



DOMENIS1898
crystal clear tradition



July 2019:

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.

10% OFF



LIMITED OFFER!

SPECIAL OFFER, 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!

Sign up, shop and enter promo code

LUGLIO19

You will get a 10% discount on products purchased

by **JULY 31st, 2019.**

What are you waiting for? Do not miss this unbeatable offer!

SHOP NOW



SPECIAL OPENINGS

July 2019

If you are looking for a gift idea, something for you or for you loved ones, come and visit us at our shop in Cividale del Friuli (UD) and discover all the new products and offers reserved to you.

You can buy DOMENIS1898 products at special prices!

OPENING HOURS:

July 13th 2019 10.00am-12.00am & 2.00pm-6.00pm

July 20th 2019 10.00am-12.00am & 2.00pm-6.00pm

WE WILL WAIT FOR YOU!



TRITTICO GOT A NEW STYLE!

TRITTICO family expands with two new products and becomes even more beautiful.

BERGAMOT, the bergamot liqueur, and QUEEN MARY, the hemp bitter, are the new high quality spirits which contribute to enrich the wide range of premium proposals of TRITTICO by DOMENIS1898. The image of the line changes, already appreciated for quality and the choice of raw materials, and the new style enhances and enrich the essence of each product.

What are you waiting for? Discover now the new TRITTICO!

DISCOVER MORE



An evergreen cocktail: NEGRONI

NEGRONI celebrates its centenary and receives New York Times praise: "the cocktail of 2019" is the perfect elixir for a summer afternoon thanks to its refreshing qualities, but also to the pleasant bitter note!

This is our special recipe, which contains a hundred years of passion and tradition in every sip.

INGREDIENTS:

1 oz bitter

1.5 oz Vermuth italiano

.5 oz [Secolo DOMENIS](#)

GARNISH:

lemon zest

PREPARATION:

Pour the ingredients into an old fashioned, previously cooled glass and, with the help of a stirrer, mix, add fresh ice and...

SECOLO NEGRONI is served!



What's for lunch?

Discover our new food & cocktail recipes...

Storica Nera panna cotta with caramel sauce

TYPE

Dish: dessert

Level: easy

Serves: 6

Time: 35'

INGREDIENTS

300 ml thickened cream

1 cup milk

1/2 cup caster sugar

1 vanilla bean, split, seeds scraped

2 tbs powdered gelatine

1/4 cup [Storica Nera](#)

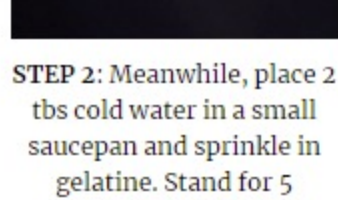
FOR THE SAUCE

1/3 cup caster sugar

2 tbs [Storica Nera](#)



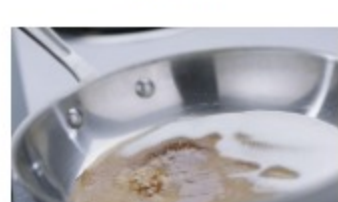
STEP 1: Place cream, milk, sugar and vanilla pod and seeds in a small pan over medium heat, stirring to dissolve sugar. Bring to just below boiling point, then remove from heat. Stand for 15 minutes to infuse.



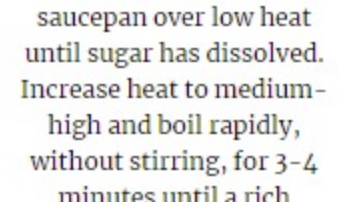
STEP 2: Meanwhile, place 2 tbs cold water in a small saucepan and sprinkle in gelatine. Stand for 5 minutes, then heat gently over low heat, stirring, for 1-2 minutes until clear. Stir into cream mixture.



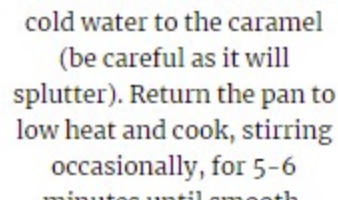
STEP 3: Strain the mixture into a jug and stir in Storica Nera. Pour into six 1/2 cup individual jelly or dariole moulds, cover and chill for at least 4 hours or until set.



STEP 4: For Storica Nera caramel, place sugar and 1 1/2 tbs cold water in a small saucepan over low heat until sugar has dissolved. Increase heat to medium-high and boil rapidly, without stirring, for 3-4 minutes until a rich caramel. Remove from heat and plunge the base of the pan into a large bowl of iced water. Add Storica Nera and another 1 1/2 tbs cold water to the caramel (be careful as it will splutter). Return the pan to low heat and cook, stirring occasionally, for 5-6 minutes until smooth. Allow to cool slightly, then pour into a small jug, cover and set aside until needed, but do not refrigerate.



STEP 5: To serve, dip moulds in warm water, turn out onto plates and drizzle with caramel sauce.



Unquestionable excellence, a result of the mastery achieved by our distillers over the course of more than a century of experience. Refined and elegant, for those seeking finesse in the aromas and a long finish. For connoisseurs who know how to bask in the slow pleasures of life.

BUY NOW

Here you will be able to access information on privacy regulations and the processing of your data, in compliance with EU Regulation 2016/679. If you do not want to give your consent to the processing of data and therefore continue to receive our newsletter, we kindly ask you to cancel your subscription.

PRIVACY

Follow all the updates, news and posts by visiting our website and social networks

DOMENIS1898
crystal clear tradition

WEB: www.domenis1898.com EMAIL: info@domenis1898.com



Copyright © [2019]* [Domenis1898]*. All rights reserved.

Our mailing address is:

social@domenis1898.com

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#)

This email was sent to annabelle.saraco@norahs.biz
[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)

DOMENIS1898 SRL - Via Darnazzacco 30 - Cividale del Friuli, UD 33043 - Italy

