

la camelia  d'Oro

Garda and Maggiore

Our lakes scents and colors



Simply, us



We want to share with you this touching letter that Taio, father of Orsola, wrote us many years ago. We happened to find it recently and printed its words in the labels of our wines: from its vineyards in Mediterranean Garda lake shores, the Golden Camellia brings its scents in lake Maggiore where camellias beauty is so outstanding that can be even unscented (cit. Coco Chanel).

“Let’s travel back to the 1700s: the XIX Century scientific revolution which sees humanity striving to discover the world’s truths and existence, is yet to commence.

However, the geographical discoveries of the many great seas are well underway, with a curiosity that conquers the most evolved countries.

Pigafetta had already travelled the world, Europe had released its ships in search of undiscovered lands, searching for new truths.

The French, Dutch and more so the British turn their gaze to every discovery that appears beyond their ship’s bow.

Among these great discoveries, plants deriving from other continents are studied, exported and seeded in the gardens and parks of Europe.

In France, Bougainville, the name of a renowned explorer, becomes widely used as the name of a plant, numerous gardens and as a novel way of colouring life with exotic woods.

The great British parks are established, with trees originating from all across the world, with the Cedar of Lebanon becoming the symbol of the Channel Islands.

Even in Italy, where landscapes had already developed into Renaissance parks, the European inspiration led to the development of English-style parks, rich in colour, in nature and in smells that will open the senses to these new creations. These parks become a new way of interpreting a geographical reality of a place with a solar climate and meteorology.

Following this, the English-style park was adopted in Affi at Villa Poggi, leading to the completion of the Italian-style gardens of Villa de Persico.

Surrounding Lake Maggiore, it was discovered that acidophilic plants are not only a bad tasting word, but a new way of observing an area full of perfume, delicate colours, brushstrokes of grey around reds, of greens contrasted with the deep blue background of the lake.

Budding from the attentiveness of passionate English people, the flamboyant clammers of rhododendrons, azaleas, camellias begin to enrich the Borromean Islands, giving birth to one of the most beautiful and delicate landscapes of the world.

It is no wonder that Orsola , educated from childhood in the vibrant area of Lake Garda, has found a new way of thinking and living Andrea’s scientific culture whilst in Verbano.

Many are the interests budding from the camellias, along with many wishes, which in the mind of this beautiful couple, camellias continue to strive.”

Our wines



La Camelia d'Oro brings the fragrant bouquets of the wines of Lake Garda to Lake Maggiore, expanding our list of products by including three DOC labels: Bardolino, Chiacetto di Bardolino and Pinot Grigio delle Venezie.

Over the last year, in fact, we have inherited some vineyards around Lake Garda, that bask in an almost Mediterranean climate, in the district of Bardolino, sub-area Montebaldo.

The "terroir" of moraine hills and the entrance to Val d'Adige, present, as a result of glacial erosion, traces of dolomite that are rich in salts, sodium and magnesium, mitigated by the mild and healthy climate of the nearby lake.

Typical crops in this area include citrus fruits, olives and grape vines. The Veneto region has become the most productive wine-producing region of Italy (Source: The World Atlas of Wines/Hugh Johnson e Jancis Robinson, ed. 2020).

We would be delighted to share some of the flavours that we ourselves have grown up with.

In particular, this is the summer of Chiacetto: we can introduce it by telling you that the tradition of rosé wines on the shores of Lake Garda dates back to Roman times in the country villas of Cisalpine Gaul and it is linked to the use of the wine press (which does not involve the maceration on the grape skins with a consequent poor release of colour). The most ancient testimony to the term 'Chiacetto', referring to the wines of this territory, can be found in the Veronese edition of the Dictionary of the 'Accademia della Crusca' (Italian Language Academy) in 1806.

The wine press which, by analogy, we can also find in the Oggebbio area where we are based, a place where camellias flourish and that once used to be dedicated to the production of wines. (This can also be deduced from its place name; *Eu geo Bios*). Still today, we can admire the ancient wine press at Oggiogno, dated 1742, made from a trunk of chestnut wood (11metres long and 8 tonnes in weight).

So it is with great pleasure that we, today, invite you to preview taste the freshness and the flavours of the most beautiful areas of the Northern Italian lakes.

Our products

Tasting Garda scents



People come to visit the exotic plants of Villa Anelli, and there is no trace anymore of the old vineyards that characterized the area so much in the last century.

- ❖ In 2021 we inherited some land in Orsola's homeplace, between Garda lake and Valdadige: a land renowned for excellent wine production.
- ❖ We accorded with a great local winery who produces with our grapes, this range of DOC local wines: red, rosè and white wines are turned with the names of Camellia Rubra, Rosea and White.

Camellia rubra



BARDOLINO

Camellia rosea



**CHIARETTO
DI BARDOLINO**

Camellia alba



**PINOT GRIGIO
DELLE VENEZIE**

Camellia alba

Pinot grigio

DOC delle Venezie

la camellia d'Oro



- APPELLATION: Pinot grigio delle Venezie.
- CLASSIFICATION: DOC (Controlled Designation of Origin)
- GRAPE VARIETY: 100% Pinot Grigio
- ORIGIN: From our vineyards situated in Rivoli Veronese.
- VINIFICATION: Soft pressing with light cryomaceration of the skins to add fruitier notes.
- AGEING : Aged in steel vats.
- AGEING CAPACITY and STORAGE : This product is usually consumed about 1-2 years after bottling and our advice is to store it in a dark place at constant temperature and humidity.
- ANALYTICAL INFORMATION: Alcohol 12% vol. Acidity 5,2. Residual sugar 22.
- ORGANOLEPTIC CHARACTERISTICS : An elegant straw yellow colour. The palate appreciates its aromatic intensity, persistence and the dry, decisive but balanced taste with notes of pear and banana, fruity elements that are also perceived by the nose.
- SERVING TEMPERATURE: 10-12°C.
- PAIRING: It is perfect with fresh-water fish from the lake or river but also with white meats.
- BOTTLES: 0,75l.

Camellia rosea Chiaretto di Bardolino



- Bardolino Chiaretto DOC
- APPELLATION : Bardolino Chiaretto.
- CLASSIFICATION : DOC
- GRAPE VARIETIES: Corvina e Rondinella.
- ORIGIN: Rivoli Veronese
- VINIFICATION: Soft pressing, brief contact of the must with the skins, careful racking as soon as coloration is reached.
- AGEING: Aged in steel vats.
- AGEING CAPACITY and STORAGE : This product is usually consumed about 1-2 years after bottling and our advice is to store it in a dark place at constant temperature and humidity.
- ANALYTICAL INFORMATION : Alcohol 12% vol. Acidity 5,30. Residual sugar 24.
- ORGANOLEPTIC CHARACTERISTICS: A soft rose-pink colour that reflects its aromatic freshness, with a soft fruity fragrance of raspberry and redcurrant.
- PAIRING: Ideal with a variety of courses beginning with appetizers, as well as delicate risottos of meat and seasonal vegetables.
- SERVING TEMPERATURE : 7-8°C.
- BOTTLE: 0,75l.

Camellia rubra Bardolino



- Bardolino DOC
- APPELLATION : Bardolino.
- CLASSIFICATION: DOC
- GRAPE VARIETIES: Rondinella, Corvina e Merlot.
- ORIGIN: Rivoli Veronese.
- VINIFICATION: slight drying of the grapes and vinification with the skins at a controlled temperature.
- AGEING : Aged in oak barrels for a minimum of 12 months.
- AGEING CAPACITY E STORAGE: This wine can be kept for up to 2 years from bottling and should be stored carefully in a dark place at a constant temperature and humidity.
- ANALYTICAL DATA : Alcohol 12,5% vol. Acidity 5,2. Residual sugar 27.
- ORGANOLEPTIC CHARACTERISTICS: A ruby-red colour with garnet-red reflections. Its intense fragrance with pleasing floral notes reaches an explosion of aromas of red fruits.
- PAIRING: Ideal with soups made with cereals or vegetable minestrone, traditional pasta or rice dishes but also white or red meats served with vegetable side dishes. It creates a sinuous union with roast chestnuts.
- SERVING TEMPERATURE : 14-16°C
- BOTTLES: 0,75l.

CAMELLIA ALBA

Our Pinot Grigio delle Venezie, to us, assumes the elegance of the precious white camellias and reminds us, with its intense balance, of the mild climate and landscapes of the Verona countryside that was Orsola's birthplace. Its mineral taste and persistence along with its floral scent makes it an ideal wine to pair with lake fish, white meats and - why not? - pizza.

CAMELLIA ROSEA

- Our Chiaretto di Bardolino, which calls to mind the tender pink nuances of 19th century camellias, comes from the family estates on the morainic hills where Taio, Orsola's father, developed his passion for plants and flowers. Fresh notes of raspberry and redcurrant invite you to pair it with starters, pasta or rice first courses and as an aperitif " Chiaretto di luna" (Moonlight Chiaretto).

BARDOLOINO

Our Bardolino is ruby-red like the petals of the "camelia japonica animoniflora", and boasts the fruity fragrance of cherries and Marasca cherries that Taio, Orsola's father cultivated in the family orchard at the foot of the moraine hills. The floral notes of this wine harmoniously pair with pasta or rice first courses, lake fish and grilled meat.

www.lacameliodoro.com

Pinot Grigio delle Venezie

DENOMINAZIONE DI ORIGINE CONTROLLATA

Il Pinot Grigio delle Venezie per noi assume l'eleganza delle preziose camelie bianche, ci ricorda con il suo intenso equilibrio il dolce clima e i paesaggi del Veronese, terra d'origine di Orsola.

Il gusto minerale e persistente ed i profumi floreali lo rendono perfetto abbinandolo a pesce di lago, a carni bianche e perchè no alla pizza.

Imbottigliato da VR/2379 - IT
per conto di: Azienda Agricola
Orsola Poggi - La Camelia d'Oro
OGGEBBIO (VB) - ITALIA.

www.lacameliaodoro.com

Prodotto in Italia - Product of Italy
Produziert in Italie

750ml e 12% vol

Contains Sulphites - Enthalt Sulfite - Contiene Solfiti

Montebaldo Bardolino

DENOMINAZIONE DI ORIGINE CONTROLLATA

Il nostro Bardolino, dal colore rubino come i petali della camelia japonica anemoniflora, diffonde la fragranza fruttata delle ciliegie e delle marasche, che Taio, il padre di Orsola, coltivava nel brolo di famiglia ai piedi delle colline moreniche. Le sue note floreali consentono un armonico abbinamento a primi piatti, pesce di lago e carni alla griglia.

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750ml e 12% vol

Contains Sulphites - Enthalt Sulfite - Contiene Solfiti

Chiaretto di Bardolino

DENOMINAZIONE DI ORIGINE CONTROLLATA

Il nostro Chiaretto di Bardolino, che ricorda il rosa tenue delle camelie ottocentesche, proviene dai terreni di famiglia sulle colline moreniche, dove Taio, il padre di Orsola, si appassionò a piante e fiori. I freschi profumi di lampone e di ribes invitano ad abbinarlo ad antipasti, primi piatti e come aperitivo al "Chiaretto di luna".

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