

# Triple Citrus Aperol Spritz

COCKTAIL

## Ingredients

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- 1 oz Aperol
- 1 oz Campari
- 1 oz Capelletti
- 3 oz Prosecco
- 1 oz soda water (club soda or sparkling water)
- Orange slice or twist for garnish
- Ice cubes

## Directions

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1. Prepare the Glass: Fill a large wine glass or a balloon glass with ice cubes.
2. Mix the Aperitifs: Pour 1 oz of Aperol, 1 oz of Campari, and 1 oz of Capelletti into the glass over the ice.
3. Add Prosecco: Slowly pour 3 oz of Prosecco into the glass. This helps to maintain the bubbles.
4. Add Soda Water: Top off the drink with 1 oz of soda water. Adjust the amount to taste if you prefer a lighter or stronger spritz.
5. Garnish: Garnish with a slice or twist of orange. You can also add a slice of lemon or grapefruit for extra citrus flavor.
6. Serve: Give the drink a gentle stir to mix the ingredients. Serve immediately and enjoy your unique Aperol Spritz.

## Pro Tips

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1. Balance the Flavors: The combination of Aperol, Campari, and Capelletti will create a more complex and slightly more bitter profile than a traditional Aperol Spritz. Adjust the proportions if needed to suit your taste.
2. Chill All Ingredients: Ensure that the Prosecco, soda water, and aperitifs are well-chilled before making the drink for the best taste experience.
3. Experiment with Garnishes: Fresh herbs like mint or rosemary can also make a lovely garnish, adding an aromatic element to the drink.

