

Aperol Spritz

Learn to make the perfect Aperol Spritz with our authentic Italian recipe. Just 3 ingredients and 2 minutes for this refreshing aperitif cocktail.

5	5	1	Easy
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Aperol Spritz

Ingredients

- 3 oz prosecco

Instructions

- 1 Fill a large wine glass with ice cubes, leaving about 1 inch of space at the top.
- 2 Pour 3 oz Prosecco into the glass over the ice.
- 3 Add 2 oz Aperol to the glass, pouring slowly to create distinct layers.
- 4 Top with 1 oz sparkling water, adding it gently to maintain carbonation.
- 5 Stir once with a bar spoon or long spoon to gently combine all ingredients without losing the fizz.
- 6 Garnish with a fresh orange slice placed on the rim of the glass or floated on top.

Tips

Always use chilled ingredients to maintain the cocktail's refreshing quality. Store your Prosecco, Aperol, and sparkling water in the refrigerator, and pre-chill your glasses in the freezer for 10 minutes before serving.

Choose the right Prosecco for optimal balance. Look for a dry (secco) or extra-dry Prosecco rather than sweet versions, as Aperol already provides sufficient sweetness to the cocktail.

Use large ice cubes instead of small ones to minimize dilution while keeping the drink properly chilled. Frozen orange wheels can also serve as both garnish and ice, adding flavor as they melt.

Cut fresh orange slices just before serving to preserve their aromatic oils. Express the oils over the drink by gently squeezing the slice before dropping it in.

Adjust the ratios to your taste preferences. If you prefer more bitterness, increase the Aperol slightly. For a lighter drink, add extra sparkling water. Start with the classic 3-2-1 ratio and customize from there.

Stir gently with a bar spoon to combine ingredients without losing the drink's effervescence. Over-stirring will flatten the Prosecco and sparkling water.

Serve immediately after preparation. The Aperol Spritz is best enjoyed fresh when all the bubbles are at their peak and the temperatures are perfectly balanced.

For the most authentic experience, use Italian Prosecco di Valdobbiadene or Prosecco di Conegliano, which have protected designation of origin status and offer superior quality and flavor.