURE

8 – 10°C

GLASS

Riesling/Sauvignon

BOTTLES VOLUME

0.75 l, 1.5 l

The wine is a bright peach color.

It is extremely mineral with dominant aromas of forest strawberries, grapefruit and lemon zest. On the palate it is fruity, soft with pronounced freshness and a long finish.

Apart from being an aperitif on hot summer days, it is great with meat and fish dishes like carpaccio, salad with meat and fresh tomatoes, shrimp, and octopus salad.

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RED WINES



RED WINES



Meneghetti Merlot 2023

GRAPE VARIETY

Merlot

ALCOHOL CONTENT

13.0%

AGING

10 months in used barrique barrels

SERVING TEMPERATURE

16 - 18°C

GLASS

Bordeaux

BOTTLES VOLUME

0.75 l, 1.5 l

Ruby coloured wine with purple reflection.

It has an intense aroma with a pronounced fruity character, predominantly aromas of plums, blueberries and other berries intertwined with floral notes on a fine spicy setting.

On the palate, it is fresh and elegant, with well-integrated fine-grained tannins.

It pairs well with blue fish, red meat, aged cheeses and Istrian prosciutto.

RED WINES



Meneghetti Red 2020

GRAPE VARIETY

Merlot, Cabernet Sauvignon, Cabernet Franc

ALCOHOL CONTENT

13.5%

AGING

18 months in barrique barrels, then 3 years in bottle

SERVING TEMPERATURE

16 - 18°C

GLASS

Bordeaux

BOTTLES VOLUME

0,75 l, 1,5 l, 3,0 l, 6,0 l, 15,0 l

Deep ruby red colour.

On the nose, the wine reveals fine, excellent quality aromas of raspberries and currants with accentuated spicy notes of vanilla, smoke, coffee, and cinnamon.

Lively, fruity, smooth, complex wine with a mineral taste and fine tannins that give a distinctly long-lasting finish.

It pairs well with red meat, game and dry hard cheeses. This wine has a great potential for ageing.

RED WINES



Meneghetti Val Gambalera 2015

GRAPE VARIETY

Cabernet Sauvignon, Merlot

ALCOHOL CONTENT

14%

AGING

18 months in barrique barrels, then 5 years in the bottle

SERVING TEMPERATURE

16 - 18°C

GLASS

Bordeaux

BOTTLES VOLUME

0.75 l, 1.5 l, 3.0 l

Deep ruby red colour.

On the nose, a mixture of dark and red berries unfolds, along with the notes of spices and chocolate.

Deep, complex and direct wine, with a strong and long-lasting aromatic finish. Elegant and layered.

Recommended for pairing with roast lamb shank and grilled steaks. Very long potential for ageing.

 MENEGHETTI
DESSERT WINES



DESSERT WINES



Meneghetti Sweet 2024

GRAPE VARIETY

Malvasija Dubrovačka

ALCOHOL CONTENT

13,0%

AGING

The wine was partially fermented in a barriques barrel, where it was aged for a total of 16 months.

SERVING TEMPERATURE

8 - 10°C

GLASS

Riesling/Sauvignon

BOTTLES VOLUME

0.375 l

Straw yellow color with golden discs, dense. The fragrance is dominated by fluttering notes of yellow fruit from yellow apple, ripe peach, candied fruit, and with notes of vanilla, yellow flowers and delicate honey.

Straight forward, rich, structured, with a long finish.

Serve with frangipane with pear and hazelnuts.

 MENEGHETTI
SPIRITS



MENEGHETTI
AQUA VERGHE
SINGOLA DISTILLAZIONE

SPIRITS



Meneghetti Valle d'Istria Brandy XO

GRAPE VARIETY

Merlot, Cabernet Sauvignon, Cabernet Franc, Chardonnay, Pinot Blanc

ALCOHOL CONTENT

42.6%

AGING

12 years in used barrique barrels

DESTILATION

Double

SERVING TEMPERATURE

16 - 18°C

GLASS

Cognac

BOTTLE SIZE

0.7 l

Deep old gold colour with dense texture.

On the nose ripe fruits of apricot, quince, pear with a recognizable notes of oak and honey.

On the palate, it is rounded and ripe with long-lasting finish.

The brandy pairs well with aged cheeses, chocolates and cigars.

SPIRITS



Meneghetti Aqua Vitae

GRAPE VARIETY

Malvazija Istarska

ALCOHOL CONTENT

40%

AGING

Stainless steel

DESTILATION

Quadruple continuous distillation

SERVING TEMPERATURE

12 - 16°C

GLASS

Digestive

BOTTLES VOLUME

0,5 l

Crystal transparent colors, dense structures.

In the scent of peach, quince and herbality. In the mouth balanced, elegant with a long finish. It goes well with aged cheeses and cigars.

On the palate is gentle, elegant and rounded. The finish is long and pleasantly fruity.





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OLIVE OILS



OLIVE OILS



Meneghetti Bjelica

PACKAGING

250 ml

ORGANOLEPTIC CHARACTERISTICS

free fatty acids: 0.18

peroxide value: 1.03

bitterness index: 85%

pungency index: 90%

As an indigenous variety grown in Istria and Kvarner, Istarska Bjelica (Istrian Bianchiera) is distinguished by its pungency and bitterness.

This oil is golden-green in color and its aroma is reminiscent of freshly-cut grass, while its flavor notes vary between olive, almond, wild asparagus, and radicchio.

The Bjelica variety is especially resistant to low temperatures and is especially prolific.

Its notes become sweet when paired with meat dishes, especially with beef and lamb, and it also works well with hard cheeses.

OLIVE OILS



Meneghetti Leccino

PACKAGING:

250 ml

ORGANOLEPTIC CHARACTERISTICS:

free fatty acids: 0.13

peroxide value: 2.17

bitterness index: 25%

pungency index: 60%

One of the most widespread varieties in the world, the Italian Leccino has adapted superbly to the Istrian climate, and Meneghetti estate has additionally enriched it with quality, freshness, and uniqueness.

This oil features is dark green in color with a full flavor and mild bitterness and pungency.

Depending on when it is harvested, Leccino can have an exceptionally fresh, fruity aroma while simultaneously having a mild, sweet, well-rounded flavor without any prevailing aroma.

It is the perfect pair for light meals.

OLIVE OILS



Meneghetti Rosulja

PACKAGING:

250 ml

ORGANOLEPTIC CHARACTERISTICS:

free fatty acids: 0.16

peroxide value: 2.11

bitterness index: 85%

pungency index: 80%

Rosulja or Rošinjola is a local varietal that has been recognized in southern Istria as an excellent oil-producing olive. It has an intense aroma with notes of semi-ripened tomato, artichokes, lettuce, and dried fruit.

This oil has a pronounced yet well-balanced pungency and bitterness. The refined, powerful flavor of Rosulja is also enriched with accented notes of medicinal herbs.

The oil is clear and deeply golden in color with notes of green.

It pairs well with meat, game, and oily fish.

OLIVE OILS



Meneghetti Izbor

PACKAGING:

250 ml

ORGANOLEPTIC CHARACTERISTICS:

free fatty acids: 0.13

peroxide value: 3.19

bitterness index: 20%

pungency index: 65%

Our Izbor ("Selection") extra-virgin oil is produced from the indigenous Istrian Buža variety, the most widespread variety of olive in Istria.

Depending on when it is harvested, Buža olive oil can have a medium to intensely fruity flavor, and Izbor falls under the latter category.

The oil is clear with an intense golden color and green reflections, and it is marked by a balanced bitterness and pungency and a long-lasting aroma and flavor.

It pairs well with literally any meal.

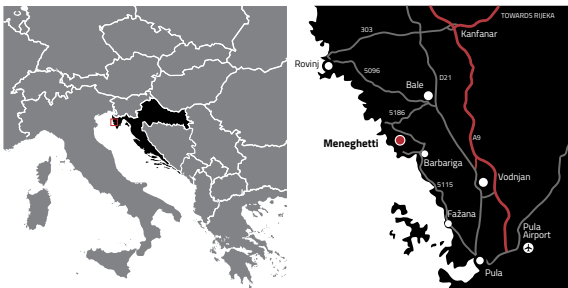
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Meneghetti d.o.o.
Stancija Meneghetti 1, 52211 Bale, Istria, Croatia

+385 52 528 800

info@meneghetti.hr
www.meneghetti.hr

GPS coordinates:
LAT 45° 0' 34.72" N
LONG 13° 44' 43.57" E



INFORMATION AND SALES:

Reception

Meneghetti d.o.o.
Stancija Meneghetti 1, 52211 Bale, Istria, Croatia
+385 52 528 800
reception@meneghetti.hr

Wine tasting room

Meneghetti d.o.o.
Stancija Meneghetti 1, 52211 Bale, Istria, Croatia
+385 99 528 8202
tasting@meneghetti.hr

Wholesale

Meneghetti d.o.o.
Stancija Meneghetti 1, 52211 Bale, Istria, Croatia
+385 98 984 1728
winery@meneghetti.hr

