

## Loison's Easter: after good taste since 2000

*Continuing studies and research, matched with care for the supply chain and attention to the production process, are Dario Loison's keys to continually amaze his customers with endless innovation in taste: from 2000 to date, he has introduced 9 new varieties of the dove-shaped bread known as the Colomba. All the difference lies in the skilled use of **well-researched and calibrated fragrances, created according to Dario Loison's specific guidelines for an exclusive result.***

*Only top-choice ingredients are added to the enriched dough of the Colomba. In addition to **two Slow Food Presidia - Mananara Vanilla from Madagascar and late-harvest Mandarin from Ciaculli - the array includes two PGI products: Lemons from Sorrento and Hazelnuts from the Piedmont region***

### BACK TO THE ORIGINS OF THE CORE INGREDIENTS

Loison's dove-shaped enriched breads are prepared with: the freshest milk and butter, eggs from safe farms, superfine flour, top-grade Italian sugar and artisanal sea salt from Cervia. Additional premium ingredients complement the dough, including:

1. **Late-harvest Mandarin from Ciaculli** - selected and purchased directly from the Slow Food Consortium. The peel of this citrus fruit undergoes a candying process that follows specific guidelines from Loison
2. **Mananara Vanilla from Madagascar (a Slow Food Presidium)** - extracted in-house from the beans
3. **PGI Lemons from Sorrento** - candied **without sulfites**
4. **PGI Hazelnuts** from the **Piedmont** region
5. Noble wines, such as **Recioto di Gambellara, Riesling** and **Verduzzo**, produced in the Veneto region by winemakers that Dario Loison **knows personally**
6. **Single-origin choice Coconuts** from South America
7. **Oranges from Sicily** - candied **without sulfites**
8. Top-grade **Almonds from Bari and Avola**
9. Certified **Italian Wildflower Honey**, specifically selected for Loison
10. **Roman Chamomile Flowers**
11. Selected varieties of **Cherries**, naturally preserved without the use of sulphur dioxide
12. **Seedless Raisins** from Turkey.

### EXCLUSIVE FRAGRANCES BASED ON DARIO LOISON'S GUIDELINES

Over the last few years, Loison Pasticceri have been putting a lot of effort into **personalizing the natural fragrances** of their products: from Mananara vanilla grown in Madagascar (a Slow Food presidium) to floral aromas - such as chamomile - and fruity flavors - such as peach, lemon and tart cherry - these **precious components have all been analyzed, designed and calibrated on specific guidelines set by Dario Loison and made exclusively for his company.** This internal strategy applied to recipes makes all the difference, adding unmatched value to Loison's customized products as if they were fine pieces of tailored clothing.

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## **SINCE 2000, CONTINUALLY SEARCHING FOR NEW FLAVORS**

The traditional recipe for the dove-shaped holiday bread called Colomba has been a staple of the Loison Pasticceri production for years. Inside this soft, fragrant, classic leavened cake, you will find scrumptious candied peel of Sicilian oranges, while on the top you will find delectable Italian almonds. Dario Loison, however, has always been strongly committed to creating new Colomba varieties for his customers. **From 2000 to date, he has introduced 9.** Here they are:

2021 – **Salted Caramel Colomba.** Topped with a layer of white chocolate caramel glaze and garnished with PGI hazelnuts from Piedmont, this variety is filled with milk chocolate chips and a salted caramel sauce **exclusively created and made by Loison.**

2016 - **Chamomile & Lemon Colomba.** Dario Loison's craftsmanship skillfully balanced the deep fragrance of the chamomile flower with the intense and bright notes of the citrus fruit, for a combination that is sure to tickle your palate.

2010 - **Colomba with Chinotto from Savona** (a Slow Food Presidium). A refined variation of the more traditional Colomba recipe, this variety calls for an exotic bitter orange that has been a Slow Food Presidium for years.

2010 – **Tart Cherry & Cinnamon Colomba.** Delicious, firm, juicy dark cherries are combined with the intensely fragrant spice from Sri Lanka for an intriguing result.

2005 - **Colomba** with late-harvest **Mandarin from Ciaculli** (a Slow Food Presidium). The fresh and penetrating notes of the Sicilian citrus fruit deliver a product with a lingering fragrance.

2004 - **Colomba DiVigna.** The dove-shaped bread that best represents our region features a blend of exclusive local and Italian wines yielding sweetness and intense aromas.

2004 – **Peach & Hazelnut Colomba.** A one-of-a-kind dessert featuring the delightful combination of soft, semi-candied bits of peach and the crunchy texture of PGI hazelnuts from Piedmont.

2003 - **Colomba a.D. 1552.** Embodied in this soft leavened cake is the timeless taste of tradition. The quality of this product is backed by a meticulously controlled production process that lasts 72 hours.

2000 - **Regal Chocolate Colomba.** The most decadent of the Colomba varieties features chocolate chips and a chocolate filling, all made from choice single-origin cocoas.

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