

# Loison

PASTICCERI DAL 1938

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## At “La Luna tra le Stelle” everybody raved about Loison’s Panettone

*On October 6, the traveling tour organized by Piedmont winemakers **Terre da Vino** stopped in Brescia, where the large and select audience couldn’t get enough of **Licorice & Saffron Panettone** and **Crema di Panettone**!*

*If it ain’t broke, don’t fix it!* This was the leitmotif of the “La Luna tra le Stelle” (The moon among the stars) event organized by Piedmont winemakers **Terre da Vino** in **Brescia** on October 6. This was the 6th leg of a tour traveling throughout Italy, where wine has been meeting premium local gastronomy.

The event was dedicated to food & wine professionals, experts and specialized journalists. The exclusive **Ristorante Carlo Magno** in Collebeato (BS) opened its doors to the best chefs of the Brescia province: Stefano Baiocco (Villa Feltrinelli), Stefano Cervenì (Due Colombe), Vittorio Fusari (Dispensa pani e vini), Piercarlo Zanotti (San Marco) and Beppe Maffioli (Carlo Magno). The chefs’ preparations were paired with the best of Terre da Vino’s production, including the lead label that inspired the name of the event: **Barbera d’Asti La Luna e i Falò**.

Charismatic **Dario Loison** attended the evening with his beautiful creations: in addition to the spectacular **Magnum-size** varieties of Panettone, the **Licorice & Saffron Panettone** was also very successful and quickly disappeared from the tables. The more traditional varieties were also highly appreciated, including **Fig Panettone** and **Mandarin Panettone**. This event also represented a tempting and important opportunity for Loison to present to the public its new **Christmas 2014 lines** dedicated to great Italian masters, namely **Andrea Palladio** for architecture, **Antonio Canova** for sculpture and **Giovanni Battista Zelotti** for painting.

Freshly prepared by Loison’s pastry chefs Stefano Ballarin and Nicola Ubertoli were unique finger foods for the special debut of **Loison’s Crema al Panettone** in Brescia. In a spoon, they presented thyme-infused ricotta cheese, Panettone cream, candied orange zest, pistachio pieces and a pinch of black salt from Cyprus. A sensual and enveloping finger food in which flavors and soft textures blended perfectly with crunchy textures and pleased every palate!

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