

# COCCHI STORICO VERMOUTH DI TORINO



Aromas of candied orange peel, vanilla, bitter cherries with their stones and overtones of delicate rose petals. Rich and vibrant flavors of cherry, raspberry, cocoa, citrus, rhubarb and licorice with a balanced bitter undertone and subtle savory herbaceousness. Bold, long, and well-balanced finish, with fruit and herbal notes complementing and intermingling. Delicious over ice with lemon zest, or mixed in a number of classic cocktails from Negroni to Manhattan. Remarkably complex and an obvious cut above most vermouths.

For its 120th anniversary in 2011, the House of Cocchi resumed production of its “Storico” original recipe Vermouth di Torino, first offered in 1891. In accordance with the requirements for Vermouth di Torino, Cocchi uses estate Moscato as the wine base and vibrant, spicy botanicals such as cocoa, citrus and rhubarb.

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 STORICO VERMOUTH DI TORINO

Aromas of candied orange peel, vanilla, bitter cherries & rose petals; flavors of cherry, raspberry, cocoa, citrus, rhubarb & licorice with a bitter undertone & savory herbaceousness; rich, vibrant & balanced; bold, long finish.

## *Shelf Talker:*

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