

Contessa

Equal parts gin, Aperol and dry vermouth — the Negroni turned down two notches.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Coupe	Stirred	Grapefruit twist

INGREDIENTS

- 1 oz Gin
something soft and citrus-forward
- 1 oz Aperol
- 1 oz Dry vermouth
Dolin Dry
- 1 Grapefruit twist for garnish

METHOD

1. Chill a coupe.
2. Stir gin, Aperol and dry vermouth over cracked ice for 25 seconds.
3. Strain up into the chilled coupe.
4. Express a wide grapefruit twist over the top and rest it on the rim.

BARTENDER'S TIP

Grapefruit, not orange. Aperol is already orange-heavy; the grapefruit oil supplies the bitter edge Aperol lacks.

THE STORY

The Contessa belongs to the same family tree as the Cardinale and the Bicicletta — Italian bartenders endlessly reshuffling gin, a bitter aperitivo and a vermouth. Aperol's lower proof and softer bitterness make it the lunchtime member of the clan: all the ritual of a Negroni, half the impact.

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