

Cin Cyn

Half Campari, half Cynar — the Negroni turned earthy.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Effortless	Rocks Glass	Built	Orange half-wheel

INGREDIENTS

1 oz London dry gin
½ oz Campari
½ oz Cynar
1 oz Sweet vermouth

METHOD

1. Build all four ingredients over ice in a rocks glass.
2. Stir for fifteen seconds to chill and knit them together.
3. Add one large cube if the ice has shrunk.
4. Garnish with an orange half-wheel.

BARTENDER'S TIP

Cynar is only 16.5% ABV, so the split lowers the drink's proof slightly. Use a navy-strength gin if you want the original Negroni's backbone.

THE STORY

The name is bar shorthand — Cin for Campari, Cyn for Cynar — and the drink circulated in Italian-American bars long before it was written down. It is the standard first experiment for anyone who finds a straight Negroni a shade too aggressive.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/cin-cyn