



Top 5 Recommended **CHEESE & WINE** PAIRINGS

1

DORIS FRESH MOZZARELLA

Soft cheese with a milky and mild flavor.

Wine Pairing: Pinot Noir or Sauvignon Blanc



2

SARTORI MONTAMORE CHEDDAR

A creamy, white cheddar.

Wine Pairing: Chardonnay or Pinot Noir



3

SARTORI ROSEMARY AND OLIVE OIL ASIAGO

Rich, nutty, and fruity taste.

Wine Pairing: Chianti or Chardonnay



4

PRIMA DONNA

Gouda style cheese, with sweet and nutty flavor.

Wine Pairing: Cabernet or Zinfandel



5

AURICCHIO PROVOLONE

Bold, nutty flavor due to its aging.

Wine Pairing: Chardonnay or Syrah

