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## **Tammy Giuliani of Ontario Chosen to Compete in North American Debut of GELATO WORLD TOUR**

**ONTARIO, Canada** (April 29, 2014) – The Gelato World Tour is pleased to announce that Tammy Giuliani of [Stella Luna Gelato Cafe](#) in Ontario has been chosen to compete in the first ever North American Title May 9-11 at Republic Square in Austin, Texas. Giuliani will prepare "Rich Chocolate, Dark Rum & Wild Cherry" flavor and will be competing against 15 other premier gelato artisans for the North American title. The Gelato World Tour is a competition and celebration of the ART of FROZEN DESSERTS and has already visited Rome, Valencia, Melbourne and Dubai.

Giuliani's gelato experience began at age 19 when she went to Rome, met an Italian and was engaged three days later. She and her husband, Alessandro, moved back to Canada a decade later. She attended Carpigiani Gelato University. She opened Stella Luna Gelato Café in 2011 and continues to attract the attention of media and food critics today.

"Stella Luna is about making sure our customers have something to look forward to each and every time they return," Giuliani said. "It's about remaining humble; having gratitude and being generous. It's about creating a warm and inviting ambiance for people to gather and pouring our heart and soul into what we do."

The top 16 gelato flavors in North America were selected by premier chef Damian Mandola and the most expert writer in artisan gelato, Luciana Polliotti. The gelato artisans' names and their shop's names 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
- **Toasted marshmallow graham cracker: that's a s'moré** by Jon Snyder of Il Laboratorio Del Gelato, New York, NY
- **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

Visitors and the GWT technical jury will judge competitors, with the top three moving on to represent the U.S. in the Grand Finale of the Gelato World Tour, in Rimini, Italy, later this year. The gelato will be produced using high-quality ingredients selected by MEC3 and provided by participants of the SFC's Farmers Markets. With free admission to the public, visitors and industry professionals are invited to become gelato aficionados by enjoying lessons, hands-on workshops and delicious instruction on the ancient art of making gelato.

Artisan gelato is made fresh daily with quality ingredients and contains high levels of protein, vitamin B and calcium, making it the ideal calorie cutting frozen treat health-conscious foodies and American moms appreciate. Gelato can also be gluten-free and with no artificial flavoring, making it a safe and scrumptious treat for every American.

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.

[Media credentials](#), [photography](#), b-roll and more information are available upon request.

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