

The Amaro Spritz

Lighter, more herbal, and far more sophisticated than its neon cousin.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Effortless	Large wine glass	Built in glass	Orange slice & a green olive

INGREDIENTS

2 oz Amaro Montenegro
or Cynar for a drier spritz

3 oz Prosecco
well-chilled, brut

1 oz Soda water
a generous splash

1 Large orange slice

1 Castelvetro olive (optional but correct)

METHOD

1. Fill a large wine glass to the top with ice.
2. Add the amaro first.
3. Top with cold prosecco, then a splash of soda.
4. Stir once, gently, with a bar spoon — you want to combine without killing the bubbles.
5. Garnish with the orange slice and the olive. Sip slowly with snacks on the side.

BARTENDER'S TIP

Ratio matters more than ingredients. The Venetian formula is 3-2-1: three parts prosecco, two parts amaro, one part soda. Memorize it.

THE STORY

The spritz tradition began in the Veneto in the 1800s when Austrian soldiers asked Italian innkeepers to 'spritz' (spray) their wine with water. The Aperol version made it global; the amaro version is what locals actually drink in the late afternoon.

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