

[View this email in your browser](#)

# DOMENIS1898

crystal clear tradition



## What's new?

### 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



### IL PUNCH DEL SECOLO

**INGREDIENTS**  
1 ¼ oz Secolo  
1 ½ oz Storica Amaro  
1 oz Garda lemon cordial  
2 oz Dandelion herbal tea

**GARNISH**  
Dehydrated lemon

**GLASS**  
Cup

**METHOD**  
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.



#### 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



### PENNETTE WITH GIN

**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  
10 g extra virgin olive oil  
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 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 alcohol part to evaporate. Add the cream to the sauce and mix well, letting it combine 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.



#### Dot Gin

Dot Gin is made from an intense alcohol of juniper and carefully selected botanicals blended with pure alcohol. 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.

[BUY NOW](#)

## Didyouknow?

### EVENTS



**Cazoena Festival: where there are authentic flavours there is also DOMENIS1898**  
From 17 January to 23 February, we will 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 cazoena (or cassoena, 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.

**Meeting at Marca by BolognaFiere with our Bio and Vegan line**  
We will participate 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.



## Ballykeefe Distillery

### Ballykeefe whiskeys: the ancient heart of Ireland in Super Premium quality spirits



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 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 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*.

Triple distilled in steam alembics, designed in Ireland and handcrafted in Italy, Ballykeefe's signed whiskeys, including Single Malt, Pot Still and Rye, are made using only the heart of the distillate, discarding the heads and tails, which is why they can claim the Super Premium quality standard.



[BUY NOW](#)



Here you will be able to access information on privacy regulations and the processing of your data, in compliance with EU Regulation 2016/679. If you do not want to give your consent to the processing of data and therefore continue to receive our Newsletter, we kindly ask you to cancel your subscription.

[PRIVACY](#)

DOMENIS1898 Newsletter #79 - January 2023  
Copyright © 2023 | DOMENIS1898 | All rights reserved.

Our e-mail address is:  
[social@domenis1898.com](mailto:social@domenis1898.com)

Want to change how you receive these emails?  
You can [update your preferences](#) or [unsubscribe from this list](#).