



AMERICANO

short drink
aperitif

prepared in:

glass

served in:

old-fashioned

alcohol content:

17,1% vol

INGREDIENTS

- 3 cl of bitter
- 3 cl of red Vermouth
- A splash of soda water
- Lemon zest
- A slice of orange

METHOD

- Pour Vermouth and bitter into a glass with ice cubes.
- Stir gently and add soda.
- Garnish with lemon zest and an orange slice.

Behind the cocktail

Cocktail name: Americano.

Creator: Gaspare Campari.

Venue: Gaspare Campari's bar in Milan.

Story: The Americano is among the most representative aperitif cocktails and is considered the father of Negroni. Several stories accompany its history. Originally associated with Milan and Turin, the oldest Campari cocktail was created by Gaspare Campari around 1860. His recipe in fact has as its main ingredients bitter Campari and red Vermouth. In the 1930s it was called Americano to celebrate the success of Primo Carnera, an Italian boxer, so nicknamed because of one of its victories in New York. Over the years, the Americano has become a successful cocktail, reaching a certain fame thanks to some film tributes: it is in fact one of James Bond's favorite cocktails.

Alcoholic base: bitter and red Vermouth.

Type of preparation: built.