

DOMENIS1898 Newsletter #23 - August 2018

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DOMENIS1898
crystal clear tradition

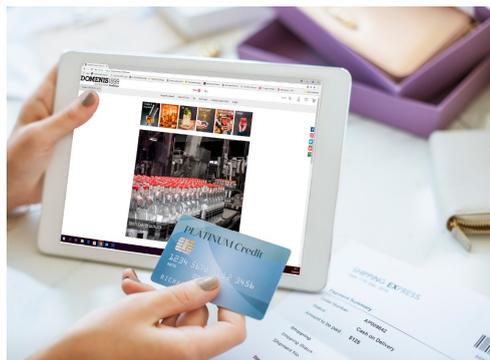


August 2018:

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.



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What's for lunch?

Discover our new food & cocktail recipes...

Futura12 roasted chicken

TYPE

✕ Dish: second course

🌿 Level: easy

👤 Serves: 4

🕒 Time: 1h 45'

INGREDIENTS

1,5 kg free-range chicken
2 peeled onions
2 carrots
2 bay leaves
q.s. rosemary



theGINday 2018

Milan - September 9th-10th, 2018

[theGINday](#) return to Milan, on September 9th-10th! The biggest event in the world dedicated exclusively to gin, genever and their botanicals is back in town: the 6th *Juniper Experience* promises sparkles: two unmissable days dedicated to cocktails and spirits lovers. See you in Milan at theGINday

2018 to taste, of course, [D4 dot-gin](#) e [Cividât](#) by DOMENIS1898!



God Save the Wine

Genoa, September 17th, 2018

A magical moment that attracts the gazes of Italy, the most fascinating land of wine and spirits in the world. New unmissable appointment with God Save the Wine at Genoa, between the terrace and historical halls of the suggestive [Due Torri Hotel](#). God Save the Wine at Genova, a D'Wine Port: do not miss it!

175 ml Futura12
fleur de sel
and pepper
olive oil
750 g parsnip



STEP 1: Preheat oven at 160°. Trim the excess fat and skin off the chicken and wash well under running water, then pat dry with kitchen towel. Lay half of the onion rings and half of the carrots in a roasting pan and stuff the rest into the chicken along with the rosemary, bay leaves, lemon and half of the garlic head.



STEP 2: Rub the chicken all over with the other half of the garlic head, then massage the fleur de sel and pepper into the chicken with your hands. Place the chicken on top of the onions and carrots in the roasting pan and pour the [Futura12](#) into the cavity. Drizzle a good glug of olive oil all over the chicken. Cover the pan with some heavy duty aluminium foil and roast of about 1h30'.



STEP 3: In the meantime toss the parsnip fries with

17th SEPTEMBER 2018
**“GRASPOLOGY
 IN DISTILLERY...
 THE POMACE POETRY”**
 TECHNICAL AND MIXING
 WORKSHOP ON GRAPPA

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[Graspology Workshop](#)
 September 17th, 2018

The Pomace Poetry, the first of the technical Workshop on History, distillation and mixology of our national pride: the Grappa! You can touch the *soul* of this great distillate and try to distil it with the master distiller.

Do not miss: we will reveal some precious secrets...



The WineHunter Award 2018
 ...And the winners are...

The winners of [The WineHunter Award](#), rewarding excellence products that differentiate themselves due to outstanding quality, are [Storica Nera Bio](#), [LA 120](#) and [Storica Sambuca](#) and [Geometrie Cividat](#) Gin. This one is also in contention for the Platinum Award.

Stay with us to find our who will be the winner!

olive oil and coat the parsnip fries well. Place the vegetables in a baking dish and roast in the oven along with the chicken for the last 20-30 minutes.



STEP 4: Turn the heat up 200°, remove the foil and roast the chicken for another 15', basting with the liquids to keep the flesh moist and until the top takes on a gold colour. Keep an eye on the fries, making sure they do not dry out or burn. Serve the chicken with the fries and a green salad.

SHOP NOW



Crystal clear, intense on the nose, with fine distinct scents; very harmonious to taste, fragrant with fruity, elegant and persistent notes.

SHOP NOW



Straight and at room temperature to capture each of the valuable local essence from which it is created. With ice to enjoy the modern, decisive and intense taste.



A cocktail at your home: HERA

INGREDIENTS:

2,5 cl Futura12
1,5 cl Espresso coffee
2,5 cl Vanilla milk cream
2,25 cl Trittico D1 - noten
Top Liquid cream

GARNISH:

vanilla and coffee beans

PREPARATION:

Pour all ingredients into the shaker, without the cream, shake with plenty of ice. Pour into a cocktail glass and using a teaspoon place the cream on the surface without mixing.

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