

I

Cheese: Montasio (Friuli)
Young, cow's milk cheese
Wine: Bastianich Friulano

II

Cheese: Fiore Sardo DOP (Sardinia)
Aged, Hard, sheep's milk
Wine: Argiolas Vermentino Costamolino

III

Cheese: Rosselino (Tuscany)
Sheep, firm texture (60 days)
Wine: Castenuova de Neri Rosso Sant'Antimo

IV

Cheese: Pecorino de Fossa DOP (Tuscany)
Cave aged, firm texture, sheep
Wine: Queciabella Chianti Classico

V

Cheese: Gorgonzola Dolce DOP (Lombardy)
Cow, aged, blue
Wine: Nino Negri Quadrio Valtellina

VI

Cheese: Gorgonzola Piccante (Mountain) DOP (Lombardy)
Cow, aged, blue, demi-firm
Wine: Nino Negri Sfurzat

VII

Cheese: Castelmagno DOP (Piemonte)
Cow's milk/firm, sometimes streaked
Wine: Pruduttori del Barbaresco Barbaresco 2008

VIII

Cheese: Parmigiano-Reggiano DOP (Emilia-Romagna)
Cow, aged 2 years, hard
Wine: Medici Ermete Lambrusco Concerto (tre bicchieri)

