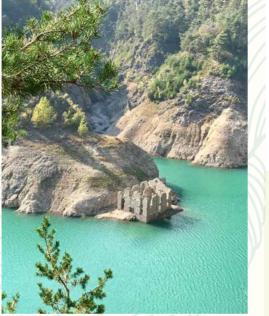
THE OTHER LAKE

Our first impression is that of a fjord sunk into a forest forming verdant wooded slopes. The artificial lake of Valvestino was created in 1962 by the construction of a dam: everything was submerged including the old Italian customs house (the territory belonged to the Austro-Hungarian Empire at the time). When the water level dropped, the remains of the building surfaced and became a favourite destination of photographers. In one stretch of the lake, the Val di Vesta Wilderness Area has been established, the first of its kind in Lombardy. The area was set up to protect the rich alpine flora and fauna it contains.





And at night, evervone watches the stars at the Cima Rest Astronomical Observatory.







Book your experience now!



Consorzio Lago di Garda - Lombardia www.gardalombardia.it



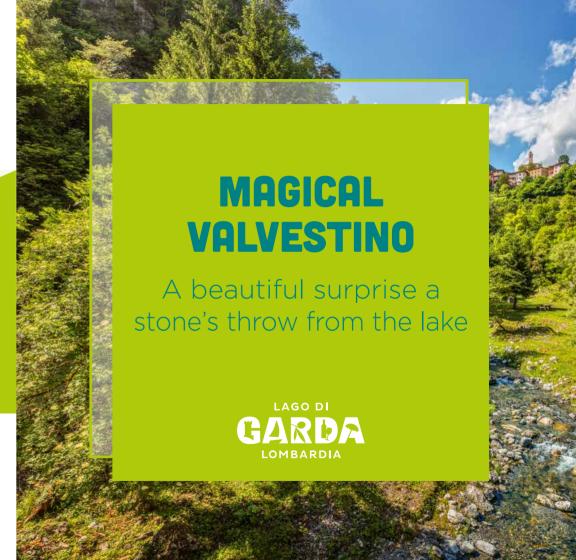












THERE IS A MAGIC VALLEY...

It sounds like the beginning of a fairy tale. Well, Valvestino truly is a magical valley. Lush, unspoilt nature just a short distance from the lake. The area comprises the Magasa and Valvestino municipalities, stretched across the mountain slopes. A mountain that is gentle, friendly and relaxing whilst also a favourite with sports enthusiasts

Valvestino's richness as a natural habitat has even been recognised by the European Union, which has established a Site of Community Importance there. You look around, your gaze taking in swathes of forest, in the midst of which you spot an alpine cottage and pastures. You stop to take a selfie, then head straight there, whether bike, motorbike or car. In search of excitement.

LISTENING TO NATURE

Selva Bella, Passo della Puria, Cascina Nuova: names like any others. In fact, these are the favourite destinations of hikers wishing to see wildlife: grouse, red deer, roe deer, owls, hawks and, at the highest altitudes, ibex. Get a guide and go, with family, friends or alone: the animals are easy to spot.

WILDFLOWERS, FRESH AIR AND TOMBEA...

Tombea cheese is the ambassador of Valvestino. There are only a few young producers: you can count them on one hand. It is only produced in mountain pastures in the municipalities of Magasa and Valvestino. It is a cheese of the highest quality, with limited commercial distribution and a strict production specification: it is matured here and made exclusively from the milk of cows that are milked here and graze only on grass and flowers from this valley.



