

# Campari Soda

Learn to make the perfect Campari Soda - a classic Italian aperitif with vibrant red color and bittersweet flavor.  
Simple recipe with tips.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

## Instructions

- 1 Prepare the Glass**  
Fill a highball or rocks glass with ice cubes.
- 2** Pour 2 ounces (60 ml) of Campari over the ice.
- 3** Slowly pour 4 ounces (120 ml) of cold soda water into the glass.
- 4** Stir gently 2-3 times with a bar spoon to combine.
- 5** Garnish with a fresh orange slice and serve immediately.

## Tips

Always chill your glassware in the freezer for 10-15 minutes before serving to ensure your Campari Soda stays refreshingly cold from first sip to last.

Use large, clear ice cubes rather than small pieces to minimize dilution and maintain the drink's flavor integrity throughout consumption.

Choose high-quality soda water with strong carbonation for the best effervescence - the bubbles are essential to this cocktail's character.

Express the oils from your orange garnish by giving it a gentle twist over the drink before dropping it in to release aromatic citrus oils.

Stir gently and briefly to combine ingredients without losing precious carbonation - 2-3 gentle stirs are sufficient.

For a more intense Campari flavor, adjust the ratio to 1:1.5 instead of 1:2, but be mindful this increases the alcohol content significantly.

Serve immediately after preparation while the soda water is at peak carbonation for the most refreshing experience.

Consider the temperature of your Campari - storing it in the refrigerator before use helps maintain the drink's chill longer.