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DOMENIS1898
crystal clear **tradition**

BLANC E NERI
riserva

What's new?

DOMENIS1898 BLANC & NERI COLLECTION IS 10% OFF

It's not a movie: in April the Blanc and Neri collection it's 10% off: click to see!

From **April 1st to April 30th** discover DOMENIS1898's precious Blanc and Neri collection **with 10% off**! Take a chance to try the refined Neri Schioppettino, Refosco and Cabernet or their "white" counterparts, such as Blanc Chardonnay, Moscato, Ribolla Gialla, Sauvignon.

BLNE10

You really are spoiled for choice! Click on "BUY NOW," choose your favorite Blanc and Neri. They are perfect for a relaxing after-dinner drink with a movie...In B&W!

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 supplies last.

BUY NOW

DOMENIS1898

Cocktailcorner

TRITTICO
liquore al bergamotto
BERGAMOT
TRITTICO
gin
DOT GIN

BERGAMOT COLLINS

INGREDIENTS

1 ¼ oz	Trittico Dot-gin
½ oz	Trittico Bergamot
1 oz	Lemon juice of Garda
½ oz	Sugar syrup
Top	Cedar drink

GARNISH

Cedar Zest

GLASS

Collins Glass

METHOD

Chill the Collins glass. Pour into chilled glass, Dot-gin, Bergamot, Garda lemon juice and sugar syrup. Add ice and stir with the bar spoon. Finish the drink with a cedarwood top and garnish with cedar zest.

TRITTICO
liquore al bergamotto
BERGAMOT

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.

BUY NOW

TRITTICO
gin
DOT GIN

Dot-gin

Dedicated to bartenders and mixologists to create cocktails with capital "C". It is clear and crystalline gin. It stands out for the delicacy of the fruity and spicy notes it gives. The delicate scents make it perfect for mixology.

BUY NOW

DOMENIS1898

Foodtime

TIRAMISÙ CON COLOMBA

INGREDIENTS

Course: dessert
Difficulty: easy
Portions: 6
Time: 30′ prep.

4 slices of "Colomba"
3 eggs
250 gr. mascarpone cheese
80 gr. granulated or brown sugar
200 ml whipping cream
Shades of Orange to taste
coffee to taste
bitter cocoa to taste
orange slices to taste

METHOD

Step 1 - Separate the egg whites from the yolks. In a bowl, whisk the egg yolks with the sugar. When the mixture is clear and even, gradually add the mascarpone. In another bowl whip the egg whites until they are stiff and white. Add it to the mixture with the mascarpone and blend well.

Step 2 - Slice the "Colomba" to about 1.5 cm thick. Prepare the coffee with the moka pot. Once the coffee is ready, pour it into a bowl and add the Shades of Orange, dosing it according to how much flavor you want to impart to the mixture.

Step 3 - Smear the resulting cream on the bottom of an oven dish, then add the "Colomba" slices and brush with prepared moka coffee. Continue with the second layer of cream and then proceed with the "Colomba" slices by soaking them in coffee with the kitchen brush. When finished assembling the tiramisu, dust with bitter cocoa. Leave in the fridge to make the dessert firm, then serve with a few orange segments to taste.

Shades of Orange

TRITTICO
liquore
SHADES OF ORANGE
DOMENIS1898

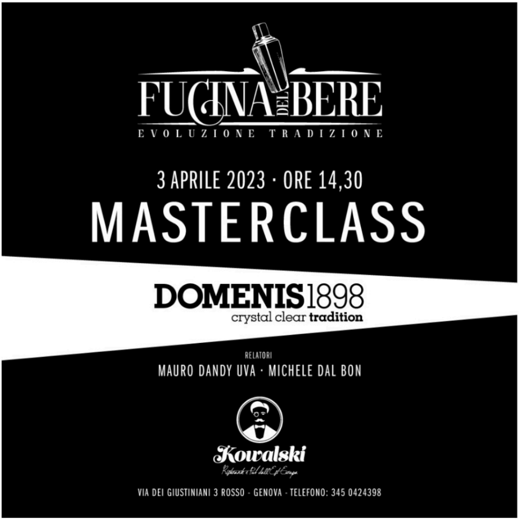
Sweet and appealing, obtained from selected raw materials that give it a unique and delicate aroma.The particular scent of orange derives from refined aromatic essential oils, the spicy notes from fine plant extracts. With a moderate alcohol content, is characterized by an intense finesse.

BUY NOW

DOMENIS1898

Didyouknow?

EVENTS



FUCINA DEL BERE
EVOLUZIONE TRADIZIONE

3 APRILE 2023 · ORE 14,30
MASTERCLASS

DOMENIS1898
crystal clear **tradition**

RELATORI
MAURO DANDY UVA · MICHELE DAL BON

Kowalski

VIA DEI GIUSTINIANI 3 ROSSO - GENOVA - TELEFONO: 345 0424398

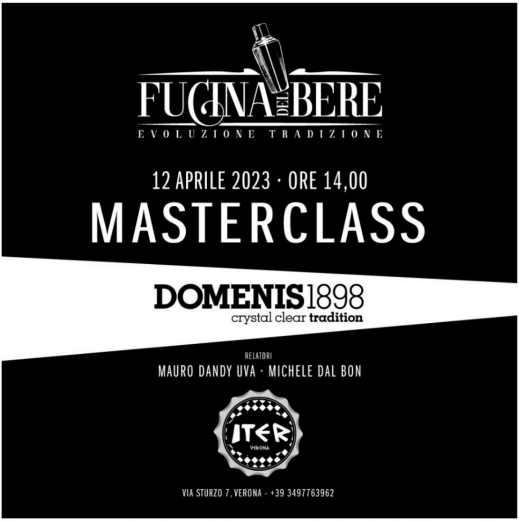
April sees the blossoming of a free Masterclass with Fucina del Bere! The first stop this month takes us to Genoa

Don't miss:

- **april 3rd** at @Kowalski restaurant in Via dei Giustiniani 3R, Genoa, Italy! This will be a useful and fun event to learn how to properly mix cocktails with DOMENIS1898 products in the company of experienced bartenders.

Entirely free masterclass with limited seats.

For info and reservation: **fucinadelbere@gmail.com**
Tel. **+39 345 042 43 98**



FUCINA DEL BERE

EVOLUZIONE TRADIZIONE

12 APRILE 2023 · ORE 14,00

MASTERCLASS

DOMENIS1898

crystal clear **tradition**

RELATORI

MAURO DANDY UVA · MICHELE DAL BON

ITER

VERONA

VIA STURZO 7, VERONA - +39 3497763962

Second free masterclass of the month with Fucina del Bere! Enjoy and taste our masterfully blended products to create amazing cocktails!

Don't miss:

- **april 12th** Our stop takes us to Verona's @iterbar with @FucinadelBere at Via Sturzo,7!

In collaboration with Mauro Dandy Uva and Michele Dal Bon an experienced bartenders. It will be a handy and creative event to learn how to properly mix cocktails with DOMENIS1898 products!

DOMENIS1898 masterclasses are mixology events where you will learn how to properly mix and taste DOMENIS1898 products.

Entirely free masterclass with limited seats.

For info and reservation: fucinadelbere@gmail.com
Tel. **+39 349 77 63 962**

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