OBSERVER

The Best Summer Cocktails to Transport You to the Dreamiest Hotels Around the World

Don't fret if your summer trip is canceled for now. Bring the vacation home with these perfectly seasonal cocktails. Julia Cherruault for Observer

Even though summer doesn't *officially* begin until June 20, we're already fully immersing ourselves in the upcoming season. This summer is going to be a little different from years past, as many states continue to advise residents to stay home and refrain from any nonessential travel, but that doesn't mean you can't enjoy the best sunny months.

Even if that summer getaway you were dreaming about is postponed this year, you can still prepare the best seasonal cocktail concoctions from your favorite hotel spots and just pretend you're on that beach on the Amalfi Coast.

We spoke with the top mixologists, bartenders, directors and cocktail connoisseurs at the best hotels all over the world to hear about all the drinks they recommend for summer. Don't fret if you don't have the specific ingredients used for these beverages; just substitute with whatever you have on hand, and it'll surely be just as delicious.

Below, our favorite recipes for the perfect seasonal aperitifs to mix together right now.

CASTELFALFI SOUR

Toscana Resort Castelfalfi, Tuscany

"This is a unique cocktail born and raised in Castelfalfi, thanks to the unusual but delicious blend of local ingredients including gin and red wine, combined in a new, uncommon creation," explains Lars-Frederick Isken, the barman at Toscana Resort Castelfalfi, a Preferred Hotel.

Recipe:

1.5 oz Peter in Florence Gin
1 oz fresh lemon juice
1.5 oz sugar
Splash soda water
1.5 oz Chianti DOCG Cerchiaia Riserva Tenuta di Castelfalfi

Put gin, sugar and lemon into the shaker and after shaking for 12 seconds, double strain into a high bowl glass. Top with soda water and mix with a spoon. Pour the red wine (they use a Chianti Cerchiaia Riserva) and keep the two colors of the liquids separated. Garnish with lemon zest.