

Cheese and Wine? Let's Dine!



Fuso Col di Luna "Flora" Prosecco

Most Prosecco skews sweet despite the "Extra-Dry" label... but this one is genuinely dry, with a yeasty, savory depth that makes it far more interesting alongside cheese. Apple, pear, and enough acidity to work with nearly anything on your cheese board.



Villa di Corlo Lambrusco Grasparosso

Dry Lambrusco is Mike's dark horse pick for a cheese spread...sparkling, full-bodied, and just tannic enough to stand up to cured meats and bold cheeses without fighting anything on the board. This is a red bubble that earns its place at the table.



La Spinetta Toscana Vermentino

From sandy, marine-sediment soils in Tuscany, this aromatic, savory Vermentino has a mineral edge that makes it a natural alongside semi-hard and washed-rind cheeses. Enough body to hold its own, bright enough not to overwhelm.



Laxas Albariño

Albariño is Mike's first call for raclette, and this one from Galicia's Rías Baixas shows us exactly why...bright acidity, stone fruit, and a saline edge that cuts right through melted cheese. Crisp and medium-bodied, it's the white you reach for when the board leans toward pungent and funky.



Domaine Bousquet Malbec

Grown at high altitude in Argentina's Uco Valley, this organic, unoaked Malbec is juicy and fruit-forward... without the heavy tannins that can turn soft cheese metallic. Blackberry, plum, and a clean finish make it exactly what you want when working through a well-stocked cheese spread.



G.D. Vajra Dolcetto d'Alba

Dolcetto is Mike's pick for a cheese-laden table, and this version from Piedmont makes the case...soft tannins, bright cherry fruit, and enough acidity to move across mixed styles. Pull this when the board has something for everyone and you need one red that won't fight anything on it.

