

Vinarija Milović

Briska gora bb
Ulcinj 85360
Crna Gora

Telefon: +382 69 350 526
Fax: +382 67 205 120

Crnogorska vina iz Ulcinja Na najjužnijem dijelu Jadranske obale u najsunčanijem gradu crnogorskog primorja Ulcinja gdje se vinovna loza gajila vjekovima, nalaze se vinogradi i vinarija porodice Milović.Pored vinograda (18000 čokota) u sastavu kompleksa su zasadi maslina (250 stabala) i mandrarina (2000 stabala). U vinskom podrumu se od grožđa iz svojih vinograda posebnog kvaliteta, godišnje proizvede oko 20.000 flaša vina. U predivnom ambijentu vinske konobe uživaćete u našim vinima koja su dobitnici velikog broja Velikih zlatnih i zlatnih medalja na prestižnim međunarodnim takmičenjima. CRVENA VINACodexStatusStatus BarriqueStatus ReserveStatus Barrique probirna berba APARTMANI U posjedu kompleksa Milović pored vinarije su i pet modernih apartmana, terasa za sunčanje sa otvorenim bazenom i teniski teren gdje gosti mogu uživati okruženi vinogradima i ostalim južnim mediteranskim kulturama.Nakon korišćenja ulcinjskih plaža a posebno Ade Bojane, koje su u neposerdnoj blizini kompleksa, gosti se mogu odmoriti i uživati u domaćoj hrani i vrhunskim vinima iz naše vinarije u predivnom ambijentu vinske konobe, kao i u prirodi koja okružuje ovaj kompleks. VINO STATUS Poštujući tradiciju i primjenjujući savremenu tehnologiju grožđe autohtone sorte Vranac iz naših vinograda smo pretočili u našoj vinariji u vino „Status“ na radost svih poštovaoca dobrog vina. Vina iz ulcinjskog kraja bila su nadaleko poznata i cijenjena. Radi održavanja tradicije i očuvanja kvaliteta vina ovog kraja, za proizvodnju

„Status“ podredili smo sve: sortiment, agrotehniku, tehnologiju prerađe kao i plasman proizvoda pod originalnim imenom i nazivom vinogorja, uz zaštitu geografskog porijekla.Poštovaoci i ljubitelji vina će u vinu STATUS naći svu ljepotu juga-darove grožđa sorte vranac, mediteranskog sunca i zemlje. Moćno i snažno vina juga, intezivne rubin crvene boje, mirisa i ukusa crvenog šumskog voća će probuditi sva vaša čula te će te ga uvijek rado piti.Odlično se slaže uz sve vrsta mesa, roštilj, pečenja, pite, rižoto sa parmezanom i zrele sireve.Servira se na temperaturi od 18-20°C VINO STATUS BARRIQUE Od odabranog grožđa iz sopstvenih vinograda sa lokaliteta Briska gora u vinariji Milović proizvedeno je vino VRANAC -STATUS BARRIQUE, sortno vino vrhunskog kvaliteta. Vino tamno rubin crvene boje, odlične strukture, bogate arome, dugotrajnog buke i ukusa što ga čini originalnim i prepoznatljivim. U njemu su sačuvane sve najbolje osobine sorte vranac gajene u izobilju sunca na tipičnom mediteranskom zemljištu. Odležavanjem u hrastovima buradima najboljeg kvaliteta, razvilo je mirise i arome izuzetne finoće. Prepoznatljivi miris na vanilu, arome crvenog šumskog voća uz blago izraženi ukus čokolade čini ovo vino posebnim pa ćete ga uvijek rado piti.Idealno se slaže sa dimljenim i sušenim mesom, zrelim punomasnim sirevima, dimljenom ribom, svim vrstama pečenja.Servira se na temperaturi od 18-20°C VINO STATUS BARRIQUE 2008 - PROBIRNA BERBA Vinarija Milović je obogatila assortiman svojih vina sa novim vinom za specijalne prilike i povode - Status Barik 2008 – probirna berba. Odabранo grožđe sorte Vranac sa najboljih položaja vinogradarskog kompleksa Milović se uz očuvanje tradicionalne ali i uz primjene savremene tehnologije pretočeno u posebno vino, za posebne prilike. Odnjegovano u najboljim hrastovim buradima vino je dobilo prijatne arome vanile i nagorele hrastovine. Bogate arome zrele maline i slatke brusnice koje dominiraju u ovom vinu stapaju se sa baršunastim taninima u impresivnu završnicu koja zaokružuju doživljaj jednog izuzetno harmoničnog vina. Preporučuje se uz biftek, sva jela od crvenog mesa, pršut, divljač, začinjena jela, zrele sireve, čokoladu.Servira se na temperaturi od 18-20°C VINO STATUS REZERVA 2007 Status Rezerva 2007 – vino bogate arome i delikatne strukture što ga čini izuzetnim. Raskošno, ponosno i karakterno crveno vino u kojem sorta vranac pokazuje svoj karakter. Taj karakter mu daje klima i zemljište, ta

jedinstvena harmonija koja vlada na ovim prostorima. Primjenom savremene tehnologije sačuvali smo tu harmoniju i napravili vino izražene aktivnosti, zakoružnih tanina, bogato i kompleksno, savršeno izbalansirano sa aromama zrelog bobičastog voća i sa lijepim vanilinskim karakterom. Služiti ga sa crvenim mesom, mesom divljači i srevima. Servira se na temperaturi od 18-22°C

VINO CODEX Vrhunsko crveno vino, kompleksnog i prijatnog mirisa sa aromama zrelog voća. Na ukusu je meko, zaokruženo i pitko. Peporučuje se uz sva jela od bijelog mesa, tjestenine, pice, lazanje, jela sa roštilja, jela od crvenog mesa. Servira se na temperaturi od 18-20°C.

ABOUT US At the southernmost part of Adriatic coast in the sunniest city of Montenegrin seaside Ulcinj where the grapevine is grown for centuries, family Milović's vineyards and cellars are situated. The complex Milović, beside winery owns also five modern apartments, sun terraces with open pool and tennis court, where guests can enjoy surrounded by vineyards and other south Mediterranean cultures. Beside the vineyards (18000 of vines), the complex consists of olive plantations (250 of trees) and tangerines (2000 of trees). Annually production in wine cellar is 20 000 wine bottles, using the grape of special quality from own vineyards. In beautiful ambience of wine tavern (140 m²) you will enjoy in our wines, that are winners of huge number of Big gold and Gold medals at prestigious international competitions. After using Ulcinj's beaches and especially of Ada Bojana, which are near to complex, guests can relax and enjoy in domestic food and top quality wines from our winery, in beautiful ambience of tavern, as well as, in nature that surround this complex. Visit us!!!

WINE STATUS Respecting the tradition while utilizing contemporary technology in our cellar, we process grape of autochthonous variety Vranac to wine "Status" for the delight of all good wine referents. Ulcinj wines are widely respected and renowned. To maintain the tradition and preserve the quality we dedicated all the efforts in assortment, agro-technical measures, technology as well presenting the wine to the market with the original name and protected origin. Wine admirers and lovers will find all the southern beauty in STATUS wine - gifts of Vranac grape, Mediterranean sun and soil. Powerful and strong wine from south, with intensive ruby red colour, aroma and flavour of forest fruit will awaken all your sense and therefore you will always enjoy

in them. It perfectly goes with all kinds of meat, grill, roast, pies, risotto with parmesan and aged cheeses. It should be served at the temperature from 18-20°C.

WINE STATUS BARRIQUE Premium varietal wine VRANAC – STATUS BARRIQUE is made in Milović winery, of selectively harvested grape from own vineyards at locality Briska gora. Wine has a dark ruby colour, excellent structure, rich aroma, long-term bouquet and taste make it original and recognizable. In this wine are preserved all the best characteristics of Vranac variety, cultivated in plenty of sun (more than 2550 sunny hours) in typical Mediterranean soil. By aging in best quality oak barrels, wine developed refined flavours and scents. Recognizable vanilla scent, forest fruit flavours with a slightly chocolate taste expressed make this wine special you will always enjoy in it. It goes perfectly with smoked and dried meat, matured cheese, smoked fish and with all kinds of roast meat. It should be served at the temperature from 18-20°C..

WINE STATUS BARRIQUE 2008 – SELECTIVE HARVEST Winery Milovic has enriched the range of their wines with new wine for special occasions and motives – Status Barrique 2008 selected harvest. Selected Vranac grapes from the best position vineyards of complex Milovic with the preservation of tradition and with the use of modern technology transfused in particular wine, for special occasions. Nurtured in the best oak barrels the wine is given a delicious aroma of vanilla and burnt oak aromas. Rich and fresh raspberries and sweet cranberries aromas, which are dominant in this wine with velvety tannins are merged in impressive finish which completes experience of very harmonious wine. It is recommended with bifsteak, all red meat dishes, prosciutto, venison, with spicy dishes, aged cheeses, chocolate. Served at the temperature of 18-20°C.

WINE STATUS RESERVE 2007 Wine is rich with aroma and delicate flavour which makes it exceptional. Luxury, pride and character red wine in which the wine variety Vranac shows its character. Clime and soil give it this character, that unique harmony governments in this region. Applying modern technology, we preserve the harmony and make wine with expressed extractive, rounded tannins, rich and complex, perfectly balanced with aromas of ripe berries fruit and with nice vanillin character. Serve it with red meat, venison and cheese. Served at a temperature of 18-22°C.

WINE CODEX High quality red wine with complex and pleasant aroma of

ripe fruit. The taste is soft and rounded and smooth. We recommend it with all white meat, pasta, pizza, lasagna, grilled red meat dishes. Served at a temperature of 18-20°C. KONTAKT
Mob: +382 69 350 526
Mob: +382 67 205 120
vinarija.milovic@gmail.com
Vlasnik Brano Milović VIDEO PREZENTACIJA

[Poseti web sajt](#)

[Pošalji e-mail](#)

[Pošalji prijatelju](#)