

Four Seasons Hotel Florence: Vintage Negroni

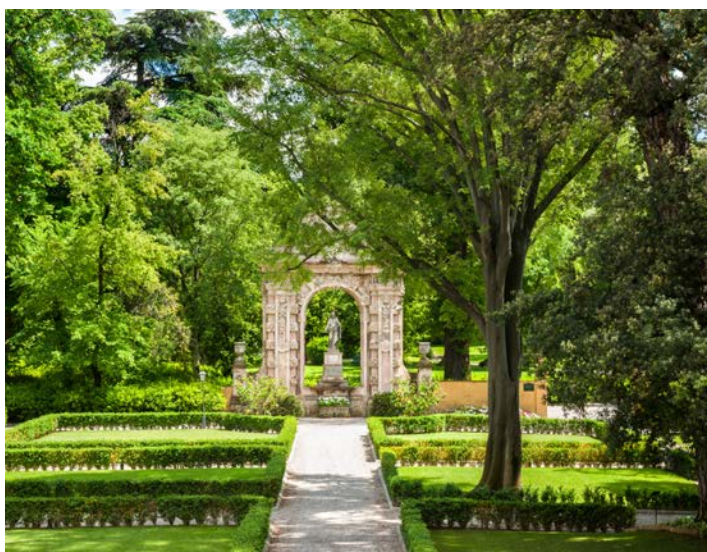
Slightly removed from the city center, the Four Seasons Florence occupies two lovingly refurbished mansions spread between the main 15th-century Palazzo della Gherardesca and the 16th-century Conventino. The two buildings bookend a beautifully groomed eleven-acre park, where enormous trees offer shade and wildflower-dotted lawns create a veritable oasis in the midst of Florence. This vintage Negroni recipe was crafted by Edoardo Sandri, the head bartender.

INGREDIENTS (serves 10)

- 1.5 liter of Gin (Bombay Sapphire)
- 1.5 liter of Bitter Martini Riserva Speciale
- 1.5 liter of Vermouth (Carpano Antica Formula)
- 1.5 liter of Arancia Lunae Essentiae
- *To provide the best experience, once ready the Negroni has to be served at a temperature of -15 degrees Celsius.*

PREPARATION

- Combine all ingredients and mix well with a cocktail stirrer.
- Serve over a large, clear ice cube with a dehydrated orange garnish.
- Keep the remaining Negroni mixture in a bottle at -15 degrees Celsius and serve whenever you want it.
- *Salute!*



Photos courtesy Four Seasons Firenze