

AL COCKTAIL MANHATTAN



CODE	30830
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	3 kg approx

Blue cheese refined with the cocktail Manhattan

DESCRIPTION	Blue cheese made with pasteurised cow's milk, refined with cocktail Manhattan
APPEARANCE	The paste is firm and a slightly humid, the top of the rind is covered by cherries, candied with Maraschino
TASTE	Whisky, red vermouth and a few drops of angostura give the cheese a strong alcoholic note; it is recognisable in particular the whiskey
MATURING	At least 2 months
PRODUCER	Latteria Moro Sergio - Oderzo (TV) - Veneto
CURIOSITY	Manhattan is one of the best-known cocktail made with whisky, served as an aperitif; the story says that this cocktail was invented by a barman of the Manhattan Club in New York; the first cocktail seems to be made in 1874
SUGGESTIONS	Try to taste it plain or with the namesake cocktail