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The 5th edition of the festival dedicated to Garda DOP oil is back. Saturday 4th and Sunday 5th September 2021.

Discovering a place in its complexity through a product of the earth.

This is the promise of **WardaGarda**, the Garda DOP oil festival and its hinterland **whose 5th edition** will take place on **Saturday 4 and Sunday 5 September 2021** at **Corte Torcolo** in **Cavaion Veronese (VR)**.

Promoted by the **Consortium Oil Garda DOP** with the support of **the Veneto Region** and the organization of the **Pro Loco of Cavaion Veronese**, the event was created to promote the product symbol of the lake along with its homeland, in a route marked by scents, flavors and ancient knowledge, following the green theme of Garda DOP oil.



A trip dedicated to those who want to discover all the qualities of Garda DOP oil which this year will also host the world of leavened products, on the occasion of the meeting, scheduled for **Saturday 4 September** at **4.00 pm**, entitled "**Pizza, pane e ... Garda DOP oil. A journey to discover quality**".

An event **open to all** (by reservation) that takes its cue from the **rediscovery of the "hands in the dough"** made by many Italians during the lockdown. 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; **Paolo Deganello** , 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 he did not just talk: thanks to the **bakers Zambiasi Nicola, Paolo and Fabio Deganello Bodini** guests of the event will be able to **taste the king Focaccia oil Garda DOP** baked during the event by local bakers, accompanying her to the real regional products present at **exhibition-market dedicated to the production of PDO and PGI Veneto**, including the **radicchio of Chioggia IGP**, l' **salad of Lusia IGP**, l' **Asparagus from Badoere PGI** and l' **White Garlic Polesano DOP**, 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.

Space also for local oenological excellence, with the presence of the **Garda Doc Consortium** which, in addition to cheering the aperitif time, will propose a **masterclass** dedicated to the wines of the appellation.

Finally, to complete the program of WardaGarda, as in any real party there will be **live music** with **Olive Fest** , which will offer some concerts of great names in Italian music: **Saturday 4 September at 9.15 pm** the appointment will be with "**Versatile concert**" and the splendid voice of **Antonella Ruggiero**. **On Sunday 5th September, at 9.15 pm** , the **sol and jazz music** of **Stereonoon** will be on stage. (info: www.olivejazzfest.com)

A festival, WardaGarda, which surprises and fascinates, because **telling the Garda DOP oil means telling its territory**: the oil is born, in fact, from ancient gestures and contains culture and traditions as well as the scents of the lands in which it grows.

A strong bond that we wanted to highlight right from the choice of the name: Warda is the Lombard term from which the toponym Garda derives, evolution of the Germanic word meaning "guard" and owes its origin to the defensive fortifications placed on the hills surrounding the lake, the same hills on which, for centuries, the olive tree has been cultivated here.

For all information: <https://wardagarda.it> - NB: For some activities it will be necessary to show the green pass

25/08/2021