



DOMENIS®

SAMBUCA



Distilleria Domenis is situated in Cividale del Friuli in the heart of a territory renowned throughout the world for the richness and excellence of its grapes as well as its intense wine-making tradition. The company, dating from 1898, owes its success to the pursuit of strong traditional values passed down through the four generations of the Domenis family who have managed the business to the present day.

For their **organic** sambuca, the Distilleria Domenis has chosen the star anise plant, one of the oldest spices, used in the kitchens of the ancient Egyptian, Greek and Roman civilisations. The result is a firework of elegant and intense taste, in a balanced mix of finesse and energy.

Domenis Sambuca should be served at room temperature. Furthermore, it may be served with a coffee bean to be chewed during tasting, enabling a more intense taste experience. Even when chilled, or taken with an Espresso, the Sambuca will freshen up the flavour and is often used as a sweetener.



**SPECIALITY
BRANDS**

PREMIUM DRINKS AGENCY

www.specialitybrands.com