

## Clare Valley Italian Varieties of Wine and local Pasta to feature in the 2024 Clare Valley Festival of the Lamb

The 5<sup>th</sup> Clare Valley Festival of the Lamb is being held from 18-22 September 2024 and the first events for the program have been launched on the website <a href="https://cvfol.au/">https://cvfol.au/</a>

In keeping with the global culinary influences from previous festivals 2024 has a focus on the significant influences Italy has made to food and wine.

Simon Millcock Festival Coordinator says, "Local and visiting chefs are working with lamb producers and local wineries to develop the menus for this year's festival. The first release of the program includes exciting Italian influenced culinary events by leading Global and State chefs. This includes for the dinner and launch Chef Vincenzo Spatola from Fogolar Furlan."

The festival is now the Clare Valleys annual spring equinox festival that combines the first buds of the vines and the premier time for new-season lamb that is lean, tender and ideal for a wide range of recipes.

Anna Baum, Executive Officer for the Clare Valley Wine & Grape Association says, "There are several wineries in the Clare Valley that are well known for delicious Italian wine varieties, particularly Novello, Fiano, Pinot Grigio, Montepulciano and Sangiovese. Italian varieties of wine are very suited to the changing climate here in southern Australia and are proven to be a great accompaniment to food, particularly seafood, pasta and lamb!"

The Festival Launch and Dinner will include key note speaker Katherine (Kaito) Maitland Marketing Manager Pangkarra Pasta. The dinner will featuring local produce of lamb from Martindale Farm and Clare Valleys Pangkarra Pasta prepared by a guest Italian Chef from Fogolar Furlan the oldest Italian Social Club in Adelaide who promote traditional food,

Expressions of interest for venues seeking to hold events in 2024 are still open and they can contact Simon Millcock 0407819000.























