

# Cocchi Vermouth di Torino

Vibrant botanicals such as cocoa, citrus, ginger and rhubarb, macerated with Moscato wine.

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- Dynamic and powerful with a bitter edge and brilliant acidity to complement whiskeys.
  - Try over ice with a citrus twist.
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## RYE MANHATTAN

Stir with ice:

2 oz high-proof rye  
1 oz **Cocchi Vermouth di Torino**  
1 dash Angostura bitters

Strain into a coupe, garnish  
with an orange twist.



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