



Sam Horwitz's Classic Cocktail Compendium

(WITH PHOTOS)

A Logical Ore Publication

INDEX OF DRINKS



Negroni

- 1 fluid ounce Campari
- 1 fluid ounce sweet vermouth, typically an Italian *rosso* vermouth (classically from the Torino region) however any sweet red vermouth will do in a pinch (*pictured*: Cocchi Vermouth di Torino)
- 1 fluid ounce quality gin, typically London dry of old fashioned higher proof (*pictured*: Bombay Sapphire London Dry Gin)
- Ice

Fill a short glass with ice and then pour in and stir all the ingredients. Vermouth should be sweet enough to offset bitterness of Campari. Gin should add lighter, herbal notes as well as stretch the drink (in place of the club soda used in the [Americano](#)) as the drink would otherwise be quite syrupy.

Classically appropriate garnish would be an orange peel, if desired.

Notes on era

This drink is from the early 20th century (based on the 19th century [Americano](#)). It has not changed significantly since its creation and the recipe used is standardized by the International Bartenders Association.

See also

- [Americano](#)

(Source: [Wikipedia](#))

3 MONTHS AGO

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