

DOMENIS1898

crystal clear tradition



What's new?

OCTOBER IS BLANC NERI TIME!

From October 1st to 31st choose your favourite spirits, buy them and enter the code

BEN2022

You will get a special **15% discount**.

The reduction code cannot be used in conjunction with existing offers, discounts, or other codes, is valid for a one-time purchase on our online shop only. While stocks last.



-15%

ON BLAN

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Cocktailcorner



BASITO by Hilton Milan

INGREDIENTS

- Storica Verde
- Peach liqueur
- Frangelico
- Peach purée
- Lime juice
- Basil leaves
- Salt

METHOD

Cool the glass with ice; pour a mix of Storica Verde, Frangelico, lime juice and peach liqueur into the shaker, add peach purée, basil leaves, a pinch of salt and ice and shake it. Strain the drink with a double strain into the glass full with ice. Garnish with basil leaves.



Storica Verde

Intense aroma, scent of plants and aromatic herbs: a unique taste for the perfect end-of-meal liqueur. Sip Storica Verde at room temperature to fully enjoy the delicate aroma. Enjoy it fresh to appreciate its intensity and character.

It is perfect as aperitif. Also suitable for all kind of sweets, especially for artisanal pastries.

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Foodtime



RISOTTO WITH PEARS, TALEGGIO, HAZELNUTS and NERI REFOSCO

TYPE

Course: main
Difficulty: easy
Serves: 6
Time: 15' prep + 20' cooking

INGREDIENTS

- 360 g Carnaroli rice
- 3 pears
- 250 g Taleggio cheese
- 150 ml Neri Refosco
- 40 g shelled hazelnuts
- 1 shallot
- 1,2 dl vegetable broth
- 1 tbs brown sugar
- 80 g butter
- q.s. pepper
- q.s. salt
- q.s. thyme

PREPARATION:

STEP 1 - Peel the shallot and chop finely. Peel the pears, remove the core and cut into 1 cm cubes. Warm up the broth. Cut the taleggio in small pieces. Cut the hazelnuts into slices and toast them without fat in a pan for 2'.

STEP 2 - In a pot, do to melt 40 g butter, unite the chopped shallot, half of the pears and let them dry for 2'. United the rice, toast it on a high flame and, when the grains are shiny and hot, add salt, pepper and blend it with Neri Refosco. United 2 sprigs of thyme and a ladle of broth and continue cooking, adding a little broth at a time as it is absorbed.

STEP 3 - Meanwhile, melt the remaining butter in a non-stick pan with brown sugar. United the remaining pears and cook for 2-3' until they caramelize. When the rice is al dente, add a drizzle of broth and the Taleggio into small pieces. Remove the pot from the heat stirring until the cheese is completely melted. Scented with ground pepper and a few leaves of thyme. Spread the risotto on the plates, decorate with caramelized pears, toasted hazelnuts and serve.



Neri Refosco

As masters in distillation, with this grappa we wanted to pay homage to an ancient indigenous grape variety of the same name. The result is a clear and transparent grappa with an olfactory and sensorial memory that remains firmly rooted in the tradition of classic spirits. For those who prefer the distinct aromas associated with a singly grape variety.

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Didyouknow?



Apulae 2022 - I pezzi da '90

Many awards are been assigned in occasion of the initiative by "Epulæ" International Study Center. On the podium seven spirits by DOMENIS1898: I III Re Ribolla gialla, Storica Nera, Storica Riserva Barrique Millesimata, Secolo, Secolo Barrique Millesimata, Blanc Sauvignon and Geometrie Cividat.



The WineHunter Award 2022

The award to excellences of high quality distillates has been assigned this year to three of our spirits: I III Re Refosco, Storica Riserva Barrique Millesimata and Trittico 1898 Vermut Blanc. Thanks to the tasting commission composed of the best beverage professionals and... see you soon at Merano Wine Festival!



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