



Giulio Cocchi brings its unique expression of Piemontese grapes to the world of dry vermouth. Cocchi Extra Dry Vermouth di Torino combines the freshness of a Cortese wine base with local mountain wormwood, Menta di Pancalieri peppermint, and lemon over a backbone of angelica, coriander, and cardamom. Use Cocchi Extra Dry in a Martini with robust gins, or spritz with tonic water. The silky vinous texture of Cocchi Extra Dry is ideal for classic whiskey cocktails that call for dry vermouth, such as the Old Pal and the Scofflaw. At aperitif hour, Cocchi Extra Dry is ideal to pair with young cheeses.



APERITIF
WINE
Italy
17% Alc/Vol

500 ml | 8007117010177 12 x 500 | 8007117010252

Highlights:

- Unique dry vermouth expressing the freshness of Piedmont's Cortese grapes
- Notes of peppermint, lemon, wormwood, coriander and cardamom
- Silky, vinous texture
- Mix in a Martini with robust gins, or spritz with tonic water
- Ideal for classic whiskey cocktails such as the Old Pal and Scofflaw



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, 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. His Barolo Chinato, Aperitivo Americano and vermouths became well known during the Belle Epoque and the Italian Futurist period. By 1913 there were twelve Cocchi tasting Bars in Piemonte. 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. It was also a leader in establishing the appellation Alta Langa DOCG for traditional Piemontese spumante.



Chrysanthemum

Chrysanthemum	Acqua di Fiore	Claridge	Old Pal
Stir with ice:	Build in collins glass:	Stir with ice:	Stir with ice:
2 oz Cocchi Vermouth di Torino Extra Dry	3 oz Cocchi Extra Dry Vermouth	1 oz Hayman's London Dry Gin	1 oz bourbon
1 oz Bénédictine	3 oz Fever Tree Elderflower Tonic	1 oz Cocchi Vermouth di Torino Extra Dry	1 oz Aperitivo Cappelletti
1 bar spoon absinthe		0.5 oz Rothman & Winter Orchard Apricot Liqueur	1 oz Cocchi Vermouth di Torino Extra Dry
Strain into a coupe.	Garnish with lemon peel.	0.25 oz Pierre Ferrand Dry Curaçao	Strain into a double rocks glass filled with ice.
Garnish with a lemon peel.		1 dash orange bitters	Garnish with an orange peel.
		Strain into a coupe.	