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The 5th edition of the festival dedicated to Garda DOP oil and to the DOP and IGP productions of Veneto is back, with music, tastings and an exhibition of quality flavors.

Saturday 4th and Sunday 5th September 2021

Lake Garda in a summer weekend, the flavors and aromas of quality local products and a cheerful party atmosphere ...

These are the perfect ingredients that will give life to **WardaGarda**, the Garda Dop oil festival and its hinterland, scheduled for **Saturday 4 and Sunday 5 September 2021** at **Corte Torcolo** in **Cavaion Veronese (VR)**.

Promoted by the **Consortium Garda oil DOP** with the support of **the Veneto Region** and the **Pro Loco** organization of **Cavaion Veronese**, the event - now in its fifth edition - is dedicated to those who want to discover all the Garda DOP oil quality, its production area and the fascinating landscape of these lands, embroidered by the olive groves that overlook the waters of Lake Garda.



WardaGarda's goal is, in fact, the **enhancement of Garda oil and its** chosen territory, a theme that will be at the center of the meeting on **Saturday 4 September at 16.00** entitled "**Pizza, bread and ... Garda oil DOP. A journey to discover quality**". The chat will be animated by: "**Tinto**" **Nicola**

Prudente , presenter of the TV program "Mica pizza e fichi" on La 7 and "Decanter" broadcast on Rai radio 2; **Renato Bosco** , Pizzaricercatore and owner of Saporè, **Luigi Zandonà** , president of the Verona **Bakers Association and Gianluca Fonsato** , baker and expert in white art. Leading the chat will be the oleologist and editor of the OlioOfficina magazine, **Luigi Caricato** .

But WardaGarda will be, as usual, an opportunity to also discover the real typical products of the region thanks to the **exhibition-market dedicated to the DOP and IGP productions** of the Veneto, such as the **Radicchio di Chioggia IGP** , the **Salad of Lusia IGP** , the **Asparagus of Badoere PGI** and the **White Garlic of Polesano PDO** , just to name a few.

Garda Dop oil, in addition to accompanying all tastings of DOP and IGP products, will also be the protagonist of some **guided tastings** that will allow guests to learn about the history, characteristics and peculiarities of this precious product, as well as embellish the **Focaccia with Garda oil. DOP** baked during the event by local bakers.

There will also be local wine excellences, thanks to the presence of the **Garda Doc Consortium** which, in addition to cheering the aperitif time, will offer a **masterclass** dedicated to the wines of the appellation.

Finally, to complete the WardaGarda program, as in any real party, there will be **live music** with the **O-live Jazz festival** , which will offer some concerts with great names in Italian music.

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