Traditional Products of Montenegrin Agriculture
Introduction

Even a small country, of only 13,812 km², thanks to the regions with various climate, healthy soil, water and air, you can find and try many different, traditional, organic and healthy agricultural products all over Montenegro. Montenegro has three regions: southern (costal) region, central (karst) and northern (hilly, mountain) region. Every region has sub-regions whit specific products and story. Since Montenegro has such a diverse climate, the tastes of Montenegrin cuisine and products differ greatly.

The South brings quality of the extra virgin olive oil, fresh sea fish, the rocky central region, fresh water, honey, vegetables and the largest vineyard in one piece in Europe is situated. The north of Montenegro is rich with livestock and fruit production. Number of autochthonous products define this part of the country like kačamak, cicvara, jams, dried meat, fresh lamb meat and dairy products: kajmak and assortment that can only be found here.

Another beauty of Montenegro is that only in one day you can swim in the Mediterranean sea, eat fish than go in the central region drink a wine of high quality after witch proceed to the north and see the glacial lakes and why not even go skiing. Part of this beauty that comes from the range of 125 km miles from the sea to the mountains, can see in the products presented here. Enjoy.
Household PEŠIĆ

CONTACTS

POSTAL ADDRESS: Tomaševo bb, Bijelo Polje, Montenegro
MOBILE PHONE NUMBER: +382 69 665 217
CONTACT PERSON: Vučko Pešić

PRODUCTION INFORMATION

DESCRIPTION

If you want to try a traditional layered cheese, with the preparation recipe being handed down from generation to generation, Vučko Pešić farm is the right address. Vučko Pešić was born in the town of Bijelo Polje in the rural and agricultural north of Montenegro. In 2002, he and his wife decided to move to the family property in the village of Tomasevo, not far away from Bijelo Polje. The property has been practically abandoned. He began his life in village as a farmer with three cows, about ten sheep and 100 beehives, which he inherited from his father. Currently, he has 16 cows and 5 calves. All family members help with the farm chores. Vučko is responsible for the livestock, while his wife Milijanka runs cheese production. The couple’s six children help clean the stables, feed and milk the cows.

PRODUCTS

Raw milk, homemade cheese, honey, beef

EMPLOYEES

Family members only
Household PULETIĆ

CONTACTS

POSTAL ADDRESS: Gornje Lipovo, Kolašin
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EMAIL: puleticmisko@yahoo.com
CONTACT PERSON: Puletic Milinko, Puletic Milijanka

PRODUCTION INFORMATION

DESCRIPTION

The Puletić household link agriculture and tourism. The main activity of their holding is animal husbandry. They have 7 cows, 2 heifers for offspring, 2 calves, 10 goats, 2 horses, 2 pigs and poultry. They offer accommodation to tourists (capacity 3 rooms), living room with food service. They prepare and serve traditional dishes from Montenegro (pies, cicvara, polenta, meat rustic way). None the less, you have an opportunity to buy all of their products on their holding.

PRODUCTS

Production of dairy products, layered cheese, cream, trappist cheese (blend of cow’s and goat’s cheese), leafy rolled stuffed with cream cheese. For its own needs and the needs of guests products: sirloin, dry bacon, homemade brandy, liqueur, aronia juice, jam, quince and plum

EMPLOYEES

Family members only
Household MILJANIĆ

CONTACTS

POSTAL ADDRESS: Gornje polje bb, 81400 Nikšić, Montenegro
MOBILE PHONE NUMBER: +382 67 604 199
E-MAIL: miljanic.farma@gmail.com
CONTACT PERSON: Radivoje Miljanić

PRODUCTION INFORMATION

DESCRIPTION

The family farm was established four years ago. In the beginning, they rented the agricultural land and housing facilities in the village Cerovo 20 km from Nikšić which is situated on 1000 m above sea level. In the past four years, this farm has grown from 50 goats of Alpinian variety to 130 goats and 45 kids. Their household has five stables for goats and they employs two additional shepherds. Miljanić household has developed a dairy establishment in Gornje polje, which is called “Porodična farma Miljanić”. This producer is one of the first organic livestock producers in Montenegro, which gives an additional quality guarantee for these goat products. The household is not only engaged in livestock (goat) production, currently they are producing grain and other animal feed in an organic manner. The annual production of this household is around 52 000kg of raw milk, 2 500kg meat from goat kids, manure 60t.

PRODUCTS

Raw goat milk, processed goat milk, yogurt, variety of goat cheeses (cheese in olive oil, semi-hard cheese “Lider”)

EMPLOYEES

Family members only
DESCRIPTION
Firstly, the Jabučanin household produced the famous Njeguši prosciutto, which is traditional Montenegrin product, only for its own needs. In order to preserve this traditional product but also to develop a business they increased the production. They produce a quality product, made exclusively in the traditional way and without the presence of chemicals at all stages of production, from salting until the maturation of smoked ham. All family is engaged in production, and are trying to preserve this family business through the generations.

PRODUCTS
Njeguški prosciutto

EMPLOYEES
Family members only
DUCTION INFORMATION

DESCRIPTION

The small family company is dealing with traditional processed meat products. It was established in 1992. Their grandfather used to produce traditional prosciutto.

DDR commerce has a wide range of products, of which a prosciutto is the most prominent. Processing, drying and maturation of prosciutto lasts the entire year, and often more. For the period of drying, it is situated under Lovćen (mountain where one of the Montenegrin rulers Petar II Petrovic Njegoš was buried). This is an ambient that suits to this type of product, untouched nature, connecting the central Montenegro with the Adriatic Sea, due to the combination Continental-Mediterranean climate, beech and old traditional recipe, this product stands out and has a unique flavour and taste. This family production of prosciutto has travelled around the world, from the United States on the west to Australia on the east.

The workforce of the company is exclusive for family members in order to maintain and preserve the traditional recipe.

PRODUCTS

Prosciutto, domestic sausage, homemade pancetta, domestic door, spitz smoked rib, smoked rib, smoked pork gus

EMPLOYEES

Family members only
NAJO COMMERC

CONTACTS

POSTAL ADDRESS: Oslobodjenja 112, 84210 Pljevlja, Montenegro
TELEPHONE NUMBER: +382 52 323 723, MOBILE PHONE NUMBER: +382 69 197 197
E-MAIL: trebovina.najo@gmail.com
CONTACT PERSON: Jasmin Ajanović

PRODUCTION INFORMATION

DESCRIPTION

The company “Najo commerce” was founded in 1986 and is engaged in meat processing, catering and trade. They produce high quality beef prosciutto, but also sausages, pastmu, beef sausage and barbecue. All products are produced on traditional way. They own a restaurant, where they serve exclusively national local dishes and their products.

All products manufactured, sold and served in a restaurant are homemade and manufactured exclusively by employees of the company.

PRODUCTS

Production of beef prosciutto, sausages, pastmu, beef sausage, barbecue, traditional gastronomic dishes

EMPLOYEES

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Household MIRJAČIĆ

CONTACTS
POSTAL ADDRESS: Bršno, 81400 Nikšić, Montenegro
MOBILE PHONE NUMBER: +382 67 427 394
E-MAIL: dragamirjacic@gmail.com
CONTACT PERSON: Dragica Mirjačić

PRODUCTION INFORMATION

DESCRIPTION
On the twelfth kilometer from Nikšić in ecological oasis at 750 m above sea level in the village Bršno is a representative family property Mirjačić. Dragica, together with her family members, grows all kinds of continental fruits but the main products is cornel. They are mostly old trees, over 200 years old, however the young orchard is now starting to mature.

Traditional processing of the fruit of this plantation offers 13 products, of which the most sought juice and jam. Housewife Dragica prepares a thirty years old family recipe for jam and juice cornel, slightly forgotten wild fruits. The last seven years, she successfully sells its products in the market and has won numerous awards. Her household is certified as organic food production.

PRODUCTS
Jams, several types of juices, liqueurs, sweet, stewed fruit, vinegar, wine, marinated cornel, cornelian dry, and the indispensable brandy “Drenja”

EMPLOYEES
Family household
Household MUGOŠA

CONTACTS
POSTAL ADDRESS: Donja Gorica bb, 81000 Podgorica, Montenegro
MOBILE PHONE NUMBER: +382 69 312 894
E MAIL: mugosai@gmail.com
CONTACT PERSON: Igor Mugoša

PRODUCTION INFORMATION

DESCRIPTION
Igor Mugoša organic producer from Donja Gorica, near Podgorica, cultivates figs and wild pomegranates. In addition to fresh and dried figs, Mugoša offers the spirits from this fruit. He is an organic producer, and their organic production of fig and wild pomegranate is organized on an area of 1.27 ha.

PRODUCTS
Fig jam, brandy figs, dried figs, wild pomegranate juice

EMPLOYEES
Family household
Household KLJAJIĆ

CONTACTS

POSTAL ADDRESS: Pešća, 84300 Berane, Montenegro
MOBILE PHONE NUMBER: + 382 69 537 601
CONTACT PERSON: Milan Kljajić

PRODUCTION INFORMATION

DESCRIPTION

Young, hardworking, and always smiling with four children. Milan and Maja produce excellent organic honey, fruit, mead and honey brandy. Equally seriously dealing with fruit and vegetables, but the surpluses of their products are sold without problems - mostly raspberry, carrot, potatoes. Moreover, they are generously providing you with their recipes for juices and salads for a healthy life. Their family house is more than a hundred years old, protected by mountain Stubica, and represents a small ethnographic museum. Everything here, from the cradle, over the wooden dishes and molds for sandal making, is a symbol of the 20th century. Besides the beautiful view of the river and mountains Jelovica, this household provides the full experience of an ancient way of life in a mountain village.

PRODUCTS

Honey, fruit, mead and brandy made from honey, fruit and vegetables

EMPLOYEES

Family members only
Household MARTINOVIC

CONTACTS

POSTAL ADDRESS: Bajice-Dubovik, 82500 Cetinje, Montenegro
MOBILE PHONE NUMBER: +382 69 675 271
CONTACT PERSON: Lidija Martinovic

PRODUCTION INFORMATION

DESCRIPTION

Lidija Martinovic is one of the most awarded beekeeping producers. Her property is located in Dubovik at the foot of the mountain Lovcen. She has about 50 bee hives. Additionally, she has developed cosmetics products on the base of the bee products. Lidija has invested in a house where people can experience product tasting from bees before they buy it. This region is also fascinating for tourists because here they can hear many interesting stories about beekeeping. The apiary is located in the oak and beech forest of the Lovcen massif, the slopes host an abundance of honey plants. In addition to honey and other bee products, visitors are provided with a variety of balms, apitherapy and cosmetic products which Lidija and her husband Milorad prepare by themselves, incorporating many years of experience and love, and which have won numerous awards in exhibitions held in region.

PRODUCTS

Honey, honey products, dried fruit immerged in honey, cosmetics products on the base of the bee products, brandy’s

EMPLOYEES

Family members only
**Household ŠESTOVIĆ**

**CONTACTS**

POSTAL ADDRESS: Koste Racina bb, 81000 Podgorica, Montenegro  
MOBILE PHONE NUMBER: +382 67 537 384  
CONTACT PERSON: Mile Šestović

**PRODUCTION INFORMATION**

**DESCRIPTION**

Mile Šestović is the largest Montenegrin organic beekeeper. In organic production system he has about 350 hives. He has begun with beekeeping in the seventies of the last century, when he was only ten years old. Nowadays, the whole family is involved in the production of honey. In addition to the production of honey, he is also involved in the production of native Montenegrin queen bees - Apis mellifera carnica.

**PRODUCTS**

Honey, comb honey, dried fruit immersed in honey, products on the basis of the bee products

**EMPLOYEES**

Family members only
Household SADIKU

CONTACTS

POSTAL ADDRESS: Valdanos, 85360 Ulcinj, Montenegro
MOBILE PHONE NUMBER: + 382 69 031 286
E-MAIL: olciniumoil@yahoo.com, WEBSITE OF THE ORGANISATION: www.olcinium.me
CONTACT PERSON: Fatmir Sadiku

PRODUCTION INFORMATION

DESCRIPTION

The Sadiku family olive grove is situated in the famous Valdanos cove, near Ulcinj. It forms a section of one of the biggest groves in the region, which has around 85,000 olive trees in total. The Sadiku family have grown olives and produced high quality olive oil for centuries. They also produce a variety of handmade objects such as tables, necklaces, holders, decorations – all made from the wood of their very own olive trees.

PRODUCTS

Olive oil, handmade objects from the wood of olive trees

EMPLOYEES

Family members only
Household KOLARI

CONTACTS

POSTAL ADDRESS: Nova Mahala, 85360 Ulcinj, Montenegro
MOBILE PHONE NUMBER: + 38269 904 907
E-MAIL: almir.kolari@gmail.com, WEBSITE OF THE ORGANISATION: www.oliveponte.com
CONTACT PERSON: Almir Kolari

PRODUCTION INFORMATION

DESCRIPTION

The Kolari family members have been pioneers in olive oil cultivation for generations and nurturing of their trees with a joyful family pride, some of which are more than 400 years old. They produce ‘Ponte’, an extra virgin olive oil extracted from only the finest green olives. The oil has a rich, fruity and slightly spicy taste and aroma. In 2014 the family adopted the newest technique of olive oil pressing, which allows them to crush over 400 kilos of olives per hour. Their exquisite oil has been celebrated with prizes in both regional and international competitions, from Zadar (Croatia) to Copenhagen (Denmark).

PRODUCTS

Olive oil

EMPLOYEES

Family members only
OLIVMONT

CONTACTS

POSTAL ADDRESS: Zupci, 85000 Bar, Montenegro
MOBILE PHONE NUMBER: + 382 69 243 845
E-MAIL: olivmont@t-com.me, WEBSITE OF THE ORGANISATION: www.olivmont.com
CONTACT PERSON: Mirjana Babić

PRODUCTION INFORMATION

DESCRIPTION

In the village Zupci, for centuries, women have been producing olive soaps. In 2009, family Babić established the company Olivmont and began producing soaps from olive oil on the basis of traditional recipe. The soap is produced through the cold process from the Bar virgin olive oil with the addition of essential oils from the territory of Montenegro. The whole process, from its beginning to end is done manually. It takes time of four weeks for production of one soap.

PRODUCTS

Olive oil, olive soap

EMPLOYEES

Family members only
Winery RUPICE

CONTACTS
POSTAL ADDRESS: Moskovska 13, 81000 Podgorica, Montenegro
PHONE NUMBER: + 382 20 205300, MOBILE: + 38268313068
E-MAIL: di@t-com.me, WEBSITE: www.rupice.me
CONTACT PERSON: Dubravka Ivanišević

PRODUCTION INFORMATION

DESCRIPTION
This vineyard dates back to the early twentieth century. It is located on the west of Podgorica, at a micro-location recognized for its tradition and mentioned in toasts as Rupice Komanske. The whole vineyard is grown in one piece of land. Perennial figs, quince and pears can be found in its vicinity. Wine from this vineyard was presented in the Balkan wine fair in London in 1907, which was open for four months, where Montenegrin stand was visited by 1,285,000 people. Also, this wine was served as high quality wine in many European royal palaces.

The vineyard was re-grown twice – for the first time in 1970 and second time in 2007 when new varieties of grapes were planted - two autochthonous Montenegrin varieties: Vranac and Kratošija and two Italian varieties: Genovese and Marselan.

PRODUCTS
Divine is a high quality red wine with geographic origin, DI loza is a natural grape brandy made from the grape varieties Vranac and Kratošija in the traditional way, without technological supplements

EMPLOYEES
Family members only
PRODUCTION INFORMATION

DESCRIPTION

Small family winery that owns its own vineyards and produces and sells wine and brandy. Currently, they adapted the old house from the 19th century which is used for drink tasting in the wine tourism.

Winery is located in village Ubli, near Podgorica.

PRODUCTS

Annual production is 5000 bottles of wine (4000 red wine, 1000 white wine) and 500 bottles of brandy

EMPLOYEES

Family members only
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