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DOMENIS1898

crystal clear tradition



What's new?



Order the single varietal grappa Blanc e Neri and take advantage of the

15% DISCOUNT

Sign in, shop and use the code **BLANE21** to get the reduction.

This offer is valid until the 31st October and the discount code cannot be used in conjunction with existing offers, discounts or with other codes, is valid for a one-time purchase on our online shop only. While stocks last.

[BUY NOW](#)

Cocktailcorner



CIACOLADA

INGREDIENTS

- 1½ oz Blanc e Neri Schioppettino
- 1 oz Garda lemon juice
- ½ oz Wildflower honey flavoured with lemon
- Dehydrated lemon

METHOD

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.



Blanc e Neri Schioppettino

The spicy notes are fully perceptible, as well as the varied aromatic and olfactory composition. A spirit for those who prefer to approach the traditions of taste without losing the chance to explore the world of high-quality spirits.

[BUY NOW](#)

Foodtime



DOMBAY Choco Dessert

TYPE
Course: dessert
Difficulty: easy
Serves: 4
Time: 20' prep + 12 h rest

INGREDIENTS
 10 Speculoos
 250 g Mascarpone cheese
 200 g Whipping cream
 100 ml DOMBAY Choco
 Sugar
 Cinnamon powder

DIRECTIONS:

STEP 1 - Mash the biscuits in a freezer bag with a meat mallet. Do not crumble but keep them in small pieces. Whip the cream until stiff, add sugar to make it sweeter.

STEP 2 - Mix the mascarpone with the DOMBAY Choco until you get a creamy compactness, then add the whipped cream. Start composing the dessert in layers, putting it in glass cups: the first will be the crushed biscuits layer with a drop of DOMBAY. Proceed with the mascarpone cream and then again the biscuits and the DOMBAY Choco. The last layer should be the DOMBAY and mascarpone cream.

STEP 3 - Let it rest in the refrigerator overnight. Sprinkle with cinnamon to serve.



DOMBAY Choco

Hot, rich and sumptuous taste. DOMBAY Choco born from the combination of finest chocolate and cream. The harmony of ingredients scrupulously selected creates a liqueur that melts in the mouth offering a unique taste experience that involves all the senses.

[BUY NOW](#)

Did you know?



Congratulations to I III Re Refosco!

After the great successes achieved at the Frankfurt International Trophy and Bibenda, he won the special prize "Il Vestito Della Grappa" at the 38th edition of the ANAG Italia Alambicco d'Oro Competition.



Official Myto Marathon Partner

The only marathon in the spectacular territory of Cividale Del Friuli. A road race of 42.195 km with an innovative formula: 3 different marathons and a single goal, complete them all and enter the Myto. This is the opportunity to take part in the "Campionato italiano delle professioni by DOMENIS1898"



Are you ready...

...for the new edition of our Masterclasses? Fucina del Bere will carry out lessons based on the DOMENIS1898 theme and its spirits and liqueurs also to be tried in mixology.



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