



COCCHI EXTRA DRY PIEDMONTESE VERMOUTH

50CL | 17.00% | RRP £19.00



EXTRA DRY VERMOUTH FROM PIEDMONT, ITALY

Cocchi Extra Dry is a classic-style Italian vermouth from Piedmont. It uses a wine base made of quality local Cortese grapes and botanicals such as wormwood, angelica, coriander, cardamom, lemon peel and Piedmontese mint.

FRAGRANT WITH NOTES OF APPLE, MINT & LEMON

Cocchi Extra Dry is an elegant vermouth that has aromas of fresh apple, melon and white flowers from the wine. These are balanced with the aromatic botanicals of cardamom, wormwood, coriander and angelica. The Piedmontese mint and lemon peels bring herbaceous notes and brightness to the palate.

AN ELEGANT ITALIAN STYLE OF VERMOUTH

Cocchi presents a style which is uniquely Piedmontese; wine-forward and elegant, created by a Piedmontese winemaking family. It celebrates one of the most important regions of vermouth production in the world with Piedmontese wine and local wormwood, lemon and mint grown in the famous area of Pancalieri.

ICONIC ITALIAN ORIGINS

Giulio Cocchi founded his business in the North West Italian town of Asti in 1891 when he began producing quality aromatic infused wines with a particular focus on the aperitivo. He opened several bars in the region using his recognisable surname, Cocchi (pronounced 'Cocky'), as a mark of excellence.



A DRY STYLE IDEAL FOR COCKTAILS

Cocchi Extra Dry was developed to enrich classic cocktails such as the Martini (a 2:1 gin martini with Boatyard Double Gin and garnished with a mint leaf), or the Bamboo (40ml Cocchi Extra Dry stirred with 40ml dry sherry, garnished with lime zest), but is also equally at home served long with elderflower tonic, soda water or sipped over ice.

