



CIOCO ARTICHOKE LIQUEUR

Fratelli Vergnano 1865

95 Points - Wine Enthusiast 2023

94 Points, GOLD Exceptional - Beverage Testing Institute 2019

86 Points, Very Good, Strong Recommendation - Ultimate Spirit Challenge 2018

BRAND OVERVIEW

In 1865, Bartolomeo Vergnano took a keen interest in alchemy and knowledge of Italian botanicals to formulate artisan liqueurs following the Piedmont liqueur-making tradition.

Today, after three generations, Valter Vergnano has the same enthusiasm and alchemist inclination. The core focus has been professionalism, transparency, raw materials quality, and first rate finished products.

Fratelli Vergnano Cioco Liqueur is made through the infusion of raw artichoke, bitter orange, botanicals like wormwood, raisins, rhubarb & gentian root into a molasses-derived neutral spirit. The unique herbal and bittersweet flavor developed from these ingredients, creates a complex palate for sipping or cocktails.

AUTHENTIC RECIPES PASSED DOWN THROUGH GENERATIONS

PRODUCT OVERVIEW

TASTING NOTES

- Fine bitter notes
- An abundance of gentle, herbal botanicals
- Soft gentian nuances laced in artichoke hearts
- Overall immensely palatable

SERVING RECOMMENDATIONS

- Serve slightly chilled as a digestivo
- Adds complexity to cocktails calling for amaro

CHOK ME LIKE YOU LOVE ME

- 2 oz rye whiskey
- ½ oz Vergnano Cioco Artichoke Liqueur
- ½ oz sherry
- 1 dash La Fée Absinthe Parisienne

INSTRUCTIONS

Stir ingredients with ice
Strain into an old fashioned glass with one large rock
Garnish with grapefruit or lemon twist



PRODUCTION PROCESS

INFUSED FOR A PROPRIETARY TIME PERIOD

Artichoke + Bitter Orange + Herbs + Melasso Alcohol + Touch of Sugar = Fratelli Vergnano Cioco Artichoke Liqueur

16.5% ALC/VOL 700mL BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**PIEDMONT
ITALY**

FULL PRODUCT LINE

