

GELATO FESTIVAL™

*** Washington DC ***

GELATO FESTIVAL AMERICA RETURNS TO WASHINGTON D.C.!

ALL THE GELATO YOU CAN EAT IN ONE DAY, MADE BY THE BEST
SATURDAY & SUNDAY, SEPTEMBER 7TH AND 8TH



FOR IMMEDIATE RELEASE

Washington, D.C. (August 6th) – The world’s most prestigious event dedicated to gelato – *all’italiana* is back in America, and stopping in the nation’s capital! For the last ten years, Gelato Festival has worked hard to share the delight that is artisanal gelato making and is very excited to return to Washington, D.C. once again. In the city constantly heated by politics, cold gelato is a bipartisan treat for Washingtonians. Gelato chefs from all over the world will compete with original flavors to determine who is the best, Saturday, September 7th and Sunday, the 8th in front of City Market at O to celebrate and enjoy Italy’s iconic frozen dessert.

Organized in collaboration with Carpigiani and Sigep – Italian Exhibition Group, the Gelato Festival spreads knowledge and enjoyment of real Italian artisanal gelato through a contest where the chef behind the best gelato wins a gold medal by Florentine Goldsmith [Paolo Penko](#). Following the Washington DC stage, Gelato Festival America will journey to West Hollywood, CA and open the first permanent Gelato Festival flagship store at 8906 Melrose Ave., which will carry all the best gelatos from the international tour. The celebration will continue as the Pacific Design Center transforms into a village of artisanal gelaterie to conclude the 2019 tour. Air Italy travels with Gelato Festival as the Global Partner.

A wristband entitles guests to **all the gelato they can eat** while participating in activities and voting for competing gelatos and the chefs who created them. The winner will continue the journey towards the Gelato Festival World Masters in Italy. Stock up on these rare gelatos in special cups from Gelato Festival’s Technical Sponsor, Stanpac, inspired by the unique history and people of Washington DC.



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Gelato Festival America 2019 visits five cities:

(NEXT UP!) August 17-18 in Chicago, IL*

W Taylor St
1301 West Taylor St | Chicago, IL 60607

(COMING SOON!) September 7-8 in Washington, DC

City Market at O
800 P Street Northwest | Washington, DC 20001

(SEASON FINALE!) September 28-29 in West Hollywood, CA*

Pacific Design Center
8687 Melrose Avenue | West Hollywood, CA 90069

(COMPLETED) March 16-17 in Miami, FL*

Brickell City Centre
700 Brickell Avenue (between 7th & 8th Street) | Miami, FL 33131

(COMPLETED) June 1-2 in Boston, MA*

Boylston Plaza
800 Boylston St | Boston, MA 02199

**new locations*

Online - in advance	At the gate
Kids (ages 12 & under) - \$10	Kids (ages 12 & under) - \$15
Adults - \$25	Adults - \$30
Seniors / Armed Forces - \$20	Seniors / Armed Forces - \$25
*Children ages 0-2 join the fun for free!	

ABOUT ITALIAN GELATO

When visiting amazing, culturally rich cities like Florence and Rome, there is one treat sold on almost every corner — authentic Italian gelato. Some say gelato’s heritage dates all the way back to 1559, in the Italian Renaissance, when the Medici family commissioned famous artist and architect Bernardo Buontalenti to prepare an opulent feast for the visiting king of Spain. According to the story, Buontalenti created a new frozen dessert for the special occasion, made from a few simple ingredients such as milk, eggs and honey. And thus the first gelato was created, and Buontalenti is now heralded as the inventor of this creamy Italian dessert. To discover more about the history of gelato visit the Gelato Museum (gelatomuseum.com) in Bologna.

Americans often wonder **what the difference is between ice cream and gelato**. The main difference is texture! The gelato’s lighter texture comes from using more milk than cream, which also means less fat and fewer calories. It is stored at warmer temperatures, increasing the richness of the flavors and ensuring a smooth texture.



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ABOUT THE GELATO FESTIVAL

The mission of Gelato Festival America is to spread the culture of artisan Italian gelato in the US. Originating in Florence, Italy, Gelato Festival is an all-star lineup of the biggest names in gelato artistry competing against one another with a one-time flavor they have created just for the festival.

Two years ago, 50 gelato chefs competed with unique gelato flavors to produce over 13,500 pounds of gelato to the delight of over 40,000 visitors and 150 gelato professionals who were present at the Festival in 2017. With the growth of Gelato Festival America, over 100,000 people attended the 2018 edition. Gelato Festival America 2019 is the most exciting edition yet, featuring 4 all-new locations and an award-winning roster of gelato chefs. To download high-res pictures of Gelato Festival America, please click [here](#)

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FOLLOW US:

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Twitter: [GelatoFestUS](https://twitter.com/GelatoFestUS)

Instagram: [GelatoFestivalAmerica](https://www.instagram.com/GelatoFestivalAmerica)



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★★★ Washington DC ★★★

Thanks to the partners and sponsors of Gelato Festival America:

Strategic Partner: Carpigiani — Carpigiani Corporation has been serving the foodservice market since 1946, as the leading manufacturer of gelato equipment in the world. In the US, Carpigiani hosts the Frozen Dessert University, providing unparalleled professional education on frozen desserts for future gelato entrepreneurs. In 2012, they founded the Gelato Museum, one of the “coolest” museums in the world, dedicated to the history of gelato.

For more information, visit carpigiani.com/usa, frozendessertuniversity.com, gelatouniversity.com/usa, gelatomuseum.com

Gelato World Tour — Launched in May 2013, this international event, whose second edition culminated in the September 2017 Grand Finale, was created to spread the culture of gelato to the general public throughout the world. Starting in 2018, Gelato World Tour is a partner of Gelato Festival World Masters. For more information, visit gelatoworldtour.com

Strategic Partner: Sigep – Italian Exhibition Group — Sigep is the International Trade Show of Artisan Gelato, Pastry, Bakery and the Coffee World of Italian Exhibition Group. Next edition: Rimini Expo Centre, from 18th to 22nd of January 2020. The event has undisputed international leadership as the trade fair for professional operators all over the world, anticipating the latest trends and innovations of foodservice in the five supply chains on show. For more information, visit sigep.it

Global Partner: Air Italy — Air Italy is an Italian airline with its main operating base in Milan Malpensa. Beginning in June 2018, Air Italy offers direct flights from North America to Italy from New York, Los Angeles, San Francisco and Toronto. Air Italy has expanded its network to serve North America also with seamless scheduled connections between Milan and central and southern Italy, namely Rome, Naples, Palermo, Catania, Lamezia Terme, Cagliari and Olbia. Air Italy's new long-haul Airbus A330-200 offers up to 24 seats in the exclusive Business Class cabin making it possible to fly with maximum comfort in fully lie-flat seats with signature Italian cuisine accompanied by a selection of champagnes and Italian fine wines, Wi-Fi service, an extensive inflight entertainment service and the personalized attention from its on-board staff. Featuring an entirely new tableware, in-flight dining menus, cutlery and chinaware that have all been specially crafted to meet travelers' expectations, Air Italy's Business Class passengers will enjoy an even more elevated experience. The Economy Class cabin with 228 seats also provides Air Italy's guests with highly personalized service, Wi-Fi and a wide selection of entertainment and, naturally, a real Italian “Gelato”. For more information, visit airitaly.com

Main Sponsor: PreGel America — PreGel America is a global developer, manufacturer, and distributor of specialty dessert ingredients, with North American headquarters in Charlotte, NC, and official supplier of gelato ingredients for Gelato Festival America. For more information, visit pregelamerica.com

Main Sponsor: WhyGelato.com — WhyGelato.com is a gelato-inspired web resource created to spread the culture of gelato throughout the U.S. via consumer education and support of entrepreneurship in gelato-based specialty desserts. For more information, visit whygelato.com

Technical Sponsor: ISA — ISA was founded in Umbria, in the heart of Italy, in 1963 and produces refrigerated display cabinets and custom furnishings for public premises in both its region and worldwide. It has established itself in professional refrigeration offering innovative products with the highest technology and reliability. For more information, visit isaitaly.com

Coffee Partner: Caffè Vergnano — Caffè Vergnano 1882, Italy's most ancient coffee roasting company will take part in Gelato Festival as the official coffee partner. At Caffè Vergnano's booth, customers will be able to live the authentic Italian coffee experience with three iconic coffee-based drinks, from the traditional espresso, to the cappuccino and macchiato. For more information, visit caffevergnano.com

Sponsor: Paciugo — Dallas-based Paciugo Gelato Caffè was founded in 2000 and was acquired by Sinelli Concepts International in 2017. Paciugo is the largest artisanal gelato chain in the United States with more than 30 franchised and licensed locations. Based on a secret family gelato recipe and coming from an Italian phrase meaning “messy concoction,” Paciugo's artisanal gelato is natural and made by hand daily, incorporating fresh fruits and Italian chocolates for more than 400 gelato flavor combinations. The company is interested in both single- and multi-unit franchise operators and offers flexible real estate footprint options ranging from 120 to 1400 square feet. For more information on Paciugo Gelato Caffè and to learn more about franchise opportunities, visit paciugo.com

Packaging Sponsor: Stanpac — For more than 70 years, Stanpac has been manufacturing dairy and beverage packaging for companies located throughout the United States, Canada and many locations worldwide. We pride ourselves on an unmatched level of customer service, fair pricing, lead times that work for the customer, customized service for unique needs, reasonable minimum run quantities, and on time delivery. We are SQF 2000 level 2 certified and FDA/IMS Compliant. Our products are made with paper board sourced from SFI (Sustainable Forestry Initiative) certified forests. We wish the Gelato Festival a great success this year and are honored to be a part of this wonderful event. For more information, visit stanpacnet.com

Official Chef Jacket & Hat Sponsor: Mevi — Confezioni Mevi creates and sells unique and functional work uniforms that gives your company the image of professionalism and organization, but also style and elegance. The Gelato Festival competing artisans are proud to wear hats and jackets by Mevi. For more information, visit confezionimevi.it

DC Partner: City Market at O — is where spectacular cityscape meets mind blowing amenities in one of DC's more socially engaged communities, Shaw. Swim in our beautiful pool, cozy up to a fire pit, pick some herbs from our garden or walk your furry friend in our dog park—all while enjoying an unparalleled 360-degree panoramic view from our rooftop. With spacious open floor plans and a yoga and cycling studio, your home has everything you need. Venturing out? Join the lively Shaw neighborhood's excitement. Just two blocks from the Mount Vernon Square Metro, the rest of the city is at your convenience. For more information, visit citymarketato.com

DC Partner: Dolci Gelati — an artisan gelato company, was started in Washington DC in 2006 by pastry chef Gianluigi Dellaccio. Dolci Gelati offers many great varieties of gelato with a consistent level of quality that can only be achieved with artisan precision. The process starts every morning with deliveries from local dairy farms and includes handpicked fruits, fine chocolate which Chef Gianluigi imports from a small sustainable farm in Ecuador and tempers himself, and other fresh, rare ingredients. For more information, visit dolcigelati.net

