

Agavoni

The tequila Negroni — grassy agave against bitter orange.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Rocks	Stirred	Orange half-wheel

INGREDIENTS

1 oz Blanco tequila

100% agave, vegetal and peppery

1 oz Campari

1 oz Sweet vermouth

1 Orange half-wheel for garnish

METHOD

1. Add a large cube to a rocks glass.
2. Stir tequila, Campari and sweet vermouth over ice for 20 seconds.
3. Strain over the ice.
4. Tuck an orange half-wheel against the side of the glass.

BARTENDER'S TIP

Reach for a mineral, unaged tequila. Reposado's vanilla rounds off the edges and the whole point of this drink is the edges.

THE STORY

Sometimes called the Tequila Negroni or 'Negroni Agavoni', this swap became a bar-world staple in the 2010s as agave spirits took over back bars. Tequila's raw pepper and green-pepper notes pick up exactly where gin's juniper leaves off, and the drink lands somewhere between a Negroni and a very serious margarita.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/agavoni