



Renowned in Piemonte since its introduction in 1891, Cocchi Barolo Chinato is a wine of DOCG Barolo infused with quinine bark, rhubarb, ginger, cardamom, cocoa, and a variety of other aromatic spices. Round and rich, yet with the deep back palate one expects of Barolo, this wine possesses the definition necessary to be an ideal digestif or pairing with dark chocolate. Serve as you would a high-quality port or Madeira, or use in lieu of sweet red vermouth in a luxurious Manhattan. You would not be alone in finding this to be the Rolls Royce (or Maserati) of Italian dessert wines.



DESSERT

WINE

Italy

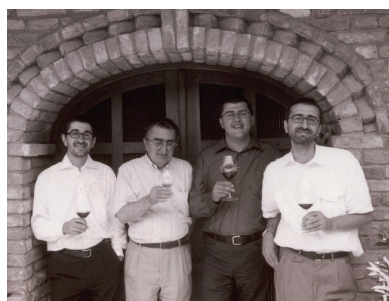
16.5% Alc/Vol

500 ml | 8007117010078  
1 Liter | 8007117010115

12 x 500 | 8007117016070  
12 x 1L | 8007117011112

## Highlights:

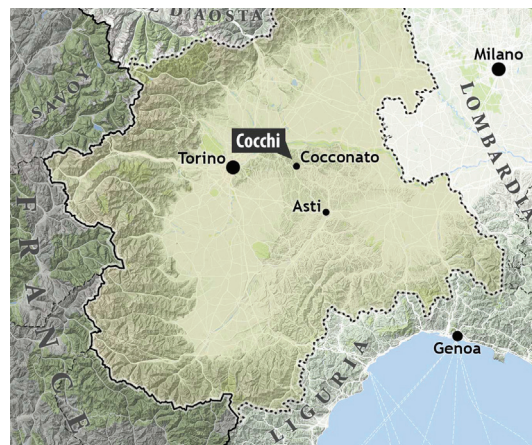
- ✦ Aromatized wine from famous appellation in Italy
- ✦ Infused with quinine bark, rhubarb, ginger, cardamom and cocoa
- ✦ Round and rich, yet with definition enough to be a digestif
- ✦ Pair with dark chocolate
- ✦ Serve as you would a high-quality port or Madeira
- ✦ Scarrone's terroir yields a bolder style of Barolo



Cocchi has produced wine-based aperitifs and traditional Piemontese sparkling wines since 1891. Since 1978, the company has been owned and operated by the Bava Family, themselves renowned producers of sparkling wine in Monferrato and Langhe. Giulio Cocchi was a young and creative pastry chef from Florence. 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. His Barolo Chi-

nato, Aperitivo Americano and vermouths became well known during the Belle Epoque and the Italian Futurist period. Today the winery maintains its artisan character and follows Giulio's original recipes to craft the distinctive wines that have made Cocchi a cult name worldwide. In the last 30 years, Cocchi has revived the forgotten wine categories Barolo Chinato and Vermouth di Torino.

Italian Chinato and French Quinquina both have cinchona (quinine—think tonic) as the prime botanical but have different traditions for the wine base. Cinchona imparts a sweet, flat, drying spice flavor experienced in the back palate.



Fair Isle Cocktail

### Fair Isle Cocktail

Shake with ice:

1 oz Cocchi Barolo Chinato  
0.75 oz Scotch whisky  
1 oz grapefruit juice  
1 dash grapefruit bitters

Strain into a double rocks glass filled with ice.  
Garnish with grapefruit peel.

### Booker's Manhattan

Stir with ice:

1.5 oz Booker's Barrel  
Proof bourbon  
1.5 oz Cocchi Barolo Chinato  
2 dashes Angostura Bitters

Strain into a coupe.  
Garnish with an orange peel and a cherry.

### Darkside Cocktail

Stir with ice:

2 oz Hayman's London  
Dry Gin  
1 oz Cocchi Barolo Chinato  
2 dashes Peychaud's bitters

Strain into a coupe.  
Garnish with a lime peel and a star anise pod.

### Chin-Chin

Build in a double rocks glass filled with ice:

1.5 oz Aperitivo Cappelletti  
0.75 oz Cocchi  
Barolo Chinato  
1.5 oz tonic water

Garnish with an orange peel.