

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

