

Italian, are aperitifs made with the bark of the Amazonian cinchona tree, and they're steadily re-gaining a foothold here in the States with the introduction of a number of products, including **Bonal Gentiane-Quina**, **Cocchi Americano** and **Vergano's "Luli"** and **"Americano"** chinati.

No, there isn't a malaria epidemic in Poughkeepsie that you haven't heard about. The growing interest in quiquinas has nothing to do with their medicinal qualities; it's just another chapter in the cocktail renaissance that made the aughts bearable. What the geekiest of barkeeps discovered as they were reviving classic cocktail recipes was that to mix a proper Corpse Reviver #2 or Vesper without Kina Lillet, the biting, quinine-laced version of the famed aperitif, was like pedaling a bike with flat tires. You could do it, but something definitely wasn't right.



## UNCORKED

*tips & tales from professional drinkers*

**Cocchi "Americano" Chinato (\$18.99)**, also imported by Seed, is the *je ne sais quoi*, that can make sense of the Vesper, a martini popularized by James Bond and responsible for all the "shaken not stirred" references in modern cocktail culture. Long a staple in Asti, Italy, Cocchi has been made using the same recipe of fruits, spices, cinchona, gentian and citrus on a Moscato d'Asti base since 1891. It can also be used in the Corpse Reviver #2 (try the recipe on the back of the bottle), but drinks beautifully on the rocks with just a splash of soda to jump start its aromatic fireworks.