

Aperol Spritz â?? An Instagram Friendly Cocktail

Description

If youâ??re reading this post then itâ??s a given thing that youâ??re a writer too, sharing your posts here on WordPress as also elsewhere on social media etc. So we are in the same proverbial boat, as also are so many others of our tribe. And the one thing which we all pursue the most is **content** or **content creation**, to be more precise. Isnâ??t it.



Aperol at Le Cirque Delhi

Thatâ??s where itâ??s get challenging. Continuous writing also demands content material such as pictures, photographs, videos clips etc and at times we feel constrained for these. Personally speaking,

I often dig out these from my mobile phone memory bank and sometimes, like today, I request for pictures from my better half's phone. She happily obliged and sent me a couple photos from a family dinner we had in recent past at **Le Cirque** New Delhi. Today's post is around some of those pictures of **Aperol** and a cocktail made from it.



Image: Aperol.com

What is Aperol ?

Aperol, which has been around in Italy for many centuries is a type of bitter which was invented by brothers Luigi and Silvio Barbieri in 1919. Normally taken as an Apertivo, this bright orange liqueur is intended to be consumed before a meal as an appetite stimulant. However we ordered it along with our meal as an Aperol based cocktail called as the Aperol Spritz.

As per the Aperol official website, making of the perfect **Aperol Spritz Cocktail** is as easy as 3-2-1. That's a ratio of 3 parts Prosecco, 2 parts Aperol, 1 part soda water. If you're measuring, that's 90ml Prosecco, 60ml Aperol, 30ml soda. If you're not measuring, just pour and judge by the colour.

Aperol Spritz is best served with ice, in a large wine glass, garnished with a slice of orange, in good company.



Aperol Spritz

Coming back to our family dinner, we ordered Aperol Spritz with a **sea food risotto**. Now unlike wines, cocktails normally do not pair with any food. However, this one certainly added a zest of freshness to our dinner with its bright orange colour and a delicious taste.

Instagram Friendly



Image : [Aperol.com](https://www.aperol.com)

With its bright orange colour and a trendy feel, everyone loves to pose themselves with a glass of Aperol Spritz which also drives its popularity. But besides being Instagram friendly this refreshing cocktail is also an equally wonderful drink.