



## **A Star Studded Newport Mansions Wine & Food Festival**

Natasha Lardera (August 19, 2011)



Celebrity chef Lidia Bastianich headlines the sixth edition of the most sophisticated wine and food extravaganza on the East Coast to be held in September. The program was presented at the Italian Trade Commission that will contribute with a special tasting seminar.

The Italian Trade Commission opened its doors to the presentation of the sixth edition of the [Newport Mansions Wine and Food Festival](#) [2] that will be held in September, from the 23 to the 25, in Newport, RI.

The festival is the most sophisticated food and wine tasting held on the East Coast and features a vast array of celebrity chefs, exclusive wines from around the world, scrumptious food from the region's best restaurants and, most of all, one of America's most picturesque settings - the historic Newport mansions, Rosecliff and Marble House, in the seaside resort of Newport.



Sponsored by [FOOD & WINE](#) [3] the festival will kick off with the Wine & Rosecliff Gala, where guests will enjoy special vintages uncorked exclusively for the evening, with delicious food pairings. The festival's special surprise this year will be chef, television personality and restaurateur Lidia Bastianich, hosting a fabulous jazz brunch at the Hotel Viking on Sunday morning, September 25.

"I am very happy to participate," Mrs Bastianich said at the presentation, "Being Italian I know the meaning of heritage and history. Plus the festival gives me an opportunity to show my strength, which is Italian food." There is no better combination than good food and the long lasting traditions they hold. "We know we have made it to the top this year," Trudy Coxe, CEO and Executive Director of the Preservation Society of Newport County said, "Lidia is the best we could ask for. She is a master chef and a lover of history." Mrs Bastianich will also be available for book signing on Sunday at the Grand Tasting at Marble House.

With a healthy participation of Italian wine and food importers, the Grand Tasting will certainly engage the senses of festival goers with the pure flavors of Italy. At the kind request of the Preservation Society, the ITC was invited to present its ever popular tasting seminar Perusing the Peninsula (on September 23 at the Viking Hotel), presenting a magnificent medley of wines hailing from the snow capped mountains and the sun kissed shores of Italy. The ITC will also have a desk at the Grand Tasting on the 24-25.

"We are so happy to welcome the Italian Trade Commission back to the festival," Trudy Coxe added, "Italy produces some of the finest wines and specialty products in the world. The opportunity to feature these products and feature an Italian educational wine experience gives festival goers that much more to look forward to this year."

The US importers of Italian products who will be participating are: [Banfi Vintners](#) [4], Dark Star Imports, Domaine Select Wine Estates, Fine Wines of the World, [Moet Hennessy USA](#) [5], Nestle Waters North America, [Palm Bay International](#) [6], [Pernod Ricard USA](#) [7], Wilson Daniels, Wine Worldwide Inc, World Wide Wine Importing. "The combination of qualities best described, by celebrated wine writer Burton Anderson, as SUN, SOIL, AND SOUL, is what entices both wine experts and novices to experience the variety, complexity and quality that is tantamount with Italian wine," Trade Commissioner Aniello Musella explained. "These qualities distinguish Italian wine from all other wines. It is the reason why Italy remains the leading wine exporter to the US boasting a 32% market share in the first six months of 2011, in spite of the economic malaise."

Lou di Palo, noted trade member, epicurean and owner of [Di Palo's Fine Foods](#) [8], was at the presentation for a tasting of Italian products sold at his store had his say as well, "The authentic Italian products presented at the Newport Mansions Wine & Food Festival this September will underscore the versatility and superb quality of Italian wine and food items. Many will discover just how complimentary Italian wine is to many international cuisines and just how much flavor authentic Italian products can add to any dish. The bottom line is the resounding commitment to quality shared by Italian producers. Consumers will leave the festival with a new found knowledge of what exactly product of Italy means: having understood the difference between authentic Italian products and their domestic counterparts."

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[4] <http://www.banfivintners.com>

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