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--photography available--

Stefano Versace of *Versace Gelateria Italiana & Gourmet* in Miami Wins "People's Honorable Mention" at the Grand Finale of the Gelato World Tour in Rimini

RIMINI, Italy (Sept. 7, 2014) – Florida's Stefano Versace of [Versace Gelateria Italiana](http://www.gelatoworldtour.com) in Miami won People's Honorable Mention at the first ever Grand Finale of the [Gelato World Tour](http://www.gelatoworldtour.com) in Rimini, Italy, Sept 5-7. Versace competed against 23 of the world's best gelato artisans with his flavor "The Scent of Italy" that also won the North American competition last May in Austin, Texas.

The finals were ranked by four sects of judges: public, media, technical, and gelato artisans. Versace won the hearts and taste buds of the 70,000 public in attendance. Versace's flavor "The Scent of Italy" hosts a combination of fresh organic ricotta cheese, cannoli, organic almonds with Sicilian pistachio pieces and caramelized fruit swirled with creamy caramel.

"As a gelato ambassador coming from Italy and starting a new life, introducing gelato to the American culture, I feel proud to be bringing home this wonderful award," Versace said. "To achieve anything in life you have to make sacrifices, and me and my family have done our share. Carpigiani is a world leader in our industry. Using the best machine helps to reach the best result."

The public can try this worldwide favorite at Versace's Doral, Florida, location in **Miami International Mall**, 1455 NW 107th Av. Suite 132.

The overall winning flavor *Almond Affogato* was produced by John & Sam Crowl of *Cow and the Moon* in Sydney, Australia. The flavor embodies a Madagascan vanilla bean gelato with roasted caramelized coffee almonds folded through with a Kenyan coffee caramel sauce. Second and third place overall were taken by Italian gelato artisans. Other North Americans to compete were James Coleridge of [Bella Gelateria](#) in Vancouver, Canada, and Matthew Lee of [Teo Gelato](#) in Austin, Texas.

Competing artisans together produced **14,330 lbs. of gelato** and **more than 70,000 cups and cones were sold** in three days in Piazza Fellini. Daily workshops, cooking shows and contests were organized for all in attendance. Hundreds of journalists and bloggers went to Rimini to follow the event, as well as buyers from all over the world. **Sigep-Rimini Fiera**, the most important artisanal gelato trade show in the world and **Carpigiani Gelato University, with the support of IFI and MEC3**, set a new record.

The event is organized by Carpigiani Gelato University, the most prestigious Gelato School in the world, which has thirteen schools on five continents and the world's premier expo in artisan food, Sigep-Rimini Fiera. Other main partners were IFI , the leading manufacturer of showcases and MEC3, the leading manufacturer of ingredients.

For more information, b-roll and photography from the event, please contact Janet Orgain at janet@dca-dcpr.com

GELATO WORLD TOUR RIMINI – Organizers: Sigep-Rimini Fiera and Carpigiani Gelato University; **Main Partners:** IFI and MEC3; **Supporters:** Parmalat, Quartopiano Suite Restaurant. Thanks to the Ministry of Industrial Development, Ministry of Foreign Affairs, Road to Expo 2015; **Local Partners:** Emilia-Romagna Region, Rimini City, CNA, Confartigianato, Bologna University – Department of Quality of Life, Banco di Solidarietà; **Media partners:** QN – Il Resto del Carlino, Evensi; **Tecnical Partners:** Screams, Medac, Carpino, Metalmobil, Gambarini&Muti, Hiber, Italia Zuccheri, Oltremare, Italia in Miniatura, Aquafan, Acquario di Cattolica, Gelato Museum Carpigiani, MyGelatoApp. For more information, visit www.gelatoworldtour.com. Facebook: Gelato World Tour; Twitter: @GelatoWorldTour; Flickr: Gelato World Tour; Instagram: @ gelatoworldtour2014; Hashtag: #gelatoworldtour.

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