AMARO AFFICIONADO · APERITIVO

Cynar Spritz

The Venetian spritz for people who find Aperol too sweet.

TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Effortless	Wine Glass	Built	Orange slice and a green olive

INGREDIENTS

2 oz Cynar
the 16.5% original, not Cynar 70

3 oz Prosecco
brut, well chilled

1 oz Soda water

1 Orange slice

1 Green olive
Castelvetrano if you have one

METHOD

1. Fill a large wine glass to the brim with ice.
2. Pour the prosecco first, then the Cynar — pouring the amaro second keeps it from sinking into a dense layer.
3. Add the splash of soda and stir once with a bar spoon.
4. Garnish with an orange slice and a green olive on a pick.

BARTENDER'S TIP

The olive is not a joke. Cynar's vegetal bitterness reads as savory, and a briny olive pushes the whole drink toward the snack table.

THE STORY

The spritz is Veneto's contribution to the aperitivo hour, born from Austrian soldiers cutting local wine with water. Cynar, launched in Padua in 1952, was a natural swap once bartenders began treating the three-two-one formula as a template rather than a rule.

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