

COCCHI VERMOUTH DI TORINO EXTRA DRY PIEMONTESE

Description

Cocchi Vermouth di Torino Extra Dry, released on the year of Cocchi's 130th anniversary, is a classic-style vermouth from the birthplace of vermouth, Piemonte.

"Ricetta Piemontese" (Piedmontese recipe), stated on the label, is a very precise indication of the content: all the relevant ingredients for this vermouth come from Piemonte and have a strong bond with our region.

The wine used for this vermouth is **Cortese**, the same grape used for Gavi DOCG.

The **Artemisia Absinthium**, is 100% from Piemonte mountains.

The aromatic profile is characterized by **Menta di Pancalieri**, a local variety of peppermint, and **lemon**, traditionally used to garnish vermouth in our region.

The Cocchi Extra Dry proudly carries the "Vermouth di Torino" appellation.

Characteristics

The wine at its heart comes from local Cortese grapes (same grape used for Gavi DOCG), which is then married with **lemon peels** and **Piedmontese mint** as well as botanicals such as **wormwood**, **angelica**, **coriander** and **cardamom** for a fragrant and perfectly balanced character.

Tasting Notes

Cocchi Extra Dry is an **extremely elegant stand-alone vermouth** with fresh apple, melon and white flower notes from the wine, **beautifully balanced with the aromatic botanical notes** of cardamom, wormwood, coriander and angelica. The Piedmontese mint and lemon peels bring **herbaceous notes and brightness to the palate**, creating a unique personality.

How to drink it

Cocchi Extra Dry was developed to enrich, with its inimitable character, classic cocktails such as the **Martini**, or the **Bamboo** (40ml Cocchi Extra Dry stirred with 40ml Dry sherry, garnished with lime zest or basil leaf), but it also shines when served with **tonic water** (elderflower tonic is our preferred choice), soda water or **sipped over ice**.

Technical details

17% ABV

50cl bottle

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

Suggested serving temperature: 8-10°C

Close the bottle with its cork after opening.

Once opened keep cool and consume preferably within a month.

