

OLIVE
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Cocktail of the month

The spritz has had a resurgence in popularity recently as drinkers embrace bitter flavours and lower ABV options. Most famous is the Aperol spritz, which was invented in Venice and is still drunk there today at cicchetti bars, but don't be restricted to the classics. Any vermouth makes a good base to top with prosecco, tonic or soda but we love Cocchi – give it a bump with good-quality vodka, or try a spritz-inspired cocktail like the one below (pictured back left). Find more recipes on olive magazine.com

Cocchi jasmine tea spritz

10 MINUTES | SERVES 1 | EASY

- Cocchi Americano** 50ml
- jasmine tea** 50ml, cooled
- vodka** 25ml
- peach purée** 25ml
- FeverTree Mediterranean tonic** to top up

- Add the Cocchi Americano, tea, vodka and peach purée to a large wine glass and stir together. Fill with ice, then top up with tonic and serve.



TIME TO TAKE TEA

Nothing beats a good cuppa, but the way we drink tea is changing; with more varieties available, a rise in loose-leaf tea brands, and teashops popping up across the country, people are beginning to give tea the attention it deserves (think ideal serving temperatures and precision brewing times). Bars are taking note too, with cocktails like the one opposite. Visit olive magazine.com for a list of the UK's best teahouses.



The measure

olive booze pro Sarah Kingsbury and wine expert Kate Hawkings track down what to drink and where to drink it



Enthusiastic home-brewer? Always wanted to recreate your favourite IPA? Craft Brew by Euan Ferguson covers all the basics you'll need including kit and techniques, and features 50 recipes from some of the world's most iconic craft brewers including Brewdog's Punk IPA, Brooklyn Brewery's Sorachi Ace, and Mikkeller's Cream Ale. £14.99, Frances Lincoln

3 OF THE BEST... BOTTLED NEGRONIS



1 Tony Conigliaro of 69 Colebrook Row and Bar Termini is an industry legend. Now you can enjoy a cocktail from him at home with this Classico Negroni that has been quick-aged by sous vide cooking. £35.47/70cl, 18.9%, thedrinkshop.com



2 Made with Tanqueray, rosehip bitter liqueur, vermouth and bespoke bitters, this Bordeaux Barrel Aged Negroni from World of Zing makes for a wonderfully aromatic negroni. £23.95/70cl, 28%, worldofzing.com



3 Sacred is a tiny, three-person distilling operation. It's known for its award-winning gin but, made using only Sacred's ingredients (gin, rosehip cup and spiced English vermouth), the Bottle Aged Negroni is also worth a try. £30.33/70cl, 26.8%, sacredgin.com