

TV CHANNEL RAITRE FEATURES LOISON'S TASTE AND TALENT AT 'GEO'

*On April 13, the GEO episode dedicated to chocolate and to bread making will feature Dario Loison, who will share facts about his artisanal workshop, established in 1938 in Costabissara by his grandpa Tranquillo. This will be followed by the history of bread making, from starter dough to **Focaccia** and dove-shaped **Colomba** for Easter.*

*It will be hard not to give in to the temptations filling the studio with their warm fragrances of freshly baked **Colomba** and **Panettone**!*

View the episode by clicking on [this link](#): the interview with Dario Loison begins at timecode 1:20:17



Italian TV channel RaiTre invited **Dario Loison** to participate in **Geo**, a popular show hosted by **Sveva Sagramola** and **Emanuele Biggi**. The episode that will air on **April 13 at 16.40** will focus on the celebration of Easter 2017.

During the filming, the studios at Via Teulada were quite rightly enveloped by the delicious fragrances from samples of **Colomba**, **Focaccia** and **Panettone** presented by the bursting personality of **Dario Loison**, in an episode dedicated to chocolate and bakery.

On **April 13**, Dario Loison and the hosts will illustrate the history of bread making, talking about old-fashioned **starter dough**, which is the result of the natural fermentation of flour and water. This dough yields the fresh yeast that is used daily in several different productions. Loison uses a certified production process: it takes **72 hours of patient work** to make sweet breads. Making bread and leavened cakes, such as **Panettone**, **Focaccia** and **Colomba**, requires intense labor, especially if one wants to follow tradition and to use a number of various ingredients to sweeten the dough.

Loison Pasticceri is an artisanal company established in **Costabissara**, on the outskirts of Vicenza, by **grandpa Tranquillo**. He opened his small bread bakery in **1938** and passed his passion on to his son **Alessandro** first, and then to his grandson **Dario**. It was the latter who, in the 1990s, revolutionized the concept of artisanal **Panettone**. He introduced the use of the **starter dough** and enriched the sweet yeast breads with **ingredients from Slow Food Presidia**, such as **Late Mandarin from Ciaculli** and **Mananara Vanilla from Madagascar**.

Between a close-up and a zoom-out, Geo's cameras will give us a sweet view into Dario Loison's spectacular creations, including his **Magnum** versions ranging in size **from 2 to 10 kilos**. These big formats produced by Loison are really amazing!

So, tune in on TV channel **RaiTre** on **April 13 at 4:40 pm** to discover the secrets of bread making and the sweet taste of **Made in Loison** products!

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