

Uniting cheese and drink



for your tasting pleasure

CheeseCupid.com

**WISCONSIN**

## ROMANO

Richer and more assertive than its Italian relative Parmesan, Romano should be used when a more pronounced cheese flavor is desired. Although originally made with sheep's milk, Wisconsin cheesemakers use part-skim cow's milk to produce an equally delicious Romano. Before cutting, bring this cheese to room temperature and score the rind.



### FLAVOR

Sharp and tangy.

### GOES WELL WITH

Pears, apples, tomatoes, nuts, olives, and pepperoncini.

### LIKES THESE DRINKS

Cabernet Sauvignon, Chianti, Ciders & Fruit Beers, Merlot, and Zinfandel.

