

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.

