

An Italian twist to your Easter with Vorrei

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Vorrei, the Italian gourmet food website, is offering a range of exquisite treats this Easter, from the traditional Italian Easter ‘Colomba’ cake to handmade Italian Easter eggs. All of the products, which are beautifully presented, have been specially selected for their high quality ingredients. The range includes Italian Easter eggs for children and grown-ups alike. Each egg has been entirely handmade, hand-wrapped and comes with a surprise inside.

Vorrei’s delicious milk chocolate eggs contain 33% best quality cocoa and the extra dark chocolate contain a minimum 63% cocoa. Both eggs are available in a range of brightly coloured, elaborate wrapping and cost just £10.50 each.

In addition, Vorrei’s ‘Colomba Classica’ cake is a symbol of Easter and springtime in Italy and a traditional gift at Easter time. The Colomba, or dove in English, is a beautifully-wrapped, artisanally-made cake in the shape of a flying dove, soft and moist and similar in consistency to the Christmas panettone with candied orange and raisins inside, and a crunchy almond topping. The Colomba cake (weighing 1kg) costs £19.50 and combines the best fresh ingredients with Italian style – it really does look as good as it tastes!

Vorrei’s Easter range also includes a selection of their popular hampers including a ‘Gourmet Easter Lunch Hamper’, packed full of delicious food perfect for an Easter meal with family or friends. The ‘Easter Celebration Hamper’ makes a lovely gift and comes with a bottle of organic Prosecco, a Colomba cake and a box of hand made Limoncello chocolates.

Founders Luca and Nicola Pagliaro lived and worked in Italy for 15 years and know just how good traditional Italian food can be. Their products are not packed with preservatives, artificial colours or flavour enhancers and over 60 per cent of the range is organic.

“We want to raise the profile of real, unsophisticated Italian food, which is not manufactured on an industrial scale and is produced by farmers and family run businesses we know personally,” Nicola explained.

“Our aim is to pass on our knowledge of the culture of real Italian food, the kind of food prepared by generations of our extended Italian family”.

Traditional Italian culture is to take time to savour and enjoy food. Vorrei supports the Slow Food Movement, an initiative that was founded in Italy to counter the rise of a fast food culture and promote a better way to eat. Many of their products have Slow Food certification.

Immerse yourself in the culture of Italian cuisine by bringing great-tasting, authentic, Italian food to your

home. V

isit www.vorrei.co.uk to see the whole range and place your order. Next day delivery is available.

Ends

About Vorrei Ltd

www.vorrei.co.uk

Press Contacts:

nicola pagliaro *director*

Tel: 07847 832769

Email: nicola.pagliaro@vorrei.co.uk

Images:

1. <https://journalink-static.s3.amazonaws.com/releases/46481b833dec8446014e2e27b8f085a0.jpg>

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