

COCCHI

APERITIF WINE AMERICANO ROSA



Aromas of orange sherbet, aromatic spice—clove, mace and nutmeg—sweet and bitter orange zest and pith, and a gentle oily sweetness. Flavors of orange sorbet, slightly melted, with a big syrupy sweetness balanced by bitter woody and herbal notes. Orange zest bitterness comes in behind, with leafy green herbs and sweet, sugary touches. Sweet, but tempered by the right amount of herbal bitterness. It's excellent as a chilled aperitif, and its versatility as a cocktail ingredient is obvious from your first sip.

Light, sophisticated and brimming with flavor, Cocchi Rosa is leading the way in the new style of aperitivo drinks. Made in a similar way to Cocchi Americano, Rosa uses a different base wine—the aromatic Brachetto—and enjoys a different recipe of botanicals, including dried rose petals. Bitter, sweet, spicy and fruity, this is a must-try for any cocktail enthusiast who wants to stand out from the shadow of Aperol and Campari.

Founded in 1891 by Giulio Cocchi, a young and creative pastry chef from Florence. In the late nineteenth century Cocchi moved to Asti, a lively town in the northwest of Italy, not far from Torino. There, fascinated by the local food and wine tradition, he discovered Asti as being the capital of Moscato and the local widespread tradition of blending wines with herbs and spices. Giulio began producing quality aromatic-infused wines. By the turn of the century his Barolo Chinato and Aperitivo Americano had become commercially successful in Piedmont, London, New York, Africa and South America. Giulio Cocchi Spumanti is now owned by the Bava Family, themselves highly renowned wine producers in Monferrato and Langhe. Today the winery still maintains its artisan character using only traditional techniques to craft the distinctive spirits that have made the Cocchi name synonymous with style and quality. What defines Cocchi style is both its simplicity and authenticity: the quality of the wine and other ingredients, the century-old technical expertise, and a passion & creativity that have never failed over the years.

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Tasting Note:

COCCHI AMERICANO ROSA

Aromas of orange sherbet, aromatic spices, orange zest & pith & a gentle oily sweetness; flavors of orange sorbet, balanced by bitter woody & herbal notes; orange zest comes in behind with green herbs & sugary notes; balanced.

Shelf Talker:

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