

PRESS RELEASE

DODONI Halloumi sponsors the Zivania Festival

DODONI Cyprus is sponsoring, for the second consecutive year, the Zivania Festival, which was successfully held on Sunday 5 November in the village of Alona.

The Festival, which is supported by the Cyprus Tourism Organisation and the Troodos Tourism Development & Promotion Company, has been held continuously since 2010 and until today, and gives the public an opportunity to learn everything about zivania, the local spirit made in the island since the 14th century A.D.

Those who visited Alona on 5 November had the opportunity, among other things, to observe from up close the Zivania distillation process, listen to traditional Cypriot music, and taste and buy pure Cypriot products.

DODONI Halloumi, which recently celebrated its first anniversary in the Cypriot market, participated in the Festival and was offered in large quantities for visitor to enjoy, so that they could taste it and buy it from the special stands in the Festival areas.

DODONI Halloumi comes in three unique versions: regular, light and ARCHONTIKO. ARCHONTIKO Traditional Goat & Sheep Halloumi is produced exclusively from 100% Cypriot sheep and goat milk, and is distinguished by its authentic taste and refreshing Cyprus aroma. Visitors to the Zivania Festival in Alona had the opportunity to taste it and were completely satisfied with the unique taste it offers.

The authentic DODONI Halloumi cheese is made to the strictest quality and control standards, using pure materials and 100% Cypriot cow and goat-and-sheep milk, in the company's ultramodern factory in Limassol. It is made based on a traditional recipe and is distinguished by its particular aroma and is unique taste.

By sponsoring the Zivania Festival for yet another year, DODONI Cyprus demonstrates in practice its support of Cypriot traditions and of the authentic Cypriot gastronomy.

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A few words about DODONI

DODONI SA was founded in 1963. Counting 54 years of authentic tradition and history, the Company based in Ioannina, produces authentic, purely Greek dairy products, using 100% Greek cow, goat and sheep milk collected daily from a wide network of 5.500 farmers mainly from the Epirus region.

DODONI products are available in more than 10.000 points of sale in the Greek market, while the company maintains significant export activity in 45 countries around the world. DODONI produces 9 categories of dairy products in 80 different SKUs, unique for their taste, quality and 100% Greek identity.

DODONI CYPRUS began its operation in June 2016. Company's modern factory is located in Limassol where authentic Cypriot cheeses, such as halloumi and anari, are produced, distinguished for their authentic taste and excellent quality, thanks to the 100% Cypriot cow, sheep and goat's milk that company collects daily by local producers.



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