

## Cocchi Americano - Prendiamo un aperitivo



chona bark. In between come aromatics and spice – a seductive blend reminiscent of cinnamon and star anise.

Ask aperitivo devotees about it, and they will first wax poetic as they speak of the long gone [Kina Lillet](#). Their faces brighten as they turn to Cocchi Americano. Kina Lillet devotees are so pleased with Cocchi Americano, they have found it a most suitable replacement in cocktails that were originally made with their late lamented Kina Lillet. What James Bond fan could forget the [Vesper](#) from [Casino Royale](#)? Weep no more. The It Girl is here.

### *Per fare l'Americano*

When Italians mix this with anything, it is sparkling water. Standard proportions are equal parts Cocchi Americano and sparkling water over ice. For a boost try 2 to 1 Cocchi Americano to sparkling water. In our house Bart likes equal parts, while I go for a milder version – 1 part Cocchi Americano to 3 parts sparkling water. It is up to you. It's your drink, after all. Finish it with an orange twist or slice. You can't go wrong – start with equal parts and see where your taste buds take you. For an extra bitter kick, add a dash of Aperol. Summer's on the way. Grab a bottle, perfect your proportions (I'm talking about the drink, not you) and dazzle your guests when you host an early evening Aperitivo get together.

Bottles run from \$18.00 to \$20.00. Depending on where you live, Cocchi Americano may be a bit elusive. It is available from [K&L Wine Merchants](#) in Hollywood, California.

### Meet the It Girl

With easy Piemontese elegance she will open your palate and please you. Derived from Moscato d'Asti, [Cocchi \(COKE-ey\) Americano](#) has been around since 1891, around Italia anyway, but she hit the U.S in a Bordeaux style bottle about a year ago, and she has made a splash. This aperitivo alcolici opens with an almost syrupy taste of caramelized orange peel and finishes in a distinctly adult fashion with the bitter taste of cin-



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