SECRETS REVEALED

During your stay, why not discover some of the secrets of Italian cuisine? Roll up your sleeves and take part in a cooking class. Discover the quality of Lugana and Valtenesi wines with a guided tour through the vineyards and the wine cellar.





Visit an olive-oil mill and enjoy a tasting session to discover the many nuances of the Casaliva, Leccino, Pendolino, Frantoio and Gargnà cultivars. You can visit Garda's producers, wineries, oil mills, fishermen and markets by bike, motorbike or car.





Book your experience now!



LAGO DI LOMBARDIA

Consorzio Lago di Garda - Lombardia Corso Zanardelli, 164 - 25083 Gardone Riviera (Bs) www.gardalombardia.it















A JOURNEY TO SAVOUR

Where to start? The lake fish, prepared the traditional way or with a modern twist? Our extra virgin olive oil, of the highest quality, ideal for perfecting any dish? Unique mountain cheeses? Capers, saffron and truffles from our local micro-producers? Let's not forget the salami, honey, lemons and wines!

GREAT RESTAURANTS Young chefs have brought Garda to the forefront of Italian cuisine. More than 15 Michelin-starred restaurants. mentioned in major international guides, are scattered along 64 km of coastline: 1 every 5 km. A happy combination of

territory, products and culinary expertise. Aside from these, you can visit countless

local restaurants and trattorias to experience the authentic taste of Lake

Garda.

TOUR, DISCOVER, BUY

Meet a producer of Lugana and Valtènesi, two internationally renowned wines. Visit Valvestino and Magasa to discover Tombea cheese and buy it from a mountain malga or shepherd's cottage. Discover DeCo salami from Pozzolengo or the surprising Valvestino bean, capers from Upper Garda, marmalade, honey and the purest saffron you will find anywhere. A bounty to enjoy as souvenirs of a beautiful holiday to share with friends



