

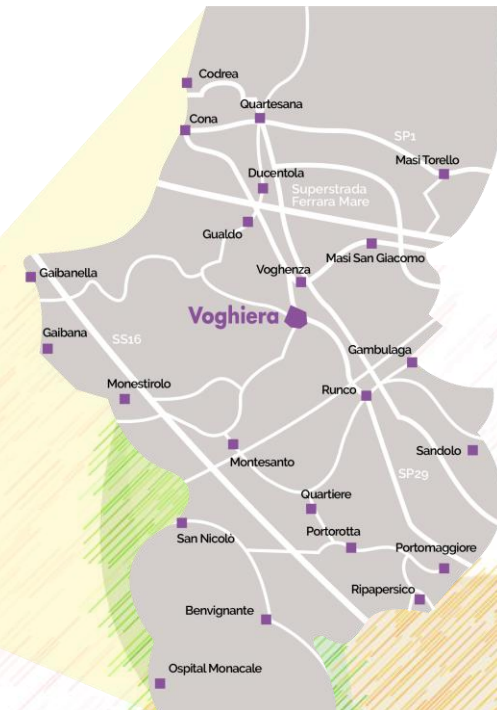


## The Safe Garlic

prepared by:

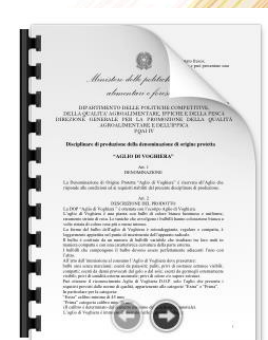


**ALPHA & OMEGA**  
FRESH · FROZEN



Refined and never pungent, Voghiera Garlic PDO makes every dish special. Its sweet and delicate taste, combined with great versatility, is ideal for a creative and high-end cuisine. The authentic flavour of the Ferrara plain draws its savoury characteristics from the clay and lime soil, which favours the perfect balance of quality and aroma. Traditional manual workmanship and the artisanal craftsmanship of its producers make it a unique and inimitable product, guaranteed by the **Consorzio Produttori Aglio di Voghiera (Consortium of Voghiera Garlic Producers)**.

More than **100 hectares in the province of Ferrara** are dedicated each year to the cultivation of Voghiera Garlic PDO. The particular qualities of fertile and clayey soil combined with the climate of the area make Voghiera Garlic PDO a unique product. It is an area that includes the municipality of Voghiera and part of the municipalities of Masi Toretto, Portomaggiore, Argenta and Ferrara, which produce on average **10,000 kg of dried garlic per hectare farmed**.



**How to store it - Keeps it at -18 ° C**  
**How to use it - No need to defrost; Just use it**

**Production rules of the "VOGHIERA GARLIC" with Protected Designation of Origin**

