



COCCHI

RISERVA LA VENARIA REALE VERMOUTH DI TORINO RISERVA

Vermouth Riserva according to Cocchi

The peculiar style of Cocchi Vermouths makes them identifiable for their strong personality, for the intensity of their **floral freshness** and **spicy fragrances** and for their richness of flavors.

The Cocchi Riserva is the culmination of this style that emphasizes the richness and aromatic density of spices with a **six months refinement** in the bottle.

"Reserve" does not mean aging in barrels, which would affect the complex aromatic balance in favor of oxidation and tannin components, but the valorization of the formula and the *savoir faire* in production.

As in Cocchi Storico Vermouth di Torino, the wine used is a **dry muscat**, aromatized with a formula particularly rich in **Artemisia, rhubarb, alpine herbs and a touch of Piedmontese mint**.

This composition accentuates the pleasant balsamic effect and gives a **surprising freshness**, to the point that this product could also be perfectly mixed with aged Rye or Bourbon.

Dark amber in color but without caramel in its formula, Cocchi Riserva La Venaria Reale is sweet enough to be enjoyed pure with ice and lemon peel, or by itself as a digestive.

The alcohol content (18%vol) makes this Vermouth very robust and with an excellent preservation also after bottle is opened, if well tapped and in the fridge.

