

**DOMENIS1898**  
crystal clear **tradition**

DMC

## DOMENIS1898 Mixology Catalogue



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## PREFACE

A fascinating journey through the Mixology world by DOMENIS1898, now renewed and enriched with new products and recipes, developed in collaboration with two recognized Masters of Grappa Blending, Mauro Uva and Michele Dal Bon from Fucina del Bere, recipes that give life to surprising mixes that will enhance the virtues of DOMENIS1898 products in revisited classic cocktails and in experimental unpublished works, all strictly signature ones.

A wise references choice that will satisfy even the most demanding ones.

A rigorous ingredients selection and a particular attention to detail, which includes excellent technique and a careful choice of the most suitable presentation.

Conceived for those who take their first steps in the mixology world, as well as for experts, the recipes proposed here are a source of inspiration, an invitation to experiment with new combinations. Share with us your creations: the most interesting ones will be published and become part of our collection!

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## BASIL INSTINCT

<b>Ingredients</b>	2 oz	Storica Verde
	1 oz	Garda lemon juice
	½ oz	Pine nut syrup
		Parmigiano Reggiano DOP and Pecorino DOP foam
<b>Garnish</b>	Basil sprig and Parmigiano Reggiano DOP and Pecorino DOP wafer	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé. Pour Garda lemon juice, pine nut syrup and Storica Verde into the shaker. Add plenty of ice and shake. Strain into the cold coupé. Add the Parmigiano Reggiano DOP and Pecorino DOP foam over the drink. Garnish with a basil sprig and a Parmigiano Reggiano DOP and Pecorino DOP wafer.	



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## COLLINE DI BASILICO

<b>Ingredients</b>	2 oz	Storica Verde
	1 oz	Garda lemon juice
	½ oz	Sugar syrup
	Top	Cedrata
<b>Garnish</b>	Citron zest and a sprig of basil	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the glass with plenty of ice, pour Garda lemon juice, sugar syrup and Storica Verde into the cooled glass. Add ice and stir with the bar spoon. Finish the drink topping with cedrata and garnish with citron zest and a sprig of basil.	



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## D\_OMEN SPRITZ

<b>Ingredients</b>	1½ oz	Trittico D_OMEN
	2 oz	Duca Orso Prosecco
		Seltz
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Old Fashioned Glass	
<b>Method</b>	Cool the glass with plenty of ice. Pour D_OMEN bitter and Duca Orso Prosecco into the cooled glass, add ice, work gently with the bar spoon and finish the drink with a splash of seltz. Garnish with lemon zest.	



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## D\_OMEN SOUR

<b>Ingredients</b>	1½ oz	Trittico D_OMEN
	½ oz	Trittico Bergamot
	1 oz	Garda lemon juice
	½ oz	Orange syrup
		Egg white
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé with ice. Pour Garda lemon juice, orange syrup, Bergamot, D_OMEN and egg white into the shaker. Combine the ingredients with a dry shake. When done, add plenty of ice and shake. Strain the drink with a double strain into a coupé and garnish with lemon zest.	



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## SEPROPRIODEVI

<b>Ingredients</b>	1 oz	Trittico Domaz
	1 oz	1898 Vermut Ros alcoholic reduction
	1 oz	Trittico Dot-gin alcoholic reduction
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Old Fashioned Glass	
<b>Method</b>	Cool an old fashioned glass with ice. Pour Domaz, 1898 Vermouth Ros and Dot-gin alcoholic reductions into the chilled glass. Add ice and stir with the bar spoon. Garnish with a lemon zest.	



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## CHERRY DOT CLOVER

<b>Ingredients</b>	1 oz	Trittico Dot-gin
	½ oz	Trittico Cirasa
	1 oz	Garda lemon juice
	½ oz	Sugar syrup
	5	Cherries
		Egg white
<b>Garnish</b>	Cherries	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé. Pour Dot-gin, Cirasa, Garda lemon juice, sugar syrup and cherries into the shaker. With a muddler, gently mash the cherries in the mixture, add egg white and work with a dry shake. After this, add ice and shake. Strain the drink with a double strain into the cooled coupé and garnish with cherries.	



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## WALK IN THE POPPIES

<b>Ingredients</b>	1½ oz	Trittico Dot-gin
	1 oz	Garda citron juice
	½ oz	Wild poppy syrup
		Seltz made with clarified lime infusion
<b>Garnish</b>	Citron zest	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the Collins glass, pour Garda citron juice, wild poppy syrup and Dot-gin into the cooled glass. Add ice and stir with the bar spoon. Finish the drink with seltz made from clarified lime infusion. Garnish with citron zest.	



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## JOIN(T) MARY

<b>Ingredients</b>	2 oz	Trittico Queen Mary
	1 oz	Lime juice
	2 bar spoons	Caster sugar
		Mint leaves
		Soda water
<b>Garnish</b>	Mint sprig	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the glass with ice. Pour the lime juice in the cooled glass and add caster sugar, Queen Mary and mint leaves; combine with a bar spoon with the help of a splash of soda water, then add ice and stir with the bar spoon. Top with soda water and garnish with a sprig of mint.	





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## BIG BABOL MARY

<b>Ingredients</b>	2 oz	Trittico Queen Mary
	1 oz	Garda lemon juice
	½ oz	Big Babol syrup
	Top	Cola
<b>Garnish</b>	Big Babol	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the Collins glass with ice. Pour Queen Mary, Garda lemon juice and Big Babol syrup into the cooled glass.	
	Add ice and stir with the bar spoon. Finish the drink topping with cola and garnish with a Big Babol.	



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## NOTEN NEGRONI

<b>Ingredients</b>	1 oz	Trittico Noten
	1 oz	Trittico 1898 Vermut Ros
	1 oz	Geometrie Cividât gin
<b>Garnish</b>	Lemon zest and a walnut	
<b>Glass</b>	Old Fashioned Glass	
<b>Method</b>	Cool the glass with plenty of ice. Pour into the cooled glass Noten, 1898 Vermouth Ros and Cividât gin. Add ice and stir the ingredients with the bar spoon. Garnish with a lemon zest and a walnut.	



## NOTEN MOUNTAIN FASHIONED

<b>Ingredients</b>	¼ oz	Chestnut honey
	¼ oz	Trittico Noten
	1½ oz	Storica Riserva
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Old Fashioned Glass	
<b>Method</b>	Cool the glass with ice. Pour chestnut honey and Noten into the chilled old fashioned glass. Work using the bar spoon, then add Storica Riserva. Add ice and stir with the bar spoon. Garnish with lemon zest.	



## CIRASA MULE

<b>Ingredients</b>	2 oz	Trittico Cirasa
	1 oz	Low-fat yogurt
		Ginger Beer
<b>Garnish</b>	Cherry and milk chips	
<b>Glass</b>	Mug	
<b>Method</b>	In a previously cooled mug pour Cirasa and low-fat yogurt. Gently mix with a bar spoon, then add ice and finish the drink with ginger beer. Garnish with a cherry and milk chips.	



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## CIRASA JULEP

<b>Ingredients</b>	2 oz	Trittico Cirasa
	1 oz	Mint syrup
		Mint leaves
<b>Garnish</b>	Mint sprig and a cherry	
<b>Glass</b>	Julep Cup	
<b>Method</b>	Pour Cirasa and mint syrup into a cooled julep cup. Add mint leaves and mix gently with the bar spoon. Add crushed ice and mix until you get an excellent amalgam and an essential cooling of the drink. Garnish with a sprig of mint and a cherry.	



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## FRIULANO

<b>Ingredients</b>	1¼ oz	Trittico Botanic bitter
	1¼ oz	Trittico 1898 Vermut Ros
		Gingerino
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Old Fashioned Glass	
<b>Method</b>	Cool the old fashioned glass with ice. Pour Botanic bitter and 1898 Vermut Ros into the cooled glass. Add ice and stir with the bar spoon. Complete by pouring gingerino and garnish with a lemon zest.	



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## VECCHIO AMICO

<b>Ingredients</b>	1 oz	Trittico Botanic bitter
	1 oz	Trittico 1898 Vermut Ros
	1 oz	Rye Whiskey
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Old Fashioned Glass	
<b>Method</b>	Cool the glass with ice. Pour Botanic bitter, 1898 Vermut Ros and Rye Whiskey in the cooled glass. Add ice and stir with the bar spoon. Garnish with a lemon zest.	



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## BERGAMOT DAIQUIRI

<b>Ingredients</b>	1½ oz	White Cuban Ron
	½ oz	Trittico Bergamot
	1 oz	Lime juice
	½ oz	Sugar syrup
<b>Garnish</b>	Lime zest	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé with ice. Pour the Cuban Ron, Bergamot, lime juice and sugar syrup into a shaker. Add ice and shake. Pour into a coupé and garnish with a lime zest.	



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## BERGAMOT COLLINS

<b>Ingredients</b>	1¼ oz	Trittico Dot-gin
	½ oz	Trittico Bergamot
	1 oz	Garda lemon juice
	½ oz	Sugar syrup
	Top	Cedrata
<b>Garnish</b>	Citron zest	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the Collins glass. Pour Dot-gin, Bergamot, Garda lemon juice and sugar syrup into the cooled glass. Add ice and stir with the bar spoon. Finish the drink topping with cedrata and garnish with citron zest.	



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## LADY MARGARITA

<b>Ingredients</b>	1½ oz	Tequila
	½ oz	Lady DOMENIS Intense orange
	1 oz	Lime juice
<b>Garnish</b>	Salt crust flavoured with orange	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé with ice. Pour tequila, Intense orange and lime juice into a shaker. Add ice and shake. Before pouring the drink, prepare a salt crust flavoured with orange on the coupé.	



## LADY ORANGE MOJITO

<b>Ingredients</b>	2 oz	Lady DOMENIS Intense orange
	1 oz	Lime juice
	2 bar spoons	Caster sugar
		Mint leaves
	Top	Gazzosa
<b>Garnish</b>	Mint sprig	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the Collins glass with ice. Pour lime juice into the cooled glass, add caster sugar, Intense orange and mint leaves. Gently mix the ingredients, then add ice and stir with the bar spoon. Finish topping with gazzosa and garnish with a sprig of mint.	



## M COLLINS

<b>Ingredients</b>	1½ oz	Lady DOMENIS Mint & honey
	1 oz	Garda lemon juice
	½ oz	Sugar syrup
	Top	Gazzosa
<b>Garnish</b>	Dehydrated orange	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the glass with ice. Pour Garda lemon juice, sugar syrup and Mint & honey into the cooled glass. Add ice and stir with the bar spoon. Finish the drink topping with gazzosa and garnish with dehydrated orange.	





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## M FASHIONED

<b>Ingredients</b>	½ oz	Lady DOMENIS Mint & honey
	¼ oz	Chestnut honey
	1½ oz	Storica Riserva
<b>Garnish</b>	Orange zest	
<b>Glass</b>	Old Fashioned Glass	
<b>Method</b>	Cool the old fashioned glass with ice. Pour chestnut honey and Mint & honey into the cooled glass. Mix gently, then add Storica Riserva. Fill the glass with ice and stir with the bar spoon. Garnish with orange zest.	



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## FURLAN GIMLET

<b>Ingredients</b>	2 oz	Geometrie Cividât gin
	1 oz	Lemon and wild fennel cordial
<b>Garnish</b>	Dehydrated and caramelized wild fennel	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé. Pour Cividât gin and lemon and wild fennel cordial into a shaker. Add ice and shake. Pour into the coupé previously cooled and garnish with dehydrated and caramelized wild fennel.	



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## CIRMIOLO MARTINI

<b>Ingredients</b>	2 oz	Geometrie Cividât gin
	½ oz	Stone pine liqueur
<b>Garnish</b>	Stone pine cone	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé and the mixing glass. Pour Cividât gin and stone pine liqueur into the ice-free mixing glass. Add ice and stir with the bar spoon. Pour into the cooled coupé and garnish with a stone pine cone.	



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## STORICO MULO

<b>Ingredients</b>	1½ oz	Storica Amaro
	½ oz	Storica Sambuca
	½ oz	Lime juice
		Ginger beer
<b>Garnish</b>	Dehydrated lime and star anise	
<b>Glass</b>	Mug	
<b>Method</b>	Into a previously cooled mug pour Storica Amaro, Storica Sambuca and lime juice. Add ice, then fill with ginger beer. Gently mix with the bar spoon and garnish with dehydrated lime and star anise.	





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## ANICE COOPER

<b>Ingredients</b>	1½ oz	White Cuban Ron
	½ oz	Storica Sambuca
	1 oz	Lime juice
	½ oz	Sugar syrup
<b>Garnish</b>	Star anise	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé with ice. Pour White Cuban Ron, Storica Sambuca, lime juice and the sugar syrup into a shaker. Add ice and shake. Pour into the coupé previously cooled and garnish with star anise.	



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## BLACK MARTINEZ

<b>Ingredients</b>	1 oz	PL N.O.R.A. Services AG - Gin Nero
	1 oz	Trittico 1898 Vermut Ros
	1 dash	Orange Bitter
	1 bar spoon	Trittico Cirasa
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé and the mixing glass with ice. Pour Gin Nero and 1898 Vermut Ros into the cooled mixing glass, add a dash of orange bitter and a bar spoon of Cirasa. Put ice in the mixing glass and stir with the bar spoon. Pour into the cooled coupé and garnish with a lemon zest.	



## RALPH DE BRICASSART

<b>Ingredients</b>	1½ oz	PL N.O.R.A. Services AG - Gin Nero
	1 oz	Garda lemon juice
	½ oz	Sugar syrup
	6	Fresh raspberries

**Garnish** Raspberry

**Glass** Old Fashioned Glass

**Method** Cool the glass with ice. Create separately a raspberry purée by pressing them lightly with a muddler. Pour Gin Nero, Garda lemon juice and sugar syrup into the previously cooled glass. Add crushed ice and mix with the bar spoon. Finish the drink with a float of raspberry purée and garnish with a raspberry.



## ULTIMA PAROLA

<b>Ingredients</b>	¾ oz	PL N.O.R.A. Services AG - Italian Botanist
	¾ oz	Sant'Antonio liqueur
	¾ oz	Trittico Cirasa
	¾ oz	Garda lemon juice
	¼ oz	Sugar syrup

**Garnish** Lemon zest

**Glass** Coupé

**Method** Cool the coupé with ice. Pour Italian Botanist, Sant'Antonio liqueur, Cirasa, Garda lemon juice and sugar syrup into a shaker. Add ice and shake. Pour into the coupé previously cooled and garnish with a lemon zest.



## AVIANO

<b>Ingredients</b>	1½ oz	PL N.O.R.A. Services AG - Italian Botanist
	½ oz	Trittico Cirasa
	½ oz	Garda lemon juice
	1 bar spoon	Violet rosolio
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé with ice. Pour Italian Botanist, Cirasa, Garda lemon juice and violet rosolio into a shaker. Add ice and shake. Pour into the previously cooled coupé.	



## FRIULAN SMASH

<b>Ingredients</b>	1½ oz	PL N.O.R.A. Services AG - Friulian Angel
	1 oz	Garda lemon juice
	½ oz	Dandelion syrup
		Dandelion leaves
<b>Garnish</b>	Dandelion	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé. Pour Friulian Angel, Garda lemon juice and dandelion syrup into a shaker. Add dandelion leaves. Fill the shaker with ice and shake. With a double strain, pour into a coupé filled with crushed ice. Garnish with dandelion.	



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## ANGEL & DEVIL

<b>Ingredients</b>	1½ oz	PL N.O.R.A. Services AG - Friulian Angel
	1 oz	Garda lemon juice
	½ oz	Chili pepper and mint syrup
		Citron seltz
<b>Garnish</b>	Chili pepper	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the glass with ice. Pour Friulian Angel, Garda lemon juice, chili pepper and mint syrup into a shaker. Add ice and shake. Pour into the previously cooled glass filled with new ice. Complete with citron seltz. Garnish with chili pepper.	



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## STORICO SOUR

<b>Ingredients</b>	1½ oz	Storica Amaro
	1 oz	Garda lemon juice
	½ oz	Larch syrup
		Egg white
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé with ice. Pour Storica Amaro, Garda lemon juice and larch syrup into the shaker. Add egg white and carry out a dry shake. Then, fill the shaker with ice and shake. With a double strain, pour into the coupé previously cooled and garnish with lemon zest.	



## IL CONTE SECOLARE

<b>Ingredients</b>	½ oz	Secolo
	1½ oz	Trittico 1898 Vermut Ros
	1 oz	Trittico D_OMEN
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Old Fashioned Glass	
<b>Method</b>	Cool the old fashioned glass with ice. Pour into the cooled glass Secolo, 1898 Vermouth Ros and D_OMEN. Add ice and stir with the bar spoon. Garnish with a lemon zest.	



## IL PUNCH DEL SECOLO

<b>Ingredients</b>	1¼ oz	Secolo
	½ oz	Storica Amaro
	1 oz	Garda lemon cordial
	2 oz	Dandelion infusion
<b>Garnish</b>	Dehydrated lemon	
<b>Glass</b>	Cup	
<b>Method</b>	Cool the serving glass with ice. Pour Secolo, Storica Amaro, Garda lemon cordial and dandelion infusion into a mixing tin. Throw the mix. Place a chunk of crystalline ice into the serving glass previously cooled and pour the punch. Garnish with dehydrated lemon.	



## CIVIDÂT MULE

<b>Ingredients</b>	1¼ oz	Storica Nera
	½ oz	Trittico Noten
	½ oz	Garda lemon juice
		Ginger beer
<b>Garnish</b>	Walnut	
<b>Glass</b>	Mug	
<b>Method</b>	Cool the mug with ice. Pour Storica Nera, Noten and Garda lemon juice into the cooled mug. Add ice, stir with the bar spoon and top with ginger beer. Gently mix and garnish with a walnut.	



## PASSEGGIATA IN MONTAGNA

<b>Ingredients</b>	1½ oz	Storica Nera
	1 oz	Garda lemon juice
	½ oz	Mugo pine syrup
	Top	Lichen seltz
<b>Garnish</b>	Caramelised lichen	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the serving glass with ice. Pour Storica Nera, Garda lemon juice and mugo pine syrup into the chilled glass. Add ice and stir with the bar spoon. Finish the preparation topping with lichen seltz and garnish with a caramelised lichen.	





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## VECCHIA MANIERA

Ingredients	1½ oz	Storica Riserva
	drops	Storica Amaro
	½ oz	Chestnut honey
Garnish	Lemon zest	
Glass	Old Fashioned Glass	
Method	Cool the old fashioned glass with ice. Pour chestnut honey and Storica Amaro drops into the cooled glass and gently mix with the bar spoon. Pour Storica Riserva, add ice and stir with the bar spoon. Garnish with a lemon zest.	



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## FURLAN JULEP

Ingredients	1½ oz	Storica Riserva
	1 oz	Sclopit ( <i>Silene vulgaris</i> ) and walnuts syrup
		Dandelion leaves
Garnish	Caramelised dandelion tuft, dehydrated raspberry and raspberries powder	
Glass	Julep Cup	
Method	Cool the serving glass with ice. Pour Storica Riserva and sclopit and walnut syrup into the chilled glass and add dandelion leaves. Gently mix with the bar spoon, then add crushed ice using the bar spoon to mix and cool the ingredients. Garnish with caramelised dandelion, dehydrated raspberry and raspberries powder.	



## FUTURA FIZZ

<b>Ingredients</b>	1½ oz	Futura12
	1 oz	Garda lemon juice
	½ oz	Nettle syrup
	Top	Gazzosa
<b>Garnish</b>	Caramelised nettle	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the Collins glass with ice. Pour Futura12, Garda lemon juice and nettle syrup into a shaker. Add ice e shake. Pour the mixed blend on new ice into the glass previously cooled and finish topping with gazzosa. Garnish with caramelised nettle.	



## FUTURA CLUB

<b>Ingredients</b>	1½ oz	Futura12
	1 oz	Garda lemon juice
	½ oz	Sugar syrup
		Egg white
	6	Raspberries
<b>Garnish</b>	Raspberries	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé with ice. Pour Futura12, Garda Lemon juice and sugar syrup into a shaker. Add 6 raspberries and gently press them using a muddler. Add egg white and continue with a dry shake, then fill the shaker with ice and shake. Filter the drink into the previously cooled coupé with a double strain and garnish with raspberries.	





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## LIGNANO

<b>Ingredients</b>	1½ oz	Storica Uve
	1 oz	Lime juice
	½ oz	Sugar syrup
<b>Garnish</b>	Lime zest	
<b>Glass</b>	Coupé	
<b>Method</b>	Cool the coupé with ice. Pour Storica Uve, lime juice and sugar syrup into a shaker. Add ice and shake. Pour into the previously cooled coupé and garnish with lime zest.	



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## COLLINE D'UVA

<b>Ingredients</b>	1½ oz	Storica Uve
	1 oz	Garda lemon juice
	½ oz	Storica Amaro syrup
	Top	Gazzosa
<b>Garnish</b>	Lemon zest	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the serving glass with ice. Pour Storica Uve, Garda lemon juice and the Storica Amaro syrup into the cooled glass. Add ice and stir with the bar spoon. Finish the drink topping with gazzosa and garnish with a lemon zest.	



## CIACOLADA

<b>Ingredients</b>	1½ oz	Blanc e Neri Schioppettino
	1 oz	Garda lemon juice
	½ oz	Wildflower honey flavoured with lemon
<b>Garnish</b>	Dehydrated lemon	
<b>Glass</b>	Old Fashioned Glass	
<b>Method</b>	Cool the serving glass. Pour Neri Schioppettino, Garda lemon juice and lemon flavoured wildflower honey into a shaker. Add ice and shake. Pour into the glass and garnish with dehydrated lemon.	



## MANDOVAI

<b>Ingredients</b>	¾ oz	Blanc e Neri Schioppettino
	¾ oz	Storica Riserva
	½ oz	Lady DOMENIS Intense Orange
	¾ oz	Local Falernum
	1 oz	Garda lemon juice
	¼ oz	Sugar syrup
<b>Garnish</b>	Crumbled walnuts	
<b>Glass</b>	Collins Glass	
<b>Method</b>	Cool the Collins glass with ice. Pour Neri Schioppettino, Storica Riserva, Intense Orange, Garda lemon juice, sugar syrup and local Falernum into a shaker. Add ice and shake. Pour into the serving glass over fresh ice and garnish with crumbled walnuts.	






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