

Bicicletta

The Italian afternoon spritz locals actually drink — Campari, white wine, soda.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
2 min	Easy	Wine glass	Built	Lemon wheel

INGREDIENTS

2 oz Campari

3 oz Dry white wine

Pinot Grigio or a crisp Soave

to top Soda water

about 2 oz

1 Lemon wheel

for garnish

METHOD

1. Fill a large wine glass with ice.
2. Pour in Campari, then the white wine.
3. Top with chilled soda water and give one gentle stir to combine.
4. Garnish with a lemon wheel.

BARTENDER'S TIP

Use a wine you'd happily drink on its own. Cheap white wine turns the Campari muddy and sour — a crisp, dry Italian white keeps everything bright.

THE STORY

Named after the wobbly bicycle rides home from long lunches in northern Italy, the Bicicletta is a Lombardy and Veneto tradition that pre-dates the Aperol Spritz boom. It's lower-ABV, drier, and more bitter — the classic Italian working aperitivo.

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