AMARO AFFICIONADO · EASY

Amaro Highball

Three ingredients, one tall glass, the cleanest way to learn what an amaro really tastes like.

TIME	DIFFICULTY	GLASS	METHOD	GARNISH
2 min	Effortless	Highball / Collins	Built in glass	Lemon twist

INGREDIENTS

1.5 oz Amaro Nonino Quintessentia
or any amaro you want to know better

4 oz Soda water
ice-cold, freshly opened

1 Lemon peel
expressed and dropped in

METHOD

1. Fill a tall highball glass with as much ice as it holds — big cubes if you have them.
2. Pour the amaro over the ice.
3. Top slowly with very cold soda water, aiming for the side of the glass to preserve the fizz.
4. Stir once, gently, top to bottom.
5. Express a lemon peel over the surface, then drop it in.

BARTENDER'S TIP

Coldness is everything. Pre-chill the glass, freeze the soda for 15 minutes, and don't be precious about the ice — more ice means slower dilution.

THE STORY

Japan's highball culture treats this as a serious format — equal parts engineering and minimalism. Try it once with a complex amaro and you'll never go back to drinking it neat from a tiny glass.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/amaro-highball