

PRESENTATION

Greetings from the President

The narrative path adopted in this guide-booklet is adherent to the territorial situations of the Baldo Garda areas, made up of towns with very similar existential paths, with similarly dynamic histories and passages, in the past, of opposing armies. Common roads on which the history of our Risorgimento passed, traces of history still visible in the military structures of the forts, of the ramparts, all surviving today as tourist attractions.

Therefore Baldo Garda is a privileged geographic reality, made up of mountain and lake that fades into the plain between the border rivers of the Adige and the Mincio, that the associated Pro Loco enhance by working as an organized “labourer” and supportive organizational help often, to the Municipal Administrations of their own towns.

The present guide is not a commercial product, it is not trying to replace the technical and renowned literature of official guides. And it's an incomplete guide, affected by intentional partiality, because it takes into account only the Municipalities with a Pro Loco.

If the first part of this guide-booklet satisfies touristic curiosity, guiding the visitor “from Pro Loco in Pro Loco”, in the second part “An itinerary of flavours” we have highlighted the pleasure giving aspect connected to the street food and festivals with typical dishes of the territory and of their local Pro Loco.

Proceeding to “tasty local recipes” we can capture the scents, flavours and aromas of the successful Pro Loco dishes tasted in the various competitions, integrating, for the sake of completeness, a panorama of the gastronomic offers of the Lake Garda-Mount Baldo areas with some of other typical culinary specialties taken from the “Gheto fame?” (“Are You Hungry?”) cookbook published by the various Pro Loco of Verona.

Cordial greetings.

***The President of the
Consortium Pro Loco Baldo Garda
Dr. Albino Monauni***



THE ENGLISH LANGUAGE IN THE NEW GUIDES

The Baldo Garda Consortium, which coordinates the Pro Loco of the area, has taken the opportunity of the regional contribution 2019, reserved for projects of the Unpli structures (National Union of Pro Loco of Italy) to re-propose, this time in English, the guide-booklet **“Itinerari turistici dal Baldo al Garda”**, which was already published in Italian (2017) and in German (2018) and which illustrates the relevant Municipalities of Pro Loco for the benefit of tourism.

This year's edition in English **“Tourist itineraries from Mount Baldo to Lake Garda”** is the third step of the largest project we have conceived, improving annually, which for 2020 foresees an individual trilingual brochure for each Pro Loco.

With the base edition in Italian in 2017, the goal was to capture the attention of Italian tourists and occasional visitors to our territory. With the German translation we wanted to provide a concise guide also for the use of the many German speaking tourists who we know are particularly fond of our food and folk festivals. With this edition in English we want to reach even the most globally international tourist.

Cordial greetings.

**Secretary Consortium
Pro Loco Baldo Garda
Bruna De Agostini**





Real volunteers

*Those gentlemen with a dark blue vest
are from the Pro Loco for sure
With great passion they look after
The organisation of the parties*

*How many things need to be done
to do to see that everything works
Safely and securely
for the good of the community*

*Posters and banners,
Enel ,Siae and billboards
in addition to the assembly of the tents
and the kitchens to be prepared*

*Another great concern
is to give each one his / her duty
who will be at the cash register,
who will do the dishes
who will be in the kitchen,
who will clear up*

*In Pro Loco all you need is a willingness
to work for free, there's a job for
everyone, and then, only when the party is
over, there is risotto in good company..*

Bruna De Agostini

From
ProLoCo
To
ProLoCo

BRENZONE SUL GARDÀ



Municipality of Brenzone sul Garda

Via XX Settembre, 8 - 37010 Brenzone sul Garda (VR)

Telephone 045 6589500 - www.comune.brenzone.vr.it

Inhabitants 2.543 - Altitude 69 m. a.s.l.

Surface 50,11 km² - Distance from Verona 58 km



Pro Loco "Per Brenzone"

Via XX Settembre, 8 - 37010 Brenzone (VR)

Tel. 045 7420076 - info@brenzone.it

www.brenzone.it

1. THE TERRITORY IN HISTORY

The origin of the name Brenzone can derive from the name of the *Brenni*, members of a German tribe, who settled on *Mount Baldo* from where they then descended towards the lake to plunder and carry out acts of vandalism.



The institution of the *Municipality of Brenzone* may date back, with a good probability, to the 12th century with the formal recognition by Federico I Barbarossa, during the first years of his empire on Italy.

In the Middle Ages, first under the *Della Scala family dominion* and then that of Venice, Brenzone saw the birth and consolidation of some important landowner families. Among all of these the *Brenzoni of the Lion family* stands out, whose coat of arms was adopted and maintained as a symbol by the local administrations also in the more recent ages and up to the present day.

Today the Municipality of Brenzone does not have a main centre but is formed of 16 hamlets some small others bigger, located partly on the lake (Castelletto, Magugnano, Porto and Assenza) and partly on the first slopes of Monte Baldo (Marniga, Biaza, Fazor, Boccino, Venzo, Castello, Zignago, Borago, Pozzo and Sommavilla). A little bit higher up we meet Campo, a now uninhabited medieval village, a place full of magic and enchantment.

Since 2014, following a referendum among the inhabitants, Brenzone has changed its name to the more touristically identifiable one of **Brenzone sul Garda**.

Its economy is today essentially touristic and concentrated in the summer on the lake and throughout the year in the mountains.



2. TO SEE

The Castelletto Stone. In 1965 Castelletto became famous thanks to the discovery of a rocky boulder of about 2 cubic metres, with rock carvings, which came about during the construction of a house. These incisions date back to around 4,550 years ago, and are indicative of the tools then in use, of the bronze weapons and of the important role the sun had in religion. The “Castelletto Stone“ is preserved and is visible in the Municipality of Brenzone.

The Ethnographic Museum is set up in the birthplace of Blessed Mother Maria Domenica Mantovani, co-founder with Blessed Giuseppe Nascimbeni of the “Little Sisters of The Holy Family” institute. In the historic centre of Castelletto, the



Museum’s building represents an interesting testament to the architecture peculiar to the coastal zone of Upper Lake Garda. The interior, decorated with furnishings of the late 19th century, reproduces a typical dwelling of the time and preserves utensils

Tourist guide for the Baldo Garda area

and tools of the characteristic activities of the place: fishing, raising livestock , sheep farming and sericulture.

The territory of Brenzone is dotted with numerous small churches dating back to medieval times, that is when many monks were sent to the area by the monastery of San Zeno (Verona) to spread the Gospel to the populations by the Lake.

The strong scattering of the population and the presence of more communities divided into districts, gave way to the construction of a large number of churches and of small chapels.

Among the best known is the **Church of San Zeno** in Castelletto, called "**dell'oselet**" (*of the little bird*) a name given due to the weathercock, in the shape of a rooster, placed on the top of the bell tower .



The **Chapel of Sant'Antonio Abate** in the Biasa district is also excellent, it has been recently restored respecting the original Romanesque architecture.

Also of note is the **Church of San Nicola**, in front of the principle square of Assenza, it is rich in frescoes of saints and scenes taken from the Gospels.



Basic in its structure, but richly decorated with paintings is the **chapel in Campo**.



3. FOOD AND WINE

Freshwater fish occupy a prominent place in the gastronomy of the area. In the towns all along the coast of the territory of Brenzone fishing is a living reality linked to rituals and traditions of the past. The typical recipes of the towns that face onto the lake are almost exclusively based on **fish** and in particular: eel, carp, whitefish, pike, sardines and trout. If you climb the slopes towards the mountains however, the gastronomic panorama presents dishes based on meat, game and **cheese**, as well as the produce of the undergrowth such as **mushrooms, truffles** and in the autumn **chestnuts**. Another main product, that characterises the area of Brenzone is **olive oil**. Brenzone, surrounded by centuries-old olive groves, is located in the centre of the Region where Garda DOP extra virgin olive oil is produced.



The typical dishes of the Brenzone cuisine are bleak in brine (*aole salae*) which give life to that wonderful dish, typical of Brenzone, which is "i bigoli con le aole". (*thick spaghetti with bleak*). As an antipasto the aole in sisam, bleak dried and cooked with onions with the addition of a bit of vinegar and a pinch of sugar, constitutes the ancient dish full of the strong flavours of the lake. Bleak, sardines and eels can also be enjoyed en saor, a procedure which in the past represented an excellent method for the conservation of fish.



4. EVENTS AND FOLKLORE

Live Stations of the Cross

On the evening of Holy Friday the Passion of Christ is retraced with a live Stations of the Cross. From the parish church of Saint Carlo di Castelletto an evocative route winds through the historic centre and along the districts to the chapel of Biaza.



Ancient Fair of Santa Caterina and of the New Oil

In the month of November in Castelletto one of the most important events of the municipality takes place. It is an impressive event dedicated, in particular, to extra virgin olive oil.



The magic of the cribs in Brenzone

Something that must be seen at Christmas time are the nativity scenes that are set in Campo, where from the end of November until the beginning of February cribs are the protagonists of the almost uninhabited village.



There are small ones and enormous ones made of terracotta, plaster or fabric spread over the countryside, in dilapidated houses, among trees or even in abandoned stables. It is the magic of the crib in a place where time seems to have stopped away from the noise of cars in the midst of nature of other times.



5. ITINERARIES

Brenzone with its 8 kms of coastline is an excellent starting point for routes involving watersports, from sailing to windsurfing. There are numerous sporting clubs and associations regarding this. We must not forget however, that Brenzone, with its hilly and mountainous districts, is also a place designed for mountain lovers. There are several paths to climb Monte Baldo up to the peaks. Also worth a visit is the hamlet of Campo, an ancient medieval village now almost uninhabited, a place full of magic and enchantment. Years ago, the Campo Foundation was proposed, to safeguard the progressive deterioration of this ancient village and recreate life and traditions that have not been forgotten. Annually, there are various events which have the purpose of raising awareness among local authorities and citizens regarding the recovery of this historical heritage.



CAPRINO V.SE



Municipality of Caprino Veronese

Piazza Roma n. 6 - 37013 Caprino Veronese (VR)

Telephone 045 6209911 - E-mail: urp@comune.caprinoveronese.vr.it

www.caprinoveronese.vr.it - Inhabitants 8.417 - Altitude 254 m. a.s.l.

Surface 47,32 km² - Distance from Verona 36 km



Pro Loco Caprino Veronese

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IAT Office - Piazza Roma, 6

Tel. 045 6209945 iat.baldovaldadige.caprino.vr@gmail.com

1. THE TERRITORY IN HISTORY

The Caprino valley was once covered by an internal sea and then later by a prealpine lake fed by the water and glaciers of the Adige which it took towards Garda.

In '89 B.C. the Romans arrived in Caprino which in the course of time they valued as the capital of the Monte Baldo area and a collection and production centre for the iron that was mined in Ferrara di Monte Baldo. After the fall of the Roman power the valley was invaded by *Heruli, Goths, Lombards and Franks*.

The Lombard dominion began in the middle of the 5th century with Alboino. Around the year 1000, the entire area was incorporated into the *Marca Veronensis* of the Duke of Bavaria. Only in 1193 did the Municipality of Verona take back the territory of Caprino from the dominion of Henry VI, son of Federico Barbarossa. Thus intensifying the trade between the city and the countryside.

From the middle of the 12th to the end of the 13th century, Caprino remained a dependency of the *Della Scala* family who granted the entire valley in fief first to the *Dal Verme* Lords and then to the *Malaspina*.

At the beginning of the 1400s Caprino became part of the Venetian Republic and remained there for a good 4 centuries. The 1600s was the century of inactivity and crisis and was characterized by a terrible drought and by a violent plague epidemic which in the 1630s decimated the population of the entire valley. During the 1700s, traders and artisans acquired importance along with farmers and pastors, and as a confirmation of this in 1786, the *Serenissima Republic of Venice* granted a weekly market on Saturdays (which is still held today). On 31 May 1796 Napoleon



Bonaparte's troops, following the Austrians, arrived in the valley of Caprino. The administrative reforms unified the pre-existing communities in the Municipality of Caprino, which in July 1801 became the administrative and legal centre of the territory. After the defeat of Napoleon at Waterloo and the subsequent Congress of Vienna (1815), the Austrian regime took over, which, although inquisitorial favoured the economic revival. In 1866 the Veneto Region became part of the *Kingdom of Italy*. From an administrative point of view, Caprino became an increasingly important centre. During the *First World War* (1915-18) Caprino represented the hub of the sidelines of the military front that ran a few kilometres away. During the *Second World War* the Germans occupied Caprino (9 September 1943) and immediately afterwards the Republican National Guard took up residence in the Casa del Fascio (the current INPS headquarters).

The Resistance was born and 1944 was marked by the round-ups of the Nazi-fascists in some hamlets and by the bombing of the Verona-Caprino railway. On April 25th 1945 the partisans attacked Caprino and put the Germans to flight. Two days later the Allies arrived. The post-war period was affected by the serious national crisis with a massive exodus of the population that mainly affected the hilly and poorer areas. The most evident effects were the abandonment of agriculture at high altitude, the depopulation of some districts and the displacement, even commuting, towards the large centres of the plains.

Over the last few years, Caprino has further consolidated itself as a centre of supra-municipal services, making use of the pleasant position of the valley also as a residential area. The Municipality with the numerous Associations promotes a dense calendar of events with the intention of encouraging the flow of tourists from the lake and mountains to make a stop in the area.



2. TO SEE

The Civic Museum of Caprino Veronese is rich in paleontological finds and from the Great War, paintings and a photographic exhibition. The Museum as a whole gives a fairly complete view of the Caprino and Baldo territories .

Spiazzì is a touristic mountain village famous for the sanctuary of the Madonna della Corona. The easiest road to reach the sanctuary (that is located in the municipality of Ferrara) starts from here.

Platano is a town known for the presence of a centuries-old plane tree which is recognized as a national monument. It is the largest in Italy with exceptional dimensions:

25 m in height, 15 m in circumference of the trunk and 300 m² of canopy surface. It is called the “Plane of the 100 Bersaglieri” because in 1937, during a great manoeuvre of the Italian army, 100 bersaglieri were hidden in its foliage.

In Platano you will find **Palazzo Malaspina Nichesola**, which houses the seat of the mountain community of Baldo that coordinates the group activities of 8 Mount Baldo municipalities. In this building there is also the headquarters of our Pro Loco Baldo Garda Association.



3. FOOD AND WINE

There are many local products grouped in the Baldo brand, born and promoted by the Unione Montana del Baldo. The “Baldo products” are promoted at the Black Truffle Festival of Monte Baldo and at the Festival of the Flavours of Baldo held at Spiazzi on the second weekend in October. These are the two most important events for tasting the local Caprino delicacies.

The Black Truffle of Baldo

In the town of Platano at Palazzo Malaspina Nichesola there is the headquarters of the Truffle Association of Monte Baldo Veronese. Baldo truffles were already famous and celebrated in past centuries so much so that, according to a report by the Marquis Ago Pignolati of 1791, they were the favourite dish at the Emperor’s table in Vienna.



Garda D.O.P. **extra virgin olive oil** is obtained from the cultivation of olive trees located in the northernmost latitude of the world. This particular situation is due to Lake Garda which creates a Mediterranean microclimate on the slopes of the Alps. This characteristic makes Garda D.O.P. a unique and unmistakable oil, given that despite being a delicate oil (lightly fruity) that lends itself to many culinary solutions, it offers a persistent and satisfying taste. In Caprino Veronese can be found the Producers Cooperative POG which was founded in 1984 by the desire of 10 partners to pool their skills in the olive sector to transform a product that is part of a centuries-old tradition of the Garda hinterland.

Tourist guide for the Baldo Garda area

Excellent **cheeses** such as: Monte Veronese, Casat in oil, Casatele young and fragrant belong to the great tradition of Monte Baldo. All the cheeses were once produced in the “baiti” (*mountain huts*).



4. EVENTS AND FOLKLORE



Montebaldino Carnival is celebrated on Tuesday, the last of the carnival. There is a great parade through the streets of the town with the numerous participation of people in fancy dress and folkloristic groups from Verona hosted by the King and Queen of Baldo, the official masked characters of Caprino.

Contralonga In May, a non-competitive walk is held, with enogastronomic milestones between the hamlets of Caprino. Typical products and good wine enhance the beauty of the Monte Baldo area.

Baldo Film exhibition in the first ten days of June. Film and video projections about Monte Baldo. Church of S.Dionigi al Platano.



The Montebaldina Fair (late July-early August) is one of the oldest in the Veronese area. Folklore and entertainment with tastings of typical local products. Exhibitions of local craft products, industry and fine agricultural machinery with a parade of vintage tractors.



Festival of San Bartolomeo in Pazon (second half of August)
- Food and wine stands and music.

Baldo's Black Truffle Festival - first weekend of September-
Tastings and music

Caprino-Spiazzi motor race - first ten days of September
-Historical uphill race.

Festival of Baldo products In October, in Spiazzi, there is the Fair of mountain products market with typical gastronomy: chestnuts, music, folklore and activities useful for living and learning about Baldo.



5. ITINERARIES

There are numerous routes for the pursuit of sport and for leisure.

- **On foot** in the territory in contact with nature. There are many paths that connect Caprino to the high peaks on Mount Baldo and to the mountain refuges.
- Recently set up are the routes of the **Water Way**, along the paths of which there are the fountains, the wash houses and mills in memory of a past time.
- **On horseback**: from a simple hack of a few hours to real equestrian treks lasting several days among the baite (mountain huts). See www.paradisoranch.it and www.ranchbarlot.it



- **By bike**: this territory is particularly suitable for mountain biking. The Bus & Bike service is active with a regular bus and the Malcesine cable car connecting the lake to the top of Monte Baldo at an altitude of 1760 m.



Other routes available with more sporting character, are **hang-gliding or paragliding** (info www.vololiberoscaligero.org) and **rock climbing** (www.laac.it).

For those who prefer to sit still, but shoot far, there is a **shooting range** in Caprino (www.tsncaprinovr.it)

CAVAION V.SE



Municipality of Cavaion Veronese

Piazza G. Fracastoro, 8 - 37010 Cavaion V.se (VR)

Telephone 045 6265711 - www.comunecavaion.it

Inhabitants 5.935 - Altitude 250 m a.s.l.

Surface 12,91 km² - Distance from Verona 31 km



Pro Loco San Michele Cavaion V.se

Via G. Fracastoro 8 – 37010 Cavaion V.se (VR)

Tel. 388 5627613 - prolococavaion@libero.it

1. THE TERRITORY IN HISTORY

The territory of Cavaion is mainly hilly and includes part of the southern relief of Mount Moscal with Monte San Michele at an altitude of 335 m a.s.l. and part of the hills of the morainic amphitheatre of Garda all the way to the Adige in the Sega area, located at 85 m a.s.l.



The climate of the area is sweet, of the Mediterranean-Po valley. In the ancient and middle Bronze ages there was a settlement at the morainic pond of Ca' Nova. Ceramic materials, terracotta and bronze objects, carved bones, amber and vitreous paste pearls in forms of fusion were found here. All these finds are now kept in the Municipality's Archeological Museum. The discovery of the remains of farm villas and a necropolis near the road between Garda and the Via Claudio-Augusta (loc. Bossema), testify to scattered settlements in Roman times. The territory, after having hosted some presence of the Goths, in the course of the 6th-7th century was part of a Longobard "arimannia" (*land given to soldier who had fought well by the King*), with the fortification of the Fort on the San Michele. Starting from the 9th century, during the domination of the Franks, the territory passed to the *judicaria gardensis*. The town was mentioned for the first time in 1130 as *Caput Leonis*, with the denomination *Capalionis*, *Cabaliono* and *Cavaion* at the turn of the late 1100s and early 1200s. The toponym firstly took the meaning of a haystack with two slopes, from which the image of the horse back shaped hill derives, while from the 1500s it is understood to have derived from a quarry, with reference to the numerous quarries in the area. From 1193 the territory was administered by the Abbey of San Zeno, the Municipality of Verona and some Veronese monasteries, while



during the 13th century it became an autonomous municipality, called Castelnuovo dell'Abate, with its own statute approved in 1260. In this period the urban aspect began to be outlined according to the typical elements of the **tower-houses**, built in stone and arranged in courts, of the **broli** (*the grass verges*), of the **stone walls** and the **introi**, the pedestrian connections between the streets of the centre. From 1405 the Venetian domination gave a strong boost to the economic activities also catalysed by a port built on the banks of the Adige in the locality of Sega. In this period (1600-1700) the civilization of the villa spread, with the construction of Palazzo Trombetta, Villa Cordevigo, Villa Bonazzo and Palazzo Ravignani. With the fall of the Republic of San Marco in 1797 under the blows of the Napoleonic armies, Cavaion followed the fate of the Veneto region, first subjected by the Austrians and then annexed to the Kingdom of Italy. In 1859 **Cavaion as a municipality** had 1,330 inhabitants. During the 20th century the inhabited Centre of the town developed around via Cavalline and via Fracastoro. In the second post-war period there was a considerable urban and residential expansion which led to the number of inhabitants rising to over 4,000 at the beginning of the 21st century. Currently it has almost 6,000.



2. TO SEE

The **Civic Tower**, built in '899 for the concession of Berengario became the municipal headquarters after 1260, today it is part of the complex of Palazzo Trabucchi. It was restored in 1885, while the villa is in neoclassical form with a beautiful park.

Of the **medieval church** of Saints Faustino and Giovitta, documented in the 16th century, only the façade with the Romanesque rose window remains. The stone walls that surround the "brolì" (*grass verges*) and the suggestive "introi" (*pedestrian alleyways*) date back to 1300 and 1400.

Corte Torcolo, has an entrance surmounted by a stone arch, a sixteenth/seventeenth century palace with rustic outbuildings. It was once a centre for the hand crushing of oil and today houses the library and the civic hall.

In Sega is the characteristic **Corte Porto**. Also interesting is the **chapel of the Santa Croce in Villa**, popularly called the leor (hare), because it was built in the open countryside, in a territory rich in game. Among the villas, is the evocative **Villa Cordevigo** placed in the countryside in a pleasant place with a centuries-old garden. It is presented in eighteenth-century form erected on a previous fifteenth-century building and on the remains of a Roman villa. Next to it is the chapel of San Martino, a noble chapel of 1543, which houses a rare collection of relics of saints, collected in 1770 by the bishop Marcantonio Lombardo. In the course of the '700 rose **Villa Ravignani**, immersed in a park of olive trees bounded by seregni walls, round and well-polished stones of glacial origin. From the same period are **Palazzo Trombetta**, and the



neoclassical **Villa Bonazzo**. With materials recovered from the semi-destroyed Bastia, (a Longobard fort), **the parish church of San Giovanni Battista** built in 1812, where it is possible to admire an altarpiece by Antonio Badile (the Master of Paolo Veronese), four valuable wooden statues of the Evangelists, the paintings above the four altars rich in marble painted between the '400 and the '700 and the nineteenth-century paintings on the ceiling.

Archeoparco della Bastia, Archaeological Museum and Ca Nova pond.

The museum exhibits many ceramic materials found in the Ca' Nova Pond. They are considered unique testimonies to the ancient and middle bronze

age in northern Italy. The collection also includes bronze objects, dagger blades, chipped stones, carved bones, amber and glass paste beads, tablets and a large number of loom weights. They all document a remarkable period of time, from 2,000 to 1,600 up to about 1,400 BC. In the museum there are also interesting Roman findings from Bossema and from various locations in the Garda hinterland.



3. FOOD & WINE

Cavaion boasts a thriving agricultural area, famous for the traditional production of olive oil from Lake Garda, Bardolino DOC wine, Bardolino novello, Chiaretto sparkling wine, but also asparagus. The typical dishes of the Cavaion tradition are: risotto with asparagus, with Amarone, with duck, pappardelle with game, bigoli al torchio, gnocchi, game, rabbit, lamb, kid, mixed boiled meat with pearà (sauce made from breadcrumbs, beef marrow, pepper and broth), pastissàda de caval (a dish based on horse meat), grilled or barbecued meat, stuffed duck, truffles, spaghetti with bleak or sardines (from the Lake).

“La fogassa su la gradela”, the “poor” dessert of our grandparents, became a typical Cavaion dessert in 2015, as it was revalued and produced with a precise regulation DE.CO (Municipality Name).

4. EVENTS AND FOLKLORE

On the evening of the Epiphany the hills are lit with the auspicious “**brujel**” (bonfire). There are many events throughout the whole year. **The Carnival**, with a large parade of masks and floats arriving at Corte Torcolo.

The Asparagus festival

On the third Sunday in May in the context of the “Asparago d'oro” (the golden asparagus) competition, prizes for the best Bardolino DOC wine



and olive oil of Lake Garda are also awarded. There are kiosks for the tasting of typical products of the area and of local cuisine. Every evening there is music of various styles. It is interesting to mention the origins of the festival.

The Asparagus Festival was born from a particular misunderstanding which happened in 1968. At a reception at the Italian Embassy in Brussels asparagus from Cavaillon in Provence was served, which was particularly appreciated by the guest. An Italian diplomat, deceived by the pronunciation of Cavaillon (= Cavaion), sent a letter of appreciation to the Municipality of Cavaion. The Pro Loco then had a good think as to how best exploit this undeserved reputation and established the Asparagus Festival which, however, has had

the merit of increasing and qualifying the production of this vegetable in the municipal area.

“O-live jazz” at the end of June in Corte Torcolo.

Festival of the Madonna

del Carmine. On the third Sunday of July, the ancient festival dedicated to the Madonna del Carmine is held. The contest of Bardolino Classico DOC wine and Bardolino Chiaretto Sparkling wine DOC takes place on this occasion.

“August in Cavaion between music and history” Concerts in villas on Thursdays in August.

In the hamlet of Sega there is the festival of the **Patron Saint. Gaetano** at the end of August.

“WardaGarda” first week of September in Corte Torcolo.

Dop Oil Festival. In Corte Torcolo, from July to September, there is a full programme of theatrical, cinema and recreational events.



5. ITINERARIES

Healthy route. From the church square go up to the small church of San Michele della Bastia, through olive groves, woods and the ruins of the fortress and convent.

A Walk from Cavaion to the Well of Love and to Caorsa.

From the parish church you reach the Well and the nearby hamlet of Caorsa, from which you return to the parish church.

To remember the legend of the “Well of Love”, linked to the homonymous district where there is an ancient well with a stone wellhead.

It is called the well of love because around it there are various legends that speak of the conflicted love of a boy and a girl. It is not known when these stories began. What is known is that at the well two young people met and it was there that their great love blossomed. They should have been married, but the marriage was never celebrated. There are those who say that their love was not acceptable to family members and who instead speak of an unexpected disappearance of the of



the girl. Left alone, the young man was almost mad with grief. He retired to a chapel on Monte Baldo to live as a hermit. The only relief for him was the beauty of nature which reminded him of the beauty of his beloved. It seems, however, that his prayers were heard, when one day returning to the well where he had first met the love of his life, he saw her again and the two embraced each other. The endings of this story are different. The tragic version sees the two throw themselves into the well to die together and live their infinite love story in paradise. Others, on the other hand, dream of a happy ending for which love deserved to be lived also in the here and now.

Ceriel-val Sorda. It is an interesting scenic route on the Garda that descends into the evocative moraine valley that goes from Incaffi to Bardolino.

Val del Tasso-Boscon. It is a valley crossed by the route of the old Verona-Caprino railway line, which from the Cavaion industrial area goes down to Sega.

Cordevigo-Piazzilli-Naiano. It is a scenic and historical-architectural path between agricultural farmhouses and vineyards.

The **Ca Nova pond**, an interesting wetland and archaeological site. By **bicycle** from Cavaion-Villa Bardolina-Piazzilli-Sega road. An interesting cycle path in the Cavaion countryside with beautiful views of the historic centre. The route connects with Bardolino, with the Biffis canal cycle path and with the Adige to Sega.



CUSTOZA



Municipality of Sommacampagna

Piazza C. Alberto, 1 - 37066 Sommacampagna (VR)

Phone 045 8971311 - www.comune.sommacampagna.vr.it

Inhabitants 14.831 - Altitude 121 m. a.s.l.

Surface 40,96 km² - Distance from Verona 21 km



Pro Loco di Custozza

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1. THE TERRITORY IN HISTORY

Some finds of the 11th century B.C. and fragments of Roman tombstone seem to bear witness to a rather ancient human presence in these areas. The first certain news concerning the territory and the name, however, dates back to the mid-1200s. Custoza became part, as a strategic point, of a system of fortifications between Sommacampagna and Villafranca, which used a wall with a moat, erected at the foot of the last hills of the Garda morainic amphitheater overlooking the Po Valley. From this, the ancient appellation Custodia, derived precisely from being considered a guardhouse. The territory, in the course of the two successive centuries, passed from the hands of the Della Scala family to those of the Visconti, then of the Carraresi and then to the Republic of Venice, after having been subjected to the lordships of the Gonzaga and the Sforza. After the fall of the Serenissima and the period of the Napoleonic wars, Custoza too, with the distribution sanctioned at the Congress of Vienna of 1815, became part of the Lombard-Veneto kingdom, subject to the Austro-Hungarian Empire. The two wars of independence (1848 and 1866) saw these places the scene of bloody clashes between Piedmontese and Austrians. Custoza has many testimonies of this Risorgimento past.



Reenaction of the historic battles of 1848 and 1866

2. TO SEE

Worthy of note is the seventeenth-century **Villa Pignatti Morano** that dominates the Bellavista hill towards the Po valley. In a dominant position on the Villafranca plain, the seventeenth-



century Villa Pignatti, is a classic Venetian Villa owned by the Counts Ottolini, lords of Custoza since the early 18th century. The building was enlarged and made taller at the end of the nineteenth century and subsequently restored in the 1930s by the current owners, the Pignatti Morano family.

The building has two facades: the first facing the street, the other facing east, with an Italian garden in front, listed in the list of historic gardens. The external part of the property is equipped with lemon trees, an avenue of cypresses and a beautiful deciduous wood, an olive grove and vineyards. Inside the villa there are elegant rooms with painted walls and decorated coffered ceilings. The seventeenth-century furniture has been kept intact in the chapel.

The halls of the villa have seen many guests, in November 1822, the European monarchs, gathered in Verona to strengthen the bonds of the Holy Alliance. During the Third War of Independence, the villa was the scene of armed clashes. In particular, in June 1866, its park, which in times of peace was the scene of hunting parties, was crossed by soldiers of both armies at war. The villa is not open to visitors but is clearly visible from Via Bellavista.

Villa Medici from the late eighteenth century, at the foot of the Belvedere hill, is also worth a mention.

On the plain between these two heights stands the **Parish Church**, built in 1792 on the remains of an earlier one, of which the bell tower still remains from that period. The structure is dedicated to San Pietro in Vinculis (St. Peter in chains) and preserves a precious fifteenth-century Madonna and Child in painted stone.

In Montegodi, surrounded by greenery, you can admire the ancient church oratory dedicated to St. Anthony.

Tourist guide for the Baldo Garda area

Among the monuments, the main and most striking is the Ossuary, erected in 1879, to collect the bones of soldiers who fell in the two wars of independence. It is an octagon-shaped building, resting on a base of white stone. On the minor sides four windows open giving light to the crypt below, which preserves the bones of thousands of fallen soldiers. The upper part is characterized by a balustrade that surrounds the obelisk and from which a vast panorama of the surrounding areas can be enjoyed.

In Cavalchina locality, along the road to Sommacampagna, there is a monument to **Amedeo**

di Savoia, Duca d'Aosta, depicted while, in a courageous military action, he was wounded among his soldiers. A few hundred metres farther on, on the wall of a house along the road, a plaque can be seen remembering the heroic action of the Garibaldian grenadier Stefano Messaggi.



On the hill behind the hamlet of Cavalchina is the house of the **Tamburino Sardo**, whose legendary sacrifice was told of by De Amicis in the book Cuore.

It is the fictionalized story of a drummer of the Piedmontese army, a 14-year-old boy who, during the battle of Custoza (24 July 1848) ran to call for reinforcements to prevent his company, perched in a farmhouse, from being captured. The Austrian soldiers hit him in the leg, but the drummer boy did not stop, straining the injured leg by running to the headquarters of Villafranca and having the reinforcements that saved the company arrive on time. Due to the effort of the run the Drummer lost his leg.

Nearby, in a splendid panoramic position, there is a cippus dedicated to the Grenadiers of Sardinia, who fought here at the time of the Battle of Custoza. *It was 11 June 24, 1866 when the Grenadiers of the Sardinia Brigade occupied Monte Croce and pushed the Austro-Hungarian troops into the valley below. The Grenadiers fought with bravery, but without reinforcements and supplies they could not last long. The Austro-Hungarians had the upper hand. Overall the battle of Custoza in 1866 saw the Italians fight with valour, which had little value because they were not adequately directed by the superior commanders. The Battle of Custoza was therefore lost, but the war was won*

thanks to the Allied Prussian armies that defeated the Austro-Hungarians in the north. Thanks to Prussia, Italy obtained the annexation of the Veneto.



3. FOOD AND WINE

In Custoza the most important crop is the vine which has seen its decisive development since the end of the 1800s. A determined push has taken place over the last thirty years thanks to the affirmation of the DOC wines of the area: the Custoza and the Bardolino. At restaurants and farmhouses in the area the visitor can taste both the various fine typical dishes of Veronese cuisine (which also feels influenced by the nearby Mantuan cuisine), as well as simple snacks with bread and local salami and polenta with homemade dishes. It is always accompanied by excellent Custoza DOC produced by local wineries.

A traditional dish, typical of winter-spring, is “**ovi duri and broccoli.**” (boiled eggs and broccoli). At the beginning it was the elderly pensioners of the local Pro Loco who were dedicated to the cultivation of the broccoletto typical of Custoza which was launched by the Pro Loco itself as a typical dish in the broccoli festival of January. Then with the ever-increasing success of broccoli as a appreciated and sought-after dish, an ad hoc committee was created of professional growers and restaurateurs who promote the broccoli of Custoza combined with wine in the marquee in the piazza at the end of January and in turn in the themed dinners in of the restaurants of the territory.



4. EVENTS AND FOLKLORE

The Festival of flavours with Custoza broccoli

For a few years, at the beginning of January, the event has been aimed at rediscovering the “broccoletto di Custoza”, a typical product, proposed here combined with boiled eggs and salami.

The Custoza doc wine festival

The event, held in June, represents the end of the Custoza Doc wine competition which the Pro Loco has been organizing since 1971 and which rewards

the best winemakers of the nine municipalities to the east of Lake Garda, which form the production area. The event, for the cultural and folkloristic aspects proposed in public, represents the territory and its most typical product.

In May the **Custoza Doc wine competition** takes place.

In October the **“Spumanti e frizzanti (Sparkling Wine) Inter-provincial Exhibition** takes place in collaboration with ONAV Verona.



5. ITINERARIES

The **“Cammina Custoza”** path is an itinerary that winds for about 8 km in the hilly area north-west of Custoza. The path is immersed in a natural environment typical of the morainic amphitheatre. The path that can be followed on foot or by bicycle



passes through hamlets and cultivated fields, uncultivated areas and small woods.

The “**Tamburino Sardo (Sardinian Drummer Boy)**” path is an easy walk. It winds for 3 km, partly on the flat, partly on a slope, following the crest of Mount Croce (153 m high). Immersed in the countryside it allows you to admire the extensive cultivation of pergola vineyards, places that were once the scene of bloody battles for the Independence and Unity of Italy. The path passes in front of the house of the “Tamburino Sardo (Sardinian Drummer Boy)” with the plaque which recalls the heroic boy of De Amici’s’ memory.



Paths of history on the places of battles where villas, churches, the countryside and monuments are the mute vestiges of a period that saw Italy dominated by the foreigner. First the Napoleonic French who, after the congress of Vienna left room for the Austro-Hungarians who in turn were then definitively removed in 1866.



FERRARA di MONTE BALDO



Municipality of Ferrara di Monte Baldo

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Inhabitants 220 - Altitude 856 m. a.s.l.

Surface 26 km² - Distance from Verona 53 km



Proloco Ferrara di Monte Baldo

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1. THE TERRITORY IN HISTORY

Ferrara di Monte Baldo is a small town situated in a verdant hollow suspended between the Adige valley to the east and the peaks of Monte Baldo to the west. It offers visitors a pleasant, relaxing stay in an alpine environment of great scenic and naturalistic interest. Some of the most fascinating itineraries of Monte Baldo pass through Ferrara, from that by car which climbs to the Botanical Garden of Novezzina and continues through vast panoramas up to the Bocca di Navene (1,430 m with a view of the lake), to those for hiking up to Punta Telegrafo (2,220 m), with its immense 360-degree panorama, or up to Cima Valdritta (2,180 m).

The name of Ferrara derives from iron deposits the Romans exploited in the valley by making slaves work for them. In the 6th century the territory of the Baldo passed under the Longobard dominion and in the following century that of the Franks. In 1193 it became a municipality with headquarters in Saugolo, then in Campedello and then to where it is currently located. The valley of Ferrara witnessed the events of armies both during Napoleon's campaigns in Italy and during the Wars of the Risorgimento.

Here they fought in the first War of Independence (1848) between the Piedmontese and Austrians. The border between Austro-Hungarian Tirol and Italian Lombardo-Veneto ran through Ferrara. Tales of military clashes and trenches existing in Novezza bear witness to these events.



2. TO SEE

Mount Baldo

Mount Baldo is a typical pre-Alpine mountain, rich in naturalistic and environmental values. The changing climatic events occurring over the millennia in the Po valley-Alpine region have determined the settlement of numerous floristic species. Starting from the shore of Lake Garda and from the lower slopes of the Adige valley, there are evergreen species of the sub-mediterranean environment. Going up through various formations, we find both alpine, rock and grassland environment species. It is easy to understand how so much floristic variety, in a single mountain environment aroused wonder in the botanists of the past centuries, who identified on Mount Baldo, previously unknown species for the first time.



Il Santuario della Madonna della Corona (The Sanctuary of the Madonna of the Crown)

In the territory of Ferrara of Monte Baldo there is a place called “the most daring sanctuary of Italy”, the Sanctuary of the Madonna of the Crown. The building, nestled on the rocks overlooking the Adige valley, has been built and rebuilt over the centuries. The current façade dates back to the late nineteenth century, while the interior was consolidated and expanded over three naves in 1978.



Sacrario del Monte Baldo (The Shrine of Mount Baldo)

The Shrine was built in 1982 by the National Association Of Soldiers and Veterans of Verona to remember the fallen of all wars born in the 98 municipalities of the province of Verona. From the shrine starts the path that leads to the Buse dei Morti. (Holes of the dead)



Le “Buse” dei Morti (The “holes” of the dead)

There is a small war cemetery dating back to 1848, the year of the first Italian war of independence, on a mound on the Basiana mountain pasture. It contains the remains of five Piedmontese soldiers from the army of Carlo Alberto and three Austrians, fallen in these places on 22 July 1848 during a bitter battle between the Piedmontese and the Austro-Hungarians.

The site of the cemetery was called “Buse dei Morti” by the alpine people and that is its name even today. It is to be remembered that the territory of Ferrara of Monte Baldo represents the area of maximum thrust by the Savoy troops, who, following the Austrians, reached Novezza and Cerbiolo in their reconnaissance. Several trenches, as well as a small Austrian “fort” are still visible from the Heights of Basiana and the adjacent hill called “Delle Peagne”.



The Botanical Garden

It rises in the Novezzina locality in the Municipality of Ferrara of Monte Baldo, on the area of an old forest nursery and represents a meeting point for scholars and enthusiasts of the Monte Baldo area and its precious floristic heritage.

In the Botanical Garden the native species of Monte Baldo are harvested, excluding any imports from other geographical areas: this is in respect of the great floristic richness of what, internationally, is recognized as "Hortus Europae". The environment is maintained according to its natural respect for the Veronese mountains, to allow scholars and enthusiasts to travel to a place rich in naturally included species.

Monte Baldo Astronomical Observatory

It is an artefact of recent construction, located in Novezzina, north of the town. It can be visited upon reservation.

Info www.osservatoriomontebaldo.it



Il Vaio dell'Orsa

The Vaio dell'Orsa (Vair of the Bear) comes to life from the ENEL pond of Ferrara di Monte Baldo and descends to the valley to finally throw the waters of its torrent into the river Adige at Brentino Belluno. The Vaio dell'Orsa is known throughout Europe by lovers of "white water" to be one of the most fascinating technical canyoning routes.

Its leaps and potholes make it wonderful even if sometimes terrifying. Anyone wishing to go downhill does not necessarily have to have technical capacity, in fact a certain amount of "courage" and suitable equipment is sufficient. In any case it is advisable to go down accompanied by expert guides as once you pass the first part of the route it's not possible to return

Tourist guide for the Baldo Garda area

to the start and you are obliged to descend downstream to the valley. The guides provide, in addition to their experience, all the technical material used in the vair (wetsuit, floatation vest, helmet, ropes, etc...)



3. FOOD AND WINE

The Pro Loco organizes, upon booking, the Wine and Food Tour in July and August for lunch and dinner among the local restaurants. Prices are fixed and you have the opportunity to taste the specialties from the Baldo area, from the pecorino



of the mountain pastures to the fresh ricotta combined with pasta carbonara, from wild boar with polenta to bread dumplings, from beef goulash to hunter's rabbit, from gnocchi di malga (mountain style gnocchi) to pasta with a venison sauce.



4. EVENTS AND FOLKLORE

The municipality of Ferrara di Monte Baldo is the smallest town in the province of Verona that has the lowest number of inhabitants. There are only 200 inhabitants

but only about sixty are permanently resident in the winter period. Therefore, it is clear that events and demonstrations are concentrated only in the summer months or near Christmas holidays periods. On the third Sunday of July, Santa Caterina d'Alessandria is celebrated with the Festival of the flavours of Baldo. Lunch and dinner are made with Baldo truffles and local products. Every Sunday in July and August the market for handicraft and hobbies takes place. The second Sunday in November there is the Castagnata (the roasting of chestnuts) in the company of the local Civil Protection. A Christmas market and the "Waiting for Saint Lucia" event are organized in December.



5. ITINERARIES

The charm of the mountain has no season

and if in summer the excursions are immersed in greenery, with the arrival of autumn and the first snowfalls, the paths gradually become white. With skis, snowboards or the snowshoes, Monte Baldo is an ideal destination for those who choose to spend a day at altitude enjoying a wonderful view of Lake Garda. The Baldo area is divided between the Veneto and Trentino and an access route is the cable car that departs from Malcesine on

Tourist guide for the Baldo Garda area

the Veronese side of Lake Garda.

For a high altitude visit to the many “rifugi” (*basic mountain restaurants*) there is only an embarrassment of choice. There prevails the family management typical of the mountain areas with the traditional Alpine cuisine such as grilled meat, canederli (*bread dumplings*), bigoli (*local pasta slightly thicker than spaghetti*) and lasagna and the inevitable polenta with stewed meats.



Below is a brief list of “rifugi” for both eating and sleeping in. For more detailed info search on websites.

- Rifugio Barana (2,147 metres) on the peaks of Mount Baldo open in the summer months.
- Rifugio Fiori del Baldo
- Rifugio Chiarego



GARDA



Municipality of Garda

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E-mail informazioni@comunedigarda.it - www.comune.garda.vr.it

Inhabitants 4.096 - Altitude 67 m. a.s.l. - Surface 16,09 km²

Distance from Verona 39 km



Pro Loco di Garda

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1. THE TERRITORY IN HISTORY

The first human settlements in the Garda area date back to prehistory, as is shown by numerous archaeological finds: pile dwellings near the banks of the lake and objects of flint and metal dating back to the beginning of the Bronze Age. Objects of great interest are also the rock engravings of Punta San Vigilio and the remains of the road structure of the vicus (village) of Garda, already existing in Roman times, with a main road and the others perpendicular to it.



The remains of a Roman villa identified on the lake shore between Garda and Punta San Vigilio also date back to this period. It is useful for dating, also the analysis of the erosion that harmed the rock due to the water, which may have cancelled or levelled the old engravings.

After the fall of the Roman Empire, the area of Garda was the object of numerous barbarian invasions and immediately became one of the central points of the defensive system of the southern



plains against the armies that came down from the Alps. In fact the name Garda appeared for the first time in a document by the Lombard king Liutprando (712 AD), with reference to the fortress (Warte) built on the magnificent rocky outcrop overlooking the area.

After the clash between the dukes of '888 to contend for the kingdom of Italy (where Queen Adelaide was the protagonist), the Rock of Garda again became part of Italian history in the period that brought the first municipal autonomies. Throughout the century that followed and until the advent of the Della Scala family of Verona (1277), the Rock of Garda was the theatre of war events such as the siege of the Rock by Federico Barbarossa, defended by Turisendo dei Turisendi. It was conquered by Ezzelino da Romano, who in turn lost it in 1236. It took an eight-hour assault on the part of the Visconti of Milan, who ruled it for a short period until it finally passed into the possession of the Republic of Venice (1405-1797). Ruled by a magistrate known as Capitano del Lago (captain of the lake) the ten municipalities of the eastern shores of the lake came together in the Gardesana dell'Acqua Council for the distribution of tax burdens imposed by Venice, but Garda never enjoyed complete tranquillity due to the clashes between Venice and the Visconti. In 1797 the Italian campaigns of Napoleon finally put an end to Venetian rule. The territory of Garda passed briefly to the Austrians, then back to the French and finally, after The Treaty of Vienna (1815), to the Lombard Veneto Austrian kingdom. In 1859 the two bloody battles of San Martino and Solferino were fought a few kilometres from Garda, which led to the crisis of the local economy based on fishing, vineyards and silkworm breeding.

Only after the second world war did Garda become a modern tourist centre that could maintain its traditions.



2. TO SEE

The architecture of the historical centre preserves intact the ancient urban planning made up of buildings overlooking the narrow alleys. Amongst these are numerous grand houses and villas which are witness to the noble families that chose Garda as a dwelling or vacation spot over the course of the centuries. **Palazzo dei**



Capitani, of Venetian Gothic architecture, was mirrored once upon a time by a small marina, which was in time covered over and gave rise to the current Piazza Catullo.



Villa Carlotti is located next to the **Civic Tower** and is a large 16th century construction that ends in a building, called the Losa, comprising of a porch on the ground floor (originally a dock) and a loggia with a beautiful view on the first floor.

At the Northern Gate is located **Palazzo Fregoso**, built at the beginning of the sixteenth century by the Genoese leader Cesare Fregoso, exiled from his native Genoa and passed to the service of Venice.

Just outside the town of Garda, on the road to San Vigilio, stands the sixteenth-century **Villa Degli Albertini**, surrounded by a magnificent park enclosed by crenellated walls. Not far from the villa is the small church dedicated to San Carlo Borromeo.

At the southern entrance of the town is the **parish church**, dedicated to Saint Maria Assunta. The oldest part of the church consists of the parsonage and the cloister, where a fragment of a Longobard ciborium, placed on a door remains a testimony to the ancient church.

In addition to the parish church, there are four others Churches in Garda: Saint Stephen, Saint Bernard, Saint Charles and Saint Vigilio.



3. FOOD AND WINE

Fish, olive oil, wine are the three typical products of Lake Garda and it is on these cornerstones that the cuisine of the Garda area is based: the fish, and it could not be otherwise, constitutes its foundation. Numerous varieties come from the lake water some indigenous to Garda, others introduced by man. Garda is the northernmost area which allows for the cultivation of olives. Extra virgin olive oil from Garda, whose main characteristics are its lightness and ease of digestibility, now has a European brand DOP. The cuisine of the Garda area can be accompanied by the wines of the area: Bardolino, Bianco di Custoza and Lugana most of all. The Sanvigilini, typical Garda sweets, are made with raisins and are a dignified conclusion to a meal.

4. EVENTS AND FOLKLORE

April: Gran fondo Citta di Garda; MTB Garda Marathon

April-May: Garda oli 'ola'; The world of oil on display

June: Italian Body Painting Championship; Fairy Festival

June-July: Garda d'autore; Cultural event

July: Bandiera del Lago (Flag of the Lake); Regatta delle Bisse (traditional rowing race); moonlit Sardellata (sardine feast); Luciano Beretta Award

August: Ciapar la cucagna (traditional game); Palio in rosa (rowing races); Palio delle contrade (rowing race) (*four evenings of Garda cuisine based on fish from the lake*); Ancient festival of Saint Bernard

November - January: Christmas among the olive trees



Tourist guide for the Baldo Garda area

Particularly folkloristic is the **Palio delle contrade** (rowing competition) which has been taking place for fifty years on the 15th of August.

On the stretch of lakefront between the port and the Town Hall the gondolas of the nine districts of Garda descend into the water and with strokes of the oars contend for the city record. Each crew consists of four oarsmen, who row standing up in the classic style of the local fishermen of the past. Before the regatta the rowers march through the streets of the town carrying long oars that are then used in the race.

At 9 pm, on the command of "boats into the water" the three elimination rounds begin until the crowning of the winning contrada(district) . Then follows a grand finale with fireworks.



Another manifestation of ancient origin and folkloric taste is the **Sardellata al chiaro di luna** (sardine cookout) which re-proposes in a modern way the ancient custom of consuming fish on the night of the full moon.



5. ITINERARIES

Garda situated right at the halfway mark of the eastern coast of the same named lake, faces onto a large gulf. Its territory, closed to the south by the Rock, to the north from Mount Luppia and to the east by a crown of hills, is not very extensive, but is rich in environmental, historical and tourist attractions. Numerous are the possibilities to take walks in the middle of nature.

Garda has three beaches: the first is located in the south, the second to the north (the most frequented, thanks to its greater breadth) and the third called Baia delle Sirene (Mermaid's Bay), near Punta San Vigilio. A recommended walk is that which leads you from Garda to Bardolino along the shore of the Lake.



We also recommend a cultural walk to the Museum of Garda in the Town Hall in the Palazzetto delle Esposizioni.

The Museum is the ideal place in which to dig into the memories of the roots of the area.

There are exhibitions of tools and objects of the daily life of the "people of the lake" dating back to about a century ago. But the world of fishing is also on display with work tools for fishing and the conservation of fish.

GARDA THE ANCIENT VILLAGE

by Bruna De Agostini

The passage of time dances along the discreet walls
Opening light cracks like spiderwebs,
Peeling the paint applied by skilled hands.

Strange games of shadows on the walls
indefinite forms, almost mysterious,
the sun is slowly setting,

A last beam
illuminates an old balcony,
and makes the rusty railing shine.

A memory of ancient nobility,
faded frescoes adorn the walls,
a curtain of lace yellowed by time,
swinging in the evening breeze.

In a silent atmosphere full of archaic memories
I listen to paddled sounds.
The alley speaks of furtive love encounters,
of whispers and sighs of kisses in stolen moments,

The alley sings the joy of children
playing among half-closed doors,
The alley echoes in the sound of iron wheels,
which trace the pavement.

A gust of wind with a cold taste,
brings back the silent atmosphere
cradling my unusual stroll.

2001 – Lyrical poetry 1st place at the
“Premio Riviera” National Literary Competition
Category: Lyrical poetry about Garda

PASTRENGO



Municipality of Pastrengo

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Inhabitants 3.037 - Altitude 181 m a.s.l.

Surface 8,96 Km² - Distance from Verona Km 18



Pro Loco Pastrengo

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1. THE TERRITORY IN HISTORY

The toponym Pastrengo has been interpreted in various ways by scholars. The most accredited derivation is supposed to be from the Lombard language “engo” the equivalent to a pasture. Pastrengo was in fact already a Lombard land as far back as 568.



The discovery of amphora fragments and scrapers in the Randina locality at the foot of Monte Castello certainly indicates primitive prehistoric settlements. An important confirmation of exchanges already in prehistoric times between the Garda area and the heart of central-northern Europe is the elegant bronze knife with a piercing blade, found in the Segattini bog of Pastrengo. It is a type of knife similar to others found along the Adige and in Austria. Only small traces remain from the Roman period, such as a fragment of a stone frame, walled in the apse of the recently restored Romanesque church of San Zeno.

Shortly after the year 1000, the community of Pastrengo passed under the jurisdiction of the Abbey of San Zeno in Verona, which enjoyed feudal rights and privileges over the country for about 800 years until the invasion of Napoleon into Italy.

From 1400 Pastrengo, already incorporated into the fiefdom of San Zeno of Verona, became a territory of the Republic of Venice. Under Venetian rule life passed relatively quietly until the Napoleonic era, at which time the situation became tragic with the arrival of French troops, who between 1796 and 1805 fought several battles against the Austrians in this area. In the fifty or



so year between 1796 to 1848 Pastrengo saw the passing of opposing armies up and down through its territory, Austrian, French, Napoleonic and then again the Austrians of Radetzky and the Piedmontese of King Carlo Alberto.

Pastrengo in The Risorgimento. *(the period leading to the unification of Italy).* The three wars of independence during the Risorgimento 1848 to 1866 saw the battlefield trenches of Pastrengo in the front line. On 30th April 1848, the famous Charge of the mounted **carabinieri** took place in Pastrengo in the context of the first war of independence: *...in facing the post at Pastrengo, still firmly held by Marshal Radetzky, King Carlo Alberto found himself exposed to sudden rifle fire that made his horse skid and exposed the isolated King to other more dangerous attacks. Major Alessandro Negri of San Front recognized the precarious situation and, at the head of the three cavalry squadrons of the Royal bodyguard he promptly intervened with an overwhelming charge which led king Carlo Alberto to safety.*

Pastrengo today. With a decision of the Regional Council of the Veneto on 10 February 2009, the municipality of Pastrengo was awarded the title of “**Walled City of the Veneto**”, in consideration of the presence of the Four Forts and of the Optical Telegraph of the Hapsburg era. With a successive Decree of the President of the Republic on 15 July 2011 the Municipality of Pastrengo was given the **honorary title of city**.



2. TO SEE

Amongst the **civil buildings** of Pastrengo to be considered for their historical and architectural value are the courts and private villas of the Segattini and Randina families, and of Villa Scappini, which has an internal double loggia and outside is graced with another tower called the Colombaron, a massive dovecote tower of the late Middle

Ages. Nearby, rises the Romanesque church of San Zeno which dates back to 1051. Centrally located and clearly visible passing by on the provincial road (at the traffic lights) is the Pio Ricovero in The Art Nouveau style of the early '900. Outside Pastrengo can be found the villa called del Castello situated on a height in the area of Piovezzano, villa Avesani: as well as the villa of the Ronzetti family in Piovezzano Vecchia. Further on, outside of Piovezzano in the direction of Sega is the court of Campara, formerly a holiday residence of the noble Nogarola-Maffei families and which later became a barracks for hosting Austro-German troops passing through the territories of the Republic of Venice. Amongst the valuable **religious buildings** is the parish church of Pastrengo (1700), The main altar with the beautiful tabernacle of variegated marble dates back to 1788 and is surmounted by an excellent oil painting depicting Saint Helena adoring the cross, a work by the Veronese painter Francesco Lorenzi. Other religious buildings are the parish church of Piovezzano (1800), which incorporates the remains of the ancient fourteenth-century church of San Zeno, the eighteenth-century church of San Rocco and the most important sanctuary of Santa Maria di Pol. Amongst the **military buildings** to be considered are the recently restored Telegrafo ottico (optic Telegraph) and the four Austrian Forts: in Piovezzano the Degenfeld fort and in Pastrengo the Benedeck, Nugent and Leopold forts . These forts were built between 1859 and 1861 as a strategic defense of the hills of Pastrengo-Piovezzano for the control of the Adige river passage at Pol.



3. FOOD AND WINE

Pastrengo was an important avenue of communication and traffic. Given its position on the crest of the hills that separated the Adige valley from the Lake Garda basin and the north-south traffic passing

by, over time the many trattorias and restaurants sprang up that are still active throughout the year, bearing witness to a historic vitality and a sense of hospitality for convivial meetings in a tranquil, environmental and human context. Pastrengo is now an occasion for a moment of pause from business, for a breath of invigorating air, for a stroll through the greenery and to enjoy panoramas in reassuring perspectives overlooking the Lake and Mount Baldo. The territory is suited to the production of Bardolino wine. The home cooking of the trattorias and the international cuisine of the restaurants offers a wide choice of special dishes: from snails to grilled meats, from lake fish to a roast trolley, from rabbit with polenta to boiled meat with "peara" (*a local, bread and pepper sauce*) from asparagus in Spring to wedding dinners all year round.

4. EVENTS AND FOLKLORE

For many years it was just the event of the Carabinieri Charge that gave lustre and notoriety to Pastrengo and



certainly still today the Charge continues to be an event of high institutional and media importance: newspapers and TV make a big deal of the images of the Cavalry on parade during the annual Ceremony of April 30th which recalls the anniversary of the battle that took place in Pastrengo in 1848: the 300 mounted Carabinieri members of the royal escort of the Piedmont King Carlo Alberto had put to flight the soldiers of Radetzky who at that time dominated the Austrian-Venetian Lombardy. The most recent tourist reality of Pastrengo is still historically to do with the Risorgimento and the Carabinieri, but also folkloristic, with an eye to environmental green and slow tourism, combined with the socializing fun of fetes and festivals throughout the year.

The **Falò della Befana** (*burning of the witch*) on January 6th, the Epiphany, opens the year, under the walls of the Austrian fortification of Forte Degenfeld, preceded by the procession



with torches and musicians starting out from the church square in Piovezzano. The most important event in the town is the **Anniversary of the Carabinieri Charge** on April 30th 1848. The official commemoration of the Carabinieri takes place in piazza Carlo Alberto with departments of carabinieri lined up in full uniform, a riot of flags and banners with many civil and military authorities that emphasize the choreography of the square. In some years there was also the Royal Charge with horses on the lawn adjacent to the Pio Ricovero. On contiguous days to the Charge, related events are planned, such as the Concert with music and songs of the Risorgimento era, as well as guided tours of the Austrian fortifications, the optical Telegraph, the villas and the historic courts. During the entire month of July, **summer concerts** are held in the square with European students on a study trip to Italy.

Very popular is the **Pumpkin Festival** (first ten days of September at the park at the Piovezzano roundabout) with the Pro Loco street kitchen offering typical dishes of country cooking with the delicate flavours of pumpkin. The associated competitions for the biggest, longest and most beautiful pumpkin is fun for children and parents. There are stalls with pumpkins painted by hobbyist artists, or carved by master carvers.



A great event combined with the Pumpkin Festival is the **Grand Carnival of Pastrengo**. With this initiative the Pro Loco wants



to take the opportunity to unite history and entertainment in order to make Pastrengo, its history and its territory known. And it is precisely the great history of Pastrengo, from the most ancient Middle Ages, to the more recent Risorgimento, and to the Pumpkin Festival that inspires the masks of its carnival. The summer flavours of good outdoor cooking are also offered at the August



dates of the **country festivals of Saint Gaetano and Saint Rocco** that also offer good music for dancing. In December **Santa Lucia** (Saint Lucy), who brings gifts for the children, arrives in the square and the following pre-Christmas Sundays in the square are lively with sweets, hot chocolate and mulled wine.

5. ITINERARIES

The gently sloping hills of the morainic amphitheatre of Pastrengo and the plain of Pol are crossed by a dense network of easy paths. It is an environment designed for pleasant strolls in the tracks of the old courts and villas of the Venetian period and of the Austrian fortifications.

Route n.1:

Pastrengo square
 - Parish church
 - Villa Randina
 - Saint Zeno -
 Colombaron -
 Via Ca del Vento
 - Piovezzano
 Vecchia - Fort



Degenfeld - Piovezzano church square- Pol – Sanctuary of the Madonna - Via Tirolesa - Campara and the same way back.

Route n. 2: Pastrengo square - Belvedere on the sites of the Charge - Carlo Alberto's Rustic house - Forte Leopold Barracks - Optical Telegraph – Fort Nugent.

Pastrengo also lends itself very well as a starting point for interesting bicycle tours along the nearby cycle path.

Tourist guide for the Baldo Garda area

Taking the road downhill on the left side of the Church of Piovezzano, you can easily reach the bike path, just beyond the bridge over the Biffis canal.



Turning right, you reach Bussolengo at the Enel plant. In the opposite direction, on the left towards Mount Baldo, you reach the straits of the Chiusa, where the Biffis canal leaves the tunnel. On this route the Biffis viaduct which bypasses the Tasso valley underneath is very picturesque. From here you can admire the Austrian fortifications of the Hapsburg period, Mount Pastello, Valpolicella and the Adige River. Furthermore, walking along this cycle path you can see from above the marble district of Domegliara and Volargne.



At the gates of Pastrengo there is the Parco Natura Viva with a drive through safari park: a dive into nature and protected wildlife.



RIVOLI V.SE



Comune of Rivoli Veronese

Piazza Napoleone n°. 3 - 37010 – Rivoli V.se (VR)

Telephone 045 7281166 - Fax 045 7281114

E-mail protocollo@comune.rivoli.vr.it - www.comune.rivoli.vr.it

Inhabitants 2172 - Altitude 191 m. a.s.l - Surface 18,43 km²

Distance from Verona 33 km



Pro Loco L'Anfiteatro – Rivoli V.se

Piazza Napoleone n. 5

37010 Rivoli V.se

anfiteatropolocorivoli@gmail.com

1. THE TERRITORY IN HISTORY

The peculiar geographical position of Rivoli Veronese at the mouth of the Adige valley and as a garrison of the Chiusa Veneta (*lock*) have made it a very important demic centre since ancient times for its strategic control of the terrestrial and fluvial viability of central Europe with the Mediterranean basin, in particular from the Danubian plains with the fertile Po valley. On the remote Paleolithic slopes on the bottom of the Lagarina Valley the Claudia Augusta Roman road was superimposed in the Roman era, which in the Middle Ages was the imperial road (*today's highway of Abetone and the Brennero*) crossed in the 1700s by the artists of the Grand Tour (most importantly Goethe and Heine).

The archaeological excavations carried out on the fortress at the end of the 1970s, promoted by the local Pro Loco and carried out by the English archaeologists of the University of Lancaster, brought to light, in addition to various furnishings and weapons, also the few remains (perimeter walls and part of the floor) of a small church.

Rivoli was the **battleground on January 14, 1797**, when Napoleon's troops engaged in the Italian campaign, faced the Austrian army, which under General Alvinczy's orders seemed to have the upper hand. The Austrian army, which had numerical superiority (27,000 Austrians compared to 15,000 - 20,090 French), had surrounded the Napoleonic troops, but this turned out to be a mistake. Napoleon, succeeded in overturning the situation bringing back the victory after a bloody battle in which 5,556 men were killed or wounded, of which 2,180 were French and 3,376 Austrian. This battle was important both for the advance of the French into the heart of the Austro-Hungarian



Empire, and for Napoleon with this victory, he demonstrated to the French and to himself that he was an able strategist. To exalt the sacrifice of his soldiers and to remember the glorious victory of Rivoli, Napoleon named a Paris street Rue de Rivoli and built an imposing monument on the battlefield consisting of a column that reached a height of 20 metres. This monument was demolished by returning Austrians in 1814, after the fall of Napoleon. Today, on the plain of Canale, at the point where the glorious monument stood there is a mausoleum, in which lie the remains of the French fighters who fell in the battle. In addition to this, to honour his valiant general, Andre Massena, who was defeated during the battle, Napoleon appointed him Duke of Rivoli. In the entrance of the town hall the bust of Andre Massena, prince of Essling-duc de Rivoli, was placed, donated in 1902 to the community of Rivoli by his nephew who wanted to perpetuate the memory of the brave ancestor. In the centre of Rivoli there is a **Napoleonic museum** which contains a precious collection of weapons, uniforms and documents of the time, as well as a model that reconstructs the dynamics of the battle. During the war of independence this locality was the object of new battles. In the summer of 1848 some divisions of the Piedmont army victoriously clashed against the Austrian troops of Marshal Radetzky. Some remains of Piedmont soldiers, including the captain of the Bersaglieri Carlo Praia, lie buried in the cemetery of Rivoli. Finally, on the hills of the Morenic amphitheatre there are still signs of trenches that the Italians built during the first world war.



2. TO SEE

The village of Rivoli Veronese is located at the foot of Mount Baldo at the mouth of the Adige valley on the right of the river. Rivoli offers visitors a scenic and historical heritage of great interest. In particular, the following are worth visiting:

The morainic amphitheatre that surrounds the inhabited area of Rivoli, considered to be the most important of the Paduan-Alpine morainic amphitheatres.



The Austrian Fort Wohlgemuth built in 1850 on Mount Castello, in the geometric centre of the morainic amphitheatre. It is home to the World War I Museum. Open on Sundays.



La Rocca (The Rock), the spur to the south of the village, where there was an important prehistoric and medieval settlement.

La Chiusa (The Lock) famous in the history of Verona, celebrated by poets and travellers; the rocky walls overlooking the Adige form a suggestive canyon that marks the end of the alpine landscape and the beginning of the plain.



The Napoleonic Museum

which has a collection of memorabilia, documents and weapons of the battle of 1797, and the remains of the Guglia, in the Canale locality, a monument erected by Napoleon in 1806 in memory of the battle and which was subsequently destroyed by the Austrian troops.

La chiesa parrocchiale di San Giovanni Battista (*the parish church of Saint John the Baptist*), with important paintings of the sixteenth and seventeenth centuries.

Il campanile romanico di San Zeno a Incanale (*The Romanesque bell tower of San Zeno in Incanale*) and, in the same area, the rock carvings along the path that carried pilgrims to the sanctuary of the Madonna della Corona (*Madonna of the Crown*).

The small church of San Michele in the hamlet of Gaium, with a fresco of Saint Cristopher from the 12th century.

The ancient courts and villas: Corte Bramante, Corte Rizzoni, Villa Cozza, Corte Campana from the 1500s, home of Francesco Calzolari, an apothecary, botanist, founder of the first natural history museum. Corte Fiffaro already mentioned in the documents of the 1200s.



3. FOOD AND WINE

Rivoli is not only rich in history and culture. Its system of production has known a tremendous growth over the last few years, characterized by the evolution of new sectors (marble and granite processing) and from the consolidation of traditionally present ones.

The agricultural sector continues to be of great importance in the context of the municipal territory.

As well as the cultivation of vines (the area of Rivoli is part of the production consortium of the Valdadige DOC and Bardolino DOC wines) the production of asparagus is practiced, the product from Rivoli is much appreciated and it can be tasted in typical dishes in the months of April and May in trattorias and farm restaurants scattered throughout the municipality and at the festivals.

4. EVENTS AND FOLKLORE



In May the “**Balconi e Giardini Fioriti**” (*Flowering Gardens and Balconies*) competition takes place.

In mid-May there is the **Traditional Asparagus Festival** with tasting of specialties cooked in the marquee. There is also an Orchestra and evening dance.

In July there is the **Sports Festival** with soccer tournaments, volleyball, beach volleyball, table football, rock climbing, walking and mountain biking. These are days of intense demonstrative activity for young and old.

The **Antica Sagra di Sant’Isidoro** (*Ancient Festival of Saint Isidore*) takes place in the second half of the month of July.

La Festa del Trebianel (*local wine*) is held in Gaium on the first weekend of October.

5. ITINERARIES

The nature trails within the Morenic amphitheatre are of particular interest.

Route n. 1

Rivoli, la Rocca, Gaium, Montalto, Rivoli

Leaving from Rivoli you continue on via Polveriera towards La Rocca where the remains of a medieval castle and the excavations of a prehistoric village can be seen. You go up to Gaium, the locality of Colombara (church of San Michele) and continue to Montalto di Gaium and Montalto above. Going along the Rocca, you continue on your way to Rivoli.



Route n. 2

Morainic amphitheatre of Rivoli

Depart from Zuane; continue towards Zuane, turn left towards Pigno. At the crossroads, turn right towards Coletto. Continue towards Montalto Vicentino, Zuane Brenzone and return to Zuane.



Route n. 3

Path of Monte Cordespino

Depart from Canale d'Adige. Go up to Pozza Gallet, follow the side of Monte Cordespino and go back towards Monte Marco and go back down to Canale.



The newly established Monte Mesa Wind Farm is also worth a visit.



SAN ZENO^{di} MONTAGNA



Municipality of San Zeno di Montagna

Cà Montagna n. 11 - 37010 San Zeno di Montagna (VR)

Phone 045 7285017 - www.comunesanzenodimontagna.it

Inhabitants 1.367 - Altitude 580 m. a.s.l.

Surface 28,27 km² - Distance from Verona 43 km



Pro Loco of San Zeno di Montagna

Via Cà Montagna, 51 – 37010 San Zeno di Montagna (VR)

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IAT SAN ZENO DI MONTAGNA

Via Cà Montagna, 2 - Tel. 045 6289296

1. THE TERRITORY IN HISTORY

San Zeno di Montagna was originally born from a group of well spaced out inhabited pockets today identifiable as the 15 hamlets of: Ca' Montagna, Ca' Schena, Canevoi, Sperane, Capra, Ca' Sartori, Le Tese, Castello, Laguna, Borno, Villanova, La Ca', Pora, Pra' Bestemà.



Starting from the years around 1960 a lot of construction, both tourist and residential structures and barns have been built that in some ways have changed the natural landscape.

The original configuration of the inhabited area consisted of agricultural estates, settlements of medieval origin, developed above all from the XVI to the XVIII centuries. These estates were usually formed by a manor house (today often hardly recognizable) fortified or enriched with important architectural elements, flanked by peasant houses generally with stables on the ground floor and living areas on the upper floor, reachable by external stone staircases and hayloft in the attic. The estates generally had a round arched entrance into which the family emblem or the date of construction was inserted. In each hamlet there was a fountain for the water supply of houses and stables. In various areas of the village, tombs have been found that are supposed to belong to the Roman period. But it's only starting from 1300 that we have written information of the area of San Zeno. One of the oldest documents dated 1321, speaks of a "sindicus" which leased a part of the territory to some notables from Verona. At that time the dominant and probably feudal landowner of the area was the Dal Verme family.

At that time the most important building of artistic and historic importance was built, namely the Ca' Montagna mansion which took its name from the family who built it, the Montagnas.



The building was enlarged and embellished in the 1400s and 1500s. The last heir Zeno died of plague in the epidemic of 1630. The mansion then passed from hand to hand until reaching the Castellani family, from whom the Council purchased it in 1981, then subjecting it to a fine restoration. Even the town's name seems to be related to the Montagna family. In fact from some documents of the time it seems that it was called Montagna di Monte Baldo, a name modified in 1860 in San Zeno di Montagna, in honour of the Saint, whose devotion was then already widespread in the area and on Lake Garda.

At the end of the Della Scale family's rule, San Zeno too became part of The Republic of Venice (1405-1797). Then from 1815 the Austrians took over until 1866, when San Zeno di Montagna also became part of the kingdom of Italy. During the first world war Monte Baldo was a trench line, as evidenced by the nearby Fort of Naole.

San Zeno, due to its strategic position, between Lake Garda and the Adige Valley, experienced very hard years even in the Second World War. Until the second post-war period the inhabitants lived (in the countryside still divided into hamlets) almost exclusively from agriculture and raising livestock.

It was then from the 1960s that tourism made its way among the areas of San Zeno, changing the territory and above all the economy, the tourist industry becoming prevalent in the town.



2. TO SEE

The parish church of San Zeno

stands on a chapel, presumably of Romanesque origin, dedicated to San Zeno.



The parish church of Lumini

(1724) is dedicated to Saint Eurosia.

The Palazzo Ca' Montagna

(Ca' Montagna mansion) is the oldest and most beautiful building of San Zeno di Montagna. The one that, together with the **Parish Church**,



has the greatest historical and artistic importance. It is located in the hamlet of the same name and which comes from the noble Montagna family. The frescoes that decorate the interior of the building have an extraordinary value both artistic



and historical, as they constitute a unique example in the rural area, of interior decoration with upholstery motifs, taken from city models.

There are numerous **capitals**, sacred pillars and votive crosses, that are images of folk art and the soul of a community. There are sacred symbols depicting images of the Virgin, of Christ, of the Saints and of religious signs for the protection of crops, votive offerings for the end of plagues and of epidemics that struck animals.



Water and the fountains

The area of San Zeno di Montagna is lacking in water since the large springs are scarce and the watercourses are often dry. All these aspects put together have had an effect on the localisation of settlements and economic activities, making agriculture difficult, which has then been supplanted by breeding and pastoralism.

In the past, families who lived in the hamlets drew water to the fountains, or collected rainwater, which was conveyed into a cistern through a network of gutters on the roofs which was subsequently fished out with a bucket. The fountains that served as a wash-house and a drinking trough for the animals were built in stone and generally with several basins, each with a specific function. The first called "della canala " was the cleanest. The water came directly from the source and was therefore used for cleaning dishes and tools strictly related to food.

For drinking and cooking the water was taken directly from the "canala"; the jet from where the water came out. The buckets were filled and transported with a pannier with one bucket hanging on each end. The second tank, where the water was clean was used to water the animals. The third bath also called of the "Lissa", the area for soaping, was used to rinse the clothes. The fourth tank was used for washing clothes: here they soaped them, then banged them on slanted stones placed at the edge of the tank and then rinsed them out in the third tank. In some cases the fountains have become real architectural structures, some of which are covered.





The typical malga (*mountain pasture*) of Baldo is located above 1000 metres on both sides of the mountain. It consists of a plot of pastureland with waterholes, some with a stretch of woodland

and characterized by an alpine hut from which rises a typical chimney at one end of the building, meanwhile at the other the wall has a generally rounded shape.



3. FOOD AND WINE

In San Zeno di Montagna you can taste the characteristic products of Mount Baldo such as the flavourful salamis and cheeses. The typical dishes prepared in the restaurants accompany the different seasons of the year and the traditional festivals.



During the chestnut festival the restaurants compete in the presentation of menus based on this special product of the mountains. In particular the tasty chestnut minestrone.

The Chestnuts of San Zeno D.O.P deserve a special mention.

The cultivation of chestnuts in the Baldo area dates back to 1285. The chestnut was initially cultivated on a strip of land between 600 and 900 metres a.s.l. Later, in the nineteenth century, the spread of chestnuts involved both the eastern and western sides of Baldo and in particular San Zeno and its hamlets.

The chestnut represented a basic element of the mountain diet, to be consumed fresh, processed like flour (to make bread or polenta), cooked (under the ashes, boiled or roasted on the grill). But not only: the chestnuts also provided an important resource for feeding the pigs. They were fed the fruit of lesser quality, capable of transmitting a particular taste to the meat. The marketing of chestnuts already took place at the end of the 19th century directly at the weekly market of Caprino Veronese, or at that of Verona.



4. EVENTS AND FOLKLORE

In May the **Festival of flowers** and wild herbs of Baldo in Prada is dedicated to the flora of Monte Baldo.

In July, the **Festa di San Luigi** is celebrated in the characteristic hamlet of Lumini.

On the first Sunday of September, the **religious Festival della Madonna della cintura** (*the Madonna of the Belt*) takes place, followed by the "Senturel", a traditional bocce competition in the streets of the town.

On the 29 September in Prada there is the ancient Livestock Fair, **Fiera del Bestiame di San Michel**, that marks the end of the mountain pasture.

The Chestnut Festival, **La Festa delle castagne**, an exhibition and market of the San Zeno D.O.P chestnuts, takes place between October and November.

5. ITINERARIES

The territory of San Zeno di Montagna is ideal for practicing many sporting activities and in particular, hiking and mountain-biking. From Spring to Autumn the climate is mild and stimulating: tourists of all ages, families and sportsmen can ramble discovering the



most hidden corners of the various hamlets, walking the easy and flat paths shaded in the pine forest where they can also find picnic areas or even going to the peaks of Monte Baldo on more demanding excursions. The relaxing atmosphere, the green of nature and the breathtaking views are the setting for these days in the open air. The chair lifts in the hamlet of Prada make it easy to reach an altitude of 1850m, the starting point of magnificent walks along the Monte Baldo summits to the higher mountains such as Cima Valdritta (2218m) and Cima Telegrafo (2200m) where in the summer there is a rifugio (mountain restaurant) open.

In the Sperane pine forest a health route and the Jungle Adventure park offer a pleasant and exciting alternative for both adults and children.



SONA



Municipality of Sona

Piazza Roma, 1 - 37060 Sona (VR)

Telephone 045 6091211 - www.comune.sona.vr.it

Inhabitants 17.630 - Altitude 169 m a.s.l.

Surface 41,15 km² - Distance from Verona 16 km



Pro Loco Sona

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1. THE TERRITORY IN HISTORY

Sona, halfway between Verona and Lake Garda, rises on the summit of the hills called The Cypresses.

The administrative municipality of Sona is quite large and is made up of four towns: Sona, San Giorgio in Salici, Palazzolo and Lugagnano.

The municipal territory is developed on morainic hills that vary from the 85 metres of the plain area of Lugagnano to 243 metres on the maximum height of the hills. A territory



that on closer inspection is quite hilly but thanks to a large irrigation network is covered in vines, olive groves and peach orchards which form a very pleasant panorama.

The most ancient history of Sona and its territory dates back to the years 4.000 BC with the discovery of objects in bronze, flint tools, ceramics, a porphyry hammer and a pile-dwelling in San Giorgio in Salici.

In Roman times the hill of Sona became a fortified area of control over the Via Gallica. With the Lombards it passed under the administration of the Giudicaria of Garda. In the years of the 1300s the territory passed under the dominion of the Della Scala family who fortified it given its position as sentinel on the way to the Duchy of Milan. In the fifteenth century, the territory of Sona, together with Verona, became part of the Republic of Venice. From the top of the hill, Sona dominates the vast surrounding plain, the city of Verona in the background with the silvery ribbon of the river Adige, the imposing scenery of the Lessini mountains and Monte Baldo, the plains of Verona and Mantua, the surrounding ample theatre of the War of Independence with the Castle of Villafranca, the house of the Sardinian Drummer boy, the Ossarys of Custoza and San Martino, the Rocca di Solferino and not least Lake Garda.

The territory of the Municipality of Sona has always had military importance: in fact its privileged position has always played an important strategic role, it allowed for an easy way to control the routes heading to Verona, Mantova, Peschiera and Legnago.



For this reason these places have often seen the unfolding of important events.

After the annexation to the Kingdom of Italy and up to our times the story of Sona appears to be a long

one. The evolution of its economy, first traditionally based on agriculture and breeding and more recently on industry and the tertiary sector.

2. TO SEE

Sona offers a wide range of churches, important villas and historic estates that characterize the territory. Among the buildings of worship we remember the historical church of Saints Quirico and Giulitta dating back to the 13th century.



The **Parish Church of Sona**

The **Parish Church of**

Lugagnano

The **Churches of Palazzolo**



Among the numerous villas of Sona we mention villa Trevisani-Calderari-Romani, villa Turata, villa Sparici Landini, villa Donadelli, villa Silvestri, villa Koelliker, the Liberty style castle and villa Bressan. Amongst the important estates we find Corte Montresora, the Guastalla Vecchia, Corte Sgrifona, the Colombaron, the Corte Centurara, Corte La Merla. In the hamlets of Sona we meet other important old estates such as Villa Guarienti, Villa Bajetta, Guastalla Nuova, Villa Merighi, Corte del Turco, Corte Belvedere, Corte Quaiara, Corte di sotto and Corte Giacomona in San Giorgio in Salici; the Pieve(church) of Santa Giustina, the Tower, villa Schizzi, villa Palazzoli and villa Maggi in Palazzolo; finally, Corte Messedaglie and Corte Beccarie in Lugagnano.



To be seen of course is the **Carnival of Lugagnano**, a large carnival of international significance which also hosts carnival delegations from abroad. The official masked character is the Tzigano.



The legend goes that centuries ago, a caravan of gypsies arrived in the village. They camped here to allow some of their women to give birth. However what happened was that these gypsies remained, indeed they quickly integrated with the inhabitants scattered about the countryside. There is indeed a saying that confirms this presence of the gypsies ... "Lugagnan, paese dei sengali" (Lugagnano, town of the gypsies). Recent history tells the story of the gypsies who came to the town in their hundreds to celebrate the marriage of the daughter of their queen in 1956.

To hear as well as to see is the **Corpo Bandistico** (band corps), born in 1831 and now composed of 60 elements. It is very active also in a reduced formation with group of only brass instruments (brassband) in the style of German musicians.



The railway line in San Giorgio in Salici

3. FOOD AND WINE

The symbolic product of the area is the **Verona Peach IGP**, which is also used in new dishes proposed by the restaurants of the territory.

The wines of the territory are the all time classics: Custoza, Bardolino and Chiaretto.

The gastronomy revolves around the traditional dishes of the “Bigoli (thick spaghetti) with Sardines or with Duck” and “Tortellini with butter and sage”.

For the main courses very popular are “La Bistecca di pura scottona Italiana” (6 kg of heifer beef to feed a dozen friends-fellow diners) and the “Big-Hamburger” (250 gr), these dishes are proposed in the food marquees at the Sona Festival in June.



4. EVENTS AND FOLKLORE

The **Festival of San Vincenzo** falls in June. Here they celebrate San Vincenzo the Martyred Deacon patron Saint of winemakers. The capital dedicated to him, which was restored in 1996, is at the crossroads in the of locality Guastalla Nuova.

The **carnival parade of Lugagnano** sees the participation of hundreds of masked characters and floats. It is second in importance right after the Verona Carnival on “venerdì gncolar” (*the Friday of carnival weekend*).



For two weeks in June the **Sona Food and Wine Festival** takes place at the Palapesca of Sommacampagna.

It is a food and wine event that wants to offer itself as a journey through the territory on a rediscovery of the wines and local cuisine combined with music and entertainment.

The Consultant of the Sona Council organizes the Festival, which is the network of professionals who live in the area and have put their skills at the disposal of the community.



5. ITINERARIES

The territory lends itself well to cycling itineraries.
Here are some cycling routes.

Route nr. 1 - From Sona, Val di Sona, San Giorgio, Palazzolo, Ventretti, Palazzolo, Sona.

Route nr. 2 for about 18 Km: San Giogio in Salici, Corte, Oliosì, Mongabia, Castelnuovo, Mariannina, Sandrà, Ferrari, San Giorgio.

Route nr. 3 - Guastalla Nuova, Casazze, Valle del Feriaddon , Sommacampagna, Cappello, Tamburino Sardo, Custoza, i Mulini, Valle del Tione , Serraglio, Corte Pietà, Oliosì, Corte San Rocco, Guastalla Nuova.



TORRI DEL BENACO



Municipality of Torri del Benaco

Viale fratelli Lavanda, 3 - 37010 Torri del Benaco (VR)

Telephone 045 6205888 - www.comune.torridelbenaco.vr.it

Inhabitants 3.017 - Altitude 67 a.s.l.

Surface 46,3 km² - Distance from Verona 46 km



Pro Loco Torri

Viale fratelli Lavanda, 7 - 37010 Torri del Benaco (VR)

Tel. 045 6296162 - info@prolocotorri.it

www.prolocotorri.it

1. THE TERRITORY IN HISTORY

The imposing city wall, the well-restored castle, the Venetian buildings and the older dwelling places confer an unmistakable appearance on Torri del Benaco in which the memories of the medieval past and the vivacity of a modern tourist centre merge. In the surrounding hamlets and on the surrounding hills, isolated small churches dominate the panorama, guarding unexpected art treasures.

The houses of Torri are built in stone with the characteristic arches offering surprising prospective views at every step. The historical centre, with its medieval alleys, is enclosed by the castle of the Della Scala family and the elegant parish church.



In the first century BC, the Romans arrived in Torri and fortified the defences. After the barbarian invasions, Torri represented perhaps the most important civil and military settlement on the eastern shore of Lake Garda. King Berengar I (in the 10th century) took lodgings there and had the, still existing, tower built on the church square and also the walls surrounding it. In one of his official documents of 940 we find for the first time the name of Tullis referring to the town, which in other documents was known as *Castrum Turrium*.

Torri then became a free municipality giving life to a flourishing trade. The Castle, the Clock Tower and some houses in



the centre were built in this period (XIV century). The area passed afterwards under the rule of the Della Scala family (1277-1387), of the Viscontis of Milan (1367-1405) and finally of the Republic of Venice (1405-1797). With the Congress of Vienna (1815) Torri became part of the Lombard-Veneto Austro-Hungarian Kingdom and from 1866 all the area was annexed to the Kingdom of Italy. For all the nineteenth century and the first half of the twentieth century the area lived by agriculture (olives and vines), fishing and some small commercial activities After the Second World War, the situation began to change radically, thanks to the development of tourism.



2. TO SEE

The Castle, as we see it today, was built in 1383 under the rule of Antonio della Scala.

Starting in 1980, after being cleaned and restored, the Castle has housed a Museum that illustrates Torri's material culture and all that of the Riviera of Lake Garda.

Very interesting are the themed rooms, such as the activity of the artisan caulkers (dedicated to the construction of fishing boats), the equipment for the cultivation of olive oil, a press for the olive milling and the fishing hall of which shows the various types of nets



Tourist guide for the Baldo Garda area

as well as a “flat gondola” of Lake Garda.

The castle is also enriched by a splendid **limonaia** (*lemon house*), one of the last ones still present on Lake Garda.



The Clock Tower was built at the beginning of the fourteenth century under the Della Scala family rule, acting as a defensive garrison which had its bulwark in the Castle. On the tower, which in the Venetian era was the headquarters of the municipality, you can admire some frescoes that once adorned the facade.



The Tower of Berengar is the only survivor of the four towers built to strengthen the corners of the fortress. It was built at the beginning of the 10th century by King Berengar I of Italy.

Particularly precious is the **parish church** (18th century) featuring a magnificent organ and eighteenth-century altars.

The **church of the Trinity** al Porto (14th century), **the church of San Faustino and Giorita** (15th century) and the **Oratory**



of St. Anthony (14th - 17th century).

In the territory there are also some interesting cave engravings with figures of warriors and knights of the bronze and iron ages as well as many boats of medieval and modern times. The stone of Griselle and the stone of the Cavalieri (knights) are visible walking above San Vigilio and on Monte Luppia, along a signposted path.



3. FOOD AND WINE

Once the local economy was based on **fishing** and **olive growing**, the latter being the main economic activity of the countryside of the Upper Lake.



With the opening of the summer season and the return of the shoals of fish towards the shallow waters, the **fishermen** begin to get their nets ready to prepare for a new fishing season. In



this period fishing rights owned by the Antichi Originari are auctioned off. These consist of one of the last medieval trade guilds still in operation. The association dates back to 1452 and

still operates with its internal rules. It has its own flag, its own specific administration and governs the negotiations for the fishing contracts as well as the division of the relative quotas.

In the most recent years since the post-war period, it has progressively passed from a production of sustenance to a consumer economy and also drinking and eating have become attuned to the tastes and rhythms of the dominant tourism industry.

Alongside the classic dishes of restaurants and trattorias Misto Lago marinato (*mixed marinated lake fish*) - Carpione al cartoccio con verdure al vapore (*Carpione en papillote with steamed vegetables*), the ritual of “nibbles” at happy hour has become increasingly widespread.

On the occasion of the Festival of the patron Saint Filippo in May the popular Festival dedicated to Veronese food and wine excellence debuted. In the historical centre of Torri, in the small harbour area and adjacent streets, a variety of selected wines are tasted “whilst walking” accompanied by snacks of local specialties. A modern way of food and wine tourism useful for socializing in conviviality.



4. EVENTS AND FOLKLORE

The **festival of the patron Saint Filippo** falls on the 26th May. It is celebrated in the historic centre with craft markets and in the evening with musical entertainment, water illuminations and a traditional San Filippo boat fire.



In September there is the **September Carnival** which is intended to involve and entertain the many tourists still present on the lake. Through the streets of the historic centre there is a parade with masked characters, the band and majorettes. At the end of the evening there is a fireworks show.

Torri del Benaco comune

CARNEVALE SETTEMBRINO
TRADIZIONE, CULTURA E DIVERTIMENTO

PROGRAMMA DELLA GIORNATA

10:30
Giochi gonfiabili e sfilata bambini per le vie di tutto il paese

11:30
Apertura degli stand gastronomici in corso degli Alpini di Torri del Benaco e arrivo della sfilata

12:30
Ritiro cartone per la via del paese

13:30
Spectacolo in corso di Montebelluna Park SPETTACOLI

14:30
Spectacolo Piranesio sul ballatoio longobardo di Torri

Piazza della Chiesa **dalle 21:30**
THE GREAT ZOOLOGICAL SHOW La grande manifestazione a tema zoologico che si svolge in Piazza della Chiesa. Un'occasione unica per i bambini e per gli adulti di scoprire il mondo animale e vegetale. Ingresso gratuito. Info: 0465/860000

Piazza Umberto I **dalle 22:30**
FLUO & VIBE Presentazione di Riccardo di Mito Negato

Piazza Calvino **comune** **dalle 23:30**
TECNOLOGIA E MUSICA Una Squadra di DJ, Party, Musica Elettronica 70-80, Pop, Electronic Ambient.

5. ITINERARIES

First and foremost, a dip into the **history of the castle** deserves attention with a cultural and panoramic route that highlights the beauty of Torri and the interesting features from its past. From the **Castle of Torri** it is possible to see the harbour and a great part of the lake from Sirmione to Limone. **The hall of the Antichi Originari** tells, through the exhibited documents, the history of the Guild of fishermen.

A **model** of Torri as it appeared a century ago and two **large topographical maps** of the Venetian period give a precise idea of what Torri was like at the end of the 1700s. The room of the **rock engravings** exhibits prehistoric finds from the Lake area.

The **“Torcolo di Crero”** oil mill, recently restored by the Municipality and trusted in management and custody to the CTG group “El Vissinel” who also took care of the setting up of the new museum with illustrative panels which recall the history and the use of the mill.



VALEGGIO SUL MINCIO



Municipality of Valeggio s/M

Piazza Carlo Alberto, 48 - 37024 Valeggio sul Mincio (VR)

Telephone 045 6339800 - www.comune.valeggiosulmincio.vr.it

Inhabitants 15.254 - Altitude 88 m a.s.l.

Surface 63,90 km² - Distance from Verona 29 km



1. THE TERRITORY IN HISTORY

On the border between Lombardy and Veneto, **Valeggio sul Mincio** is located in the amphitheater of the morainic hills, in the southern part of Lake Garda, which goes down towards the Po Valley.

The **Mincio valley**, which crosses the territory from north to south, opens up in very evocative views, where the river waters linger between bends and reeds, a refuge for numerous species of birds. **The economy** of Valeggio is based on a flourishing agriculture sector, a deep-rooted artisan tradition, a growing industrial activity and an affirmed tourist calling. Valeggio sul Mincio is in fact known for good food, as well as for its beautiful



scenery and the artistic heritage, which gave it recognition as a **City of Art**. The beauty of the landscape, the proximity to Lake Garda and the artistic cities of Verona and Mantua, bring numerous visitors to Valeggio, to admire the area and to savour the typical flavours of its **food and wine tradition**.

For its strategic geographical position, between the lands once disputed by the Della Scala and the Gonzaga families, Valeggio sul Mincio has always been an important crossroads of history, which has left emblematic traces on its territory. The birth of the urban centres of Valeggio



and Borghetto dates back to the Longobard period (8th - 9th centuries A.D.): their names mean respectively, a flat place and a fortified settlement. In Borghetto the scene is dominated by Ponte (Bridge) Visconteo an extraordinary fortified dam built in 1393 at the behest of Gian Galeazzo Visconti, Duke of Milan, with the purpose of guaranteeing the impenetrability of the eastern borders of the duchy. 650 m long and about 25 m wide, it is commonly called Ponte Lungo. Completed in 1395, it was later connected to the towering Della Scala Castle by two high crenellated screens and then integrated, by Mastino II Della Scala, into the fortified complex of the Serraglio, which descending from the Castle, surrounded the village of Valeggio and continued along the river Tione up to the castle of Villafranca, and further up to the plains of Nogarole Rocca, for about 17 km. From the top of the hill, the **Della Scala Castle** towers above Valeggio and the Mincio valley, keeping the majestic medieval fortifications unchanged. It is probably of Lombard origin, although the current structures do not date back before the tenth century. Only with the Della Scala family, Lords of Verona, did the fortress, which dominates the town, become its symbol and reach its present aspect with the construction of the main keep. Of its most ancient part, only the Torre Tonda (*round tower*), a unique horseshoe construction dating back to the 11th century remains, while the rest of the complex dates back to the 14th century. It was equipped with three drawbridges of which only one has been preserved.

In summer, the events of the Summer Festival of Shows and the Film Festival take place in the inner courtyard.



2. TO SEE

Palazzo Guarienti

Built in strict neoclassical style, more severe than elegant, on the left façade there is a plaque commemorating the passing of Napoleon Bonaparte.

Villa Maffei - Sigurtà

The villa, a sumptuous summer residence of the Marquis Maffei, was built at the end of the 17th century by the architect Pellesina. The Park has been transformed starting from the 1940s by Dr. Carlo Sigurtà into a much admired botanical and landscape entity: The Parco Giardino Sigurtà.



Church of San Pietro in Cattedra (Saint Peter in the Pulpit)

The parish church of Valeggio on the Mincio was erected in the 18th century, on the site of a previous construction. The interior is in neoclassical in style with a single nave.



Church of San Marco Evangelista

Reconstructed in 1759, in a simple neoclassical style, it stands in Borghetto, opposite a small wooden bridge that joins the two sides of the village and preserves the surviving elements



of an ancient Romanesque chapel. Of the districts, **Borghetto**

is the one that attracts the most attention from tourists for

historical,

landscape and

cultural reasons.

You can see the

river Mincio and

the surrounding

nature, the Ponte

Visconteo, the

small Church of

San Marco and the



characteristic watermills. Borghetto was built on the ford of the

river in the Lombard period. Here there was a “Curtis Regia”,

that is the duty office which collected the toll booths for crossing

the river and for navigation.

Another district often mentioned in history is **Salionze**

because of the local tradition that here on the banks of the River

Mincio Pope Leone Magno would have met Attila (scourge of

God) convincing him to stop. Every year, in the middle of July,

during the festival of Salionze this moment is remembered with

characters in costume.

Also noteworthy is the village of **Santa Lucia ai Monti** in the



centre of a vast area of

vineyards for Custoza

DOC and the hamlet of

Vanoni Remelli near

the ancient Roman road

Postumia. The modern

parish church (1965) is

dedicated to St. Joseph.

3. FOOD AND WINE

In the typical cuisine of Valeggio, which is deeply linked to the territory, rich and varied dishes and specialties are offered, able to satisfy the needs of all types of clientele.

The **tortellino of Valeggio** is the absolute protagonist on the tables of the town. Precisely for this reason the Restaurateur Association of Valeggio has dedicated the legend of the Love Knot to the tortellini and the organization of an annual festival on the Visconteo Bridge, with a table of 3,000 guests. The main dish of the local



gastronomy is therefore tortellino, surrounded by other very valid dishes: homemade pasta, risotto, trout, whitefish and pike with polenta, boiled meat with peará (*a bread and pepper sauce*), and grilled meat. Among the typical desserts is **Torta delle Rose** (*Rose cake*), to be enjoyed with peaches in syrup.

The Bianco di Custoza DOC and Bardolino DOC wines complete the natural pairing between these tasty specialties.



4. EVENTS AND FOLKLORE

Every fourth Sunday of the month there is an **Antiques Market**, which brings together over a hundred select exhibitors of furniture, carpets, prints and antique books, objects, ceramics and vintage clothing.



Fiera di Valeggio in July

An exhibition between tradition and modernity in Piazza Carlo Alberto and the historic centre. Tastings of typical products, in collaboration with local restaurants and pasta factories, food stands, festival of baking, fun fair, fireworks. Folkloristic re-enactments and stalls of artistic-creative craftsmanship. Organized by Pro Loco Valeggio. www.valeggio.com

Tortellini and surroundings on the first weekend of September in Piazza Carlo Alberto and the historic centre. Tasting routes with typical local products, live music shows and entertainment, educational workshops, Fine food market. Organized by the Municipality of Valeggio and Pro loco, in collaboration with Association Percorsi, Artisan Pasta Factories, Wine Companies, Association Restaurateurs. info www.tortelliniedintorni.net - www.percorsivaleggio.it



5. ITINERARIES

The Mincio valley and the hilly area surrounding Valeggio are ideal for long walks and biking tours along the numerous country roads that lead into the greenery. The bike path that passes through Borghetto allows you, always following the course of the river Mincio, to reach in the north direction Peschiera and Lake Garda and to the south, the lakes of Mantua.

Some cycling itineraries:

route 1 - about 18 km on the hills: Valeggio, Bertagni, Santa Maria ai Monti, Valpesson, Campagnagrossa, Salionze, Prandina, Valeggio

route 2 - about 17 km on the flat : Valeggio, the Bocche, Pozzolo, San Francesco, Sei Vie, Remelli, Mazzi, Valeggio.



route 3 - the Mincio valley (approx. 32 Km): Borghetto, Mincio, Prandina, Fontanello, Maiella Monti Pratovecchio, Monte Salionze, right bank of the river Mincio, Borghetto



tasty
local
recipes

BRENZONE SUL GARDA

Bigoli with bleak

Ingredients for 4 people

320 gr of bigoli (*thick spaghetti*)

a handful of salted bleak

extra virgin olive oil

1 clove of garlic

fresh parsley



Method

Put a little extra virgin olive oil in the frying pan. Dry the brine from the bleak, remove the heads and tails and cut them into small pieces and add to the frying pan. Fry a few minutes together with a clove of garlic. Turn off the gas and add extra virgin olive oil. Sauté the “bigoli” (already boiled in lightly salted water) with this sauce. Serve with finely chopped fresh parsley.



CAPRINO VERONESE

Risotto Montebaldino *

Ingredients for 4 people

350 g of rice

20 hazel nuts

6 walnuts

1 leek

white wine

vegetable broth

olive oil

cinnamon

valerian leaves

pepper

salt

butter to taste, "per mantecare" (to make creamy)

Parmesan cheese



Method

Fry together all the herbs and leeks. Toast rice in a saucepan, add the sautéed vegetables and stock. When half cooked, add the white wine and let it evaporate. Add the hazelnuts and walnuts. When cooked, sprinkle with grated cheese and a knob of butter. Stir and serve.



Recipe of the Pro Loco of Caprino with the member and amateur cook Giuseppe Campagnari submitted to the Competition "Golden Risotto of the Pro Loco of Verona" 2007 at the Rice Fair of Isola della Scala.

CAVAION VERONESE

Zucchini flower risotto *

Ingredients for 4 people

240 gr rice

6 zucchini with flowers

1 shallot

30 gr. butter

30 gr. parmesan cheese

4 slices of smoked pancetta

1,2 liters vegetable broth

black pepper (to taste).



Method

Braise the chopped shallot, butter and a ladleful of broth in a saucepan. Add the rice and cook for 2-3 minutes, then add 2 ladles of broth and bring the rice to half cooked. Clean the zucchini and the flowers cutting the first into slices and chopping the second. Add the zucchini slices and continue pouring more broth. Toast the pancetta slices in a non-stick pan. When they are crunchy, chop them. Once the risotto has almost finished cooking, add the chopped zucchini flowers, the parmesan and a grind of pepper. Leave to rest for a few minutes, then serve the risotto sprinkled with bacon.



** Recipe of the Pro Loco of Cavaion with the member and amateur cook Renzo Peretti submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2012 at the Rice Fair of Isola della Scala.*

CAVAION VERONESE

Asparagus risotto with pancetta and saffron *

Ingredients for 4 people

350 gr. rice

250 gr. Cavaion asparagus

100 gr. pancetta

60 gr. butter

0,5 lt. salted water

1 glass white wine

2 tablespoons of Parmesan cheese

1 sachet saffron



Method

Put a portion of the butter with the diced pancetta into the saucepan. Add the rice and toast for a few minutes. Add the white wine and asparagus.

As necessary, add the salted water a little at a time, stirring constantly. Dilute the saffron with a part of the salted water and add it to the rice. When cooked, stir in butter and Parmesan to make it creamy (mantecare).



** Recipe of the Pro Loco of Cavaion with the member and amateur cook Barbara Valentini submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2013 at the Rice Fair of Isola della Scala.*

CAVAION VERONESE

Risotto with Monte Veronese cheese, sausage and Bardolino wine *

Ingredients for 4 people

350 g of rice

200 g of Monte Veronese cheese

250 g of sausage

1 glass of Bardolino wine

grana padano (to taste)

butter (to taste)

salt and pepper (to taste)

extra virgin olive oil (to taste)

meat broth (to taste)

1 onion



Method

Peel and chop the onion into small pieces, gently fry it in the oil over a low heat. Add the peeled and chopped sausage, brown it, add the rice and toast it for a few minutes until it becomes transparent. At this point deglaze with Bardolino wine. When the wine has evaporated, add some broth and continue cooking over a medium heat, stirring constantly. Towards the end of the cooking add the monte veronese cheese and butter to the risotto, stirring so that it melts and gives the risotto sufficient creaminess. Season with salt and pepper. Sprinkle with parmesan.



** Recipe of the Pro Loco of Cavaion with the member and amateur cook Debora Mascanzoni submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2015 at the Rice Fair of Isola della Scala. 1st place in the People's Choice category*

CAVAION VERONESE

Risotto with leek and sausage *

Ingredients for 4 people

400 g of rice
300 g leek
300 g tastasal** (50%) and minced mixed pork
0,20 l cooking cream
extra virgin olive oil
white wine
vegetable broth
nutmeg - thyme
salt and pepper

**a mixture of ground pork, salted and seasoned with salt and large crushed black peppercorns



Method

Peel and cut the leek into rounds, let it soften in the oil over a low heat. Add the tastasal mixed with thyme and nutmeg and brown it. Add the rice and toast it for a few minutes. At this point deglaze with the wine. When the wine has evaporated add some broth and continue cooking over medium heat while stirring. Towards the end of cooking add the cream, mixing it so gives a creaminess to the risotto. Season with salt and pepper.



* Recipe of the Pro Loco of Cavaion with the member and amateur cook Luciano Pizzini submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2016 at the Rice Fair of Isola della Scala. 2nd place in the People's Choice category.

CAVAION VERONESE

Fogassa on the griddle

Recipe DE.CO.

From www.oliogardadop.it



Ingredients

250 gr flour 00

3 tablespoons of extra virgin olive oil

1/2 glass milk

4 tablespoons sugar

a pinch of salt

1 teaspoon baking powder:

(alternatively: half a teaspoon of baking soda)

grated lemon

Method

Mix all the ingredients to obtain a smooth and homogeneous mixture. Cut two pieces of dough from the mixture, place them on a floured surface and spread them with a rolling pin up to about 1 cm thick. Cook the two pieces of dough on an electric grill, or on the embers in the fireplace. Cook for 15 minutes, turning 2-3 times on each side.



In 2015 Fogassa on the griddle, a poorman's dessert of our grandparent's, became the typical dessert of Cavaion in that it has been revalued and produced according to precise DE.CO regulations. (Municipal Denomination)

CUSTOZA

Risotto with white wine of Custoza *

Ingredients for 4 people

350 grams of rice
200 gr. of tastasal**
1 glass of white Custoza wine
broth
grana / parmesan cheese
pepper
salt
butter (to taste) to give creaminess

**a mixture of ground pork, salted and seasoned with salt and large crushed black peppercorns



Method

Melt the butter in a pan and brown the tastasal. Toast the rice in a saucepan, add the Custoza white wine and allow it to evaporate. Add the tastasal and continue cooking, adding the broth. When cooked, sprinkle with grated cheese, the knob of butter, mix to make it creamy and serve.



* Recipe of the Pro Loco of Custoza with the member and amateur cook Giovanni Cordioli submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2009 at the Rice Fair of Isola della Scala.

CUSTOZA

Farmer's Risotto *

Ingredients for 4 people

350 grams of rice
colonnata lard
1 carrot
1 onion
celery
white wine of Custoza
vegetable broth
oil
pepper
salt
butter (to taste) to make creamy
Parmesan cheese



Method

Fry together the onion, carrot and celery and the colonnata lard. Toast the rice in a saucepan, add the sautéed vegetables and the vegetable broth, when it's half-cooked, add the white wine of Custoza and let it evaporate. When cooked, sprinkle with grated cheese and the knob of butter to make it creamy and serve.



** Recipe of the Pro Loco of Custoza with the member and amateur cook Giovanni Cordioli submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2010 at the Rice Fair of Isola della Scala.*

CUSTOZA

Risotto with red radicchio of Verona and speck *

Ingredients for 4 people

320 g of rice

400 g of red radicchio of Verona

120 g of speck

1 chopped onion

1 l of vegetable stock

1 dl of white wine

4 tablespoons of extra virgin olive oil

20 g of butter

salt (to taste)

fresh pepper

grana / parmesan cheese (optional)



Method

Fry the sliced onion in a pan with the oil. As soon as it begins to turn golden, add the radicchio previously cut into strips, stir and let it simmer for a few minutes. Add the wine and let it evaporate, add rice, lightly toast and cook adding broth a little at a time. When cooked, stir in the butter, add diced speck and freshly ground pepper.



** Recipe of the Pro Loco of Custozza with the member and amateur cook Giovanni Cordioli submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2013 at the Rice Fair of Isola della Scala.*

FERRARA DI MONTEBALDO

Risotto with porcini mushrooms from Monte Baldo *

Ingredients for 4 people

400 grams of rice

250 gr of dried porcini mushrooms from Monte Baldo rehydrated
in mountain water

vegetable broth

100 gr of Malga Castello butter

Lake Garda extra virgin olive oil

garlic

50 gr of Baldo DOP cheese

a handful of fresh parsley

salt

pepper



Method

The preparation of the risotto takes place in a classic way: in a saucepan, fry the garlic in the oil and remove it as soon as it is golden. Add the butter and toast the rice, add the vegetable broth, the mushrooms and parsley. When cooked, sprinkle with grated Baldo DOP cheese and a knob of butter. Stir to make it creamy and serve.



** Recipe of the Pro Loco of Ferrara di Montebaldo with the member and amateur cook Giorgio Righetti submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2011 at the Rice Fair of Isola della Scala.*

FERRARA DI MONTEBALDO

Gnocchi di malga (mountain pasture)

Ingredients for 7/8 people

- 1 Kg of 00 flour
- 1 egg
- 1/2 a grated nutmeg
- salt (to taste)
- grana or parmesan cheese
(the smoked ricotta is excellent too)
- water put on to boil before working the flour
- pot with at least 5 lt of salted boiling water to which a
tablespoon of extra virgin olive oil is added for seasoning
- 200 g. of mountain butter
- sage leaves (to taste)



Method for the sauce

Dissolve the butter in a saucepan over low heat.

Add the sage and bring to brown without burning it. Pour the dressing so prepared a little at a time into a pan sufficiently large enough to then “sauté” the gnocchi.

Method for the gnocchi

Put the flour in a small bowl, add the egg, salt and powdered nutmeg. Add enough cold water until it becomes a semi-dense dough.

When the water boils, collect a bit of dough on a plate and using a soup spoon, drop the dough into the water by sliding the spoon along the plate.

The dough rises to the surface when it is cooked.

With a slotted spoon, collect the gnocchi and place them in the pan with the butter and add the cheese.

After half a minute in the frying pan (sautéing or stirring) serve them in dishes. The cooked dough (without dressing) can be cooled and left to rest for subsequent cooking (in this case it should be used no later than a max of 24 hours).

GARDA

Risotto with Tench *

Ingredienti per 4 persone

800 g tench
350 g rice
two onions
300 g herbs from the garden
1 bunch of parsley
1/2 glass of extra virgin olive oil
2 glasses of white wine
80 gr. grated Parmesan cheese
80 gr butter
a pinch of cinnamon
salt and pepper



Method

Cook the tench in the vegetable broth. Drain and sprinkle it. Filter the broth and sauté the onions and herbs in extra virgin olive oil. Add the tench pulp, brown it and add salt and pepper. Toast the rice wetting it with dry white wine. When the wine has evaporated, add the broth gradually. After 10 minutes add the tench with the previously prepared sautéed herbs and onion. Stir in butter, grated cheese and a pinch of cinnamon to make it creamy. Then add the finely chopped fresh parsley.



* Recipe of the Pro Loco of Garda with the member and amateur cook Domenico Pozzani submitted to the “Risotto d’oro delle Pro Loco Veronesi” (“Golden Risotto of the Pro Loco of Verona”) competition 2017 at the Rice Fair of Isola della Scala. 3rd place in the People’s Choice category

PASTRENGO

Pumpkin risotto with pancetta and rosemary *

Ingredients for 4 people

400 gr of rice

300 gr of pumpkin pulp

1 shallot

extra virgin olive oil

1 glass dry white wine

vegetable broth

salt, pepper

150 gr of not too fatty pancetta

1 sprig of rosemary

50 gr of parmesan cheese



Method

First of all, prepare the pumpkin creme. In a saucepan brown the shallot in a little oil. Then add the diced pancetta and chopped rosemary to it. Then pour in the rice and toast it, adding white wine and letting it evaporate. After about 4 minutes add half the broth, all the pumpkin creme, season with salt. Cover and cook the rice over low heat for about 7 minutes. Finish cooking, stirring constantly. Add the remaining broth until completely absorbed. As soon as the risotto is ready, turn off the heat and stir in the grana cheese to make it creamy and then serve.



* Recipe of the Pro Loco of Pastrengo with the member and amateur cook Mariolina Scappini submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2011 at the Rice Fair of Isola della Scala.

PASTRENGO

Pumpkin and gorgonzola risotto *

Ingredients for 4 people

500 g of pumpkin

2 small shallots

550 g of rice

50 g of sweet gorgonzola,

oil (to taste)

nutmeg (to taste)

salt (to taste)

black pepper (to taste)

vegetable broth

parmesan cheese (to taste)



Method

Add the finely chopped shallot to the olive oil, add the peeled and diced pumpkin and a pinch of salt; after 10 minutes of cooking add the rice and let it toast for a few minutes. Add broth a little at a time and stir the risotto to keep it from sticking to the bottom. A few minutes before the end of the cooking add the coarsely chopped gorgonzola and stir in until the cheese has completely melted and become creamy. Serve sprinkling with chopped black pepper and add the Parmesan.



*Recipe of the Pro Loco of Pastrengo with the member and amateur cook Bruna de Agostini submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2013 at the Rice Fair of Isola della Scala.

PASTRENGO

Mulled Wine with lemon balm *

Ingredients

- 1 litre of Bardolino red wine
- 2 cinnamon sticks
- 200 gr. sugar
- 8 cloves
- 1 pinch of nutmeg
- 1 untreated lemon
- 1 untreated orange
- 1 apple - lemon balm leaves



Method

Prepare all the spices, then thinly cut the lemon and orange peel. In a steel pan with not too high edges, pour the sugar, add the peel of the citrus fruits, the spices and finally pour in the Bardolino wine. Place the pan on the heat and bring slowly to a boil: boil over a low heat for 5 minutes, stirring until the sugar is completely dissolved. At this point a flame can be brought closer to the surface of the wine, the alcohol contained in the wine will catch fire. Let it flame until it completely extinguishes. Soak the lemon balm leaves in the mulled wine for a few seconds and then strain it in a thick mesh strainer and serve it steaming.



* Recipe of the Pro Loco of Pastrengo with the council member cooks Albino Monauni and Bruna De Agostini submitted to the " Gran Brulè (Great Mulled Wine) competition 2016 at the Fiera dei Bollito di Isola Della Scala. 1st place

PASTRENGO

Torta Zuccafolk (Pumpkin tart)

Ingredients for 4 people

For the dough:

250 gr of flour

1 egg

125 gr butter

2 tablespoons of sugar

½ glass of water

1 pinch of salt

For the filling:

500 grams of cooked pumpkin

4 tablespoons of sugar

3 eggs

250 cl of whipping cream

1 tablespoon of milk

1 teaspoon of cinnamon

1 pinch of salt



Method

Quickly mix the flour, the previously softened butter, the sugar, the egg, a pinch of salt and 1/2 cup of cold water; wrap the dough with in cling film and place it in the refrigerator for about an hour. Meanwhile clean the pumpkin in a sieve.

Whip the cream, adding the milk and the eggs by pouring the whole

into a bowl. Add the pumpkin purée, sugar, cognac, cinnamon, check the salt and mix everything together. Roll out the dough into a buttered and floured cake pan. Prick the base with a fork and pour in the filling. Bake at 180 ° C and cook for 40 minutes. Allow to cool and serve.



RIVOLI V.SE

Risotto al saor del lago and maroni del Baldo * **Risotto with marinated lake sardines and chestnuts from Baldo**

Ingredients for 4 people

400 g of rice
 1 sardinella from the lake
 10 chestnuts from Baldo
 ½ leek julienned
 1 glass of white Custoza wine
 vegetable broth
 grated cheese
 extra virgin olive oil
 salt, pepper (to taste)
 butter (to make creamy)



Method

Reduce the previously cleaned, filleted and chopped sardinella to a purée. Make a purée with eight Baldo chestnuts, and crumble the rest to be used for decorating the dish. Toast the rice in a pot, add broth from time to time, cook. Halfway through cooking add the chestnut purée; and almost at the end add the sardinella purée, checking the seasoning. Finish cooking by stirring in butter and cheese and serve decorating it with the crumbled chestnuts.



* Recipe of the Pro Loco of Rivoli with the member and amateur cook Sandro Cristina submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2009 at the Rice Fair of Isola della Scala.

RIVOLI V.SE

Risotto Garibaldi *

Ingredients for 4 people

350 g of rice

2 zucchini

2 carrots

1 leek

3 whole prawns per person

vegetable broth

oil

pepper

salt

butter (to taste to make it creamy)

Parmesan cheese



Method

Cut the leek, carrots and zucchini into strips, put in a pan with a little olive oil and soften gently. Meanwhile shell the prawns keeping one whole for each. Prepare a vegetable broth and when ready, throw in the shrimp heads and shells. Toast the rice in a saucepan, add the vegetables and broth and cook. At the end add the prawns cut into pieces before adding the butter and cheese. Shortly before this throw the whole prawns into the vegetable broth to cook them. Serve with the whole prawns as a side dish.



*Recipe of the Pro Loco of Rivoli with the member and amateur cook Sandro Cristini submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2010 at the Rice Fair of Isola della Scala.

SAN ZENO DI MONTAGNA

Risotto with chestnuts and sausage

Ingredients for 6 people

500 gr. of rice

400 gr. of chestnuts cooked in water with sage for 3 h

1 tablespoon of butter

a half onion finely chopped

250 gr. of crumbled sausage without skin

vegetable broth (to taste)

Garda olive oil (to taste)

grated parmesan cheese

salt and pepper (to taste)



Method

Peel the boiled chestnuts and chop them up to form a puree, leaving about ten nuts to one side. In a pan fry the onion with the oil and a tablespoon of butter and then add the sausage. When the sausage is brown add the chestnut puree, salt and pepper and after 5 minutes the rice. Cover everything with broth and cook. Just before the rice is cooked add the crumbled chestnuts previously set aside. Finally sprinkle with grated Parmesan cheese and serve.



SAN ZENO DI MONTAGNA

Chestnut minestrone

Ingredients for 4 people

100 gr. of potatoes

80gr. of carrots

100gr. of onions

100 gr. of cabbage

50 gr of beans

200 gr. of pèladai (boiled chestnuts)

1 clove of garlic

2/3 parmesan cheese rinds

1 large loaf of bread

a few sprigs of rosemary

Garda extra virgin olive oil, salt, pepper (to taste)



Method

Clean all the vegetables and cut them into pieces that are not too large and about the same size. Cut the parmesan cheese rinds into pieces. Put the olive oil in a saucepan, heat it and fry the rosemary and crushed garlic without letting them brown. Remove the aromatics and add the vegetables covered with water, add salt and cook in an open pan skimming when necessary. Towards the end of cooking add the peladei (peeled chestnuts cooked in salted water with sage leaves) and the cheese rinds. Serve in individual bowls and season to taste with extra virgin olive oil from Garda and, for those who want it, freshly ground pepper. Alternatively take the loaf of bread, cut off the top and dig out the bread inside so that it becomes a container with a lid, put it into the oven just enough to dry it out and pour the chestnut minestrone into the loaf. Serve.



SAN ZENO DI MONTAGNA

Mulled Wine with red fruit from Monte Baldo *

Ingredients

3 litres of Bardolino Novello

250 grams of caster sugar

50 grams of chestnut honey

6/8 cloves

90 grams of dried forest fruits (currants, blackberries and rosehips)

100 grams of roasted chestnuts of San Zeno DOP

1 stick of cinnamon

Method

Boil the wine together with all the other ingredients. Pour into the glass with a roasted DOP chestnut.



* Recipe of the Pro Loco of San Zeno di Montagna with the mentor cooks Elisa Castellani and Davide Zamperini submitted to the "Gran Brulè (Great Mulled Wine) competition 2016 at the Fiera del Bollito di Isola Della Scala. 1st place

SONA

Courtyard risotto *

Ingredients for 4 people

400 gr rice

1 litre of vegetable broth

white meat from the courtyard: 500 gr chicken / guinea fowl / rabbit

200 gr. Cooked green field herbs

100 gr. Aged Monte Veronese cheese

½ glass extra virgin olive oil

celeriac, carrot, onion

200 ml white wine of Custoza DOC

200 gr butter

rosemary and garlic

salt and pepper (to taste)



Method

Cook the green field herbs beforehand with salt, pepper and garlic and blend with a dash of vegetable stock and extra virgin olive oil until creamy. Cut the Verona celery, onion and shallot into small pieces and also cook it with the vegetable broth, salt, pepper and blend with a dash of extra virgin olive oil until creamy. Cook the white meats (chicken, guinea-fowl, rabbit, duck) with herbs (sage, rosemary) and chopped vegetables (carrot, onion or shallot), vegetable broth and blend with white wine (Custoza). Prepare a vegetable broth with onion, celery, carrot and salt. Toast the rice with a drizzle of extra virgin olive oil for 3-4 minutes and deglaze with a dash of white wine (Custoza). Add broth and cook for another 10 minutes. Halfway through the cooking, about 5 minutes, add the previously prepared Verona celery purée. Add the meat and stir for about 3 minutes. Finish cooking by stirring in the butter and Monte Veronese to make it creamy. Serve garnished with a spiral using the cream of field herbs prepared beforehand and if you like a sprig of rosemary, a wafer or a sprinkling of grated Monte Veronese cheese.

* Recipe of the Pro Loco of Garda with the member and amateur cook Alessandro Molon submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2016 at the Rice Fair of Isola della Scala. 1st place in the People's Choice category

SONA

Risotto with red radicchio, pumpkin creme and Monte Veronese cheese *

Ingredients for 4 people

320 gr. of rice
 vegetable broth
 2 heads of red radicchio
 1/4 onion
 1/2 glass of white wine
 70 gr. of Monte Veronese cheese
 butter

extra virgin olive oil
 salt and pepper (to taste)
ingredients for the creme

250 gr. of pumpkin
 1 small leek
 1 stock cube
 salt and pepper (to taste)
 1/2 glass of cream at the end of cooking



Method

In a saucepan, sauté the onion, add the radicchio cut into strips and cook. Toast the rice in another pan and deglaze with wine, alternate broth and radicchio until it is cooked, stir in the butter and the Monte Veronese cheese. In another pot, boil the pumpkin with the other ingredients and blend it. Serve it in the shape of a nest with pumpkin creme in the middle.



*Recipe of the Pro Loco of Sona with the member and amateur cook Mara De Monte submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2012 at the Rice Fair of Isola della Scala.

TORRI DEL BENACO

Carpione baked in foil with steamed vegetables

Ingredients

two carpione of 400/500 grams

a clove of garlic

lemon peel

rosemary

salt and pepper

potatoes

zucchini

carrots

extra virgin olive oil



Method

Prepare the package (foil and baking paper), laying the cleaned carpione on it, garnishing it with a clove of garlic, lemon peel and a sprig of rosemary. Season with salt and pepper. Bake at 180 degrees for 25/30 minutes. Serve the carpione, accompanied with the steamed vegetables. Drizzle with extra virgin olive oil.



VALEGGIO SUL MINCIO

Tortellini from Valeggio sul Mincio

Ingredients for the filling

celery, carrots, 1 onion,
Garda extra virgin olive oil
Mixed meat: pork, minced veal pulp,
beef stew, chicken livers
salt - nutmeg
1 egg

Ingredients for the pasta

8/10 eggs
1 kg of type 00 flour
200 gr of durum wheat semolina



Method for the filling

Slowly cook the beef, pork and veal in the butter. The livers are cooked separately with chopped onion, carrots, celery and aromatic herbs, sprinkling them with white wine (Garganega or Custoza), mince everything, let it cool and add a beaten egg to cream and a pinch of nutmeg.

Method for the tortellini

Roll out the pasta dough, obtained by mixing eggs and flour, into a very thin sheet and cut it into squares of 3 cm per side. In the centre of each of these, place a teaspoon of the filling; close them, giving them the characteristic shape of the tortellino. Allow them to dry a little on open-bottomed trays and then cook them in the boiling broth for a couple of minutes. Serve very hot and season them with melted golden butter together with sage leaves, and for those who wish, grated Grana Padano cheese.



info: www.baldogardaweb.it/rassegna.asp

EVENTO Fiera di Cavallacelle fra storia e tradizione culturale
La manifestazione ha avuto luogo il 10 settembre a Cavallacelle, frazione di Cavaion V. S. L'evento è stato organizzato dal Comune di Cavaion V. S. e dal Consorzio delle Pro Loco. La fiera ha visto la partecipazione di numerosi artigiani e produttori locali, che hanno esposto i loro prodotti e servizi. L'evento è stato arricchito da spettacoli e attività culturali, che hanno permesso di rivisitare la storia e la tradizione del territorio.



EVENTO / L'ANTICA FIERA DI CAVALLACELLE
Si è svolta nella serata del 10 settembre, in pieno centro storico, la manifestazione di Cavallacelle. L'evento è stato organizzato dal Comune di Cavaion V. S. e dal Consorzio delle Pro Loco. La fiera ha visto la partecipazione di numerosi artigiani e produttori locali, che hanno esposto i loro prodotti e servizi. L'evento è stato arricchito da spettacoli e attività culturali, che hanno permesso di rivisitare la storia e la tradizione del territorio.



PRO LOCO / RISOTTO D'ORO
Doppietta di riconoscimenti per i risotti del concorso Risotto d'Oro delle Pro Loco veronesi: i due commensali, presenti al ristorante del Polaris nella serata di gala di sabato 17 settembre, hanno vinto il premio di Pro Loco di Sonza di Sona e di Cavaion V. S.

SAN ZENO DI MONTAGNA / BENEDICITA'
Si è svolta nella serata del 10 settembre, in pieno centro storico, la manifestazione di Cavallacelle. L'evento è stato organizzato dal Comune di Cavaion V. S. e dal Consorzio delle Pro Loco. La fiera ha visto la partecipazione di numerosi artigiani e produttori locali, che hanno esposto i loro prodotti e servizi. L'evento è stato arricchito da spettacoli e attività culturali, che hanno permesso di rivisitare la storia e la tradizione del territorio.

SOMMACAMPAGNA
Ragazzi eletti alla Pro loco junior di Custozza
Si è insediato il nuovo consiglio di amministrazione della Pro Loco Junior di Custozza. I ragazzi eletti sono: [nomi].

BALDO GARDA. Raggruppa 11 realtà comunali il consorzio Pro loco rinnova il sito internet
A Castelnuovo Riva, il Consorzio Pro Loco ha rinnovato il suo sito internet. L'evento è stato organizzato dal Consorzio Pro Loco e ha visto la partecipazione di 11 realtà comunali.

PRO LOCO / IL CONCORSO
Il "Risotto d'Oro" a Sona a Cavaion
Doppietta di riconoscimenti per i risotti del concorso Risotto d'Oro delle Pro Loco veronesi: i due commensali, presenti al ristorante del Polaris nella serata di gala di sabato 17 settembre, hanno vinto il premio di Pro Loco di Sonza di Sona e di Cavaion V. S.

SOMMACAMPAGNA
Franchini eletto ancora alla guida della Pro loco
Franchini per la quinta volta è stato eletto presidente della Pro Loco di Sommacampagna.

SOMMACAMPAGNA
La Pro loco organizza il concorso sul Custozza
L'Associazione Pro Loco di Custozza organizza il concorso "Risotto d'Oro" per i risotti del territorio.

CAVAION
Fiera del riso Trionfano le Pro loco del Garda
È successo in occasione dell'evento "Fiera del Riso" a Cavaion V. S. Le Pro Loco del Garda hanno trionfato nel concorso di risotti.

LA PRO LOCO rilancia le feste dimenticate
"Di fondamentale importanza - sostiene la presidente Paola Alpino - le sagre paesane storiche. Feste e tradizioni che identificano le tradizioni sociali, culturali e religiose del territorio."

BALDO GARDA
Il risotto con la tinca regala il terzo premio alla Pro loco
Il risotto con la tinca ha vinto il terzo premio al concorso di risotti organizzato dalla Pro Loco di Baldo Garda.

IL CONSORZIO BALDO GARDA DELLE PRO LOCO
Il Consorzio Baldo Garda delle Pro Loco ha tenuto la riunione consuntiva di fine anno nel palazzo di Ca' Montagna a S. Zeno, presieduta dalla presidente Paola Alpino. Sono presenti i delegati delle 12 Pro Loco riunite nel Consorzio.

CAVAION
Doppia giuria e due vincitori al concorso «Chicco d'oro»
Sono andati a ruba i risotti in gara per il secondo concorso "Chicco d'Oro" organizzato dalla Pro Loco di Cavaion V. S.

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- The Provincial and Regional Committee for the procedure indications
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- The Pro Loco of the Baldo Garda area gathered in the Pro Loco Consortium of Baldo Garda represented by:

President	Albino Dr. Monauni
Vice President	Ugo Ricci
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	Renato Betta
	Arnaldo Butturini
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	Anna Rosa Golini
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Notes

The texts provided by the respective Pro Loco in the previous editions have been revised and updated by the Pro Loco Consortium of Baldo Garda.

Some of the photos are in the public domain, others are the property of the Consorzio Baldo Garda, taken, for the occasion, by the photographer, Pro Loco member, Walter Slanzi, whom we thank.

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