

# DARIEN CHEESE & FINE FOODS

*"Specializing in the world's finest cheeses since 1967"*



## DARIEN DISCOUNT WINES & SPIRITS

### DCA's 2021 Darien Neighbors, Global Players April 28<sup>th</sup> Wine & Cheese Tasting

#### **"Pecora Rossa"**

Produced in Italy's Piedmont region from local Alpine Sheep's milk.  
Soft ripened, creamy texture, with flavors of cultured cream and mountain herbs.

#### *Recommended Wine Pairing...*

Chateau Ducasse 2019 (Bordeaux, France), aged in stainless steel for six months, blend of semillon, sauvignon blanc and muscadelle. Pairs well with fish, veggies, and lighter fare. Light and fresh wine with hints of citrus, apple, and pear. Clean on the palate with a refreshing and clean finish.

#### **"Schallenberg"**

Produced in the Emmental Valley of Switzerland from Alpine Cow's milk.  
Firm texture with rich flavors of hay, hazelnut and brown butter.

#### *Recommended Wine Paring...*

The Fog Pinot Noir 2019 (Central Coast, California) pairs well with leaner cuts of beef, poultry and salmon. Light bodied, and fruit forward with hints of smoke, earth, and chocolate. Very soft tannins on the palate that linger to a finish of fresh strawberries. Really clean wine that opens up nicely after some time in the glass.

#### **"Collina Veneta"**

Produced in Italy's Veneto region from Alpine Cow's milk.  
Firm texture with concentrated flavors of a buttery Parmigiano.

#### *Recommended Wine Pairing...*

D'Agostino Montepulciano D'Abruzzo Riserva 2015, aged 12 months in French oak barrique, then transferred and aged additional 12 months in large Slavonian oak barrels. Elegantly structured and full-flavored with notes of dark fruits, Morello cherry. Aroma of blackberry, crushed violets, licorice, leather, and anise.