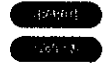




# Kindred Cocktails

CRAFT + COLLECT + CONCOCT + CATEGORIZE + COMMUNITY



## Cocchi Americano



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COCCHI AMERICANO

Cocchi Americano is an aperitif white wine made since 1891 near the town of Asti in northern Italy. Cocchi Americano was invented by Giulio Cocchi, and is an infusion of herbs and spices in a lightly fortified white wine.

Cocchi Americano is similar, but more bitter than Lillet, and some feel it is an appropriate replacement for the defunct Kina Lillet. It is a pale yellow color and clear, with aromas of citrus peels, Muscat wine, and an herbal, bitter accord. It is 33 proof.

Cocchi Americano should be treated like dry vermouth. One opened, it should be kept in the refrigerator and drunk within a few weeks. Cocchi Americano is imported by Haus Alpenz.

[Haus Alpenz Website](#)

### SOME POPULAR COCKTAILS CONTAINING COCCHI AMERICANO

- Twentieth Century Cocktail (modern) — Gin, Cocchi Americano, Crème de Cacao, Lemon juice
- Hoots Mon — Scotch, Sweet vermouth, Cocchi Americano
- The Half Windsor — Cocchi Americano, Cognac, Grapefruit juice
- Culross — Cocchi Americano, Dry apricot brandy, Light rum, Lemon juice
- The Dry Season — Cocchi Americano, Tequila, Mezcal, Aperol

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