

SAVEUR

The Best Vermouths Are for Drinking Every Day

Curating the perfect bottles for your home bar takes time, patience, and attention to detail—vermouth, however, tends to be overlooked in that process, with many settling for the familiar labels that once collected dust on their parents' and grandparents' shelves. And that's perhaps just the issue: to date, dry and sweet vermouths have been respectively relegated to the occasional splash in homemade Martinis and Manhattans when, in reality, they're both capable of *so* much more.

"My 'go-to' sweet vermouth at home and our bar program is Cocchi di Torino," says Amir Babayoff, Bar Director at Ophelia in New York City's Midtown East neighborhood. "It is a complex, well-rounded vermouth from the Asti region [of Italy], based on Moscato wine and quite an array of botanicals that answers the flavors expectations of both winter *and* spring." According to Babayoff, this vermouth is known for its notes of raisins, bitter citrus, fruitiness, cinnamon, and chocolate—this is a medium-to-full-bodied sweet vermouth, he explains, which often lends a deeper, more complex quality to cocktails and packs a bit more punch than its lighter counterparts, even when used in small quantity. [Cocchi] also interacts beautifully with different herbs when infusing—I've experimented with vanilla bean, cacao bean, tonka bean, and more."