



Uniting cheese and drink



for your tasting pleasure

CheeseCupid.com

WISCONSIN

FONTINA

Fontina is considered to be one of the most versatile cheeses in the world. While it originated in Italy, Fontina is produced in different variations throughout the world. In Wisconsin, cheesemakers produce Italian, Swedish, and Danish styles of this cheese. Fontina is commonly melted into food, but also has a deserving place on either your dessert or dinner tray.



FLAVOR

Danish and Swedish styles are slightly tart and nutty, with light, earthy flavors. Italian styles' taste are mild, earthy, and buttery.

GOES WELL WITH

Crusty bread, prosciutto, Genoa salami, peaches, melons, figs, and nectarines.

LIKES THESE DRINKS

Bock and Pinot Noir.

