

Enzoni

A Negroni crossed with a Gin Sour, with muddled grapes doing the talking.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Easy	Rocks	Shaken	Grape on a pick

INGREDIENTS

- 5 Green grapes
- 1 oz London dry gin
- 1 oz Campari
- ¾ oz Fresh lemon juice
- ½ oz Simple syrup
- 1 Grape on a cocktail pick for garnish

METHOD

1. Muddle the grapes in the base of a shaker until fully broken down.
2. Add gin, Campari, lemon juice and simple syrup.
3. Fill with ice and shake hard for 10–12 seconds.
4. Double-strain over fresh ice in a rocks glass.
5. Garnish with a grape on a pick.

BARTENDER'S TIP

Double-strain. Grape skins in the glass ruin the texture, and the fine mesh is the difference between a bar drink and a smoothie.

THE STORY

Vincenzo Errico created the Enzoni at Milk & Honey in New York in the early 2000s — the name is a mash-up of his own (Enzo) and the Negroni it riffs on. It became one of the first modern drinks to prove that Campari belongs in shaken, citrus-forward cocktails and not just stirred ones, and it now turns up on aperitivo lists worldwide.

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