

Attualità

MARTEDÌ 24 GENNAIO 2017 ORE 09:29

La gelateria di Sangi premiata dal Gambero Rosso

Mi piace Tweet



Foto profilo Facebook Sergio Dondoli

E' considerata da sempre una delle migliori gelaterie d'Italia. Il suo nome è famoso ormai in tutto il mondo ed ha conquistato i tre coni

SAM GIMIGNANO — La gelateria di Sergio Dondoli ha ricevuto un nuovo riconoscimento.

Questa volta è il Gambero Rosso ad annoverarla tra le migliori 36 realtà di produzione artigianale in tutta Italia.

Un nuovo titolo si aggiunge al lungo elenco delle guide del Gambero Rosso. Dopo ristoranti, vino, olio, bar, pasticcerie, pizzerie, street food il nuovo volume prende in oggetto, per censirle e valutarle, le migliori espressioni di uno dei prodotti simbolo del Made in Italy gastronomico, oggetto, negli ultimi anni, di una vera rinascita: il gelato.

E dunque gli ispettori hanno valutato ben 37mila esercizi presenti in tutta Italia, ma nella guida 2017 entrano meno di 300 indirizzi, valutati con un punteggio che va da zero a tre Coni secondo il livello di eccellenza raggiunto.

Ed appunto l'eccellenza arriva anche a San Gimignano con i 3 coni che in Toscana, insieme alla gelateria Dondoli, sono stati assegnati alla Gelateria della Passera di Firenze, la Chiccheria a Grosseto e la Gelateria De' Coltelli di Pisa.

Sergio Dondoli, dopo essere stato insignito dal presidente della Repubblica come maestro d'arte, continua ad essere premiato per la sua originalità e per preservare la genuinità delle materie prime che utilizza e che donano un gusto davvero unico al gelato più buono del mondo.

[🔗 Nomadi ladre tentano colpo in gelateria](#)

[🔗 Una festa con i giochi di una volta](#)

[🔗 Mestro di bontà](#)

Mi piace Tweet

Fotogallery



La meccanica delle emozioni

MITO TUA A 10.950€
CON FINANZIAMENTO MENOMILLE E INIZI A PAGARLA NEL 2018!

RICHIEDI PREVENTIVO

Ultimi articoli

[Vedi tutti](#)

Attualità



[Le arance della solidarietà anche nelle mense](#)

Cultura



[La biblioteca cresce, sempre più prestiti](#)

Attualità



[Variante al bilancio, ecco cosa cambia](#)

Attualità



[Dall'abbazia di Passignano al mito di Semifonte](#)



Utilizzando il sito accetti implicitamente l'uso dei cookie (propri e di terze parti) per migliorare la navigazione e mostrare contenuti in linea con le tue preferenze. Per maggiori informazioni clicca [Qui](#) [Chiudi](#)



Search



SHARE



TRAVEL

One woman's love affair with Italian ice cream

Amore and gelato

Jess Tava

MARCH 30, 2017 - 15:59

Deep down in my DNA there must be an ice-cream chromosome. I have loved ice cream ever since I was a child back in the 1950s when options consisted largely of soft serve and supermarket brands. Since then, higher-quality premium commercial ice-cream brands such as Ben & Jerry's and Häagen-Dazs became available to U.S. consumers. It wasn't until I began visiting Italy as an adult that I discovered gelato and realized what I had been missing. My appreciation of true artisanal gelato, that is, handcrafted, non-commercially produced gelato, was to come much later.

THE RESTAURANT YOU LOVE DELIVERED TO YOUR DOOR

deliveroo

RELATED ARTICLES



ART + CULTURE

At the questura



NEWS

Prince Charles to base royal visit in Florence



ART + CULTURE

"I think in images"



FOOD + WINE

Florence's best food and wine duos

Gelato has less air, less sugar and a lower butterfat content than ice cream.

A

spring awakening

When I began to travel more frequently to Italy ten years ago, I enjoyed gelato, like most tourists, as an afternoon treat or instead of lunch. I didn't pay much attention to the quality of the gelato I was eating, only noticed when the flavor or consistency was off. My epiphany came two years ago while vacationing on Lake Como with friends. We endeavored to eat gelato every day and came across high-quality gelaterias that were using locally sourced ingredients, natural flavors and no artificial color additives. This was *really* good stuff: the right texture, creaminess and flavor intensity. After Lake Como it was on to Levanto, the Cinque Terre and Santa Margherita, and more fabulous tasting gelato. The luxury of a daily indulgence of gelato had become a necessity. I was smitten!

LIFESTYLE

4 tips to maximise your gelato in Florence experience

The Florentine's guide to surviving the summer: Part 1

When Florence becomes too hot to bear, residents and tourists turn to gelato as a survival strategy. 1. Gelato was born in Florence. The first thing you should know is

[READ](#)

Getting to know gelato

The opportunity to develop a more intimate relationship with gelato came last spring during a six-week “living and learning in Florence” program. For my independent project, I compiled a list of 12 top-rated gelaterias in the historic city center from local Florentine and travel websites and invited my fellow travelers to join me in evaluating them.

As I began my gelato evaluation journey, I wanted to know why it tasted so much better than ice cream. Two fellow tasters and I made the 35-minute train excursion to Bologna to visit the Carpigiani Gelato Museum to take “Discovering Gelato,” their hands-on lesson with tasting and guided museum tour.

We learned that gelato has less air, less sugar and a lower butterfat content than ice cream. It is also served at a higher temperature, which makes it smoother, creamier and allows a more intense flavor to come through. It is primarily milk-based, while ice cream is heavier on cream, often having twice as much. Depending on the base mixture, eggs may or may not be used. *Sorbetto*, water-based with no milk or cream, is as smooth and creamy as gelato.

After our lesson, in a gelato machine we mixed a batch of “fior di latte,” literally “flower of milk,” which has no eggs and very little cream, and then tasted almost all of the 14 flavors in the gelato shop. The gelato is prepared daily by the Carpigiani Gelato University interns: seven traditional flavors and seven creative combinations. The portions were generous. We partook generously. This was clearly superior gelato, some of the best I had ever eaten. My affection for gelato was taking a more serious turn.

Falling for gelato – hook, line and sinker

Our program took us to San Gimignano to meet a true Maestro of Gelato, Sergio Dondoli. Sergio is a Gelato World Champion, having been on the winning Italian team 2006–7 and 2008–9, and was one of the first instructors at the Carpigiani Gelato University. After he had shared stories with the group about his gelato career and his philosophy of gelato making, I had the opportunity to interview him and taste some 15 of the 40 flavors of gelato and sorbetto that were available in his gelateria that day. Be still my heart—was this really happening? I had to pinch myself!

Every flavor I tasted was OMG. These were flavors that were subtle or full-bodied, sweet or savory, some with complex layerings of flavor, all like velvet cream on the tongue. His “Crema di Santa Fina”, a trademarked gelato of cream with saffron and pine nuts,

was one of my favorites, along with zabaione with 10-year old vin santo, a Tuscan dessert wine. The Vernaccia sorbetto tasted just like the local wine. Also trademarked: "Curva Fiesole," the official gelato of Fiorentina, the Florence soccer team; their purple team color deliciously represented in ricotta and blackberry gelato. My reaction? Picture the *Ecstasy of Saint Teresa* in the church of Santa Maria della Vittoria in Rome.



Parting is such sweet sorrow

In the end, the six of us who completed the project mission to go to every gelateria on the list all had particular favorites. We did agree on one thing, however: you cannot have too much artisanal gelato! Adjusting back to every day life after six weeks in Florence was difficult enough but the separation from my beloved Italian ice cream was more than I could bear. I bought a small gelato maker and started learning to infuse flavors and make gelato for friends. Every time I discover a first-rate gelateria in the U.S., memories of last spring come flooding back and fill me with joy. When I return to Florence this year, it will be with a new list of gelaterias to explore. I will, of course, revisit favorites, but there is more than enough room in my heart for some new loves.

Gelato Museum Carpigiani

Via Emilia 45, Anzola Emilia, just outside of Bologna

051 6505306

www.gelatomuseum.com/en

Gelateria Dondoli