

Cocchi 'Dopo Teatro' Vermouth Amaro

Piedmonte, ITALY



The name 'Dopo Teatro' refers to the late-evening, "after theater" service at restaurants and cafes in Torino, a gathering time for a sip of something bittersweet and maybe a small bite to eat. This "vermouth amaro" (vermouth with added bitterness) uses Cocchi's classic Vermouth di Torino as its base. From there, winemaker Giulio Bava adds a number of additional botanicals, including chiretta flowers and a double dose of cinchona bark. The result is a robust amaro that retains the refreshing acidity of the original Vermouth. Pair with spicy chocolate preparations, or mix with intense bourbons or ryes, mezcal, or gin.



APERITIF

WINE

Italy

16% Alc/Vol

500 ml | 8007117011495

12 x 500 | 8007117011488

Highlights:

- ✦ Inspired by tradition of sipping a vino amaro "after theater"
- ✦ Uses Cocchi's classic Vermouth di Torino as its base
- ✦ Additional botanicals include chiretta flowers and cinchona bark
- ✦ Pair with spicy chocolate preparations
- ✦ Mix with intense bourbons or ryes, mezcal or gin
- ✦ Special category of vermouth with added bitterness



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 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 Piedmontese spumante.



Rob Roy

Rob Roy

Stir with ice:

2 oz blended scotch
1 oz Cocchi Dopo Teatro

Strain into coupe or double rocks glass.

Garnish with lemon peel.

Navy Cut Shim

Stir with ice:

1.25 oz Tabacal Rancio
0.75 oz Cocchi Dopo Teatro
0.5 oz Aperitivo Cappelletti
0.5 oz Smith & Cross
1 dash orange bitters
5 drops Laphroaig

Strain into a cocktail glass.

Dopo Teatro

Build in a rocks glass filled with ice:

2 oz Cocchi Dopo Teatro

Garnish with lemon peel

Maria Vittoria

Stir with ice:

2 oz aged rum (5+ years)
1 oz Cocchi Dopo Teatro
Vermouth Amaro
0.5 oz Nux Alpina
Walnut Liqueur

Strain into a coupe.
Garnish with orange peel.