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**Kimberly Zanni of Lititz Chosen to Compete in North American Debut of
GELATO WORLD TOUR**

LITITZ, Penn. (April 25, 2014) – The Gelato World Tour is pleased to announce that Kimberly Zanni of [Gelato Di Babbo](#) in Lititz has been chosen to compete in the first ever North American Title May 9-11 at Republic Square in Austin, Texas. Zanni will prepare "Chocolate Stout Beer with Carmel Crunch" 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.

Zanni began her career as a gelato artisan seven years ago selling from a cart on the street. Today she supplies scoop shops, street events, supermarkets and distributors throughout the nation. In four years, Gelato di Babbo™ has become one of the largest manufacturers of handmade artisan gelati and sorbetti in Pennsylvania and can be found all over the United States.

"I have designed my products to be all natural and healthy," Zanni said. "I have travelled to the farms of Bronte in Sicily to walk on volcanic rock to hand pick and bring back the best pistachio in the world for my products. I have walked into gelato shops at three a.m. in Napoli and fixed their gelato in the cases because it looked messy. I am that passionate about my love of gelato! I will compete against anyone for the title of the Best Gelato Maker in the world!"

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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