

Uniting cheese and drink



for your tasting pleasure

CheeseCupid.com

WISCONSIN

## PROVOLONE

A cheese closely related to Mozzarella, Provolone is distinguishable by its fuller flavors, achieved through the use of more cultures. Early cheesemakers originally used ropes to hang and cure Provolone, then reused the ropes to transport the cheese by horseback. Provolone comes in both smoked and unsmoked varieties.



### FLAVOR

Slightly tart when young, growing sharper with age.

### GOES WELL WITH

Crackers, cured meats, tomatoes, pears, grapes, figs, nuts, and olives.

### LIKES THESE DRINKS

Chianti, Lager, Pale Ale, Port, Porter, Stout, and Syrah.

