

COCCHI VERMOUTH AMARO 'DOPO TEATRO'



Rich aromas of maraschino cherries, plump raisins, burnt caramel, green twigs and pungent herbal notes, all covered in a jammy sweetness. Flavors of baked apples, raisins, fruitcake and intense brown sugar sweetness complimented by darker and earthier notes of tree bark, damp soil and spice (ginger, nutmeg and a hint of clove). Lingering finish slowly giving way to darker and bitter notes. A rich and balanced Vermouth. The richness of the bitter principles makes this Vermouth a tonic aperitif, as well as a pleasant end-of-meal drink. Serve chilled in a small glass with just a twist of lemon zest. Also a perfect ingredient to add a touch of bitterness to classic cocktails.

Created according to the original recipe by Giulio Cocchi where Artemisia is enriched with rhubarb, quassia wood, chiretta and a double infusion of cinchona. The addition of Cocchi Barolo Chinato to this base adds delicately red nuances and a further soft and complex note. Based on the styles of Vermouth traditionally drunk in Turin's cafes after visitors had been to the theatre, hence "Dopo Teatro."

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:

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Aromas of maraschino cherries, raisins, caramel, green twigs & pungent herbal notes with a jammy sweetness; flavors of baked apples, raisins, cake & brown sugar with notes of tree bark, damp soil & spice; lingering finish with dark & bitter notes; rich & balanced.

Shelf Talker:

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Rich aromas of maraschino cherries, raisins, caramel, green twigs & pungent herbal notes with a jammy sweetness. Flavors of baked apples, raisins, cake & brown sugar with notes of tree bark, damp soil & spice. Lingering finish slowly giving way to dark & bitter notes. Rich & balanced. A tonic aperitif or end of meal. Serve chilled with a twist of lemon zest or use to add a touch of bitterness to classic cocktails.



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