



V D  
DOJA  
*Vinarija*

Sopstveni vinogradi vinarije DOJA smešteni su na 470 metara nadmorske visine, na blagim padinama južne i jugozapadne ekspozicije, u podnožju planine Jastrebac. Specifični klimatski uslovi zajedno sa karakteristikama zemljišta ključni su činioci terroir-a naših vinograda, autentičnosti i prepoznatljivosti DOJA vina.

Nastavljajući viševjekovnu vinogradarsku i vinarsku tradiciju Topličkog rejonu, naš stručni tim iz oblasti vinogradarstva i tehnologije nastoji da autentičnost podneblja Prokupačkog vinogorja, utkanu u jedinstven kvalitet našeg grožđa, što vernije pretoči u boce DOJA vina.

DOJA Winery's own vineyards are located on 470 meters of altitude, on the gentle slopes of south and south-western exposition, at the foothill of mountain Jastrebac. Specific climate conditions and the soil characteristics are the key factors of the terroir of our vineyards, authenticity and distinctiveness of the wines made by DOJA Winery. Continuing the several centuries old viticultural and winemaking tradition of south Serbian wine region of Toplica, our expert team in areas of viticulture and technology seeks that the authenticity of Prokuplje winegrowing area, inwrought in the unique quality of our grapes is transfused as authentically as possible into the bottles of DOJA wines.



100  
SRB  
% IJA



## DOJA Prokupac

Vino proizvedeno od istoimene autohtone srpske sorte *prokupac*, sinonima vinogradarstva Topličkog rejona, koje je svoj najlepší dom još davno pronašla upravo u ovom kraju.

**DOJA Prokupac** se odlikuje intenzivnom rubin crvenom bojom, mirisom crvenog bobičastog voća kroz koje su protkani barikni tonovi. Vino je odležalo u bariku 6 meseci, karakteriše ga umerena punoća, dobra struktura, izbalansirane kiseline, mekana i duga završnica. Servira se na temperaturi od 16-20°C i preporučuje se uz sve specijalitete srpske kuhinje.

Wine produced from the autochthonous Serbian grape variety of the same name Prokupac, the synonym for the viticulture of the southern Serbian wine region of Toplica, which has long ago found its most beautiful home precisely in this area. **DOJA Prokupac** is characterised by an intensive ruby colour, red berry fruit aromas, intertwined by barrique tones. Wine has aged in barrique for six months; it has medium body, good structure, well-balanced acidity and smooth and long finish. It is best served on the temperature of 16-20°C and is recommended to be paired with all the specialties of Serbian cuisine.

## DOJA Belo

Proizvedeno od sorti *pinot grigio* i *chardonnay*, u odnosu 50/50%. Vino je bistre, zelenožute boje. U diskretnom bukeu suptilno se prelamaju fine arome breskve, jabuke i dinje, dok je ukus vrlo intenzivan i harmoničan. Pitko, elegantno i osvežavajuće, umereno puno i sa umerenim sadržajem alkohola, ovo vino izražava najbolje karakteristike sorti *chardonnay* i *pinot grigio*. Odličan je pratilac predjela i laganih jela, poput pasta sa belim kremastim sosovima, specijaliteta sa morskim plodovima i ribom, rižota, jela od piletine.

Wine produced from the varieties Pinot Grigio and Chardonnay, in relation 50/50%.

It has clear, green-yellow colour. In a discrete bouquet the fine aromas of peach, apple and melon are intertwined, while the taste is very intensive and harmonized.

Smooth, elegant and refreshing, medium-bodied and with moderate alcohol content, this wine best characterizes the varieties Chardonnay and Pinot Grigio. DOJA Belo is the perfect company to white cream sauces, seafood and fish specialties, risotto and chicken dishes.



DRUGA PIAZZA RESTAURANT **RESTORAN DRUGA PIAZZA**  
IN COOPERATION WITH **U SARADNJI SA**  
DOJA WINERY **VINARIJOM DOJA**  
REPRESENT A WINE LIST **PREDSTAVLJA VINSKU KARTU**  
**100% SRBIJA**

**DOJA** || Prokuplje, Topličko vinogorje  
Prokupac | prokupac | 0.75l 2.000 din | 0.15l 400 din  
Belo | chardonnay-pinot grigio | 0.75l 1.800 din | 0.15l 360 din

**ERDEVİK** || Fruška Gora  
Trianon Cuvee | merlot, syrah, cab. sauvignon | 0.75l 1.800 din | 0.15l 360 din  
Roza Nostra | syrah, merlot | 0.75l 2.250 din | 0.15l 450 din

**CHICHATEAU** || Fruška Gora  
Fabula Mala | cab. franc, merlot, cab. sauvignon | 0.75l 2.250 din | 0.15l 450 din

**BJELICA** || Fruška Gora  
Saga | sauvignon | 0.75l 2.250 din | 0.15l 450 din

**BUDIMIR** || Župa  
Tamjanika | tamjanika | 0.75l 1.800 din | 0.15l 360 din

**JANKO** || Smederevo  
Smederevka | smederevka | 0.75l 1.600 din | 0.15l 320 din

**JELIĆ** || Valjevo  
Morava | morava | 0.75l 2.250 din | 0.15l 450 din

**MATALJ** || Negotin  
Kremen | cab. sauvignon, merlot | 0.75l 2.250 din | 0.15l 450 din

**ACUMINCUM** || Slankamen  
Bonvivan | cab. sauvignon | 0.75l 2.000 din | 0.15l 400 din  
Nomad | shiraz | 0.75l 2.250 din | 0.15l 450 din

All listed wines come from vineyards owned by wine producers we recommend  
**Sva navedena vina potiču iz sopstvenih vinograda vinogradara koje preporučujemo.**