



DOMENIS1898
crystal clear tradition



August 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.



SUMMER BREAK July 29th - August 16th, 2019!

You can feel it in the air: it's almost holiday time. In the last few days of July we are working for a Fall full of news that we are looking forward to show you. We kindly remind you that orders received during the summer break will be processed and shipped from August 19th, 2019. Stay with us and...
Happy Summer with DOMENIS1898!

SHOP NOW



at
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SPECIAL OPENING
August 24th, 2019

Why don't you come and visit us in August? Visit 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:
August 24th, 2019
10.00am - 12.00am & 2.00pm - 6.00pm

WE WILL WAIT FOR YOU!



HUGO SPRITZ, all you need against the heat!

A concentrate of freshness, an irresistible and easy to prepare aperitif. Try our special recipe!

INGREDIENTS:
5 oz [Prosecco Duca Orso](#)
½ oz elderflower syrup
sprinkle of soda
mint leaves
ginger

GARNISH:
lemon slice

PREPARATION:
Cool a wine glass, then add the elderflower syrup and some ice cubes. Pour [Duca Orso](#), add mint leaves, top with soda and gently mix. Add a dash of ginger and enjoy!



Duca Orso® is the best expression of this varietal and can be recognized for its straw-yellow colour enlivened by its fine and persistent perlage. Elegant with an explosion of fruity and floral scents to the nose. Its bubbles are perfect as aperitif for every occasion. With a strong personality, D.O.C.G. Prosecco by DOMENIS1898 will conquer the taste of the modern consumer.

BUY NOW



What's for lunch?
Discover our new food & cocktail recipes...

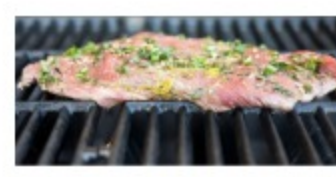
DOT-GIN grilled marinated flank steak

TYPE
Dish: second course
Level: easy
Serves: 4
Time: cook 20' + marinating 2h

INGREDIENTS
2 lb flank steak
¼ cup [DOT-GIN](#)
1 tablespoon brine
¼ extra virgin olive oil
1 lime, zest and juice
1 tablespoon ginger, finely chopped
1 teaspoon dehydrated chopped garlic
2 tablespoons fresh chives, snipped
2 tablespoons fresh tarragon, chopped



STEP 1: Place flank steak in a container. Make the marinade by placing DOT-GIN, brine, oil, lime grated zest and juice, ginger, garlic, chives and tarragon in a glass jar and shake well. Pour the marinade over the flank, cover with plastic wrap and let marinate for at least 2 hours.



STEP 2: Prepare the grill and heat it to high, and, after having removed the steak from the marinade container, place it on the grill.



STEP 3: Grill for a minute or two on each side to get a good sear, then move the steak to the cooler side of the grill, cover and cook a few minutes more until done to your liking.



STEP 4: When the steak has cooked to your preferred level of doneness, remove it from the grill and place it on a cutting board to rests for 10 minutes cover with aluminum foil, so that it will be juicy. Slice very thin against the grain.



STEP 5: Serve immediately paired with roasted potatoes or grilled asparagus.



Extraordinary aroma and unique finesse make DOT-GIN particularly appreciated. A soft blend, which perfectly matches with other ingredients, in a fashionable handy bottle that guarantees a firm grip. Drink it pure or mixed in your favourite cocktail.

BUY NOW

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