

FLORENCE · AROUND 1919

Negroni

Equal parts gin, Campari and sweet vermouth, stirred and poured over one big cube. Three bottles, one minute, a hundred years of bars.



1 OZ · 1 OZ · 1 OZ



■ gin ■ Campari ■ sweet vermouth

HOW TO MAKE IT

Stir

1 oz gin, 1 oz Campari and 1 oz sweet vermouth with ice for 20–30 seconds.

Strain

over one large cube in an old fashioned glass.

Garnish

with an orange slice or a twist of orange peel, squeezed over the top.

THE STORY

Count Camillo Negroni is said to have asked his bartender in Florence to make his Americano stronger, with gin in place of the soda. The orange garnish marked the difference.



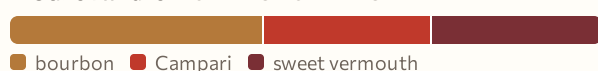
The recipe online, in 36 languages

24cocktails.com/cocktail/negroni

FOUR VARIATIONS



Boulevardier OLD FASHIONED · STIRRED



■ bourbon ■ Campari ■ sweet vermouth



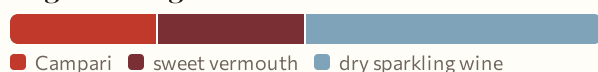
Americano HIGHBALL · BUILT



■ Campari ■ sweet vermouth ■ soda water



Negroni Sbagliato OLD FASHIONED · BUILT



■ Campari ■ sweet vermouth ■ dry sparkling wine



White Negroni OLD FASHIONED · STIRRED



■ gin ■ Suze (gentian liqueur) ■ Lillet Blanc