

## OPG Butić

Ulica slone brae, 23000 Brievo



The pairing of traditional, 150 year long hospitality of a family-run farm with cultivation of grapevine, olive trees and various field and vegetable crops, as well as nurturing cattle breeding, transforms the aromas and flavours of homeland specialities into a harmony of aromas and flavours of an autochthonous Dalmatian tavern. Here, delicious lamb, turkey of other meat of your choice (whether baked under the lid or on a spit), seasonal vegetables (grilled, as well as in salad form) with homemade bread, cheese and prosciutto and especially desserts made of fritters, donuts, cakes and pastries will find their way to a gourmet connoisseur and an occasional traveler. This is also a place where must is turned into wine using the same techniques as our grandparents before us. Most noteworthy is the red wine Irida, whose name was created by combining the names of two linguists, otherwise family friends who participated in its creation from beginning to end, including harvesting, processing and choosing the design of bottle.

### Overview

Country:Croatia