



## That's the Spirit!

The bottles to stock your bar with this winter—and how to mix, mingle, and make the most of them.

BY MICHAEL SLENSKE | DECEMBER 09, 2010

My place

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AUTOPLAY



### Spirits: Cocchi Americano

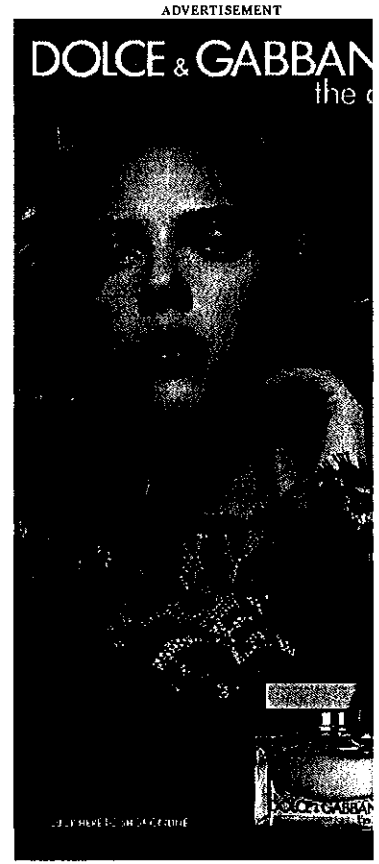
One of the hottest mixology-circle trends of late is **Cocchi**, a wine-based aperitif from the Piedmont region of Northern Italy that's infused with herbs and spices and tastes like an aromatized offspring of Campari and Lillet Blanc. Meaning it's best to serve it chilled or on the rocks with an orange slice. It's best used in Corpse Reviver #2, a wicked classic from the pre-Prohibition class of corpse reviver drinks, four of which "taken in swift succession will unrevive the corpse again" according to none other than Harry Craddock in his 1930 libations bible *The Savoy Cocktail Book*.

TAGS: WINE | ENTERTAINING



**Corpse Reviver #2** •  
1/2 eyedropper absinthe •  
3/4 oz. gin • 3/4 oz.  
Cocchi Americano • 3/4  
oz. Cointreau • 3/4 oz.  
lemon juice • Shake, serve  
in a martini glass •  
Cherry is optional

Photo:



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