

NEGRONI SBAGLIATO

CATEGORY:

medium drink
aperitif

PREPARED IN:

glass

SERVED IN:

old-fashioned

INGREDIENTS

Sparkling wine, 3cl

Bitter Campari, 3 cl

Red Vermouth, 3 cl

METHOD

Pour the ice into a glass.

Drain the water.

Pour all ingredients and then stir.

Garnish with an orange slice.



Behind the cocktail

Cocktail name: Negroni sbagliato.

Creator: Mirko Stocchetto

Venue: Bar Basso (Milan), 1972.

Story: the Negroni sbagliato, generally called only "Sbagliato", is a lighter variant to the classical Negroni, where gin is replaced by sparkling wine.

Alcoholic Base: sparkling wine, bitter Campari, red Vermouth.

Type of Preparation: stirred.