

COCCHI DOPO TEATRO VERMOUTH AMARO

75CL | 16%



COMPLEX EVENING VERMOUTH

Made using a historical recipe. Sweet Italian wines are blended with barrel-aged Barolo Chinato wine from Piedmonte and bitter herbs to make a drink that's the perfect way to end an evening.

NOTES OF CHERRY AND DARK CHOCOLATE

The addition of rich Barolo Chinato gives red fruit and chocolate flavours. The double infusion of wormwood and cinchona along with rhubarb roots, chiretta flowers and quassia amara wood give bitter, herbaceous flavours with hints of spice balanced by a jammy sweetness.



DRINK CHILLED WITH A LEMON TWIST

Best served chilled with a twist of lemon late in the evening. Or substitute it into any cocktail that contains Sweet Vermouth to add an extra layer of complexity, such as Manhattans or Negronis.

CLASSIC AMARO

Vermouth Amaro (amaro means 'bitter' in Italian) was traditionally enjoyed in the evening, in particular after the theatre. Vermouth Amaro Dopo Teatro is dedicated to the historical theatres of Turin, and the launch of this product helped generate funds to regenerate the renowned Teatro Carignano.

TRADITIONAL ITALIAN ORIGINS

Cocchi is one of the leading, family-owned wineries in Piedmont, renowned for the quality of its vermouths, aperitifs and sparkling wines.

