









- Commitment in using what the land offers for products of excellence
- Young generations re-discover ancient cultivations and traditions





«Salumi e formaggi»





- «Salumi e formaggi»: that's how we call cured meat and cheese
- No use of chemicals
- Traditional way of preserving meat and milk



Lake fish





From the lake... into your plate!



Tradition and new creations





«Poor» food re-interpreted by talented chefs







Visit family-run farms, cheese producers and refiners...











Discover the numerous food festivals...











Talk to a fisherman and find out all his secrets...











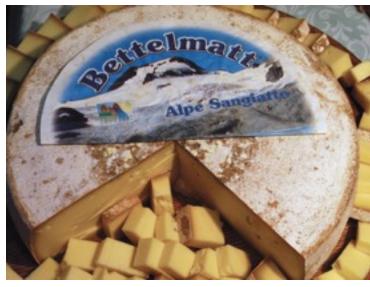
Walk among the vineyards...





Meet the excellences







Some producers (especially cheese refiners) have reached high standards of excellence and are now internationally well-known







Wines







«Nebbiolo» is the name of our local grapes, the same used for the great wines Barolo and Barbaresco



Fruits and honey







Chestnuts, berries, honey: often offered with cheese and salami for an «aperitivo» or a tasty break



Citrus fruits







That's not Sorrento! In Cannero, in northern lake Maggiore, citrus trees thrive. Visit a private garden and taste marmelades, cakes or flavoured tea.



Sweet fragrance







A different sweet experience for every area of our region!



Michelin-starred restaurants







Talented chefs have been honoured by the famous guide:

- two 2-star restaurants
- three 1-star restaurants
- many Michelin-listed restaurants



Restaurants for all tastes







An endless offer of restaurants for all budgets: delicious food in unforgettable locations



Taste and sip... with a lake view









Everywhere you stop for a delicious Italian-style meal, for a wine tasting or for a simple and quick «aperitivo», your eyes will be delighted by the spectacular views of our lakes and our mountains!





...yet to come



From the leaves of «Camellia Sinensis» (tea plant), some local flower producers are getting ready for a new product: the tea of Lake Maggiore! The little plants are growing... In a couple of years we'll hopefully be able to offer your clients a cup of local tea





LET YOUR CLIENTS LIVE THEIR OWN LAGO MAGGIORE <u>AUTHENTIC</u> EXPERIENCE!









And if you want to know more... TIME FOR YOUR QUESTIONS!





