



# COCCHI VERMOUTH DI TORINO

75CL | 16.5%



## CLASSIC ITALIAN VERMOUTH

A 'classic' sweet Italian vermouth, using the same recipe created by Giulio Cocchi in 1891. Produced using Moscato wine as its base, and blended with a secret recipe of local and exotic botanicals.

## NOTES OF DRIED FRUIT AND DELICATE SPICES

Complex with a traditional bittersweet character and enhanced layers of fruity, herbal richness. With its notes of candied oranges, cacao and bitter gentian, this is a full-flavoured aperitif as well as an excellent cocktail ingredient.

## THE CLASSIC NEGRONI

Combine 25ml Cocchi Vermouth di Torino, 25ml Campari, 25ml Boatyard Double Gin. Stir all ingredients in a rocks glass with one large cube of ice. Garnish with an orange zest.

## BARTENDERS' FAVOURITE

Cocchi Vermouth di Torino is consistently crowned Top Trending and Best Selling vermouth by leading trade publication Drinks International.

## 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.

## VERSATILE APERITIF & PERFECT FOR COCKTAILS

Delicious neat or on the rocks, Cocchi Vermouth di Torino is the indispensable spirit for the creation of many classic cocktails, from the Negroni to the Manhattan.

