

The Key to Negroni

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Bittersweet and refreshing, the Negroni is one of Italy's most renowned cocktails. Discover the legend and learn how to make it at home!

Once upon a time, Count Camillo Negroni asked a bartender at Bar Casoni in Florence, Italy, to “fix” his usual Americano – Campari, sweet vermouth, and club soda – by making it stronger. The bartender swapped club soda for gin, and thus the first Negroni was born.

Today, the Negroni is still made with equal parts Campari, sweet vermouth, and gin. Garnished with a twist of orange peel, it is arguably one of the best cocktails in the world – and one of the simplest to create in the comfort of your own home for a delightful [aperitivo](#) [2].

To prove it, we asked one of our expert bartenders to show us how to make the perfect Negroni in just six steps. See the image on right side¹



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