

Italian Cheese Selection

Formaggi
Ocello

Toma Della Rocca
Piedmont, Italy
cow/goat/sheep, bloomy
rind

The blend of three different milks gives Toma della Rocca a unique flavour – creamy, nutty and slightly lactic. The texture is rich and dense, a bit like ice-cream.

—*with*—

2011 Piccolo Ernesto
Gavi
Piedmont, Italy
Crisp white wines like Gavi are perfect partners for light fresh cheeses. Best drunk young, Gavi has a persistent fruity flavour and a balanced, dry finish.

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*—

2014 Domaine de
Triennes Rose
Provence, France
This wine has a bouquet of strawberries and white flowers with hints of vanilla. It has the harmony and elegance that has earned by rosés of Provence

Pecorino “Sotto Il Noce”
Tuscany, Italy
sheep’s milk, semi-hard

The semi-matured wheels of pecorino are rubbed with local walnut liqueur and then pressed with leaves from walnut trees. The resulting walnutty, earthy notes lift the cheese to a whole new level.

—*with*—

2013 Prunotto Barbera
d’Alba
Piedmont, Italy
A ruby red in colour with purple highlights, grapey in aroma with floral (roses) and spicy notes from the aging in oak, full and balanced in flavour.

Gorgonzola Piccante
Lombardy, Italy
cow’s milk, blue vein

An Italian classic! This is the stronger style of gorgonzola (piccante = spicy) with a bitey blue mould flavour and firm texture. The finish is smooth and creamy.

—*with*—

2009 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.