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Project “CULTOUR-BSB - Development of Sustainable Cultural Tourism in the Black Sea Basin”, BSB-117



CROSS BORDER
COOPERATION





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DEVELOPMENT OF TOURISTIC ROUTES

Project “Development of Sustainable Cultural Tourism in the
Black Sea Basin - CULTOUR-BSB”, eMS code BSB -117



THE MOST
DELICIOUS
DISHES OF
UKRAINE AND
GEORGIA

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The most delicious dishes of Ukraine and Georgia

Ukraine and Georgia are famous for their hospitality and delicious food. Especially for you, we have selected the most delicious points on the route.

Get ready for some colorful and unforgettable tastings and hit the road. During the trip, you can visit family cheese dairies, family restaurants and taverns with traditional dishes, snail and oyster farms, etc.

It's delicious with us!

TECHNICAL FEATURES:

Administrative geography/counties included: South regions of Ukraine (Odesa, Kherson, Mykolaiv, Zaporizhzhia regions) and Eastern regions of Georgia.

Duration of the tourist route: 15 days +

Season: all year long (preferable spring –summer-autumn)

Transport accessibility: car, bus, bike

MAIN GOALS:

- raising awareness to local producers of products, local national cuisine and crafts;
- increase the attractiveness of eno-gastronomic tourism and wine culture;
- development the background for future creation of new integrated products within local gastronomy and wine culture on national and international levels;
- promotion of local cuisine and drinks, as well as traditional process of cooking and winemaking;
- acquaintance with local traditional crafts, customs and beliefs.

Part 1. South Ukraine

Sector 1: Odesa region

Izmail/Reni – Bolhrad – Vilкове – Tatarbunary – Sarata – Tarutyne – Shabo village – Bilhorod-Dnistrovskyi – Odesa

Time: 3 days (with overnight stays)

Sector 2: Mykolaiv region

Odesa – Kobleve/ Ochakiv/ Slyvyno - Mykolaiv

Time: 3 days (with overnight stays)

Sector 3: Kherson Region

Kherson – Dneprovske – Stepanivka – Oleshky – Hola Prystan – Nova Kahovka – Marianivka

Time: 2 days (with overnight stays)

Sector 4: Zaporizhzhia region

Zaporizhzhia – Novovoznesenka – Berdiansk

Time: 2 days (with overnight stays)

Part 2. Eastern Georgia

Sector 5: Eastern regions of Georgia

Tbilisi - Stepantsminda - Telavi - Tbilisi

Time: 5 days (with overnight stays)

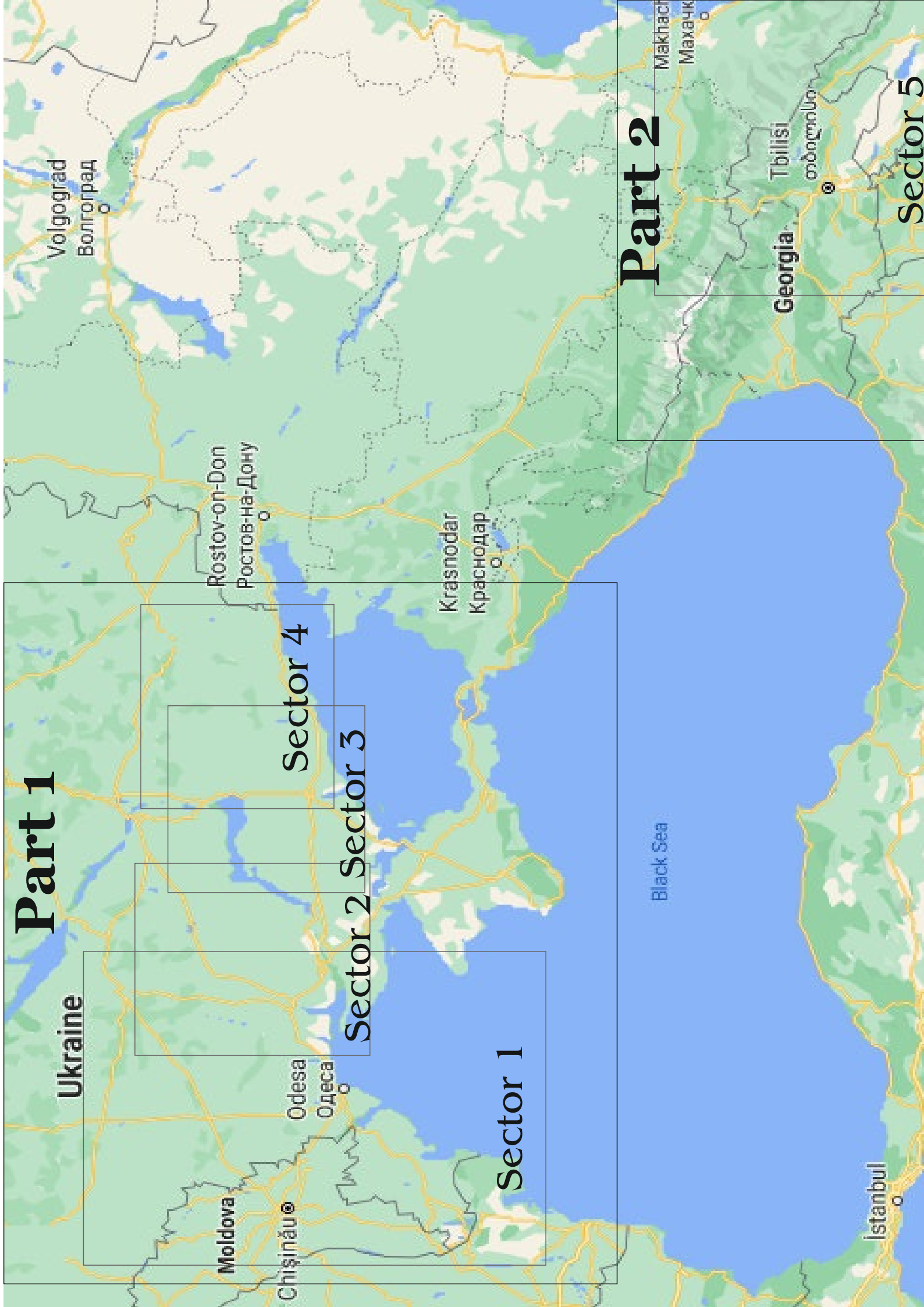


Keywords:

- Enogastronomy
- Wine culture
- Traditional crafts
- Culture and customs
- Ethnography
- Local food
- Eco products
- Panoramic views
- Production of food and wine
- HoReCa

Types of sites:

- Vineyards
- Cheese factories
- Farms
- Restaurants of local food
- Wine cellars
- Wine culture centres
- Traditional crafts
- Local taverns of meat products
- Cultural sites



Part 1

Ukraine

Moldova

Chişinău

Odesa

Одеса

Rostov-on-Don

Ростов-на-Дону

Krasnodar

Краснодар

Black Sea

Istanbul

Georgia

Tbilisi

თბილისი

Makhachkala

Махачкала

Volgograd

Волгоград

Sector 4

Sector 3

Sector 2

Sector 1

Part 2

Sector 5

Part 1. South Ukraine

Sector 1: Odesa region

Izmail/Reni – Bolhrad – Vilkove – Tatarbunary – Sarata – Tarutyne – Shabo village – Bilhorod-Dnistrovskyi – Odesa

Time: 3 days (with overnight stays)

Sector 2: Mykolaiv region

Odesa – Kobleve/ Ochakiv/ Slyvyno - Mykolaiv

Time: 3 days (with overnight stays)

Sector 3: Kherson Region

Kherson – Dneprovske – Stepanivka – Oleshky – Hola Prystan – Nova Kahovka – Marianivka

Time: 2 days (with overnight stays)

Sector 4: Zaporizhzhia region

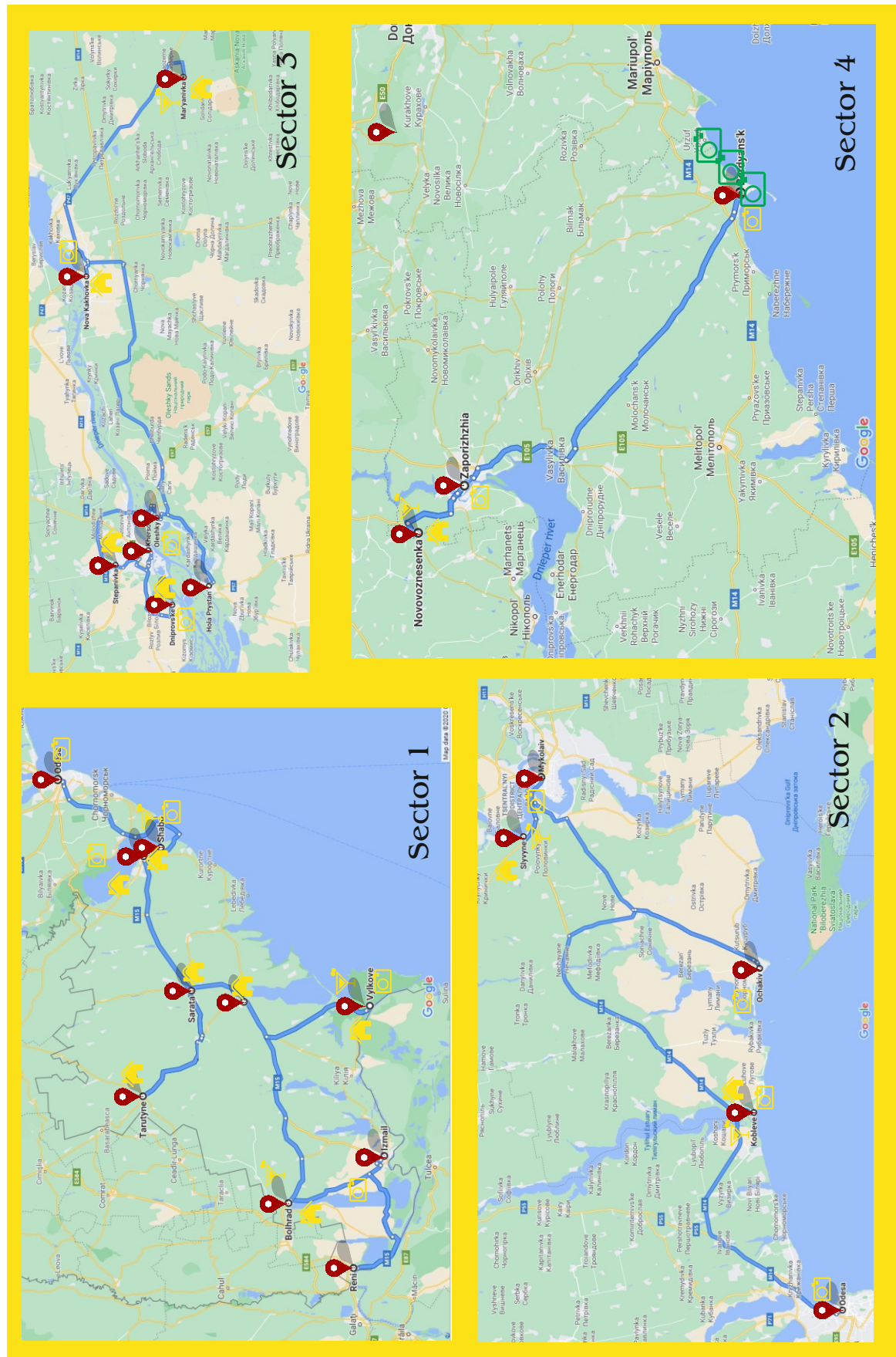
Zaporizhzhia – Novovoznesenka – Berdiansk

Time: 2 days (with overnight stays)

South Ukrainian region of the Black Sea is the most multi national area in the country. Here more than one hundred ethnic cultures coexist: besides Russians, Ukrainians, Romanians, Moldovans, these are marginal fragments of Albanians, Bulgarians, Serbs, Gagauzes, Greeks, who escaped from foreign oppression from the Balkans and southern Europe, or voluntarily arrived Germans, Swiss colonists and other peoples. All these nations bring their unique crafts, way of agriculture, winemaking, trade and other skills and experiences. Now this is the region of especial delicious cuisine, exclusive wines and preserved crafts, creating zest to this destination and attracting tourists.

Along this rout it could be found family wineries where own receipts have been preserved from generation to generation, so you could taste unique in its origin wines, be acquainted with the whole process of winemaking and winegrowing.

New trend in recollecting crafts and food industries gives the opportunity to taste and savour one in its kind cuisine of the South of Ukraine that is so popular due to its culture and traditions infusion. While traveling one can visit family cheese factories, brynza dairies, family restaurants and taverns with traditional meals, escargot and oyster farms, etc. Thus, if you are the real enthusiasts of gastronomy, dainty food, wine, liqueurs and ratafia, you have to enjoy this exciting route.



Activities and designated places:



photography (picturesque landscape and fascinating views)



vineyards and wine cellars



farms with production of local foods

Part 2. Eastern Georgia

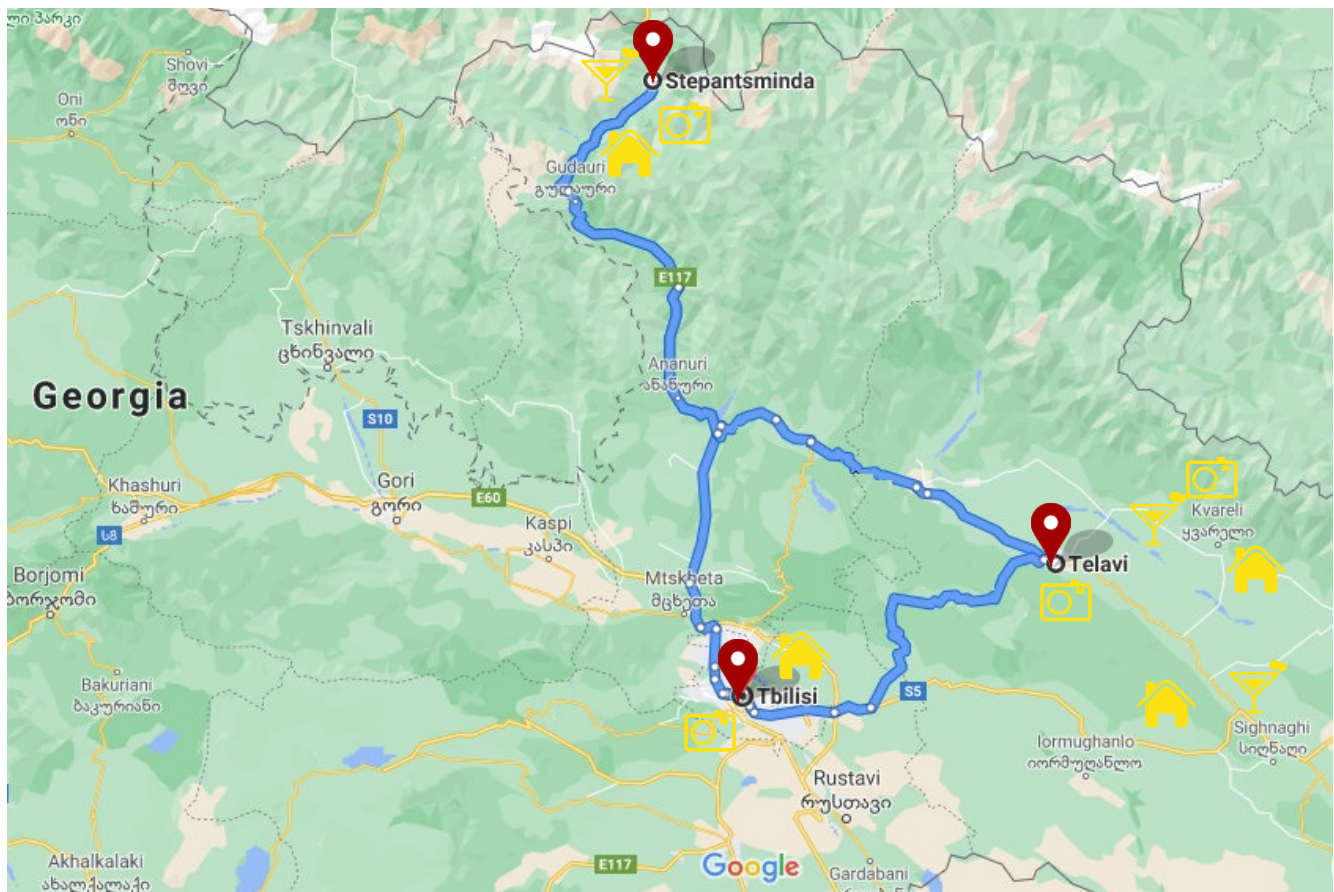
Sector 5: Eastern regions of Georgia

Tbilisi - Stepantsminda - Telavi - Tbilisi




Time: 5 days (with overnight stays)

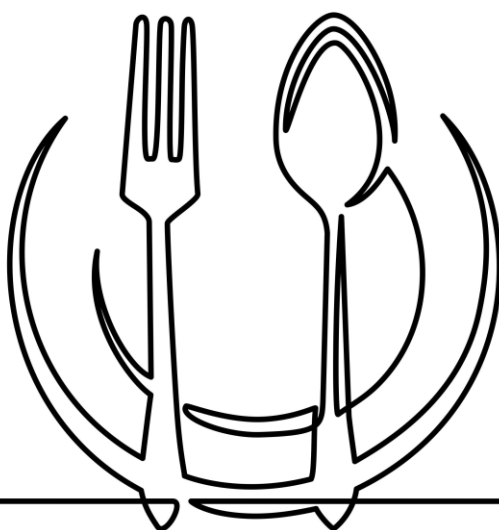
The route consists of Tbilisi (capital of Georgia), Stepantsminda (mountainous region) and Kakheti (eastern Georgia). You'll experience breathtaking nature, local cuisine, wine, historical monuments, many sightseeing spots and points of interest, local traditions, and day to day living of the lifeblood of the country.

Tour begins in Tbilisi traveling to Stepantsminda, after that visiting Kakheti and finally passing through Signaghi getting back to Tbilisi.



Activities and designated places:

-  photography (picturesque landscape and fascinating views)
-  vineyards and wine cellars
-  farms with production of local foods



TAVERN “BALKANSKI YASTIIA”



TAVERN "BALKANSKI YASTIIA"

Tavern "Balkanski Yastiia" is a family production of homemade jerky delicacies under preserved Bulgarian and Balkan receipts. There is also a restaurant-tasting room with a visiting yard, where tourists can taste classic dishes of Bulgarian and Balkan cuisine, prepared from natural meat in combination with aromatic spices. After a delicious dinner, the guests of tavern have the opportunity to admire the collection of authentic, hand-sewn national costumes of Bulgaria, vessels for wine, household items. Tavern "Balkanski Yastiia" has been chosen as the tourism destination for the enogastrotouristic route "Roads of Wine and Taste of Ukrainian Bessarabia" by the EU project "Geographical indications".

This place is also famous for the fact that its owners willingly arrange master classes on cooking Bulgarian and other traditional regional dishes for the tourists. People who live in Bolhrad are very hospitable. Therefore, any tour to these parts involves plentiful feasts and a lot of wine. Moreover, local residents frankly do not understand why tourists ask them for water: why drink it if there is wine? However, it is indecent to not get drunk here - the wine is good.



Useful info

Location: 81, Skhidna str., Bolhrad, Odesa region.

Contact details:

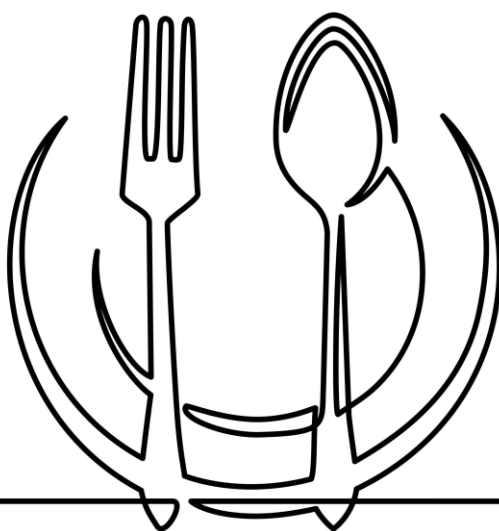
+380 48 464 2829;

+380 63 977 62 06;

+380 67 290 79 90 (Viber)

Web-site:

Prices: 150 UAH (tasting)



**CHEESE FACTORY
“SHCHEDRA OKOLYTSIA”**



CHEESE FACTORY "SHCHEDRA OKOLYTSIA"

The family cheese factory "Shchedra okolytsia" produces natural craft cheese from cow's, goat's and sheep's milk. The cheese is made by the author's technology using only natural ingredients: full-cream milk and original sourdoughs, which forms a closed production cycle. The range is regularly replenished with new products. Guests of the eco-farm are offered interesting excursions on production with tasting of different natural types of cheese. The most popular are author's cheese with dried fruits, cheese balls from sheep's milk coating with spices, marinated semi-hard cheese, etc. Cheese factory "Shchedra okolytsia" has been chosen as the tourism destination for the enogastrotouristic route "Roads of Wine and Taste of Ukrainian Bessarabia" by the EU project "Geographical indications".

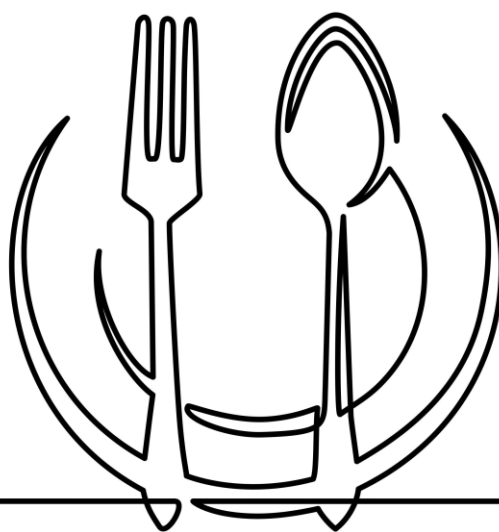


Useful info

Location: 87, Bolhradaska str., Tabaki village, Bolhrad district, Odesa region.

Contact details: +380 (098) 266-66-57;

Web-site: <https://ecofood.od.ua/>



**"BRYNZARNIA" GOAT FARM
AND ECO-HOTEL "KUBA DALEKO"**



"Brynzarnia" is a goat farm with the cosy hotel "Cuba is far" on the one territory in the village of Prymorske. There, in the South Bessarabia, the fans of slow food movement produce eco cheese from goat milk – "brynza", make new spices on its basis and welcome tourists with tasty local dishes.

The owners joined the movement to encourage the development of regional cuisines, the use of ecologically clean, rural products, and most importantly - the attitude to food as a ritual, when the whole family gathers at the table and all-important matters are discussed during the dinner.

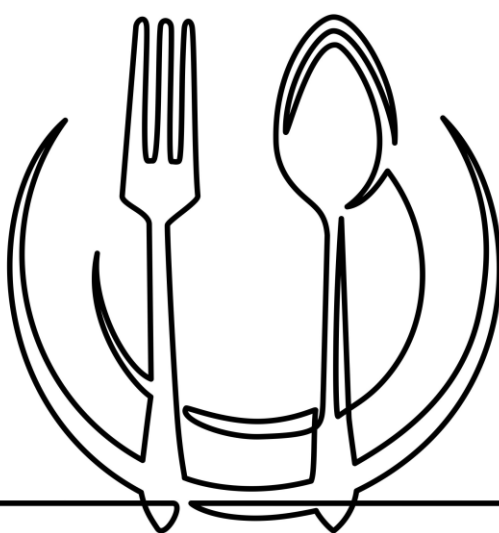


Useful info

Location: 2A, Prykordonna str., Prymorske, Odesa region.

Contact details: +38 (050) 3910678; +38 (063) 1041392

Web-site: <http://www.brynzarnya.com>



**LLC “ICC SHABO” AND
SHABO WINE CULTURE CENTER**



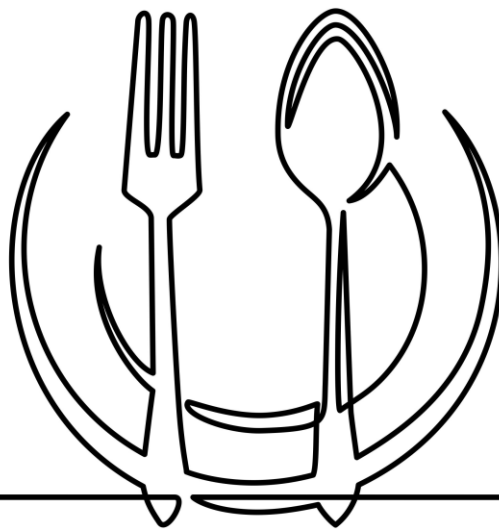
Shabo is one of the oldest terroirs in Europe. Ancient Greeks are considered the forefathers of winemaking in this region. In the 6th century BC, Greek colonists founded the settlement of Tyras on the Black Sea shore and planted the first vineyards there. The Ottoman period in this land began in the 16th century. The settlement was renamed to Aşa-abag, Turkish for 'lower gardens' (as vineyards were called back then). Various grape varieties were grown there, but there was one among them, which is still grown in Shabo and considered autochthonous: Telti-Kuruk, translated from Turkish as 'fox tail'. Shabo has a special program of preserving these unique grapevines. Shabo's centuries-old winemaking traditions were at the basis of foundation in 2003 of Shabo Wine Company, a Ukrainian winemaking complex with full production cycle. The company is engaged in grape growing, processing, production, and sales of Shabo alcoholic beverages made from selected grapes only. In a short time, the company became one of the industry's leaders. Today, wide range of Shabo beverages is sold in all regions of Ukraine and in Georgia, Israel, China, Poland, Latvia, Estonia, Belgium, France, Denmark, Czech Republic, USA, Brazil, Canada, Azerbaijan, Japan, Norway and Great Britain.

Useful info

Location: 10 Swiss str., Shabo village, Odesa region.

Contact details: + 380 (48) 7000 210, +380 (67) 518-19-86.

Web-site: <http://shabo.ua/en/>



EUROPEAN CHEESE FACTORY



EUROPEAN CHEESE FACTORY

New up-to-date cheese factory meets the European standards and has top-notch and authentic Dutch equipment and technologies alongside professional and hard-working Ukrainian masters. It uses only live fermentation starter from the Netherlands which gives their products a special texture, cheesy taste and makes them unique. The proper cheese maturation during which it breathes is provided thanks to high-quality latex and paraffin coating.

The mission of the factory is to create the best and most qualitative organic cheese.

The cheese factory has a full production cycle. It cultivates feed to cows and calves, takes care of Holstein Friesians, processes raw milk and creates a final product — high-quality organic cheese. European cheese factory in Shabo is a unique place in the Southern region. On one hand, it produces the best examples of Holland cheeses transforming production to the art. From another one, it develops cheese tourism, holds guided tours, shows the factory and treats their guests with natural and extremely tasty products.

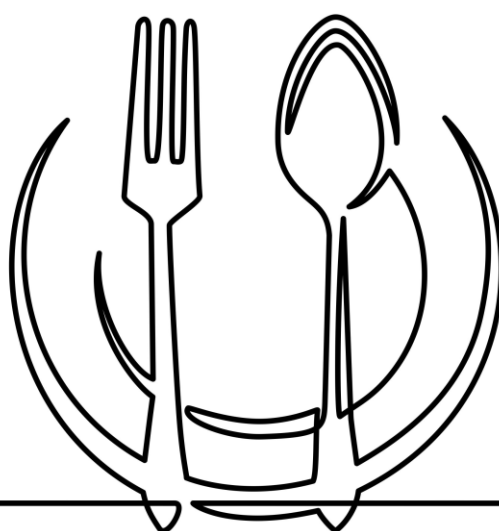
During the tours one can explore the fascinating world of cheese making and tasting the best cheese examples. Moreover, one can choose the simple or VIP excursions, nevertheless, all guests will meet the great hospitality, will visit small original farm with animals that they can pet or feed. There is a playground, cafe, photo zone and brand shop.

Location: 20 Shveitsarska str, Shabo.

Contact details: + 380 (67) 010 1105, + 380 (97) 790 0228,
+ 380 (67) 484 40 69, + 380 (97) 073 02 71.

Web-site: <https://eurosir.com.ua/en/>

Prices: 100 – 750 UAH



“FRUMUSHYKA NOVA” CENTRE



“Frumushyka Nova” village is the centre of ethnographic, rural green tourism and family vacation. It is well known both in the Odesa region and far beyond its borders. The Bessarabian village museum is located in Tarutino district, 20 kilometers from the border with Republic of Moldova.

The first mention of it, found in the archives, dates back to 1813. In 1946 a tank military training ground was founded in these places by the Soviet authorities. At its foundation, five villages were forcibly evicted; Frumushyka village was among them. 60 years later, in 2006, the relatives of one of the natives of the destroyed Frumushyka village - Palariev family - rented these lands and began to build a sheep breeding farm here, which was further developed into the tourist object.

Now it includes open-air museum; the biggest in Europe sheep farm; mini zoo; lavender growing cooperative, etc.

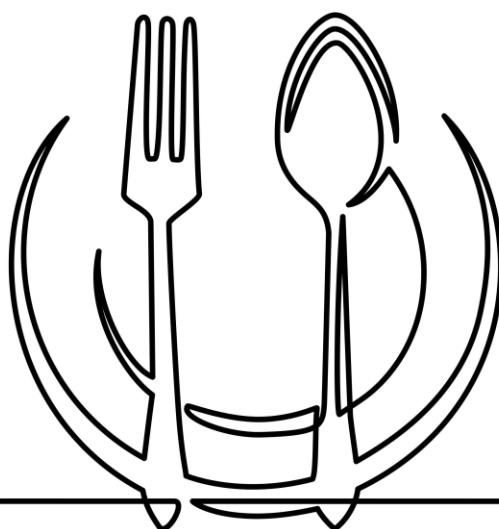
Here tourists can also visit the cultural revival centre of the Moldavian village “Frumushika Nova”, taste wines in a cool wine cellar and dishes of Bessarabian cuisine in a colourful restaurant in the complex, stay in cosy guest houses, get healthier at the local “Bee Sanatorium”, order a hot tub (almost like in the Carpathians), go fishing, swim in the pool, etc. One can also taste and buy wines and liqueurs of their own production, honey, jam and organic juices, meat and cheese delicacies, tinned meat cooked under preserved traditional receipts, and other.

Useful info

Location: Odesa region, Tarutinskyi district 6.5 km from the villages of Staroselie and Vesiolaia Dolyna, 180-220 km from the city of Odesa.

Contact details: + 380 (48) 709-16-76, + 380 (67) 519-42-62

Web-site: <https://frumushika.com/>



DON ALEJANDRO WINERY



The winery is located near Odesa - Kyiv highway, at a distance of 10 km from Odesa. Here in the catacombs is born and matured new Ukrainian original wine of the most peculiar winemaker of Ukraine, Don Alejandro. Combining the experience of world meters and integrating its modernized technology in production, Don Alejandro creates unique wines that embody the style of the highest harmony of advanced sensations.

The area has many fruit trees and flowering plants and literally blooms in spring. The plans are to open a partner restaurant of local cuisine in the nearby estuary.

The programme of tasting includes an excursion, acquaintance with production facilities, underground storage facilities and a catacomb cellar. The winery is more like an art object than a manufacturing enterprise; it is built with love and attention to artistic details. Tastings are held at any time of the year! The working premises of the winery are planned taking into account the possibility of receiving guests.

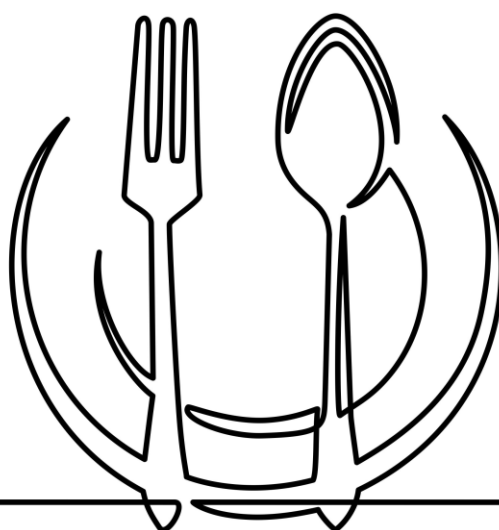


Useful info

Location: Kholodna Balka

Contact details: +38 (067) 483 76 09

Web-site: <http://donalejandro.com.ua/>



TULKA



Nostalgic sandwich and shot glass. The interior, as well as the menu, brings visitors back to the 50s and 60s of Odessa: iron chairs, tables along the walls - in everything you can feel the spirit of the old wine-glasses near "Privoz". Of course, this is just an attempt to recreate the atmosphere of the past, so don't be alarmed - the place is quite decent and pleasant.

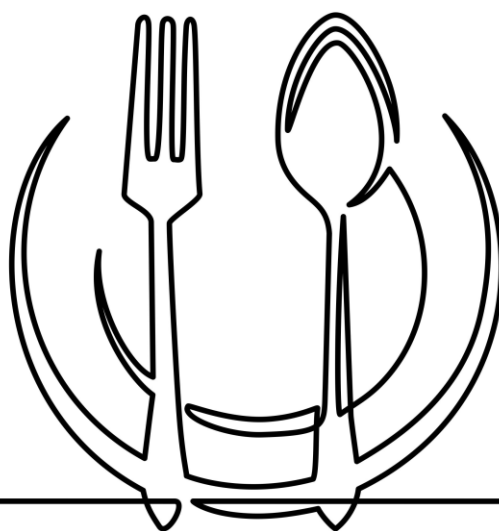
The menu contains all the products from "Privoz": sandwiches with tulka, forshmak, tulka "under a fur coat", forshmak, salad "Privoz", Odessa salad and meatballs from tulka. Here you can even order real pickle and Odessa vodka. And all this is very affordable for the money.



Useful info

Location: 16, Koblevskaya street, Odesa

Average check: 200 hryvnia



TRAMVAY №16



The salon of the tram -restaurant consists of two connected carriages, one of them is completely converted into a kitchen, a bar and a restroom, and the other is the establishment itself. The interior is modest but pleasant. Wood predominates. Five tables for six people, and one corner for a large company at the end of the salon, which can be called an alcove in some way.

The menu includes a choice of Odessa and European cuisine. Despite the fact that the tram is a land form of transport, local chefs do not forget that Odessa is a sea city, therefore there is a wide selection of seafood. Fans of cold appetizers will delight a trio of times 100 hryvnia per serving: spicy with carrots, ginger and spices; spicy with honey and prunes; sweet with apples and raisins. In addition, there is "The Conductor Gali's Snack" - toasts with a tulle for 40 hryvnia.

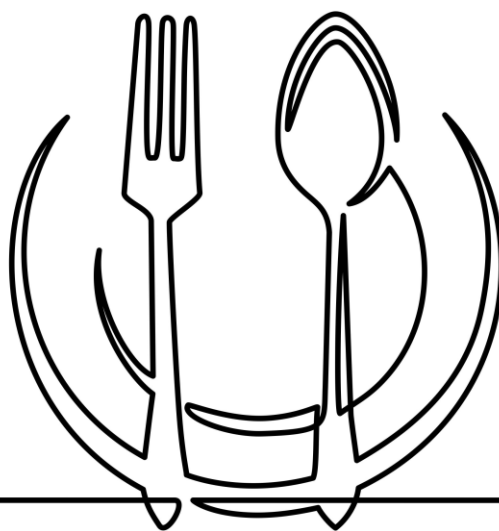
Among the meat dishes we would like to highlight: "Meat Shmat" served with potato salad (140 hryvnias), the classic for any Odessa hostess "French Meat" (110 hryvnias) and "Odessa style chicken with adjika" (150 hryvnias).

Lovers of cocktails will be especially pleased with the variety of positions with loud names: "Stylish conductor", "Composter", "Travel", "Depot" and "Ultimate", which is served in a French press and has a composition reminiscent of Long Island. Prices for cocktails from 80 hryvnia. Fans of shots at the bar will expect "Mishka Yaponchik" and "Moving

Useful info

Location: street 6th station of the Big Fountain

Average check: 200 hryvnia



MAMAN



It combines home comfort with a stylish interior, understandable and tasty food - with fashionable presentation, an excellent location in the center of Odessa - with the peaceful atmosphere of the Palais Royal. Maman treats its guests to modern cuisine of the peoples of the world. There are many dishes from the classic Odessa cuisine: meze-set, tulle meatballs, cutlets and forshmak.

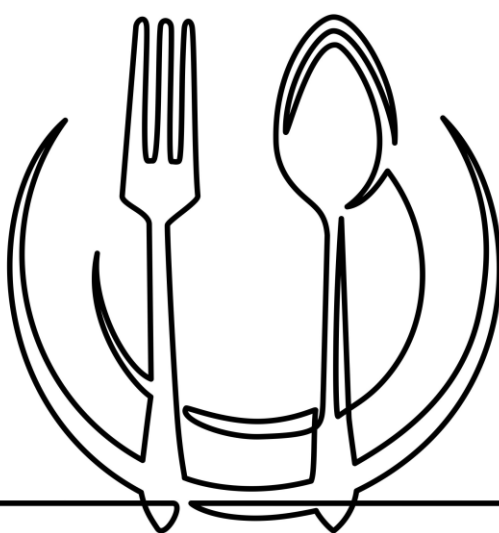
From drinks - six types of fruit and berry lemonade. The alcoholic list includes a large selection of wines and three liqueurs of our own production: ginger, berry and horseradish. He is famous for the fact that he received a "golden" plaque from the "Inspector" program.



Useful info

Location: 18, Lanzheronovskaya, Odesa

Average check: 300 hryvnia



TETYIA MOTYIA



"Tetyia-Motyia" successfully combines the style of the 60s with an interspersed modern interior and design details. The establishment looks like a cozy kitchen in an Odessa courtyard, very home-like and colorful in Odessa.

The menu includes tulka, forshmak, dumplings, forshmak, tulka, herring, darlings and homemade pies. There is even a separate Odessa meat appetizer. It includes pork loin, bloodworm, underworld and homemade sausage.

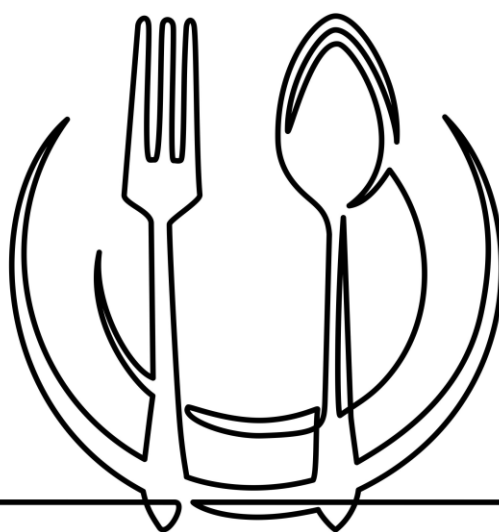
Among the advantages of the establishment are reasonable prices and good portions.



Useful info

Location: 35, Bunina, Odesa

Average check: 200 hryvnia



BABEL FISH



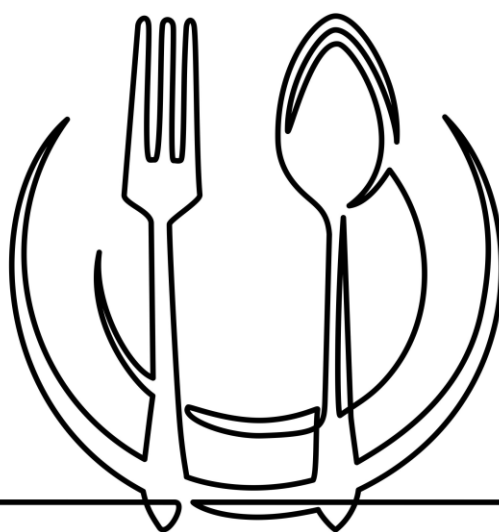
It combines Odessa simplicity and elite sophistication in the interior. Homemade pickles, rabbit liver pate, tulle with potatoes, Odessa meat plate, caviar pancakes, fish balls, home-fried zucchini and eggplants, Olivier salads and herring under a fur coat - here they serve a standard set of cold dishes of any Odessa hostess. And also stuffed with fish, forshmak and baked flounder.

Despite the simplicity of the menu, the place can be considered quite trendy. This is especially felt in the interior - textiles, lighting, paintings, Frazé and tableware. Such a symbiosis of a fashionable interior and recipes of "Odessa grandmothers, aunts, neighbors", modified by professionals. But the menu is certainly not cheap here, so get ready to spend an impressive amount.



Useful info

Location: 5, Grecheskaya, Odesa



FRANZOL



FRANZOL

Cafe on the central street of the city, with access to the City Garden. It is located in the premises of the "Artificial Mineral Waters" pavilion, which was founded back in 1826 by the imperial decree, recreated according to old drawings.

Both the place and the interior emphasize the Odessa flavor. The institution has several separate closed halls for a different number of seats. The central one is made in the style of the Odessa courtyard. From the covered veranda - a view of the perspective of Deribasovskaya.

The menu includes herring forshmak with toast, Odessa stuffed fish with horseradish and mustard, lard from Privoz with garlic and Borodino bread. You can also order tsimes, a set of Odessa snacks, blue caviar and "Old Odessa" salad.

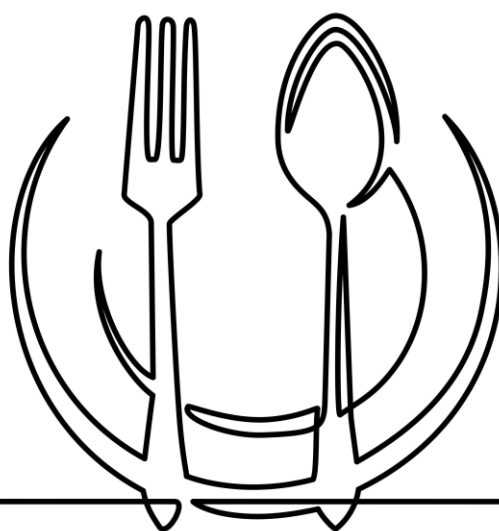
Fans of fish and seafood can order gobies fried in Odessa, and lovers of sweet Odessa ice cream with syrup and nuts. There are branded liqueurs and liqueurs.



Useful info

Location: 22A, Deribasovskaya, Odesa

Average check: 500 hryvnia



GAMBRINUS



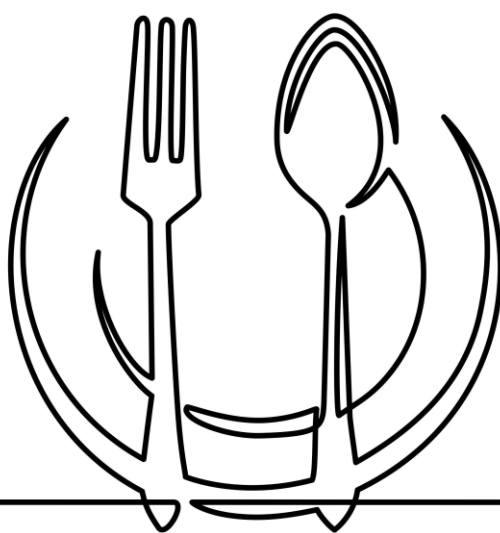
This is the heir to the very restaurant that Kuprin wrote about in the story of the same name. According to legend, the very first "Gambrinus" opened in Odessa back in 1868 on the Greek Square. Thanks to literature, this name became known throughout the Soviet Union and beyond. The owners of the modern "Gambrinus" try to preserve this memory, the true spirit of old Odessa reigns in the restaurant. On the menu you will find the following dishes: "Monya, nix!" (this is a mix of salads), "Azokhen vey" (pike caviar), "Samy tsimes" (smoked suluguni with herbs and other cheeses). Of course, here you can try forshmak, mussels, crayfish, fried gobies, and other dishes of the original Odessa cuisine. More than ten types of elite beer are also waiting for you.



Useful info

Location: 31, Deribasovskaya, Odesa

Average check: 300-500 hryvnia



DACHA



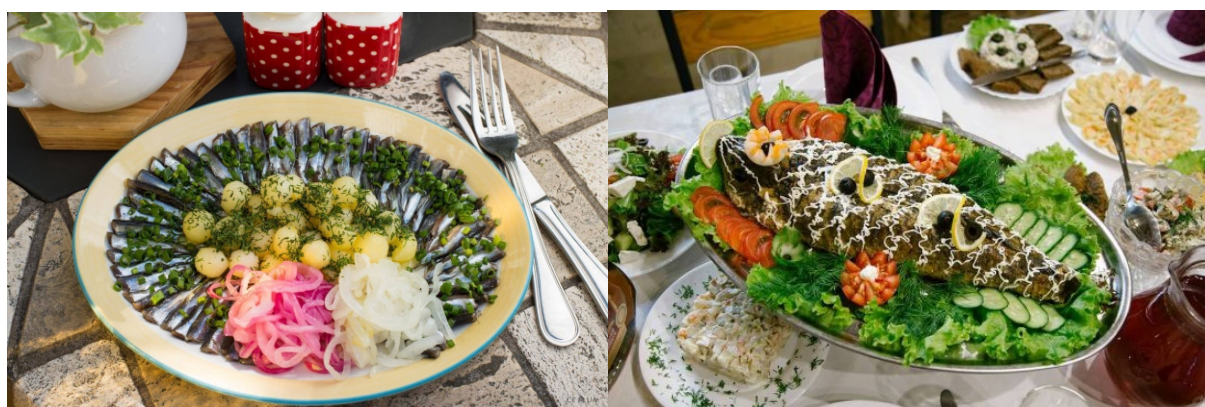
DACHA

A concept establishment that recreates the atmosphere of a 1930s seaside holiday home. It is located in a completely renovated old manor house in a park area on the territory of the Chkalov sanatorium.

Odessa menu. Lots of seafood: mussels, rapana, crayfish in different variations. there are fried zucchini, hummus, crucian carp, flounder and Odessa desserts.

The interior is completely subordinated to the idea of a manor house, creating a dacha atmosphere - pots with flowers are placed on the windowsills, on the shelves - home preservation, starched curtains on the windows, lace tablecloths. The culmination of the design is a snow-white bathtub right in the middle of the room.

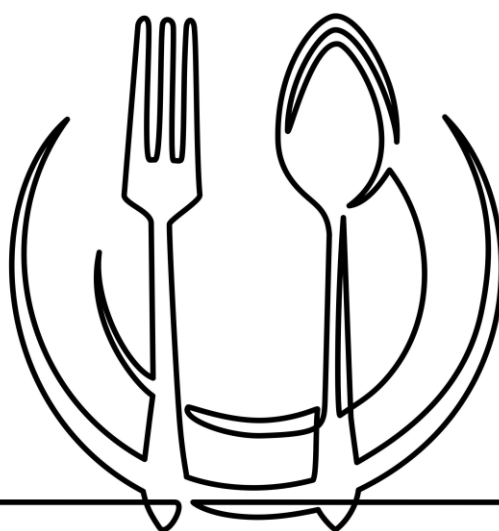
Four main halls, a spacious veranda, an open terrace and summer areas in the garden with small cozy tables between the trees. Background music - an old gramophone, music from the beginning of the 20th century. There is a children's playground.



Useful info

Location: 85, French Boulevard, Odesa

Average check: 700 hryvnia



BEYKUSH WINERY



Beykush Winery was founded in 2010. The vineyards are located on Cape Beykush, which on the one hand is washed by the Berezan estuary, and by Beykush Bay on the other. Chardonnay, Pinot Noir, Pinot Gris, Saperavi, Rkatsiteli, Merlot, Cabernet Sauvignon and several other varieties of grape are grown on 11 hectares.

Beykush Winery is a small family farm. It has a small vineyard by Ukrainian dimensions. International varieties of grapes from France and Italy, as well as varieties of the Black Sea region from Georgia and Ukraine, which are optimally suitable for this climate, are planted there. Tourists can come to Beykush Winery for a few days of harvest, learn all the intricacies and features of the wine production process, and even become an active participant and part of the team for a while. You could have the excursion over the winery, watch the production of wines and taste different kinds of wines.

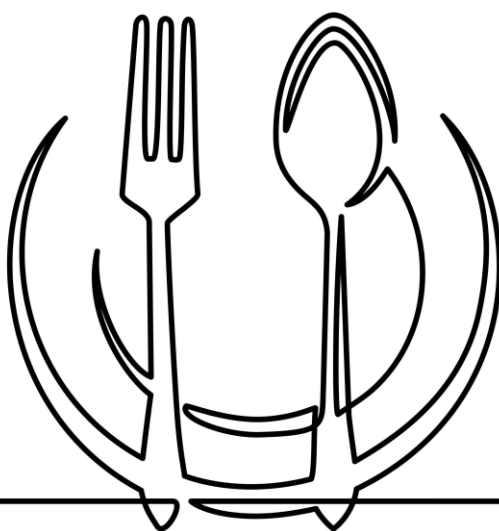


Useful info

Location: Chornomorka v., Ochakiv district, Mykolaiv region

Contact details: +38 (067) 483 76 09

Web-site: <https://beykush.com/eng>



WINEY ENTERPRISE “KOBLEVO”



The vineyards of “Koblevo” are located in a unique natural area between the warm Black Sea and the protected Tiligul estuary. Unique soil and climatic conditions of this area allow to grow here grapes of the best European grades. The great variety of grapes is grown at this winery: Aligote, Chardonnay, Sauvignon Blanc, Rkatsiteli, Irshai Oliver, Rhine Riesling, Muscat Ottonel and Traminer Pink, Cabernet Sauvignon, Muscat Hamburg, Merlot, Odesa Black, Bastardo Magarach, Saperavi, etc.

In order to produce good wine, the workers go out at night to gather the best grapes, before the first sunrays. We love our work and consider every detail important. It is worth it, worth the difficulties and work. The workers make fires in order to warm the grapevines in winter, plant roses which protect grapevines from insects and don't use chemicals, but use only mechanical devices to fight weeds.



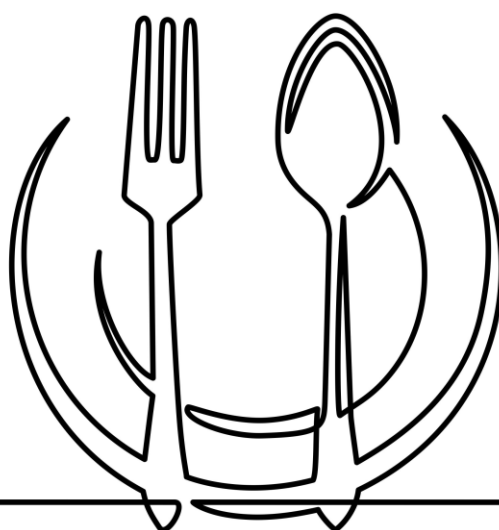
Useful info

Location: 2a Vynogradna st., Berezansky district., Mykolaiv region.

Contact details: +38 (051) 532 01 00

Prices: 115-300 UAH

Web-site: <https://www.koblevo.ua/en/>



FAMILY WINERY “SLIVINO”



The first craft winery of Ukraine produced their first wine in 2016, and in 2018 received the first license for craft winemakers in Ukraine. The tour begins where the wine is born - in the vineyard. The tourists will learn about the traditions of growing grapes in the region, about soils and climate, about the vine and grape varieties there, as well as what terroir is and how it affects the taste and quality of wine. Tourists there can enjoy the magnificent view of the Southern Bug River. A tour of "Slivino Winery" will allow you to gradually see all the processes of making organic wine, from the composition of the soil in the vineyards - to the storage of wine in the cellar.

When the grape season begins, tourists will be able to see the process of turning grapes into wine, take part in the collection, crushing and squeezing of grapes, see the fermentation process, and try young wine. Here tourists can not only try the entire line of wines of "Slivino Winery", but also get information on how to taste wine, the subtleties of determining the taste and aroma, with which dishes you can combine, etc.

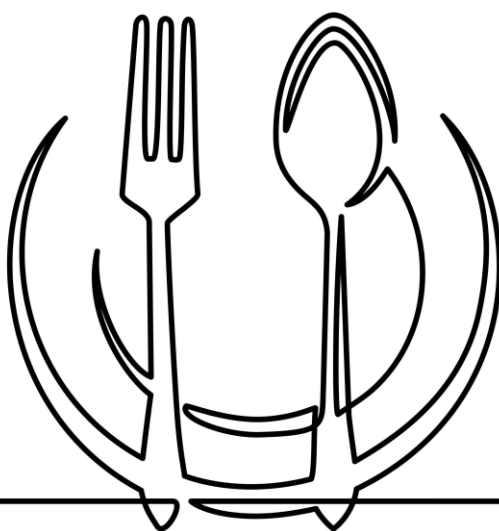


Useful info

Location: 7 Prodolna str., v. Slivino, Mykolaiv region.

Contact details: +38 (093) 822 21 48

Web-site: <http://craftwine.com.ua/>



“SCYTHIAN OYSTERS” FARM



The company was found to revive the culture of eating oyster in Ukraine and the entire Black Sea basin, which was so unfairly forgotten over the past century. The culture of eating oysters in the territory of modern Ukraine has more than 3,000 years. The Black Sea has always been famous for their abundance, which was used by the Cimmerians, Scythians and ancient Slavs.

Basing on their long history and eating culture, the company conducts the Oyster educational programme “Oyster University”, where in the framework of trainings, lectures, master classes, the company will familiarize Ukrainians and guests of the country with this delicacy.

Visiting Oysters Farm guests will receive unique gastro experience. The freshest oysters on the shore of Ukraine’s cleanest salty estuary, wine specially selected for oysters and seafood, pilaf with mussels, oyster soup and many other dishes cooked on an open fire with the freshest local products – everything could be tasted here. There is also a great family& friends holiday, you can relax on the open air near the clean wide shore or try your best in kiting. For children there is a playground. Here they introduce the history of the amazing region from the time of Great Scythia to modern events in the context of oyster culture.

Tourists can get to “Scythian Oysters” by car, by taxi or by bus from Odesa, Koblevo or along the bank of the estuary.

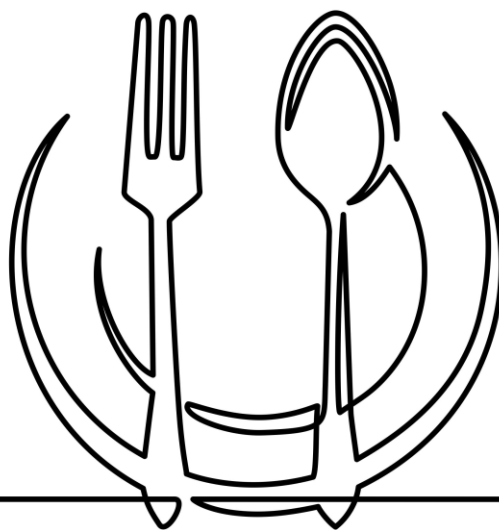
Useful info

Location: Chervonoukrainka v., Mykolaiv region

Contact details: +38 (095) 629 80 56

Web-site: <https://skifian.com.ua/>

Prices: from 380 UAH



“KLARA MARSALA” FAMILY WINERY



It is a workplace of the proprietor's wine. This family winery is specialized on the production of red wines from the organic grapes. Visiting this rather young winery all guests could be acquainted with traditional food cooking, will taste the range of organic wines with the delicious snacks, have dinner from the local food, get pleasure on the territory of the winery: playing, swimming, relaxing on the open year and so on.

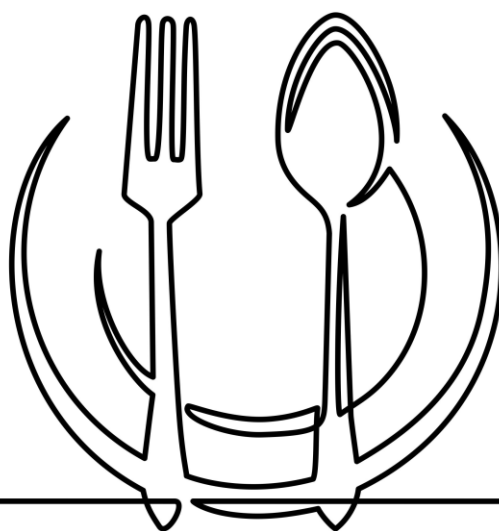


Useful info

Location: 6 Richkova str., Hola Prystan, Kherson region

Contact details: +38 (050) 929 9626

Web-site: <https://www.facebook.com/klaramarsala/>



KNYAZ TRUBETSKOI WINERY



KNYAZ TRUBETSKOI WINERY

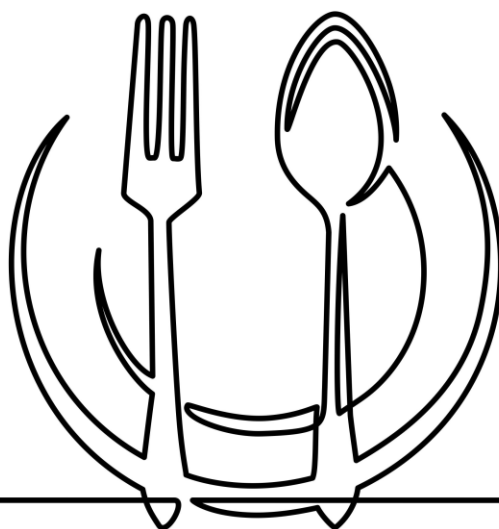
"The winery of Knyaz P.N. Trubetskoi" is the only historical chateau in Ukraine. Here for 120 years, they have been producing high-quality Ukrainian wines from grapes grown in their own vineyards and harvested by hand. The first vineyards were laid in 1896. By 1910, they already occupied about 200 acres, and there they cultivated such high-quality varieties as Foam Franc, Pinot Gris, Sauvignon, Cabernet and Riesling. In those days, the winery of Prince Trubetskoi produced 14 kinds of dry table wines. Today, Trubetskoi's natural wines are presented in 4 collections, united by style and manner of production. A collection of young wines is a fresh vivid torture of wine without aging in a barrel. A collection of aged wines is an aged wine in French barriques for at least 6 months. A collection of vintage wines is with Barrel aging for at least 2 years. Premium collection is a collection of special wines: limited editions from selected vineyard plots with a long aging. In 2013, the reconstruction of the historic building of the 1900 winery with a tower and a viewing platform in which tasting rooms are equipped, 8 galleries of wine cellars from the Trubetskoi era were installed, which are used for aging and storing wines. On the territory there is a hotel with 10 rooms and an atmospheric banquet hall in the old wine-making wing.

Useful info

Location: Vesele v., Beryslav district, Kherson region.

Contact details: + 38 (050) 878 47 38;

Web-site: <https://vina-trubetskogo.com.ua/en/>



MARIANIVKA CHEESE FACTORY



Local food is a trendy movement in today's tourism sphere as it is about the national, culture and history. National and even local food has a long history of absorption that is about nationalities influence, historical peculiarities, climate specificity and intercommunion between neighbour nations. Traditions is the first and leading line in the local food, so if somebody wants to deeply plunge into the local way of living and culture, he should become a gastronomy fan and taste traditional cuisine of the locality. So, while speaking about the south of Ukraine many people highly generalized cultural and traditional peculiarities of the regions, however it is apples and oranges. Kherson cheese is not the same as in Odesa region, like the other dishes. Thus, taste it and you will not forget the unique flavour taste. Marianivka cheese factory produces high quality cheese under preserved family and proprietary recipes. Today, this factory with own small goat farm is one of the leading craft producers of dairy products. Modern equipment, up to date techniques and commitment to the cheesemaking make this place the one of must-to-visit ones. There one can taste different kinds of cheese, learn about the process of cheesemaking and visit goat farm.

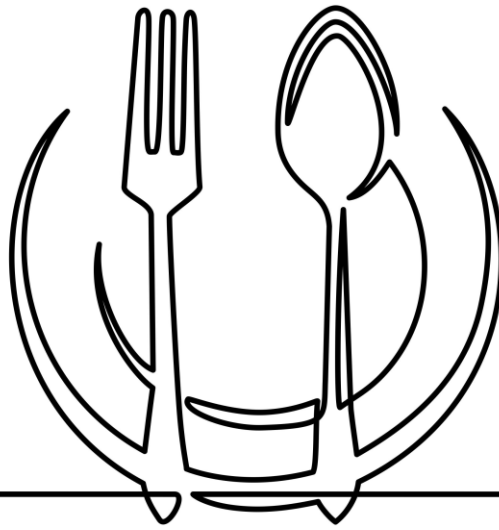


Useful info

Location: 33 V Pershotravneva str., Nova Kahovka, Kherson region.

Contact details: +38(050) 352 39 89

Web-site: <https://maryanivski-suru.com.ua/>



“PAN ATAMAN” RESTAURANT



“PAN ATAMAN” RESTAURANT

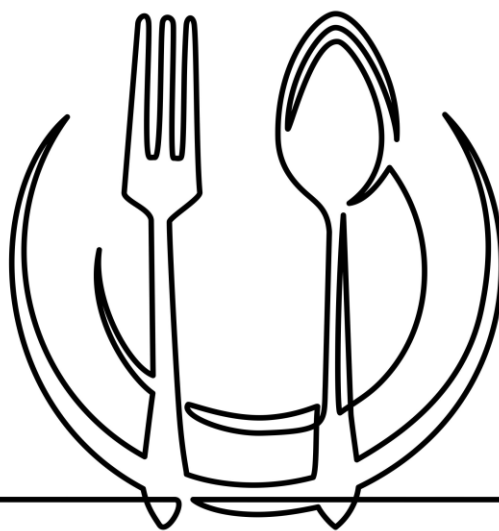
Restaurant «Pan Ataman» has an outstanding menu where every dish has its own history and is cooked to perfection with individual care. The owners of the restaurant brought to life the gastronomic culture of the Southern region. Only natural and ecological products from the local region: farm meat, fresh vegetables and ripe fruits, grown in the local area, are used at the restaurant. Therefore, all dishes have beautiful taste. Varenyky (Ukrainian dumplings) are created from local products of Ukrainian land in the best Ukrainian traditions that are passed down from generation to generation. The restaurant offers various types of dumplings: boiled, fried and baked. Cheese HAND MADE from Chef – cheese of own production, which is prepared by the Chef of the restaurant for a traditional recipe from cow’s milk. Juices are made from fruits and vegetables of Kherson region, using special manual press for juice. Such juices do not contain preservatives and are prepared without adding of sugar. Tourists could taste various delicious dishes here: baked ham, smoked and pickled lard, homemade sausages according to grandmother’s recipe, honey from Kherson flowers, linden, acacia and herbs, pickled meat and a variety of dishes for a picnic, jams and preserves from fragrant berries, tea rose and green nuts. Restaurant «Pan Ataman» is also famous for its vintage cuisine, combination of modern technology in classic recipes of favourite dishes.

Useful info

Location: 101A, Hvardiyska str., Oleshky, Kherson region.

Contact details: +38 (050) 68 77 011

Web-site: <https://panataman.com.ua/en/>



**COMPLEX OF FISHING AND
RECREATION “DNIPRO DELTA”**



Complex of Fishing and Recreation “Dnipro Delta” is the best place for rest for lovers of fishing and people who like have rest in the fresh air. The main idea of the complex is to combine a comfortable and cozy rest in the fishing complex and the opportunity to get the most benefit and pleasure from spending time in one of the most picturesque places in Ukraine. There is comfortable hotel with double, triple and four-bedded rooms. Connoisseurs of super-comfortable rest can rent a VIP cottage for 4 persons and feel maximum home comfort with a picturesque view of the river. The calling card of “Dnipro Delta” is the restaurant “The ship” which is situated on the bank of the river. This is a two-story spacious building with large windows and marvelous views on the river. The largest restaurant is the “Dnipro Delta” restaurant. It is cool and fresh in summer here and warm in winter. The interior is made in eco-style with an abundance of wooden elements. Tourists can also rent boats here.

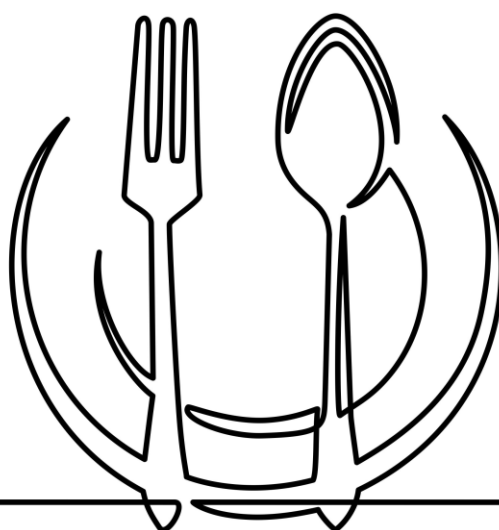


Useful info

Location: Dniprovsk village, Bilozersk district, Kherson region, Ukraine

Contact details: +38 (095) 287-16-65, +38 (095) 287-16-67

Web-site: www.deltadnipro.com



“CHEESE FROM THE FARMER”



The farm is located in the picturesque place in Zaporizhzhia region in 25 km near the Zaporizhzhia city. It is the farmstead of Aleksander Makukhin, where goats, sheep and cows are grown, and cheeses from goat and cow milk are produced. In its product line are soft (Labne balls in oil, Belper Knoll), hard (Amateur, Alpine, Cossack, Goat with herbs, Cachotta, Gouda) cheeses and cheeses with mold (Crotti, Camembert, Goat Chevre, Valençay). There is possibility of visiting the cheese farm for the excursion and degustation.

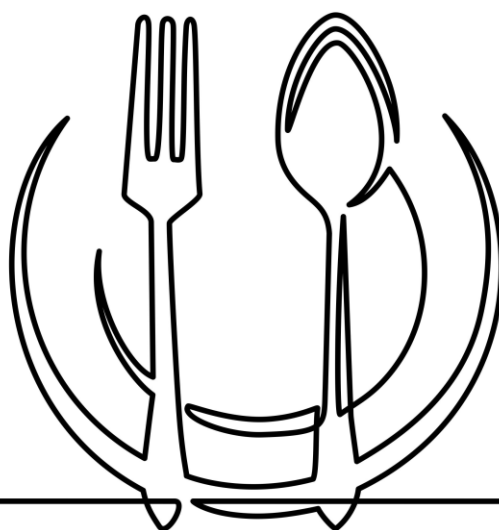


Useful info

Location: Novovoznesenka village, Zaporizhzhia region

Contact details: +38 (050) 322 52 40

Web-site: <https://cheese.zp.ua/>



VILLA DEL VINO



Villa Del Vino is a family winery located at the Cossack's village Baburka, near the Zaporizhzhia city. There, in the picturesque and calm place, the wine from the own grapes is made. All visitors could taste wine, be acquainted with the existing atmosphere and feel themselves the gourmet as many degustations of different cuisines are held there. The nature in this place attracts many Insta-bloggers and the fans of photography. This place is for everybody who loves the rest on the fresh air.

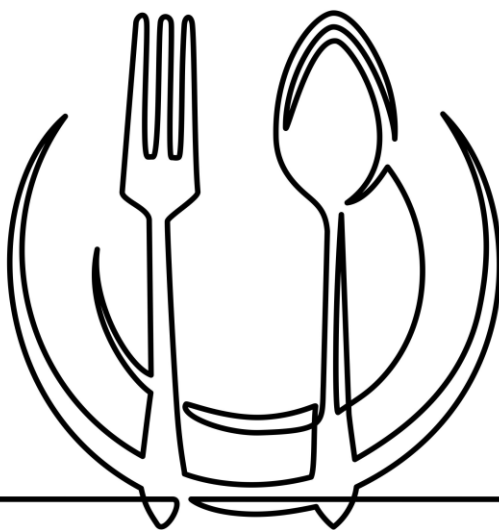


Useful info

Location: Baburka village, Zaporizhzhia region

Contact details: +38 (068) 068 0044

Web-site: <https://www.facebook.com/Villa-Del-Vino>



ZAPORIZKA SICH RESTAURANT



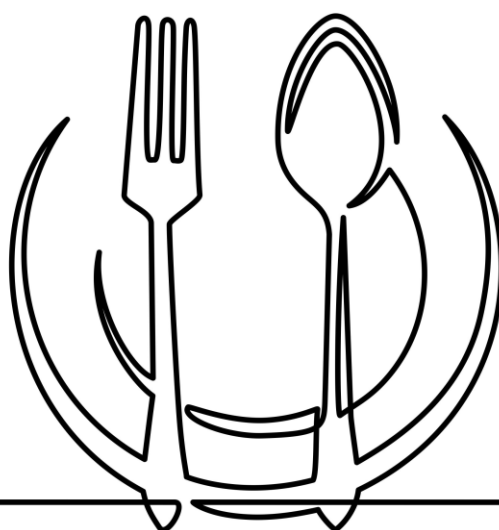
"Zaporizka Sich" is a restaurant on the island of Khortytsia, next to the Museum of the History of Zaporizhzhia Cossacks. The interior is decorated with objects of rural life, the waiters are dressed in national costumes, folk music is playing in the background. There Ukrainian cuisine adapted to the taste of foreign tourists with traditional borsch and dumplings are served. For those who wish to spend a holiday or a party, the restaurant offers: a banquet hall, three VIP rooms, a summer terrace, and three separate pavilions. If you would like to taste traditional dishes of Ukrainian Cossack's, You should visit this place.



Useful info

Location: 42 Dim Vidpochynku str., Zaporizhzhia, Khortytsia isl.

Contact details: +38 (097) 724 79 79; +38 (061) 224 79 79



KORCHMA RESTAURANT



KORCHMA RESTAURANT

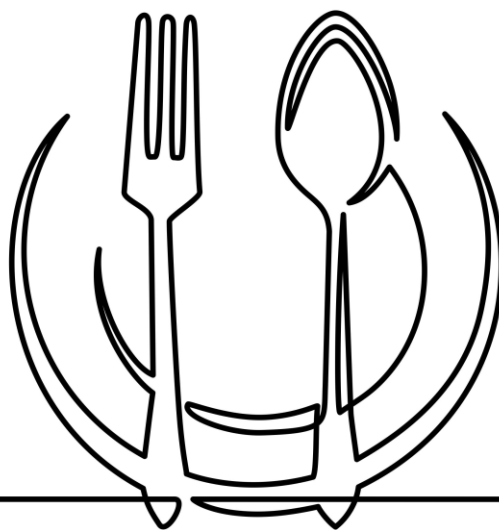
Korchma National Ukrainian Restaurant is a center of good ancient culinary traditions and home hospitality. The restaurant of the national Ukrainian cuisine recreated the interior of the "Ukrainian house". For those who want to spend the evening in a cosy atmosphere without prying eyes, the restaurant offers separate rooms - houses that look like a real Ukrainian house with authentic color. Korchma, along with the Intourist Hotel, receives foreign guests and invites you to get acquainted with the cultural traditions of Ukraine.



Useful info

Location: 135 Sobornyi ave., Zaporizhzhia, Zaporizhzhia region.

Contact details: +38 (067) 692 92 22; +38 (097) 614 14 14; +38 (067) 614 06 14



CRAFT BREWERY “PINTA”



CRAFT BREWERY "PINTA"

The café "Pinta" opened in 2005 and in 2009, it was reconstructed and reorganized to Craft brewery "Pinta" in order to produce high quality, craft, live beer. From that time the brewery was further modernized: the new banquet hall-cinema with 12 seats was opened, as well as cozy hall for visitors with 30 seats was built directly above the brewing working room. All varieties of the beer in "Pinta" are produced according to classical European technology. natural raw materials of the highest quality are used in the production: German malt, German and Czech hops, pure beer's yeast cultures, water specially prepared for each kind. It should be noted, that Craft brewery "Pinta" is very popular among Zporizhzhia residents.

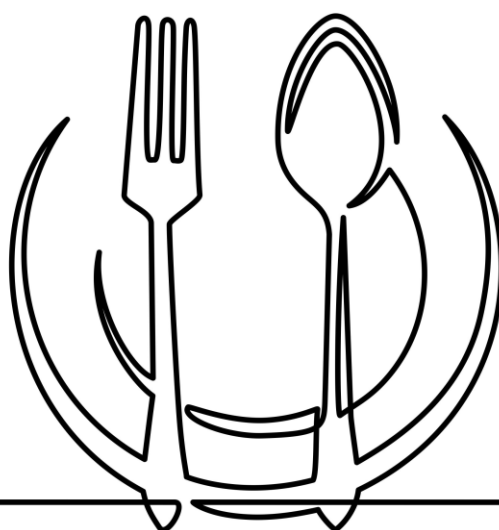


Useful info

Location: 171, Sobornyi ave. Zaporizhzhia, Zaporizhzhia region.

Contact details: +38 (061) 224-22-74

Web-site: <http://pinta.zp.ua/>



CRAFT BREWERY “LIMBIER””



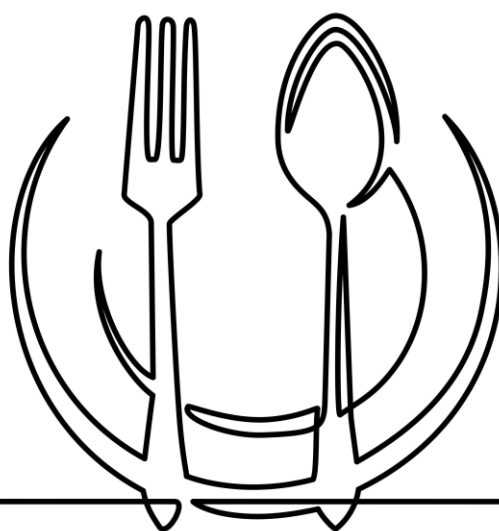
"Limbier" is Zaporizhzhia brand of "live" craft beer, which is prepared according to German traditions and recipes. Today "Limbier" produces three kinds of beers: two light Munich Helles and Munich Helles Lager, as well as wheat Amber Weiss. The brewery is situated on the territory of the small production, so fresh cold beer is always of high quality and in excess.



Useful info

Location: 12, Troitskaya str., Zaporizhzhia.

Contact details: +38 (050) 555 22 44



VINOTEL



Restaurant “Vinotel” Services: Hotel, fine dining, masterclass and wine tasting.

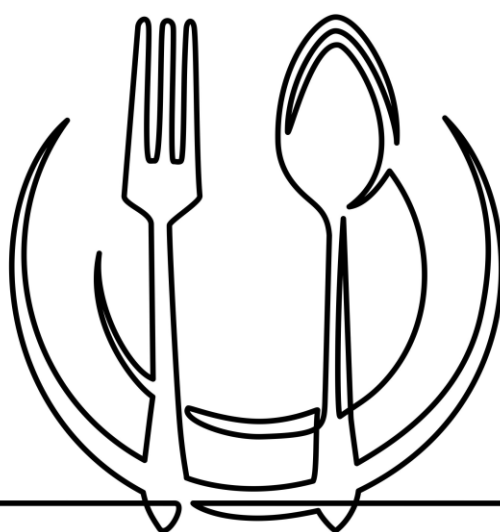
Address: Old Tbilisi, 4 Elene Akhvlediani ascent (

Tel: (+995) 322 555 888; (+995) 596 555 885

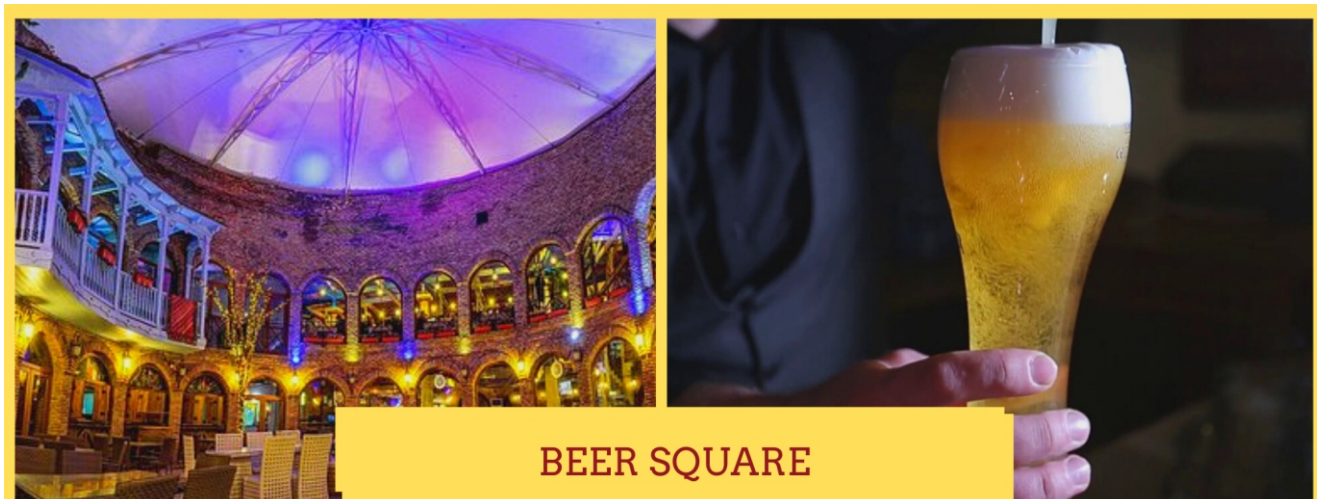
Webpage: www.vinotel.ge

Open: Everyday: 12:00.00





BEER SQUARE



‘Beer Square’ is one of the branches of ‘Tsiskvili Group’, which is located on Beliashvili Street, next to the ‘Wine Yard’ and ‘Ethno-Tsiskvili’.

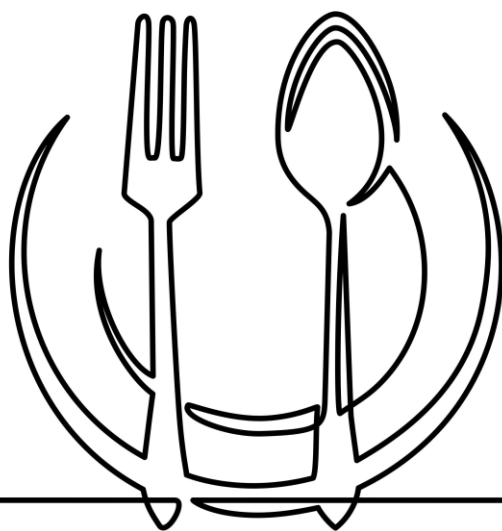
‘Beer Square’ is one of the most distinguished restaurant spaces in Tbilisi; its interior and exterior are arranged so that the positive mood is created from the very morning.

‘Beer Square’ combines several spaces: my home, art hall, glass house and piazza. Apart from the visual side, ‘Beer Square’ boasts a varied menu, which includes a grill menu together with the traditional Georgian dishes that are cooked right in front of you on an improvised grill.

All of this is accompanied by a pleasant music program with live bands that you can enjoy from 20:00 to 23:00.



Address.: Beliashvili Street 99, Tbilisi Georgia
Tel: +995322005555
Web-page: tsiskvili.ge



ETHNO-TSISVILI



ETHNO-TSISVILI

‘Ethno-Tsiskvili’ is a restaurant space that emerged from the Georgian culture, the entire essence of which is connected with the Georgian roots, culture and time-honoured customs. The high-class restaurant was founded in 2002 and since then it has not lost its significance.

The Georgian spirit is felt in each corner of the restaurant. The museum exhibits, used to arrange the interior, would tell you short stories of Georgian history from the ancient period to the present day.

The exterior is as impressive as the interior with its natural waterfall, due to which the mill has been functioning so far. This is the place where the story of ‘Tsiskvili Group’ begins.

In addition to the delicious traditional Georgian dishes of ‘Ethno-Tsiskvili’, one can enjoy the diversity of Georgian folklore and dances, as well as charisma that together leave unforgettable impressions on each guest.

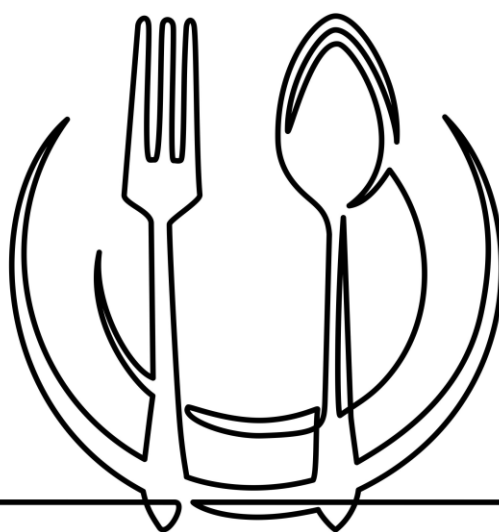
*It is worth noting that there is a dress code Casual



Address.: Belashvili Street 99, Tbilisi Georgia

Tel: +995322005555

Web-page: tsiskvili.ge



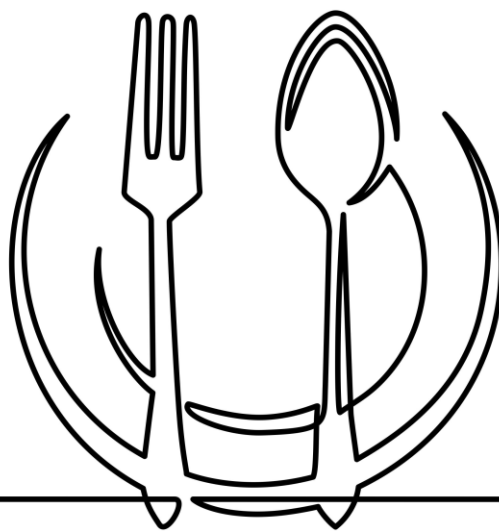
COZY CORNER



Based around a large enclosed garden by the river, Cozy Corner is just that, with an exceptionally cosy wooden-chalet interior that hums with hungry diners throughout the day. Don't be put off by the karaoke sign, as this only happens after 10pm once the kitchen is closed, and only then if there's demand.



Address: Georgian Military Road 125km, Stepantsminda
 Tel: 593 78 77 45
<https://cozycornerinkazbegi.business.site/>



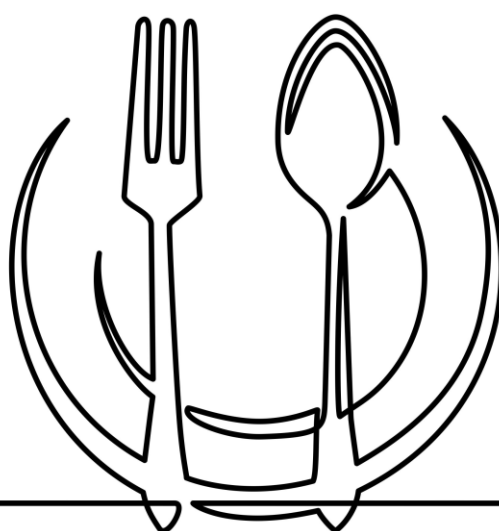
LUNCH AT MAIA



Lunch at Maia is family restaurant. Great taste and variety of our home-made menus makes us highly desirable. Delicious food, breathtaking view and homelike relaxing atmosphere makes us special. We offer a variety of Georgian food as well as kosher, vegetarian, vegan and gluten-free meal options. Place is suitable for small and big groups.



Address: Chavchavadze 6, Stepantsminda
Tel: +995 599 94 75 84
<https://www.facebook.com/lunchatmaia>



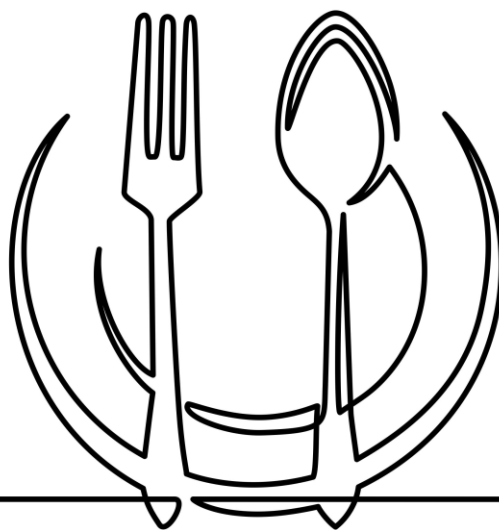
MOUNT IN KAZBEGI



Newly opened hotel in the center of Kazbegi, Stepantsminda. Hotel Mount Inn Kazbegi is the right choice for the person looking for the combination of the nice views, comfort and peace.



Address: Kazbegi, 12, Stepantsminda
 Tel: +995 599 30 70 18
<https://www.facebook.com/MountInnKazbegi/>



WINERY KHAREBA



Winery Khareba is based on ancient traditions, it works towards preservation of unique wine culture and produces wine by using ancient methods along with newest technologies.

Taking into consideration development of modern market and technologies, Winery Khareba has carried out reorganization of existing factory and has significantly improved available technical equipment. The company owns over 1000 hectares land, where unique Georgian and European vines are cultivated, and accordingly high-quality wine is produced. Wine is produced in the Eastern Georgia- specifically in Kakheti region and in western Georgia- Imereti, Racha and Lechkumi regions.

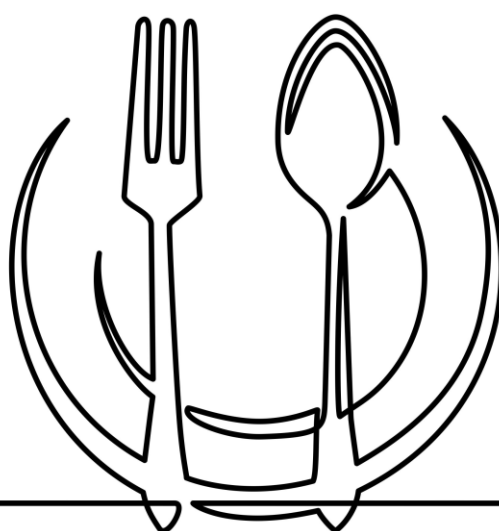
Winery Khareba focus is to grow the best indigenous varieties including: Saperavi, Ojaleshi, Otskhanuri Sapere, Aladasturi, Usakhelouri, Aleksandrouli, Mujuretuli, Tsitska, Tsolikouri, Krakhuna, Mtsvane, Rkatsiteli, Khikhvi, Qisi, Pumpula, Kapistoni, Kharistvala and Tamaris Vazi. We also grow several european varieties such as Cabernet Sauvignon, Chardonnay, Sauvignon blanc, Pinot Noir, Merlot.



Address: 170 A Agmashenebeli alley, 0131 Tbilisi

Tel: +995 555 49 77 70

<http://www.winery-khareba.com/>



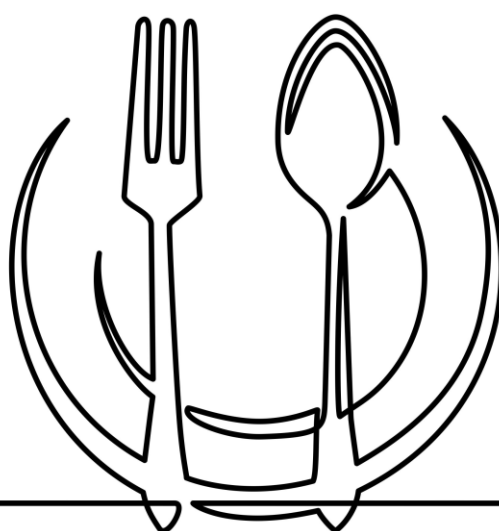
KAPILONI



The most appealing of Telavi's restaurants is this pleasant spot in the town centre with a large terrace that's perfect for a long lunch or a big dinner. There's also a bar area and an upstairs dining room with a second terrace, so you're spoilt for choice. The menu is huge and photographic – try the pelmeni/dumplings with pastry topping.



Address: Erekle St. 2, Telavi
 Tel: +995 599 98 51 15
<https://www.facebook.com/kapiloni.restaurant>



GEORGIAN DISHES

GEORGIAN DISHES

Dishes Tbilisi are mixes of all Georgian regions sometimes with Asian and European twists.

Chakhokhbili - tomato-based soup with poultry meat



Chakhokhbili is a poultry stew, a national Georgian dish. Originally made from pheasant, but now from any poultry meat, especially domestic chicken. The dish is prepared from pieces of poultry fillets stewed in tomato sauce, with the addition of spices and garlic.

Shkmeruli - chicken in a sauce made of cream (sometimes milk) and garlic, its exquisite dish from misty mountains of Racha



Kharcho (The recipe was awarded with the status of Georgian non-material cultural heritage, by Georgian National Agency of Cultural Heritage Protection) - the traditional Georgian soup, with the main ingredients: beef, tkemali and rice, which you cannot forget.



Chanakhi - one of the piquant dishes of Eastern Georgia with the main ingredients: lamb, potatoes, eggplant and tomatoes



Elarji - (The recipe was awarded with the status of Georgian non-material cultural heritage, by Georgian National Agency of Cultural Heritage Protection) - An appetizing dish from the Samegrelo region, it is made from coarse cornmeal, cornflour and Sulguni cheese - ingredients are boiled together. Elarji was considered a special dish for the guest of honor



Khinkali - originated in the Georgian mountain regions. It looks like a pastry bun in which meat is placed (maybe with cheese, potatoes or mushrooms). A good khinkali should have juice inside some people even add vinegar after the first bite to enhance the flavor of khinkali. Khinkali is eaten by hand, in most parts of Georgia it's offensive/frowned upon to eat khinkali with utensils.



Khachapuri (The recipe was awarded with the status of Georgian non-material cultural heritage, by Georgian National Agency of Cultural Heritage Protection) - It's prepared differently based on region but the main ingredients are cheese and bread dough. Khachapuri is also eaten by hand.



Cheese platter "Caucasian" - Georgian cuisine is unique thanks to the variety of Georgian cheeses, the most common of which are: tushuri guda-cheese, cow's, lamb's, goat's and buffalo's cheeses, Mingrelian, Svan and smoked suluguni, Imeretian, Meskhetian winders and chechili, factory cheese and others.



Cucumber-Tomato Salad with walnuts – Georgian Traditional Dish with Main Ingredients: Cucumber Tomato Salad, the walnut sauce is blended with spices and it gives the salad an unforgettable taste



Ajika - a mixture of spicy spices (originating from Samegrelo or Abkhazia), which is used in Georgian cuisine to prepare dishes, eaten with meat, made with hot peppers, garlic, spices and herbs.



Khabidzgina - It's like Khachapuri but it has an extra ingredient. It is made by wrapping a mix of potatoes and cheese in dough and a lot of Ghee.



Sheep barbeque (Mtsvadi) - Fed on alpine fields the sheep's meat takes on a different new flavor, it's cooked very simply over the charcoal.



Mountain trout barbeque - mountains' cold oxygenrich water gives the fish their significant taste, they are mostly cooked on an open-flame grill.



“Dambalkhacho” (dry-aged cottage cheese) - Chunks of cottage cheese are dry-aged for 1-2 months.



Mtsvadi (Pork barbeque) - meat impaled on a stick/metal rod and cooked on an open-flame outdoors. Mtsvadi can be made with pork, mutton or veal. Beef should be used only if all other options are unavailable. Marinating the meat in pomegranate juice (Basturma) before roasting makes it especially tender, juicy and delicious. As usually with barbecue locals drink red wine with it.



Khashlama - is a boiled beef with onion and garlic in the stock, garnished with coarse salt and parsley and served while hot. The meat juices left in the pot can be made into a delicious soup. It is a simple dish to make but does take several hours to cook.



Chakapuli - Traditional Georgian soup-based dish, made with: Lamb or calf meat, tarragon, wine and tkemali. The dish is best tasted in spring while sour or cherry plums are blooming.



Shoti (Bread) - Kakheti bread (The recipe was awarded with the status of Georgian non-material cultural heritage, by Georgian National Agency of Cultural Heritage Protection) - In Kakheti, it is baked in a traditional clay pot oven on firewood. Shoti is thin, elongated. Thanks to the bakery techniques used it has a unique taste, mix of soft and crunchy texture and salty tingle which makes it an ideal snack for many locals.



Tkemali sauce - Made with cherry plums and traditional Georgian spices is one of the unique attributes of the Georgian table - It is a condiment mainly used with dry-fried food, boiled meat/fish and sometimes used as an ingredient in different dishes (Chakapuli). It's a unique tasting condiment and great souvenir to take home from Georgia



Guda Cheese - Tushetian Guda cheese is of 3 types (sheep's milk, cow's milk and sheep's-cow's milk mix (50/50)). The genuine Guda cheese is made from quality whole fresh milk. The cheese's originality is conditioned primarily by quality milk yielded from the Georgian breeds of sheep and cow grazing in alpine grasslands – Tushuri sheep and Tushuri cow. The cheese is ripened in a guda - a sack made from sheep or veal skin, where the shortly cut hair is turned inside out hence the name Guda (Meaning bag or sack).



Churchkhela - a very popular dessert made from grape juice. Churchkhela is traditionally prepared after grape harvesting. Grape juice is simmered with flour. They put thread through walnuts or hazelnuts and dip the thread in the juice when it reaches almost jelly-like consistency. After that, Churchkhela is hung and dried for two weeks. Churchkhela is very healthy and nutritious food. It is known that it was often taken to soldiers and shepherds as a lunch or a snack.



TYPES OF TARGET CLIENTS

Origin

local
national
international

Age

20-50 years old

Budget

medium budget
high budget

TRAVELER PROFILE

Gastronomy enthusiasts / FRT/ SIT

- higher education background
- medium to high income
- considerable interest in national cuisines, traditions and crafts
- considerable interest in history issues
- people with healthy lifestyle habits
- travel in groups (family, friends, colleagues)

Incidental enogastronomy fans

This group likes to add gastronomic and healthy components to their holiday trip. However, they have another primary reason for their journey. They may choose restaurants, eco-farms, wineries and other thematic locations that fit their plans.



MARKETING STRATEGY

ONLINE

1. Promotion on the website and in social networks, thematic forums.
2. Social media influencer integration and support local population and local tourism participants
3. Promotion and partnership with digital tourism newspapers and travel blogs
4. PDF guide and mobile app.

OFFLINE

1. Promotion via visibility materials at HoReCa places, partnership with tourism offices
2. Establishing partnerships with tour operators and local tourism service providers, etc.

NEW PRODUCTS / SERVICES RECOMMENDED

The tour offers opportunities for two main groups of tourists, namely: enogastronomic/ healthy enthusiasts and who seek recreational locations with national charm. Many local producers and true-believing individuals with personal farms/family wineries, collections, etc. do not identify the real potential of this tourism type that is one of the leading on the world level, and, moreover brings the high income in comparison with other ones. Thus, the market of local producers and eco-farms is not developed at necessary level, so it needs updates, support and promotion. In addition to this, using the experience of the leading countries, there is a good background for the development of the great range of new products. The recommended ones are: to recharacterize current acting production on the tourism aspect (conduction of wine-tasting, excursions, facilities for resting, etc), to cross over hobby to business; to include promotional component via online and offline tools; to pay attention on details and be qualified in chosen profession; use local elements and promote own culture and traditions; create on the basis of the production a small recreational complex (restaurant, hotel, etc.); involve bloggers and professional experts in promotional campaign.

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