

## DOPO TEATRO VERMOUTH AMARO

It's a rare "evening vermouth" called Dopo Teatro on the wake of Piedmonts tradition to drink a small cup of cool vermouth with lemon zest in the evening, maybe after watching a performance in one of the historic theatres of the Savoy capital.

### Characteristics

Vermouth Amaro Cocchi has been created according to the original recipe by Giulio Cocchi where Artemisia was enriched with rhubarb, quassia wood, chiretta and a double infusion of cinchona. The addition of Barolo Chinato to the base wine gives delicately red nuances and a further soft and complex note – totally Cocchi style.

### How to drink

The richness of the bitter principles makes this vermouth a tonic aperitif and a pleasant end of meal. Today it is perfect as a bittering ingredient for the best cocktails.

### TECHNICAL INFO

Alcohol content: 16% Vol

Bottle content: 75 Cl

Ingredients: wine, sugar, alcohol, aromatic herbs infusion and spices.

*Close the bottle with its cap after opening.*

*Once open, keep chilled and drink within a month*



**Giulio Cocchi Spumanti Srl**

via Liprandi, 21 – Cocconato 14023 (AT) - Telefono: +39 0141 907083 / +39 0141 600071

Info: [cocchi@cocchi.com](mailto:cocchi@cocchi.com) - Export: [export@cocchi.com](mailto:export@cocchi.com)

P.Iva 00203300058