

NEGRONI

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GENERAL INFORMATION

Negroni is an alcoholic Italian cocktail loved all over the world for its dark orange color and its particular and unique taste: the sweet taste of red vermouth meets the bitter one of campari and the strong aftertaste of gin in an exceptional blend of flavors that still makes Negroni a very popular drink. The Negroni recipe is very easy to prepare but you have to be very careful with the doses because vermouth, an Italian product much appreciated as a base for many cocktails, has an alcohol content that varies between 14 ° and 28 ° and gin is very strong.



PREPARATION

Pour some ice into a low or old fashioned tumbler until they are completely filled, drain the water and add 3cl of gin, 3cl Campari bitter and 3cl of red vermouth. Mix the ingredients gently for 20 seconds and garnish with an orange slice.

VARIANTS

Over time the Negroni has given shape to several variants:

- Negroni sbagliato (sbagliato means wrong): one of the most famous variations, it replaces gin with brut sparkling wine.
- Americano: it is made up by replacing gin with soda
- Negroski: one of the most famous variations, it replaces gin with vodka.
- Bencini: it is made by replacing gin with white rum.