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DOMENIS 1898 crystal clear tradition



NEW YEAR? SAME OUTSTANDING CONVENIENCE!

It's a great restart. From 1 to 31 January, all DOMENIS1898

products will be 10% off. An exceptional opportunity to buy at very advantageous price from an extraordinarily wide

collection of spirits and liqueurs. Want to try now? Click on "BUY NOW", choose and complete your purchase using the discount code DOM₁₀

The code cannot be used in combination with other current offers, discounts

or other coupons. It's valid for a one-off purchase in our online shop only.

Enoteca Collection, Gift Packs and Ballykeefe products are not included in the offer.

While supplies last.

BUY NOW

Cocktailcorner



1 1/4 OZ Secolo Storica Amaro 1/2 OZ

IL PUNCH DEL SECOLO

Garda lemon cordial Dandelion herbal tea GARNISH

Dehydrated lemon GLASS

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

Cup METHOD

INGREDIENTS

previously cooled and pour the punch. Garnish with dehydrated lemon.

Secolo Secolo is a grappa with an important character, fine and balanced, created to celebrate the centenary of Domenis 1898. Strongly aromatic yet rounded, it astonishes for the infinite sensations offered by tasting it. Definitely for meditation, to be savoured slowly, allowing itself to be pervaded by its thousand bouquets.

BUY NOW

Foodtime



INGREDIENTS 250 g pennette

200 ml Dot Gin 400 g peeled tomatoes

100 ml cream 100 g onions 2 cloves of garlic 1 chilli pepper

40 g Parmesan cheese Some parsley METHOD:

STEP 1 - Finely chop the onion, wash the chilli, cut it in half removing the filaments and inner seeds and then chop it up. If you do not have a garlic press, crush the garlic cloves as

10 g extra virgin olive oil

well. Heat one tablespoon of oil in a frying pan and fry the onion with the garlic and chilli for a couple of minutes. Mash the peeled tomatoes and add them to the pan. Cook for 10 minutes. STEP 2 - Add Dot Gin to the sauce and cook for at least 15 to 20 minutes, allowing the

evenly with the rest. STEP 3 - Cook the pennette in plenty of water. Drain them and add them to the sauce

together with the Parmesan and parsley. Sauté over a high flame for a couple of minutes and serve.

alcohol part to evaporate. Add the cream to the sauce and mix well, letting it combine



Dot Gin Dot Gin is made from an intense alcohol of juniper and

Citrus fruits in the form of essential oils, including bergamot, mandarin and lemon, stand out. A pleasant spicy note is provided by angelica and coriander fruits. The balance of the different components and the delicacy of the whole make it particularly suitable for blending.

carefully selected botanicals blended with pure alcohol.

BUY NOW

Didyouknow? **EVENTS**

Cazoeula Festival: where there are authentic flavours there is also

DOMENIS₁₈₉₈

ma®ca



participate in the 11th edition of the Festival, which will take place in a series of selected restaurants throughout the Como Brianza area. What is cazouela (or cassoeula, as it is usually called in the Milan area dialect)? Nothing less than the most historic and celebrated dish of Brianza cuisine: a succulent and very tasty speciality made with cabbage, pork ribs and pork rinds, an emblematic meal of the peasant culinary tradition of Lombardy. The festival represents an unmissable 'face to face' with one of Italian's most authentic flavours.

From 17 January to 23 February, we will

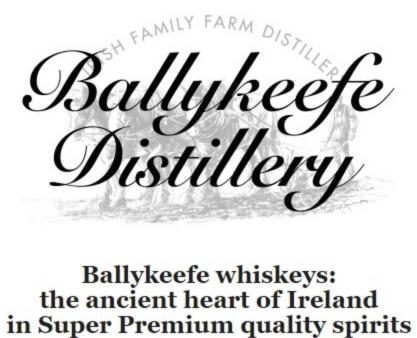
We will partecipate at the nineteenth edition of Marca by BolognaFiere. It's a great showcase of Italian excellence in private label products. The appointment is for 18 and 19 January. You will find us at the "Consorzio Il Biologico" stand, where we will have the pleasure of presenting Bio and Vegan grappas and liqueurs, certified products made with high quality ingredients that respect the awareness of vegan consumers.

Meeting at Marca by BolognaFiere with

our Bio and Vegan line



DOMENIS 1898





whiskey. In Ballykeefe, barley is sown, cultivated, harvested and distilled locally, 'from the fields to the glass', reviving an ancient art born here, as evidenced by the Red Book

The Ballykeefe Distillery is situated in the heart of Ireland, near Kilkenny, an ancient medieval capital rich with history and tradition, considered the cradle of Irish

of Ossory, a 1324 manuscript in which it is said that in the Kilkenny area monks produced *uisce beatha*, Gaelic definition for 'water of life', a word later anglicised into whiskey.

distillate, discarding the heads and tails, which is why they can claim the Super Premium quality standard.









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