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[photography](#) & [b-roll](#) available

**SOCIAL MEDIA:**

<https://www.facebook.com/GelatoWorldTour>

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<http://www.instagram.com/gelatoworldtour2014>

**THREE FLAVORS SELECTED THAT WILL REPRESENT NORTH AMERICA IN THE GRAND FINALE OF THE GELATO WORLD TOUR, THE FORMULA ONE OF GELATO (SEPTEMBER 5<sup>TH</sup> – 7<sup>TH</sup>, RIMINI, ITALY)**

**AUSTIN, Texas** (May 12, 2014) – The Gelato World Tour crowned the North American winners yesterday at Republic Park in Austin, Texas. Of the sixteen competitors who were finalists in the Gelato World Tour, only three will advance to the World Champion Finals in Rimini, Italy on September 5-7, 2014. The winning flavors – in a perfect mix of Canadians, Americans and Italians - were chosen by a panel of expert judges who work as chefs, educators and food journalists from around the country. But of equal weight were the people's choices (50% Professional Jury/50% visitors who voted). Thousands of visitors joined our competition, tasted the flavors and selected their favorite. When those scores were combined the following artisans were selected to represent North America in the world championships (interestingly, one Canadian, one Italian and one American):

**Salted Pecan with Montmorency Tart Cherries & Tahitian Vanilla** by James Coleridge & Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada

**Profumi di Sicilia** by **Stefano Versace & Francisco Blanco** of Versace Gelateria Italiana & Gourmet, Doral, FL

**Nuts** by **Matthew Lee** of TEO, Austin, TX

A Peers award, voted on by competing artisans, was given to the flavor Goat Cheese Cashew Caramel by Jessica Oloroso of Black Dog Gelato, Chicago, Ill. The professional jury presented two technical awards as well, one to Raspberry Beet by Baron W. Von Gottsacker of Bent Spoon Gelato, Sheboygan, Wis., and another to La Grande Bellezza – The Great Beauty (Avocado Basil) by Silvia Bertolazzi of Carpe Diem! Gelato-Expresso Bar, Lafayette, La.

Cookies Best Taster, presented by MEC3 was awarded to Carmen Ricciardi for his ability to guess the most number of ingredients in a sample after just one taste.

The Tonda Challenge, presented by IFI was awarded to Feroze Chida of Sweetcup Gelato, Houston, TX (60+60) for the ability to produce the perfect cup of gelato for a customer. The objective was to scoop two cups of 60 grams each: the first with a single flavor of gelato, the second with two different flavors of gelato.

The event, attended by thousands of visitors and gelato enthusiasts, was 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. The Gelato World Tour was proud to collaborate with local partners at the Sustainable Food Center (that will receive proceeds from the event's sampling) and the Italy-America Chamber of Commerce of Texas.

MyGelato App and Carpigiani will award James Coleridge & Salvatore Boccarossa of Bella Gelateria, Vancouver, Canada a 3-month social media marketing campaign through the innovative app dedicated to the world of gelato, MyGelato. On top of this, MyGelato and Carpigiani will give the shops' clients 500 free gelato coupons to be used only in the winner's gelato shop, redeemable through the MyGelato app, the first app that allows you to give the gift of gelato to friends around the world.

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