

Cardinale

The Negroni's austere cousin — dry vermouth instead of sweet.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Nick & Nora	Stirred	Lemon twist

INGREDIENTS

1½ oz London dry gin

¾ oz Campari

¾ oz Dry vermouth

Dolin Dry or Noilly Prat, freshly opened

1 Lemon twist for garnish

METHOD

1. Chill a Nick & Nora glass in the freezer.
2. Combine gin, Campari and dry vermouth in a mixing glass with cracked ice.
3. Stir 25–30 seconds until the outside of the glass frosts.
4. Strain into the chilled Nick & Nora.
5. Express a lemon twist over the surface and drop it in.

BARTENDER'S TIP

Dry vermouth oxidises within days. Buy the half bottle, keep it in the fridge, and treat anything older than three weeks as cooking wine.

THE STORY

Legend puts the Cardinale at the Hotel Excelsior in Rome in the 1950s, when a bartender reached for dry vermouth instead of sweet for a cardinal who wanted something less sugary. Whether or not the clergy were involved, the swap works: without the sweet vermouth's caramel, Campari's grapefruit-pith bitterness comes forward and the drink turns almost martini-like.

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