



Uniting cheese and drink



for your tasting pleasure

CheeseCupid.com

WISCONSIN

PARMESAN

Widely considered to be the king of Italian-style cheeses, Parmesan is added to many dishes to enhance flavor. Parmesan's flavor intensifies with age. While commonly grated and melted into food, Parmesan also works well as a table cheese. Wisconsin cheesemakers lead the U.S. in production of award-winning Parmesans.



FLAVOR

Buttery, sweet, and nutty. Intensifies with age.

GOES WELL WITH

Crackers, grapes, figs, plums, honey, walnuts, olives, and balsamic vinegar.

LIKES THESE DRINKS

Brandy, Chardonnay, Chianti, Madeira, Merlot, Pinot Gris, Riesling, Sauvignon Blanc, and Scotch.

