

# DOMENIS1898

crystal clear tradition



## What's new?

**ALL STORICA GRAPPAS ARE AT 10% OFF: TAKE CHANCE AND DISCOVER THEM!**

From March 1st to March 31st buy DOMENIS1898 excellent Storica in all sizes with 10% off!

Take advantage of this fantastic offer and choose from our timeless grappas! Try our pocket-sized ones, super smart and always with you on special occasions or choose a slow long lasting one that goes with you in the 300 cl magnum size.

**10STORICA**

What are you waiting for? Click on **"BUY NOW"**, choose your favorite Storica, add it in the cart, enter the discount code 10STORICA and get ready to taste the excellence.

The code cannot be used in conjunction with other offers, discounts or coupons. It is valid only for a one-time purchase in our online shop.

While stock last.

**BUY NOW**

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## Cocktailcorner



### BERGAMOT DAIQUIRI

#### INGREDIENTS

1 ½ oz White Cuban Ron  
½ oz [Trittico Bergamot](#)  
1 oz Lime juice  
½ oz Sugar syrup

#### GARNISH

Lime zest

#### GLASS

Coupé

#### METHOD

Cool the coupé with ice. Pour Cuban ron, [Bergamot](#), lime juice and sugar syrup into a shaker. Add ice and shake. Pour into the coupé and garnish with lime zest.



#### Trittico Bergamot

The aroma of bergamot is unmistakable and distinguishes this liqueur that comes from the essential oils extracted from the peels of this ancient citrus fruit. A perfectly balanced combination of pure alcohol and brown sugar that knows how to give the right amount of sweetness. At last the nuance of safflower flower extracts enriches Bergamot with its typical straw hue.

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## Foodtime



### SEA BASS WITH ASPARAGUS AND STORICA BIANCA

#### INGREDIENTS

Course: Second plate  
Difficulty: Easy  
Portions: 4  
Time: 20' prep. + 25' cooking

1500 g of sea bass  
500 g of green asparagus  
20 g of butter  
Flour 00.

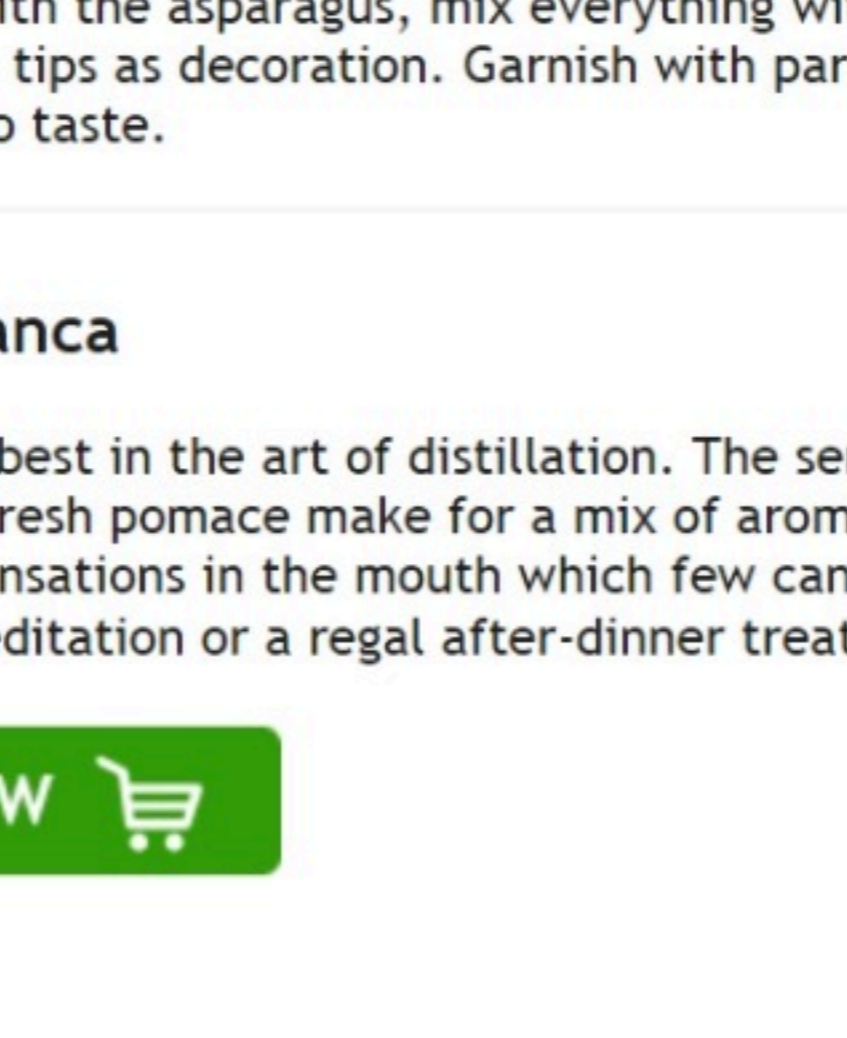
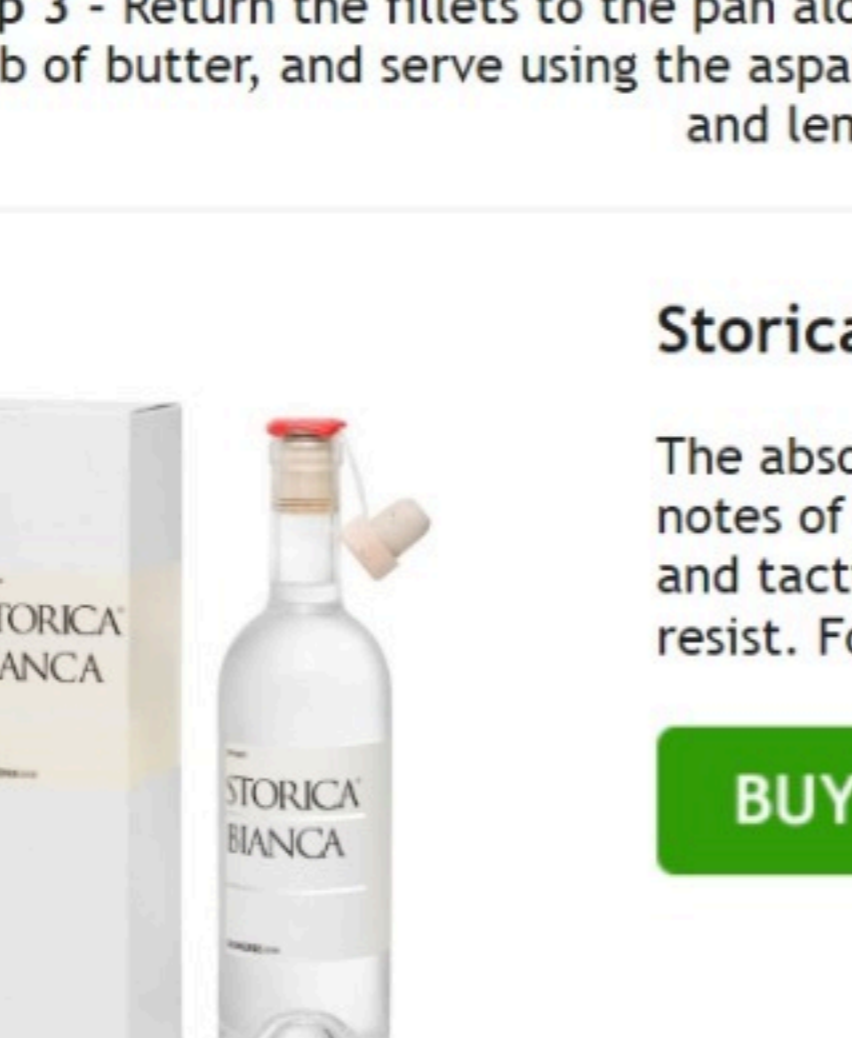
Extra virgin olive oil  
[Storica Bianca s.b.](#)  
A pinch of salt  
A pinch of sugar  
Pepper  
Lemon  
Parsley

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## Did you know?

### EVENTS



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## Did you know?

### EVENTS

**We will be present at RistorExpo 2023! A BtoB event that allows Ho.Re.Ca operators to meet and exchange ideas. In this edition, the theme focuses on "not" sustainability.**

Focus on the expression "sustainability" and its use (or sometimes misuse). Often this term ends to be used like a label for a brand for bureaucratic purposes or become a useless frill disconnected from its true meaning. In this way "sustainability" lose the concept of progress and well-being, emptying the word of its true meaning. In this edition RistorExpo explores this sensitive topic and the issues revolving around it.

**March comes with a free Masterclass in collaboration with Fucina del Bere! Enjoy and taste our skilfully blended products to create amazing cocktails!**

A must-do stop:

• **20th March at Flairtender** in Padua, state-of-the-art space for staff training in the world of bartending. To be enlisted call +39 393 9788723 or +39 393 9784300. Seats are limited!

DOMENIS1898 masterclasses are mixology events where you will learn how to properly blend and taste DOMENIS1898 products. Don't miss them, contact us now! Both classes are organized in collaboration with [Fucina del Bere](#).



MAURO DANDY UVA - MICHELE DAL BON

VIA DELLE GRAMOGNE 65 - PADOVA - 393 9788723 / 393 9784300

DOMENIS1898 will be sponsor for Molfetta Cup, an exciting event for young people who want to approach the world of bartending.

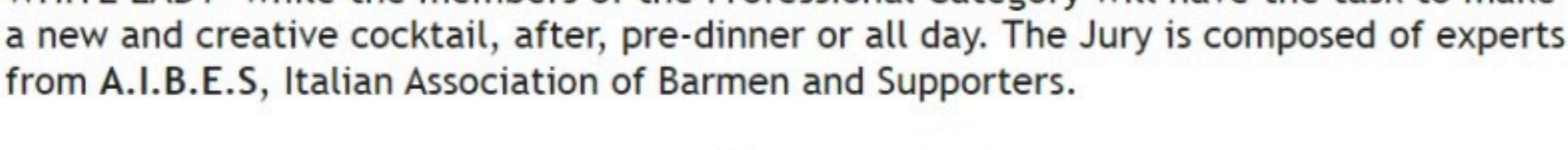
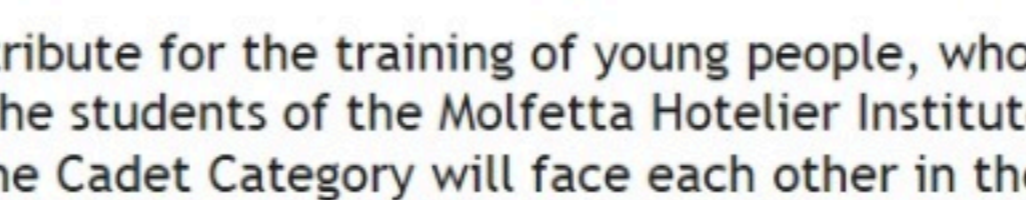
We would like to contribute to the training of young people, who are passionate about the art of Mixology! The students of the Molfetta Hotelier Institute will compete in several challenges: The Cadet Category will face each other in the preparation of the "WHITE LADY" while the members of the Professional Category will have the task to make a new and creative cocktail, after, pre-dinner or all day. The Jury is composed of experts from A.I.B.E.S., Italian Association of Barmen and Supporters.

**SAVE THE DATE**



From April 2nd to 5th, appointment in Verona for the unmissable Vinitaly 2023 which reaches its 55th edition!

Vinitaly is like a tradition for us; also this year we are taking part in the 55th edition of the International Wine and Spirits Exhibition. We look forward to see you for four days with technical tastings, unique blends and tasty cocktails. [Save the date!](#) at Verona Fiere from 2nd to 5th April.



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