

# Negroní cocktail



# Ingredients

- 3 cl gin
- 3 cl red vermouth
- 3 cl Campari
- garnished with orange peel or an orange wedge



Negroni is a popular Italian cocktail



# History



The most common story is that it was mixed for the first time in Florence, in 1919, at the **Caffè Casoni**. **Count Camillo Negroni** invented it by asking the bartender, **Fosco Scarselli**, his favorite cocktail, the Americano, but adding gin rather than sparkling water. the bartender also replaced the lemon wedge with some orange decoration.

Negroni is a popular Italian cocktail, made of 1/3 gin, 1/3 red vermouth, and 1/3 Campari, garnished with orange peel or wedge orange.

A traditional Negroni is stirred, not shaken, and built over ice in an old-fashioned glass