

Cocchi Americano Bianco

- Flavorful, refreshing aperitif, a staple of Asti since 1891
- Americano: gentian bitterness balanced with quinine and citrus
- In Piemonte, it is served chilled with ice, soda and orange peel
- Fruit, spice and bitter undertones perfect many classic cocktails
- Pairs splendidly with pickles, nuts, charcuterie and cheeses

Made to the same recipe since 1891, this Moscato-based aperitif wine has long been a staple of Asti. While the Americano name implies a gentian focus, the wine also includes quinine and citrus for a flavorful, refreshing profile. In Piemonte it is served chilled with ice, a splash of soda and a peel of orange. Cocchi Americano Bianco's combination of fruit, spice and bitter undertones can perfect a number of classic mixed drinks. This same profile makes it splendid pairing with all kinds of pickles, nuts, charcuterie and cheeses.



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 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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The simplest **Cocchi Americano** cocktails are often the best—just add club soda or **sparkling wine**. A slice of orange or grapefruit lifts everything up and stimulates the nose and brain. These drinks are all-purpose aperitifs, perfect before a meal at home or in a restaurant, where the longer shelf-life and lower pour-cost give great value to bars and customers alike. Keep open bottles chilled, and use within a few weeks for best results.



ABOUT AMERICANO

Americano is the name of a category of aperitif wines, enshrined in Italian and EU law, which derive flavor first from gentian and may also be colored red or yellow. That the word 'Americano' is also used in reference to a mixed drink and a coffee drink is no mistake—the term originates from the Italian word 'amaricante', meaning bittered. Gentian is the most bitter of the bitters, so fruit notes and sweetness are often more intense in Americano-style wines; thus, they are classically drunk with soda.



keeps 0-2 years
(50-65°F)



keeps 2-3 weeks
(refrigerate)



pour varies
(48-55°F)

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

RECIPES

Adelita Cocktail

Stir with ice:
1 oz reposado tequila
1 oz Dolin Blanc Vermouth de Chambéry
1 oz Cocchi Americano Bianco
1 bar spoon Rothman & Winter Crème de Violette
Strain into a coupe.
Garnish with a lemon wheel.

Americano Classico

Build in a double rocks glass filled with ice:
3 oz Cocchi Americano Bianco
3 oz club soda
Garnish with an orange peel or orange slice.

Bird Bath Cocktail

Stir with ice:
2 oz Cocchi Americano Bianco
1 oz The Scarlet Ibis Trinidad Rum
0.5 oz bourbon
Strain into a coupe.

Corpse Reviver #2

Prepare a coupe rinsed with absinthe.
Shake with ice:
0.75 oz Hayman's London Dry Gin
0.75 oz Cocchi Americano Bianco
0.75 oz orange liqueur
0.75 oz lemon juice
Strain into the prepared glass.

Twentieth Century Cocktail

Shake with ice:
1.5 oz Hayman's London Dry Gin
0.75 oz Cocchi Americano Bianco
0.75 oz lemon juice
0.5 oz white crème de cacao
Double-strain into a coupe.
Garnish with lemon peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 9100	NV	Piemonte	IT	Americano	Moscato	16.5%	750/12	T Cap	8007117010061	8007117016063	16.20 kg