

BANVILLE COCKTAIL SERIES

"CORPSE REVIVER NO. 2" – FRANK'S VERSION



Frank Caiafa,
Banville's Spirits Portfolio Director

We are thrilled to introduce Frank Caiafa, Banville's new Spirits Portfolio Director. A seasoned veteran of the spirits industry, Frank is a luminary in the world of libations. With an unparalleled passion for mixology and a deep knowledge of craft cocktails, Caiafa has established himself as a revered authority in his field.

He authored "The Waldorf Astoria Bar Book," a comprehensive guide to the historic hotel's storied cocktail legacy. In this seminal work, Caiafa not only pays homage to the classics but also showcases his own inventive recipes, ensuring that the craft of cocktails continues to evolve and inspire future generations. We are very pleased to welcome Frank to the Banville Family!

We'll be featuring **original monthly cocktail recipes** from Frank on the [Banville Instagram](#) as well as here in The Banville Buzz, so be sure to follow along and get to know the Banville craft spirits portfolio!

In the first installment of our new Banville Cocktail Series, Frank has created a version of the classic Corpse Reviver No. 2 using our own exemplary spirits. The Corpse is an iconic cocktail from the Prohibition era, celebrated for its blend of balanced flavors and playful potency. If the name gives you pause, don't worry. This cocktail isn't a Halloween special or a tribute to the undead.

The Corpse Reviver No.2 is traditionally a tried-and-true hair of the dog remedy, meant to revive those who might have over-indulged the night before. But take it from us, this delightful cocktail can be thoroughly enjoyed even without a hangover looming over you.

INGREDIENTS

- 1 oz. Piùcinque Gin
- 1 oz. OSCAR.697 Bianco Vermouth
- 1 oz. Essentiae 'Arancia' Liquore
- 1oz. fresh lemon juice
- 2 dashes of Absinthe

Add all ingredients to mixing glass. Add ice and shake well. Strain into chilled cocktail glass. No garnish.

Frank's Notes: A recently revived classic, featuring some of Banville's finest ingredients, nearly equal parts. Essentiae Arancia subs in for Cointreau and improves on the original as does OSCAR.697 Bianco for Lillet in the classic rendition.



The Banville version of the Corpse Reviver No. 2

BANVILLE WINE MERCHANTS

