

# Loison

PASTICCERI DAL 1938

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Press release #11 – June 1, 2016

## **GOLOSARIA AND STELLE DEL NORDEST: TWO EVENTS, DOUBLE THE PLEASURE FOR LOISON**

*Two large-scale events are opening the summer season: on June 4-5 in Bassano del Grappa, the first edition of **Golosaria** by **Paolo Massobrio**. In Torreglia, Padua, the sixth edition of “**A tavola con le Stelle del Nordest**” with dinner at **Antica Trattoria Ballotta**. In both events, Loison will introduce its **2016 novelties**, the **Rose Panettone** and other new scrumptious treats*

For artisan confectioners Loison in Costabissara, the month of June has two large-scale events on the calendar. In both, Dario Loison will be there not only as a friend, but also as a confectioner.

We begin with **Golosaria in Veneto**, an event created by journalist **Paolo Massobrio**, who over the last 30 years has promoted gastronomic culture and co-authored **Il Golosario** with Marco Gatti. On **June 4-5**, the spectacular Villa Giusti Del Giardino in Bassano del Grappa will host the first edition of the event that will welcome the best producers of good food listed in the guide *Il Golosario*.

One of those is Loison Pasticceri, included in the guide since the very first editions. Loison will attend the event with its Panettone and Veneziana with Late Mandarin from Ciaculli (a Slow Food Presidium), along with the latest sweet bread for 2016: **Rose Panettone**, made with a special blend of roses, including the Damask Rose and the precious Ligurian Rose Syrup, another Slow Food Presidium. Alongside all that, there will also be the new **Cookie lines**: 12 delicious flavors featuring fruits, spices and traditional ingredients, available in the newly-created packaging by Sonia Design.

On **June 7, 2016**, the return of the event “**A tavola con le Stelle del Nordest**” (Dining with the Stars of the Northeast) held at **Antica Trattoria Ballotta** in Torreglia, Padua, at the foot of the Euganean Hills. Now in its sixth edition, the big party will feature 15 Michelin-starred chefs from the Italian regions of Veneto, Friuli Venezia Giulia, Trentino Alto Adige and Emilia Romagna. They will be joined by equally notable colleagues soon to receive a Michelin star. Alongside the "kitchen brigade", there will be four pastry chefs, including Loison Pasticceri, a historical presence at this charity event. The proceeds will go to food and wine journalist Giovanni Chiades, who was the victim of a tragic accident a few years ago.

Dario Loison and his staff will be ready to entertain all the guests with sweet treats consisting of **Panettone Macarons**. This year will see the debut of the new flavor for 2016: the **Tart Cherry Panettone Macaron**. This confection follows the Mediterranean variety of **Lemon Panettone Macaron**. In addition, guests will get to taste the innovative **Licorice & Saffron Panettone Lollipops**, while, for those who love traditional flavors, there will be Cherry & Cinnamon **Veneziana** and **Chamomile Panettone**, the first Panettone made with a flower.

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