

Lucano Cobbler

Amaro and red wine over crushed ice — the low-effort Italian long drink.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Effortless	Goblet	Built	Lemon and orange wheels, mint sprig, berries

INGREDIENTS

1½ oz Amaro Lucano

45 ml

3⅓ oz Red wine

100 ml — something dry and medium-bodied

¾ oz Tonic water

25 ml

½ oz Sugar syrup

15 ml

METHOD

1. Fill a goblet with ice.
2. Build the Amaro Lucano, red wine, tonic and sugar syrup directly in the glass.
3. Stir gently to combine without knocking out the carbonation.
4. Garnish with lemon and orange wheels, a mint sprig and a few berries.

BARTENDER'S TIP

Crushed ice makes it: it chills fast and dilutes into the wine, keeping the drink refreshing rather than heavy.

THE STORY

A house recipe from Lucano 1894. The cobbler format — spirit, sugar, ice, fruit — dates to nineteenth-century America, and Italian producers adopted it as a way to stretch amaro across a long summer afternoon.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/lucano-cobbler