

## **Italian Cheese Selection**

*Formaggi  
Ocello*

***Quadrello***  
***Lombardy, Italy***  
***buffalo milk, washed rind***

The sweet, almost mossy flavours of buffalo milk are matched with a light savouriness and hints of smoked meats coming from the rosy washed rind.

—*with*—

***2009 Deltetto Roero***  
***Arneis***  
***Piedmont, Italy***

Arneis is the white grape of the Piedmont region. It produces light white wines with crisp apple and pear flavours and a hint of almonds on the end palate.

***Pienza 'Gran Riserva' Pecorino***  
***Tuscany, Italy***  
***sheep's milk, semi-hard***

A fantastic example of classic Tuscan pecorinos – gentle, aromatic, grassy and nutty. The texture is slightly granular, but very smooth and even in the mouth.

—*with*—

***2008 Zenato***  
***Valpolicella***  
***Veneto, Italy***

A well-rounded and very well-made Valpolicella – vibrant flavours of perfumed dark fruit and a finish that is slightly savoury, but not overly dry.

***Basajo***  
***Veneto, Italy***  
***sheep's milk, blue vein***

One of Italy's famous 'drunken cheeses'! This cheese is soaked in dessert wine, creating a unique flavour of spicy blue mould, rich creaminess and sweet grapes.

—*with*—

***2008 La Nicchia***  
***Passito di Pantelleria***  
***Sicily, Italy***

Made from dried muscat grapes, this Italian dessert wine has a rich, sweet flavour of honey and apricots, and a full, mouth-coating texture.