

Nonino Old Fashioned

The Old Fashioned with amaro standing in for sugar — grappa-warm and orange-bright.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Rocks	Stirred	Wide orange twist

INGREDIENTS

2 oz Bourbon

wheated bourbon keeps it soft

¾ oz Amaro Nonino Quintessentia

2 dashes Angostura bitters

1 dash Orange bitters

1 Wide orange twist for garnish

METHOD

1. Combine bourbon, Amaro Nonino and both bitters in a mixing glass.
2. Fill with ice and stir 30 seconds.
3. Strain over one large clear cube in a rocks glass.
4. Express a wide orange twist over the surface, rub it on the rim, and drop it in.

BARTENDER'S TIP

Skip any additional sugar. Nonino carries roughly the sweetness of a bar spoon of syrup, and adding more flattens the whole drink.

THE STORY

Amaro Nonino's grappa base and candied-orange sweetness make it a natural sugar substitute, and bartenders have been building Old Fashioneds on it since the Paper Plane made the bottle famous around 2008. The result sits somewhere between an Old Fashioned and a Manhattan — sweeter than the first, drier than the second.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/nonino-old-fashioned