

Lambrusco Spritz

By Rebekah Peppler

YIELD 1 drink

Think of this as a grown-up, but not too grown-up, spritz. Here, grapefruit brightens and plays up the wine’s light bitterness, while buttery green olives add a touch of earthy brine and serve as a welcome snack. Reach for a lighter, sweeter, more citrus-leaning amaro, to avoid masking the bubble’s nuance. For Lambrusco, seek dry or off-dry bottles, and commit to tasting a few until you find what you like. Two to start with: Lambrusco di Sorbara, which is the lightest in color and flavor, with high acidity and plenty of aromatics, and Lambrusco Grasparossa, which is dark in color and bold in flavor with dry tannins and rich berry notes.

INGREDIENTS	PREPARATION
Ice	Step 1
1 ½ ounces amaro, such as Averna, Montenegro, or Nonino	Add the amaro and grapefruit juice to an ice-filled wine glass or lowball glass. Pour the Lambrusco and sparkling water over top. Stir gently, then add the grapefruit wedge. Add in the olives to taste. Serve immediately.
½ ounce fresh grapefruit juice	
3 ounces dry or off dry Lambrusco	
1 ounce sparkling water, to top	
1 grapefruit wedge	
1 to 3 Castelvetrano olives, for serving	
	PRIVATE NOTES
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