

# Cocchi “Dopo Teatro” Vermouth Amaro

- Inspired by tradition of sipping a vino amaro “after theater”
- Uses Cocchi’s classic Vermouth di Torino as its base
- Additional botanicals include chiretta flowers and cinchona bark
- Pair with spicy chocolate preparations
- Mix with intense bourbons or ryes, mezcal or gin
- Special category of vermouth with added bitterness

The name ‘Dopo Teatro’ refers to the late-evening, “after theater” service at restaurants and cafes in Torino, a gathering time for a sip of something bittersweet and maybe a small bite to eat. This “vermouth amaro” (vermouth with added bitterness) uses Cocchi’s classic Vermouth di Torino as its base. From there, winemaker Giulio Bava adds a number of additional botanicals, including chiretta flowers and a double dose of cinchona bark. The result is a robust amaro that retains the refreshing acidity of the original Vermouth. Pair with spicy chocolate preparations, or mix with intense bourbons or ryes, mezcal, or gin.



tasting Bars in Piemonte. Today the winery maintains its artisan character and follows Giulio’s original recipes to craft the distinctive wines that have made Cocchi a cult name worldwide. In the last 30 years, Cocchi has revived the forgotten wine categories Barolo Chinato and Vermouth di Torino. It was also a leader in establishing the appellation Alta Langa DOCG for traditional Piemontese spumante.



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## ABOUT VERMOUTH

In the history of vermouth there are four principal production regions, each with its own distinctive style and varieties. Two of these regions are protected designations of origin: **Vermouth di Torino** and Vermouth de Chambéry, with a third, **Vermut de Reus**, awaiting formal recognition. Vermouth di Torino is the original “Italian sweet red,” generally rich and sweet. Vermouth de Chambéry is famous for a clean, light and floral style. These qualities made possible (and famous) the Martini at 1:1 gin to dry vermouth. Chambéry is also home to the first clear sweet vermouth, called “blanc.” Vermouth de Reus are generally less sweet than Italian varieties, smooth and wormwood forward. Over 95% sold is Red (Rojo/Roig) on ice with olives and potato chips. Marseilles style (e.g., Noilly Original Dry) is historically a lightly aged, oxidative vermouth, made famous in the kitchen for deglazing and cream sauces. The West Coast/Modern styles had an uneven start post-war, but today there are quality products and sometimes unique taste profiles.

## ABOUT GIULIO COCCHI SPUMANTI SRL

Cocchi has produced wine-based aperitifs and traditional Piemontese sparkling wines since 1891. Since 1978, the company has been owned and operated by the Bava Family, themselves renowned producers of sparkling wine in Monferrato and Langhe. Giulio Cocchi was a young and creative pastry chef from Florence, where he worked in a popular bar located in Piazza del Duomo. In the late nineteenth century he moved to Asti, a small but lively town in northwest Italy, not far from Torino, and established himself as a distiller and winemaker. His **Barolo Chinato**, **Aperitivo Americano** and vermouths became well known during the Belle Epoque and the Italian Futurist period. By 1913 there were twelve Cocchi

## RECIPES

### Dopo Teatro

Build in a rocks glass filled with ice:  
2 oz Cocchi Dopo Teatro  
Garnish with lemon peel

### Navy Cut Shim

Stir with ice:  
1.25 oz Tabacal Rancio  
0.75 oz Cocchi Dopo Teatro  
0.5 oz Aperitivo Cappelletti  
0.5 oz Smith & Cross  
1 dash orange bitters  
5 drops Laphroaig  
Strain into a cocktail glass.

### Rob Roy Cocktail

Stir with ice:  
2 oz blended scotch  
1 oz Cocchi Dopo Teatro  
Strain into coupe or double rocks glass.  
Garnish with lemon peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 9125	NV	Piemonte	IT	Vermouth; Amaro	Moscato	16.5%	500/12	T Cap	8007117011495	8007117011488	11.65 kg