

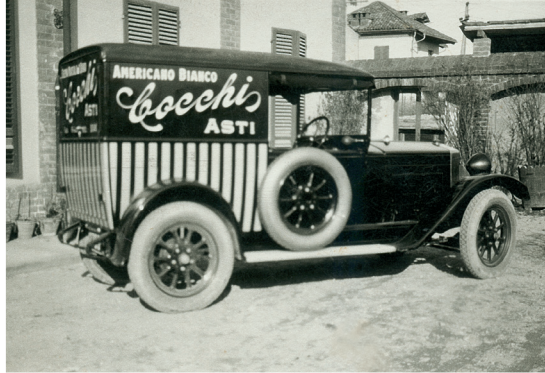


COCCHI

Giulio Cocchi

Giulio Cocchi was a young and creative pastry chef from Florence, where he worked in a popular bar located in Piazza del Duomo. In the late nineteenth century he moved to Asti, a small but lively town in northwest Italy, not far from Torino, and established himself as a distiller and winemaker. Cocchi has produced wine-based aperitifs and traditional Piedmontese sparkling wines since 1891. Since 1978, the company has been owned and operated by the Bava Family, themselves renowned producers of still and sparkling wine.

Today the winery maintains its artisan character and follows Giulio's original recipes to craft the distinctive aperitivi that have made Cocchi a cult name worldwide. These wines speak both of their estate grapes—Moscato, Nebbiolo, and Malvasia—and 130 years of botanical expertise.



It's pronounced COH-key

In Italy, Cocchi aromatized wines are served simply—over ice neat or with a splash of club soda/sparkling wine and citrus peel—and paired with cheese, charcuterie, nuts, pickles and other savory snacks. Dopo Teatro and Barolo Chinato are drunk at cellar temperature and, with the latter, warm like a toddy. In America, bartenders created many cocktails using Cocchi wines. Either way, the wines provide authentic and distinctive character to any occasion. Salute!



Cocchi Americano

- A staple of Asti in northern Italy since 1891.
- Fruit, spice and bitter undertones.
- Pair with pickles, nuts, charcuterie and cheeses.
- Serve as a Spritz with orange peel; mix with light spirits.

750ml • 8007117010061
375ml • 8007117010221



Cocchi Vermouth di Torino Extra Dry

- Unique dry vermouth expressing the freshness of Piedmont's Cortese grapes.
- Notes of peppermint, lemon, wormwood, coriander and cardamom.
- Mix in a Martini with robust gins, or spritz with tonic water.

500 ml • 8007117010177



Cocchi Vermouth Di Torino

- The original "Italian vermouth" cited in classic cocktail books.
- Dynamic and powerful without being weighty.
- Vibrant botanicals such as cocoa, citrus, ginger, rhubarb.
- Mix with whiskey for a flavorful Manhattan.

750ml • 8007117010108
375ml • 8007117011327



Cocchi Americano Rosa

- Refreshing all-purpose aperitif of Piedmont, Italy.
- Brachetto d'Acqui wine base; notes of white rose and berry.
- Gentian bitterness balanced with quinine & citrus.
- Serve as a Spritz with lemon slice; mix with light spirits, even light whiskies.

750ml • 8007117010085
375ml • 8007117010214



Cocchi Barolo Chinato

- Round and rich aromatized wine from Italy's famous appellation.
- Infused with quinine bark, rhubarb, ginger, cardamom and cocoa.
- Pair with dark chocolate; serve as you would a quality port or Madeira.

500 ml • 8007117010078



Cocchi 'Dopo Teatro' Vermouth Amaro

- Special category of vermouth inspired by tradition of sipping a vino amaro "after theater".
- Mix with intense bourbons or ryes, mezzal or gin.
- Pair with spicy chocolate preparations.

500ml • 8007117011495

