

Press release #21 - April 12, 2014

With Loison, Easter is in the air at La Vie en Rose wine house

On April 10, **Loison's sweet Colombe** were served as finger foods by **Alberto Basso**, Chef of 3 Quarti Restaurant in Grancona. The bubbly evening with Dario Loison also featured the sparkling products of Fongaro winery

Easter is in the air at La Vie en Rose wine house in Caldogno (VI), where taste wears pink! On April 10, sweet Colombe by Loison soared together with Durello wines from Cantina Fongaro, mostly thanks to Alberto Basso, Chef at 3 Quarti Restaurant in Grancona. Using his creativity, he indeed got to play with Loison's dove-shaped sweet breads pairing them with different varieties of mousse: chocolate and smoked egg white (slightly bitter), chocolate with Verde extra-virgin olive oil, hazelnut chocolate ganache and, finally, a white chocolate siphoned mousse. And to impress everybody, Chef Alberto even dared to serve a sandwich consisting of cream cheese and prosciutto crudo (cured ham) between two slices of Panettone with Late Mandarin from Ciaculli.

The tasty finger foods were paired with **Durello wine produced by Fongaro winery** in three different varieties: Etichetta Viola (purple label), a classic sparkling wine made with Durella grapes; Cuvée, a classic sparkling wine made with 2/3 Durella and Incrocio Manzoni grapes; and Etichetta Nera Riserva (black label, reserve), a classic sparkling wine made with 100% Durella grapes.

Dario Loison did not miss this special event and entertained the crowd with his bubbly personality, along with Sabrina Gobetti and Andrea Basso, owners of La Vie en Rose wine house.

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