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## **Gelato World Tour Kicks Off in Austin with Contests and Prizes**

**AUSTIN** (May 9, 2014) – During the opening ceremonies of the North American event, the Gelato World Tour releases judges, contests and a new app at Republic Square in Austin. Sixteen elite gelato flavors will compete for the first ever North American Title today through May 11 at Republic Square. The public has the opportunity to taste the world's finest gelato, win prizes and learn how to make this worldwide delicacy.

Visitors will be allowed to vote for their favorite flavor by registering online or at the info tent for the Gelato Sweepstakes. A professional jury and the public will vote to determine which flavor will be awarded the North American title. The top three artisans will represent North America at the Grand Finale of the Gelato World Tour in Rimini, Italy, September 5-7, vying for the World's Best Gelato title. Participants can win an iPad Mini just for joining the people's choice jury. Complete rules are available here: <http://www.gelatoworldtour.com/austin/taste-win-contest/>.

The competing gelato artisans' names, their shop's and locations are as follows:

- **Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla** by James Coleridge and Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada
- **Raspberry Beet** by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, WI
- **Goat Cheese Cashew Caramel** by Jessica Oloroso of Black Dog Gelato, Chicago, IL
- **Fior di Bronte – pure Sicilian Pistachio** by Josh Collier of Café Dolce Gelato, Houston, TX
- **Maple Brown Butter Pecan** by Carmen Angelo Ricciardi of Carmen's Gelato, Anchorage, AK
- **La Grande Bellezza – The Great Beauty (Avocado Basil)** by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, LA
- **Bananas Foster** by Elizabeth McCleary of Devine Gelateria & Café, Sacramento, CA
- **Chocolate Stout Beer with Carmel Crunch** by Kimberly Zanni of Gelato Di Babbo, Lititz, PA
- **Sweet G's Candied Bacon** by Denise Kulisz & Gabriele Scarponi of Sweet Ginger's Gelato, Fort Myers, FL

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- **Carmastachio** by Stephen Hovis of Nucci's Gelato, Franklin, TN
- **Rich Chocolate, Dark Rum & Wild Cherry** by Tammy Giuliani of Stella Luna Gelato Café, Ontario, Canada
- **Texan Kulfi** by Jasmine Chida of Sweet Cup Artisan Gelato & Espresso, Houston, TX
- **Chocolate Orange Liqueur** by Peter Miller of Tazzina di Gelato, Tucson, AZ
- **Nuts** by Matthew Lee of TEO, Austin, TX
- **Turtle** by Mary Stanley of The Turtle Gelateria, Brownwood, TX
- **Profumi di Sicilia** by Stefano Versace & Francisco Blanco of Versace Gelateria Italiana & Gourmet, Doral, FL

Technical jurors for the North American Gelato World Tour in Austin are as follows:

- Philip Speer (President of the Jury), Executive Pastry Chef and Culinary Director of Uchi and Uchiko Restaurants in Texas, rising star chef
- Fabrizio Nava, Italian Consul
- Dr. Robert Bradley, University of Wisconsin
- Kelly Bone, Serious Eats and Slice
- Matthew Stevens, Dessert Professional
- Seth Chandler, founder and CEO at DCA/DCPR
- Katherine Clapner, Dude Sweet Chocolate
- Addie Broyles, Food Writer for The Austin-American Statesman
- Virginia Wood, Food Editor for Austin Chronicle

Also released today for the US, MyGelato App (available at the App Store and Google Play) allows gelato lovers to easily find the closest gelato shop no matter where they are in the world... Italy, the United States, Australia, South America, or the Far East. MyGelato will reveal interesting facts and tasty news regarding this artisanal food, and, above all, it will make it possible – during this summer - to give and receive gelato as a gift!

People attending Gelato World Tour in Austin can buy the ticket for the tasting directly through the app, skipping the line with just one click! Moreover, by downloading the app, people will get an extra coupon, 6 instead of the regular 5. Being a part of MyGelato Network is easy and free, and starting from May 9th all gelato shops in the United States can join it.

Visitors can also watch as gelato is produced right in front of their eyes and can taste fresh gelato by purchasing the Gelato Ticket. The Gelato Museum presents fun and educational workshops for children and provides the chance to discover the history of gelato, from 12,000 BC to today. The Art of Gelato 2014 is open for all children and youth who meet the following requirements:

- Contestant must love gelato or ice cream;
- Contestant's age is from 7 years up to 21 years;
- Contestant must be a resident of Italy, Canada, or the USA.

<http://fondazionecarpigliani.it/?p=525&lang=en>

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One lucky participant could win a scholarship for a course at Carpigiani Gelato University by photographing all that is good about gelato. Contest rules can be downloaded at <http://fondazionecarpigiani.it/?p=446&lang=en>

On **Mother's Day**, Sunday May 11, we will give a coupon for a free gelato tasting to all the mothers that come to the Village of the Gelato World Tour with their children.

And two final contests, the Gelato artisans can also take part in the Tonda Challenge by IFI, a contest that aims to create the perfect scoop (60 grams). And the **Cookie's® Best Taster Contest** will be awarded to the artisan who can guess the most ingredients after just one taste.

The event is organized by Carpigiani Gelato University and the premier expo in artisan food, Sigep-Rimini Fiera. Main partners and leading manufacturers of showcases and ingredients, respectively: IFI and MEC3. The Gelato World Tour is proud to collaborate with local partners at the Sustainable Food Center and the Italy-America Chamber of Commerce of Texas.

The proceeds from sampling go directly to the Sustainable Food Center, an Austin based non-profit that creates opportunities for individuals to make healthy food choices and to participate in a vibrant, local food system.

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