

STORICO COCCHI VERMOUTH DI TORINO

Vermouth di Torino is a collective heritage of Piedmont, which sees in the royal Savoy court as first big promoter of a product which, mainly starting from the late XVIII century, generated a flourishing industry which led Piedmont to become the Kingdom of Vermouth.

The Storico Vermouth di Torino Cocchi, still produced after 130 years according to the original recipe of Giulio Cocchi. This vermouth belongs to the category of the sweet vermouths, or Italian vermouths, sweet and amber as indicated in the manuals of the late 800.

Storico Vermouth di Torino Cocchi has been the protagonist of the international rebirth of the top-of-the-range vermouths and the renovated interest of the great barmen for the denomination Vermouth di Torino so that it is also familiarly denominated "Cocchi Torino".

In a very short time, it's become one of the top-of-the-range Vermouths chosen in the best bars of the world.

Characteristics

The original recipe of Giulio Cocchi calls for the use of herbs such as Cinchona and rhubarb which lightly colour of brown the beautiful clear wine. In order to emphasize its amber tone, the addition of sugar browned on fire emphasizes its amber tone, giving together with colour also a special note to the taste: crunchy and cotton candy able to round all the bitter tastes without using vanilla.

A thrilling vermouth, rich in sensations: among the herbs and the aromatizing spices, Artemisia and citrus are the protagonists with their balanced bitter and citrusy notes which characterize Cocchi style.

A rich taste with vibrant notes of cocoa and bitter orange. From the infusion of some noble and balsamic woods, we have in the end light aromas of camphor and rosemary notes. Among the minor ingredients, herbs and woods with unique perfumes such as sandal, musk, myrrh and nutmeg.

How to drink

Delicious when pure on ice and a small lemon zest, but also an essential base for the creation of the most classic cocktails from Negroni to Manhattan.

TECHNICAL INFO

Alcohol content: 16% Vol

Bottle content: 75 Cl

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

Close the bottle with its cork 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 - Export: export@cocchi.com

P.Iva 00203300058