

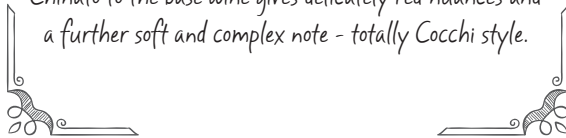
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### *Cocchi Dopo Teatro*

*Complex yet balanced, it is made with a mix of Moscato, Cortese and Nebbiolo.*

Vermouth Amaro Cocchi has been created according to the original recipe by Giulio Cocchi where Artemisia was enriched with rhubarb, quassia wood, chiretta and a double infusion of cinchona. The addition of Barolo Chinato to the base wine gives delicately red nuances and a further soft and complex note - totally Cocchi style.



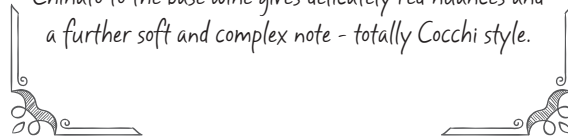
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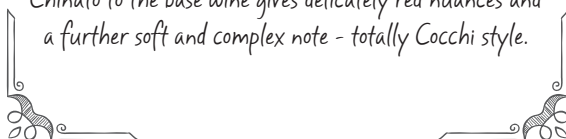
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