



Garda, l'olio

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con dolcezza

Garda, olive oil with sweetness.

Those of Lake Garda are the most prestigious olive oils in Italy.

The producers who certify their Garda DOP olive oil boast a story that places them at the level of the best and most capable of representing the expressive fullness and the profound and authentic soul of the territory.

The reason for this primacy is not known, but it has been so, for hundreds of years.

Perhaps the most effective admirers, who made the territory famous, were the numerous writers who stayed there, especially from the time of the Grand Tour onwards, praising the landscape with its precious olive trees, such as Goethe, Kafka, D'Annunzio, Carducci and many others.

The fact is that the Garda olive trees are considered the faithful mirror of a territory.

The reader will ask the reason for the so generously laudatory tones I have reserved, and then I try to list a few.

The first: PDO (Protected Designation of Origin) Garda covers three regions and four provinces. It is not a minor matter. In a perennially divided Italy, it is the first time that a PDO is shared within a vast and so different territory. And it is successful.

Today there are three areas that stand alongside the DOP Garda brand: Garda Bresciano, in Lombardy, which extends over part of the province of the same name; the Eastern Garda, which includes a portion of the province of Verona, in Veneto, as well as some municipalities in the province of Mantua and finally the

Garda Trentino, with all the municipalities where it is possible to cultivate the olive, at the northernmost end of the territory.

It is a miracle to know united three regions, without parochialism prevailing, thanks also to the Garda DOP Protection Consortium, which works well and knows how to manage institutional relations.

Another reason that justifies so much success is the sweetness of the oils. They are delicate, fine, elegant oils with a sweet impact. Features that the consumer likes so much. The Garda oils have light or medium-light fruity notes, pleasant herbaceous tones, and a very appreciated roundness in the mouth, together with excellent fluidity. The bitter and the spicy, present in a moderate way, are never exaggerated, they are always well dosed. All this is very pleasing to the consumer, who looks for oils to be combined easily, without problems.

The third cause that has determined the success of the Garda oils lies precisely in their wide versatility: they lend themselves to multiple uses, raw as in cooking. They are not oils of difficult interpretation.

Over the years, many other reasons have brought to such widespread success: being an olive-growing area with small numbers has made this PDO even more precious and sought after. According to the latest data, there are a total of 454 olive growers enrolled in the DOP Garda, 23 oil mills and 72 bottlers.

Overall, there are just over 657 hectares for over two hundred thousand olive trees.



Garda Dop - La Cavagnina

Company founded in 2006 by Bruna Pelizzoni with her husband Francesco Balduzzi, a well-known fashion manager. In the beginning it was the passion for the olive trees to motivate the couple; later the cultivation became in all respects a consolidated professional activity.

The cultivation method practiced complies with the organic regulations.

The oil

Name: Garda Bresciano Dop La Cavagnina

Place: Salò and Puegnago del Garda (Brescia)

Cultivar: leccino (53%), casaliva and frantoio (38%), pendolino (7%), others (2%)

Bottle: 500 ml

Price: euro 23

Tasting

Pale green color with golden yellow reflections, clear. The nose has light fresh fruity notes, with herbaceous connotations and green almond tones. The palate is soft, with a sweet, delicate initial impact, with hints of almond. In closing, slight spicy point and almond.

Pairing in the kitchen

Excellent raw, with steamed vegetables and baked fish with cherry tomatoes.

SERVICE EXTRACTED FROM VITAE, THE NATIONAL MAGAZINE OF THE ITALIAN SOMMELIER ASSOCIATION

