

DOMENIS1898 Newsletter #22 - July 2018

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## DOMENIS1898

crystal clear tradition

**July 2018:**

### *Chronicles of a savouring journey through the Bel Paese*

Places rich in beauty and in culture, places of artistic charms and of enchanting nights:

DOMENIS1898 reveals the stages of its sensory journey in the most authentic and intriguing parts of Italy.



**Visit our online shop!**

Enjoy our products anywhere: in a few simple steps you can order your favourite products and receive DOMENIS1898 directly to your home!

**SHOP NOW**



The perfect aperitif,  
suitable for any occasion!

Discover our new food & cocktail recipes...

D4-dot gin and beetroot cured salmon

#### TYPE

- ✖ Dish: aperitif
- ✖ Level: easy
- ✖ Serves: 4
- ⌚ Time: 15' + refrigeration

#### INGREDIENTS

- 200 g fillet of salmon
- 30 g Fleur de sel



### God Save The Wine 2018

Summer Edition

Bagno Santa Maria Forte dei Marmi

21 July - [God Save The Wine](#) and DOMENIS1898 together again at Forte dei Marmi! Our spirits and cocktails were the protagonists of the most awaited Summer festival at [Bagno Santa Maria](#) fascinated beach: an irresistible set for the most glamorous party of the season...



#### SPECIAL OPENINGS

Saturday August 18th, 2018 HOUR: 10.00am-12.00am

and 02.00pm-04.00pm

Saturday August 25th, 2018 HOUR: 10.00am-12.00am

and 02.00pm-04.00pm

Open doors at DOMENIS1898 shop to celebrate Summer: two special days, two special openings and two opportunities not to be missed to taste and buy our products!

WE WAIT FOR YOU!



beetroot  
3 juniper berries  
50 ml D4-dot gin



#### STEP 1:

Grate the beetroot and roughly chop the juniper berries. Mix them together with sugar, salt and gin until you have a paste.



**STEP 2:** Spread the cure over the salmon. Wrap up tightly in the clingfilm and put in the fridge for at least 6 hours, better if for all night.



**STEP 3:** Rinse any cure from the salmon and slice finely.



**STEP 4:** Serve it with black bread, crème fraîche, radishes and Pantelleria capers.

#### SHOP NOW



Intense, aromatic and well balanced. The pleasant spiced notes are provided by angelica and by coriander fruits. A crystal clear gin product of a unique recipe among its kind for style and aromatic notes on the palate.

#### SHOP NOW

[FUTURA BIO Pratica](#) and [Luce di Uve Refosco](#) are getting ready for the Red Carpet of [35° Alambicco d'Oro 2018 Award](#). Stay tuned to find out what will happen: exclusive images are coming soon!



### A cocktail at your home: DOM GREEN

#### INGREDIENTS:

4,4 cl Trittico D4 - dot gin

6 cl Pineapple juice

q.s. Storica Verde

¼ lime

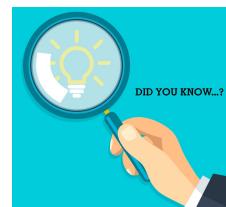
#### GARNISH:

lime slice, pineapple and basil leaves

#### PREPARATION:

Roll 3 basil leaves on themselves and cut into thin strips; squeeze the lime into the glass and add the chopped basil leaves. Add pineapple juice, D4, Storica Verde and ice; filled with club soda and garnish with lime, pineapple and basil leaves.

Intense aroma, scent of plants and aromatic herbs: a unique taste for the perfect end-of-meal liqueur. Enjoy it fresh to appreciate its intensity and character. It is perfect as aperitif.



Our products contain *botanicals* and essential oils cultivated and produced throughout our region. These species find the possibility of fully developing their qualitative characteristics in the remarkable diversity of our pedoclimatic environments.

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**DOMENIS 1898**  
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