

NEGRONI

CATEGORY:

medium drink
before dinner

INGREDIENTS

3.0 cl (1 oz) Gin
3.0 cl (1 oz) Bitter Campari
3.0 cl (1 oz) Sweet Red Vermouth

PREPARED IN:

glass

SERVED IN:

old-fashioned

METHOD

Pour all ingredients directly into old fashioned glass filled with ice, stir gently.

ALCOHOL CONTENT:

20,3% vol

Garnish with half orange slice.



Behind the cocktail

Cocktail name: Negroni.

Creator: Camillo Negroni.

Venue: this cocktail was invented in Florence in 1919/1920. It was first served in 1920 at caffè Casoni.

Story: In the '20s count Negroni used to attend the aristocratic Caffè Casoni in Via de' Tornabuoni in Florence and, to vary from his usual Americano aperitif, asked the bartender Angelo Tesauro to add some gin to replace the seltz, in honor of London's recent travels. The new cocktail became known as the "fashionable Americano of count Negroni", or an Americano with an addition of gin, and later took the name of the count himself.

Alcoholic base: red Vermouth, gin, bitter
Campari

Type of preparation: stirred.