



Uniting cheese and drink



for your tasting pleasure

CheeseCupid.com

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**WISCONSIN**  
**ASIAGO**

Say ciao to a classic taste that originated in Italy. Asiago is a firm cheese that can be served medium or aged to develop sharper flavors. Although often grated over food, Asiago makes an excellent dessert cheese when paired with walnuts and dried apricots.



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**FLAVOR**

Changes from mild when young to sharp, buttery, and nutty when aged.

**GOES WELL WITH**

Water crackers, nuts, olives, and balsamic vinegar.

**LIKES THESE DRINKS**

Beaujolais, Cabernet Sauvignon, Chardonnay, Chianti, Merlot, Pinot Noir, Riesling, Sauvignon Blanc, and Syrah.

