



BASILINIA

Giuseppe Gallo, Italspirits, London, England

Glass: ROCKS

Garnish: LIME WEDGE, SMALL BASIL SPRIG

Light and fragrant, this easy-sipping twist on the caipirinha relies on three simple ingredients—lime, fresh basil, and bianco vermouth—and was made for summer afternoons. It also sticks to a useful principle of session cocktail construction when it comes to aromatized wines, vermouth, and amari: don't be afraid to keep it simple. They are bottled cocktails in and of themselves, after all.

3 basil leaves

2 lime wedges

2 ounces blanc vermouth (preferably Martini bianco)

Combine the basil leaves and lime wedges in a rocks glass and use a muddler to lightly crush them together. Add the vermouth, top up with crushed ice, and swizzle to mix. Garnish with the lime wedge and basil sprig.

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