

WITH LOISON, IT'S DOUBLE THE PLEASURE: DINING WITH THE STARS & LOCANDA DI PIERO'S ANNIVERSARY

*The warm summer season opens with two large-scale events: on **June 25** in **Montecchio Precalcino (VI)**, big celebration in honor of the **25th anniversary** of the restaurant owned by **Renato Rizzardi**. Then, on **June 26** in **Montegrotto Terme (PD)**, “**A tavola con le Stelle del Nordest**”, the **7th edition** of the charity dinner featuring Michelin-starred chefs.*

*At both of these remarkable events, **Loison Panettone** will be available for tasting in many forms, including **lollipops, macarons** and two new **desserts** created by **Chef Rizzardi***

Two events are opening the summer season: both will feature the one-of-a-kind taste of Loison Panettone.

To begin with, on **June 25**, restaurant **Locanda di Piero** in Montecchio Precalcino (VI) will celebrate its **25th anniversary**. Invited to celebrate the quarter-of-a-century milestone are friends who **partner to create artisanal flavors**. Dario Loison and his one-of-a-kind products will be there too. Renato Rizzardi, chef and owner of the restaurant, will interpret Panettone into two new desserts:

- ✓ **Affogato al Rum with Loison Classic Panettone**
- ✓ **Opera, featuring Mandarin Panettone, marmalade & dark chocolate**

The latter is a delightful combination of flavors and tastes. One of the featured ingredients is “**Gagliardo Triple Sec Radicale**”, a citrus-infused product by **Distilleria Schiavo** in Costabissara (VI).

On **June 26**, the “**A tavola con le Stelle del Nordest**” (Dining with the Stars of the Northeast) dining event will be hosting its 7th edition. Preparing the themed dinner in the park of the **Grand Hotel** in Montegrotto Terme (PD) will be **27 Michelin-starred, or soon to-be starred, chefs** from the Italian regions of Veneto, Friuli Venezia Giulia, Trentino Alto Adige and Emilia Romagna.

The sweet taste of Loison, which is always first in line when it comes to charity events, will be made available through samples of **Rose Panettone**. This sweet yeast bread is made with a special blend of roses, including the **Damask Rose**, and with the precious **Ligurian Rose Syrup**, a **Slow Food Presidium**. The recipe for the latter is based on an old and celebrated tradition that dates back to the 1600s.

Next to tradition, we'll also find innovation thanks to fine Panettone-based pastries. There will be samples of **cute Licorice & Saffron Lollipops** and of **prized Macarons** featuring fruity flavors, such as Mandarin and Tart Cherry.



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