

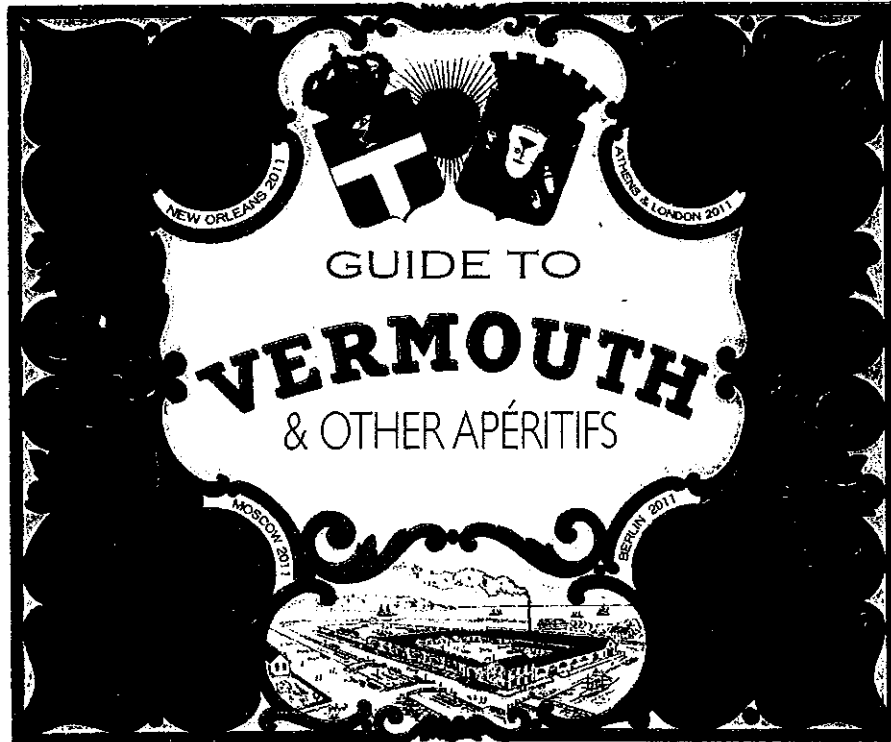
Giulio Cocchi was working in Florence's most popular bar, located in Piazza del Duomo. But in the late 1800s he moved to Asti and opened his own business as a distiller and sparkling wine maker. In the late 1970s, the Cocchi business became the property of the Bava family who modernized the production and relaunched the Barolo Chinato Cocchi.

Barolo Chinato Cocchi: This product is produced with DOCG Barolo that is flavoured with cinchona bark, rhubarb, and gentian that are macerated at room temperature before other botanicals such as cardamom are added. It cries out for chocolate and makes an ideal accompaniment to any chocolate-based dessert. Created in Piedmont in the last century, it quickly became popular because of its attractive bitter-sweet taste and above all because of the Barolo name, which firmly put it into place as a prestigious product in the quinine flavoured alcohol range. Giulio Cocchi invented this unique recipe in 1891. 16.5% ABV.

Cocchi Aperitivo Americano: Giulio Cocchi's original Americano recipe was also born in 1891. White wine is aromatized with botanicals and produced in limited quantities that are matured for one year. 16.5% ABV.

Cocchi Storico Vermouth di Torino: To celebrate the 120th anniversary of the House of Cocchi, the company resumed production of Giulio Cocchi's original 1891 recipe for vermouth di Torino. The flavor profile is unmistakably of Cocchi, with rich and vibrant notes of sweet orange, spearmint, wintergreen, gentiane, allspice, clove, marzipan, cocoa, rhubarb, and a balanced bitter undertone. 16% ABV.

MIXELLANY



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