

COCCHI VERMOUTH DI TORINO EXTRA DRY



Combines the freshness of a Cortese wine base with local mountain wormwood, peppermint and lemon over a backbone of angelica, coriander and cardamom. Use Cocchi Extra Dry in a Martini with robust gins, or spritz with tonic water. The silky vinous texture is ideal for classic whiskey cocktails that call for dry vermouth. At aperitif hour, it is ideal to pair with young cheeses.

Italy's Piemonte region has long been known for its wines, from the fragrant Moscatos of Asti to the intricate-but-powerful Nebbiolos of Barolo and Barbaresco. A long history of global trade brought exotic herbs from all over the world to the region. Combine the wine, the herbs, and an epicurean public hungry and thirsty for new things, and the modern history of Vermouth begins in the late 18th century. The Torino style of vermouth reflected the robust wines of the region. While the modern rules for Vermouth di Torino have been relaxed, a few traditional wineries, most notably Cocchi, still use Moscato for its unmistakable fragrance.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

COCCHI VERMOUTH DI TORINO EXTRA DRY

The freshness of a Cortese wine base with local mountain wormwood, peppermint, lemon, angelica, coriander & cardamom; silky, vinous texture.

Shelf Talker:

COCCHI VERMOUTH DI TORINO EXTRA DRY

The freshness of a Cortese wine base with local mountain wormwood, peppermint, lemon, angelica, coriander & cardamom. Use in a Martini with robust gins, or spritz with tonic water. The silky, vinous texture is ideal for classic whiskey cocktails. Ideal as an aperitif with young cheeses. Founded in 1891 by Giulio Cocchi, what defines Cocchi style is its simplicity & authenticity: the quality of the wine & ingredients, the century-old expertise, & a passion & creativity that have never failed.



AN EASTERLY WINE SELECTION