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Calici d'Inverno, embraced by Loison's sweetness

On November 30 in Mogliano Veneto (TV), the Calici d'Inverno (Winter Goblets) event took place at the renowned Villa Condulmer where, in addition to wines, delicious Loison Panettoni were among the featured specialties.

On November 30, 2013, Loison Panettone did not miss its appointment with **Calici d'Inverno** at Villa Condulmer in Mogliano Veneto (TV). The event was organized by <u>Veneziaeventi</u> in cooperation with the Venetian Chapter of Movimento del Turismo del Vino (Wine Tourism Movement), Città del Vino (Wine Cities) and the Treviso Chapter of the Italian Association of Sommeliers of the Veneto region.

The event was held in the magnificent **Villa Condulmer** - built in 1743 by the Condulmer family - where, among representatives of Northern Italian wineries, was also **Chef Franco Favaretto** from restaurant <u>Baccalà Divino</u> in Mestre (VE) who showcased his specialty, that is **baccalà** (codfish). And since Christmas is just around the corner, the event could not do without featuring some magnificent Loison panettone cakes: In addition to the spectacular **Magnum** cakes, which literally flew off the shelves, the latest product from Casa Loison was also very successful: the innovative **Licorice and Saffron Panettone**, made with Licorice from Sibari - a PDO product - and premium Iranian saffron, was introduced along with all the other panettone cakes of the Excellence collection, whose embellished packaging created by Sonia Pilla Loison set them apart from the rest.

A winter toast embraced by Loison's sweetness!

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