

Loison

PASTICCERI DAL 1938

The taste of Italy
made in Italy

Press release #12 – February 19, 2014

Loison's sweetness paired with aromatic Grappa: a spirit-infused evening organized by ANAG to celebrate good Italian products

That of February 18 was a sold-out event for the Italian Association of Grappa Tasters, who came together to pair spirits with Colomba and Veneziana cakes at Loison's headquarters in Costabissara (VI).

The evening began with a guided tour of the company to discover the secrets of pastry making, followed by the actual tasting event during which Dario Loison and his trusted collaborators displayed and offered their kind hospitality, fine products and unexpected gifts

The Italian Association of Grappa and Brandy Tasters (ANAG) organized an evening entirely dedicated to flavors and spirits that took place on February 18 at Loison's headquarters in Costabissara, Vicenza. The idea was to **pair Loison's confections with flavorful grappa varieties**, to celebrate the spirits in an atmosphere of *mardi gras*. The result? A sold-out event featuring the participation of not only ANAG members of the Vicenza chapter, but also that of ANAG's fans who are passionate about **good Italian products** (some of them came from as far as Brescia). For several hours, they all had the opportunity to immerse themselves in the aromas and flavors of the products and discover the secrets of Loison's pastry making, thanks to the artisan company being open in the evening for this special occasion.

During the visit, tireless host Dario Loison, who went above and beyond his duties, told about the production process, focusing on the **importance of using premium Italian raw materials**, all of which are industry certified. Among the ingredients that Loison uses is also **unprocessed sea salt from Cervia**.

After tantalizing the guests' nostrils and palates, the evening climaxed with the pairings of Loison's confections with the fragrances of distilled products: to start, an entrée featuring Canestrelli, Zaletti and Favette cookies soaked in locally-produced sparkling wines, followed by the actual tasting which consisted of **Colomba with Prosecco Wine, Peach Colomba with Hazelnuts, Cherry & Cinnamon Veneziana and Veneziana with Late Mandarin from Ciaculli**. All of these confections were paired with the following varieties of grappa: **Uva&Uva Brunello**, made from aromatic white grapes (produced in the Veneto region); **Moscato Beccaris** - both young and aged grapes (Piedmont); young **Gerwuztraminer Pisoni** (Trentino); **Roner pear** (South Tyrol); **Noah Chiareno** (Veneto). Although it was the ANAG organizers who recommended the ideal pairings, the evening was meant to encourage guests to try and find one that was the perfect pairing for them.

Finally, in the style of Loison, thanks to Dario and his closest collaborators, two surprises amazed the guests: different kinds of **Carnevale fritters**, including those filled with cream infused with Grappa Scura Brunello, and **Loison's gifts** (including a fragrant cherry bread) because taste should not be a mere memory. And for all those who could not attend, see you at the next meeting.

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