

APEROL SPRITZ

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sala



INTRODUCTION AND HISTORY

The spritz is a long drink, is alcoholic and it is the typical Venetian aperitif.

The term “**spritz**” means “spray” in German but the famous cocktail was not created in Germany, because it’s traced back to the custom of the troops of the Austrian Empire.

The spritz was presumably born between the 20s and the 30s of the 20th century between Venice and Padua.



INGREDIENTS AND METHOD

Ingredients:

- 9 cl di Sparkling white wine usually Prosecco
- 6 cl of bitter like aperol
- a splash of soda or seltz
- ice

Method:

put in the glass ice, then pour Aperol, prosecco and finally soda, then mix all the ingredients.

It's garnished with a slice of orange



VARIANTS OF SPRITZ

1. **BITTER SPRITZ**: Replacing Campari with Aperol and gives this version a more bitter and persistent aftertaste.
1. **NON-ALCOHOLIC SPRITZ**: it is prepared by mixing two parts of orange juice or exotic fruit with one part of non alcoholic bitter and one part of soda. It is very light..



BITTER SPRITZ



**NON-ALCOHOLIC
SPRITZ**