

## PRESS RELEASE

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## Korčulanske pjatance – Spring Food and Wine Festival **27**<sup>th</sup> April to 5<sup>th</sup> May **2017**

After the 2017 first Spring food & wine festival that was a real success, from 27<sup>th</sup> April to 5<sup>th</sup> May 2018 Korčula and the nearby villages will again celebrate the richness of local spring produce as part of second edition of "Korčulanske pjatance».

Adio Mare, Aterina, Barić, Filippi, Korčula De la Ville, LD Restaurant, Marco's, Nonno, Radiona, (Korčula's restaurants), Maha tavern, (Žrnovo), Mate tavern (Pupnat), and Eko Škoj as a new member are again united by the desire to present the best of food and wine spring season can give to the local people of Korčula and their visitors.

Through their food and wine varieties Korčula's food professionals will present Dalmatian cuisine as traditional and modern blended together, created in harmony with the seasonal blessings of the Adriatic gardens under and above the sea surface. Through innovative menus designed especially for the occasion, and to be altered daily on Korcula's tables, local connoisseurs will offer their gastronomic achievements at very reasonable prices.

As a consequence of a plenitude of the seasonal ingredients maturing or reaching its quality culmination at precisely this time of year, springtime has naturally been selected for the festival time frame.

In the context of Korčulanske pjatance spring season has been affirmed like a temptation hard to resist by a famous Korčula's winemaker Luka Krajančić whose poetic interpretations of island life are unfailingly inspired by wine, vine, sea and the island (life).

"But above all, spring on the table awakens us with young peas and broad beans, spring onions and damselfish caught in fish traps decorated with juniper like in hiding. Rock Samphire, sage, rosemary and capers scent like tales of yore..."— this is Luka announcing the first Korčulanske pjatance.

Korčulanske pjatance is a manifestation for all true, local and foreign gastronomists, their families and friends always eager to encourage, support them and perhaps with a little help of top culinary feats and a glass of a good wine in order to cherish together centuries-old gastronomic tradition of the town and the island.

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For more information visit:
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