



Made to the same recipe since 1891, this Moscato-based aperitif wine has long been a staple of Asti. While the Americano name implies a gentian focus, the wine also includes quinine and citrus for a flavorful, refreshing profile. In Piemonte it is served chilled with ice, a splash of soda and a peel of orange. Cocchi Americano Bianco's combination of fruit, spice and bitter undertones can perfect a number of classic mixed drinks. This same profile makes it a splendid pairing with all kinds of pickles, nuts, charcuterie and cheeses.



APERITIF

WINE

Italy

16.5% Alc/Vol

375 ml | 8007117010221
750 ml | 8007117010061

12 x 375 | 8007117011228
12 x 750 | 8007117016063

Highlights:

- ✦ Flavorful, refreshing aperitif, a staple of Asti since 1891
- ✦ Americano: gentian bitterness balanced with quinine and citrus
- ✦ In Piemonte, it is served chilled with ice, soda and orange peel
- ✦ Fruit, spice and bitter undertones perfect many classic cocktails
- ✦ Pairs splendidly with pickles, nuts, charcuterie and cheeses



The simplest Cocchi Americano cocktails are often the best—just add club soda or sparkling wine. A slice of orange or grapefruit lifts everything up and stimulates the nose and brain. These drinks are all-purpose aperitifs, perfect before a meal at home or in a restaurant, where the longer shelf-life and lower pour-cost give great value to bars and customers alike. Keep open bottles chilled, and use within a few weeks for best results.

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.

Americano is the name of a category of aperitif wines, enshrined in Italian and EU law, which derive flavor first from gentian and may also be colored red or yellow. The term originates from the Italian word 'amaricante', meaning bittered.



Twentieth Century

Corpse Reviver N°2

Prepare a coupe rinsed with absinthe. Shake with ice:

0.75 oz Hayman's London Dry Gin
0.75 oz Cocchi Americano Bianco
0.75 oz orange liqueur
0.75 oz lemon juice

Strain into the prepared glass.

Americano Classico

Build in a double rocks glass filled with ice:

3 oz Cocchi Americano Bianco
3 oz club soda

Garnish with orange peel or orange slice.

Adelita

Stir with ice:

1 oz reposado tequila
1 oz Dolin Blanc Vermouth de Chambéry
1 oz Cocchi Americano Bianco
1 bar spoon Rothman & Winter Crème de Violette

Strain into a coupe.
Garnish with lemon wheel.

Twentieth Century

Shake with ice:

1.5 oz Hayman's London Dry Gin
0.75 oz Cocchi Americano Bianco
0.75 oz lemon juice
0.5 oz white crème de cacao

Double-strain into a coupe.
Garnish with lemon peel.