



September 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.



END OF SUMMER SALE!

Enjoy our liqueurs, bitters and gin at special price: in a few simple steps you can order your favourite ones and receive DOMENIS1898 products directly to your home! Sign up, shop and enter promo code

ESTATE19

You will get a **10% discount** on liqueurs, bitters and gin purchased by **SEPTEMBER 23rd, 2019**.
What are you waiting for? Do not miss this unbeatable offer!

BUY NOW



[theGINday 2019](#)

September 8th-9th, 2019

7th Edition of the biggest Italian event exclusively dedicated to gin, genever and their botanicals. Top experts from the world of bartending and spirits will provide two unmissable days and you will have the chance to taste our selection of genuine quality gin.

MEGAWATT COURT
Via Watt, 15 - Milan

OPENING HOURS:

September 8th, 2019 from 2.00pm to 9pm
September 9th, 2019 from 11am to 8pm

COME AND TASTE OUR PREMIUM CHOICE!



Cocktail: NOTEN MARTINI

NOTEN is an handmade product with a strong and intense taste, enriched by refined plant components and aromatic herbs. Here it delivers an aromatic whisper of walnuts that perfectly harmonizes with the orange-vanilla flavour of Tuaca.

INGREDIENTS:

2 oz Vodka
2 oz [TRITTICO NOTEN](#)
1/2 oz Tuaca liqueur

GARNISH:

orange zest
1 walnut, toasted

PREPARATION:

Combine vodka, TRITTICO NOTEN and Tuaca in a cocktail shaker with ice. Shake well and strain into a chilled martini glass. Twist the orange peel over the drink, and drop it. Garnish with a walnut.



[Storica Verde is award-winner at The WineHunter](#)

For the 2019 edition of Merano Wine Festival, "[The WineHunter Award](#)" have been assigned to distillates standing out for their territoriality and superior quality. Our Storica Verde won "[The WineHunter Award Rosso](#)", the award assigned to excellences of high quality characterized by pleasantness, elegance and harmony.

DISCOVER MORE



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

LADY D Glazed Bundt Cake

TYPE

✂ Dish: dessert
🌿 Level: easy
🍽 Serves: 8
🕒 Time: prep 25' + cook 50'

INGREDIENTS

3 cups flour
1 tsp salt
1/2 tsp baking powder
1/2 tsp baking soda
1 cup unsalted butter
1 2/3 cups sugar
4 eggs
2 tsp pure vanilla extract
2 tbs [LADY D Intense Orange](#)
zest of 3 oranges
juice from 2 oranges
3/4 cup buttermilk



STEP 1: Preheat the oven to 350° F. Lightly grease the inside of a 10 inch bundt pan. Set aside.



STEP 2: Whisk the flour, baking powder, baking soda, and salt together in a bowl; set aside. Cream together butter and sugar in a separate large bowl; beat in the eggs and the vanilla. Stir in the orange zest and LADY D Intense Orange. Add the buttermilk. Add the flour mixture while whisking gently. Pour the mixture into the prepared bundt pan.



STEP 3: Bake in the preheated oven until a toothpick or small knife inserted in the crown comes out clean, about 50 minutes. Remove from pan and move to a cooling rack.



STEP 4: Whisk together sugar, 2 tsp of orange juice and vanilla until the sugar dissolves. Gently drizzle the mixture over the bundt.



STEP 5: Allow the bundt to cool completely before serving.



Liqueur rich in intense and full- flavoured orange notes. A mellow mix of sweet and bitter, wisely mixed, to be conquered from. Appealing if tasted smooth, perfect with ice, surprising as ingredient for your cocktails.

BUY NOW

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