



# Forbes®

August 4, 2020

## THE BEST SPRITZ COCKTAILS FOR SUMMER'S DOG DAYS

By: Katie Kelly Bell

VPM: 83,563,470

[Link to Full Article](#)



The word spritz sounds as refreshing and happy as it is, and although the Aperol Spritz is Italy's number one cocktail, its origins are actually German. The term spritz is derived from the German word, "spritzen" which means "splash"—something Germans would do to the local Italian bitter liqueurs to make the them more palatable. Traditionally the cocktail is consumed as an aperitif—a ritual to stimulate the appetite and celebrate the end of the working day. Now, everyone is spritzing, crafting refreshing riffs on the traditional recipe for fizzy drinks that take the edge off of summer's heat. Below are six to try now.

A traditional Spanish *Hora Del Vermut* only entails vermouth (La Pivón in this case), a splash of tonic water and a slice of orange, but [spritz de mûre](#) is another tasty option:

- 2 oz. La Pivón Blanco Vermouth
- .5 oz. Giffard Crème de Mûre
- .5 oz. Lemon Juice
- .25 oz. Simple Syrup
- Sparkling Wine

### 3 BADGE BEVERAGE CORPORATION

Method: Build vermouth, lemon and simple syrup in shaking tin with ice, shake for 7-8 seconds. Strain into glass and fill with sparkling wine. Use a bar spoon to add crème de mure to the bottom of the glass. Garnish with a long lemon twist using a channel knife.

#### LA PIVÓN / BLANCO VERMOUTH