



How to match the right bottle of wine and cheese? Our wine expert editor proposes five combinations of the classic white and 5 strictly Italian cheeses.

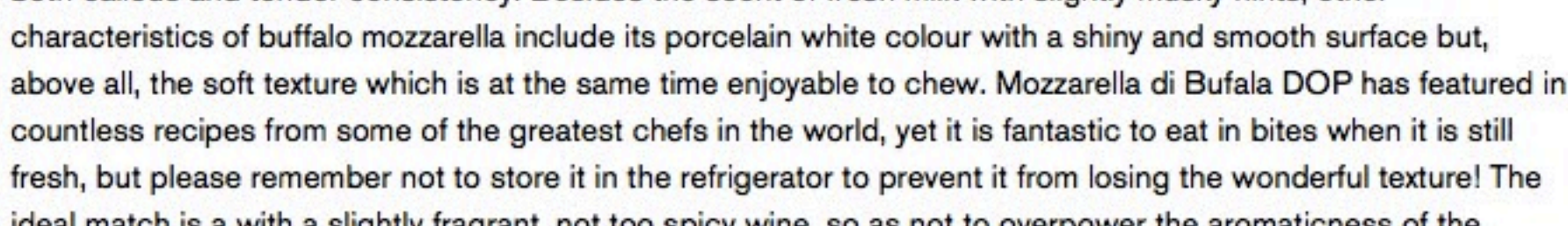
#WINE AND COCKTAIL

The world of cheese is incredibly fascinating and complex, rich in flavours and aromas. Cheeses are used as an ingredient in many recipes: they enrich the most delicious dishes but knows how to turn even a simple salad into something special.

In short, in each Italian region there are countless local producers of cheese that vary from area to area, from town to town, depending on the type of milk and the production technique - including length and method of aging - in practically endless combinations and all extremely tasty.

Among the various types, the category of "bleu" or blue-veined cheese deserves a special mention; this is a cheese to which moulds such as Penicillium Album (for Taleggio and Camembert), Giacum (for Gorgonzola) or Roquefort (for Stilton) are added during processing and which, on contact with air, develop the characteristic mould.

Mozzarella di Bufala Campana DOP & Vernaccia di San Gimignano DOCG



Mozzarella di Bufala Campana DOP is produced exclusively with fresh whole buffalo milk in the southern provinces of Salerno, Caserta, Naples, Benevento, Rome, Latina, Frosinone and Foggia. It is in this vast territory, dotted with emblematic places many of which are recognised as World Heritage by UNESCO, that an ancient culinary tradition is nurtured to create one of the most popular cheeses in the world.

Parmigiano Reggiano DOP & Franciacorta DOCG



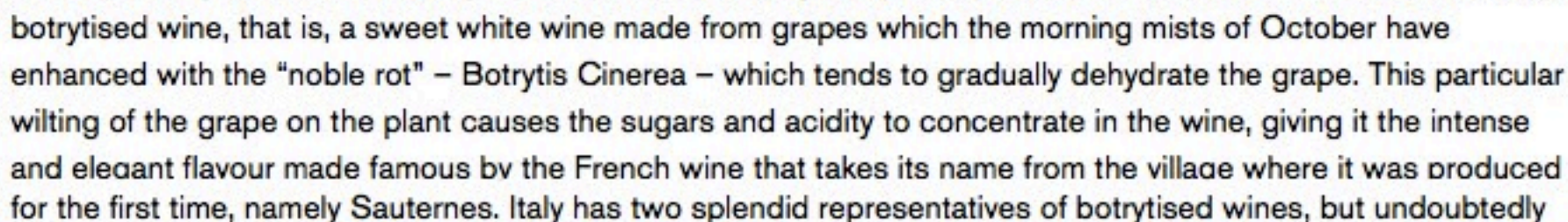
Perhaps the most famous Italian cheese in the world along with Mozzarella, with countless deformations and imitations in the attempt to replicate a taste that is absolutely impossible to match elsewhere. The cheese in question is Parmigiano Reggiano (Parmesan), a hard cheese with a completely natural maturation; made only from milk, salt and rennet, it is famous worldwide as the King of cheeses due to its strictly regulated production method and its nutritional and organoleptic characteristics.

Gorgonzola DOP & Sweet botrytised wine



Gorgonzola is also intimately called "zola" by its most loyal admirers: produced almost by mistake the first time as "Stracchino di Gorgonzola" in the town of the same name near Milan, back in 1879, its production spread quickly throughout Lombardy and Piedmont.

Montebore & Timorasso



Montebore is an extremely rare cheese, produced in very small quantities in the mountain community of Terre del Giarolo, in the province of Alessandria, a real example of dairy archaeology. Its history dates back to 1489 when Isabella of Aragon and Gian Galeazzo Sforza, nephew of Ludovico il Moro, were married in Tortona.

Vastedda della Valle del Belice DOP & Sicilia DOC



A cheese intimately linked to the palate of a small area of Sicilian territory - enclosed between the towns of Agrigento, Trapani and part of Palermo - that has a similar history to many of the treasures of this unique island. Vastedda della Valle del Belice DOP is a spun curd sheep cheese obtained from the processing of whole raw sheep milk from local Valle del Belice sheep breeding farms.

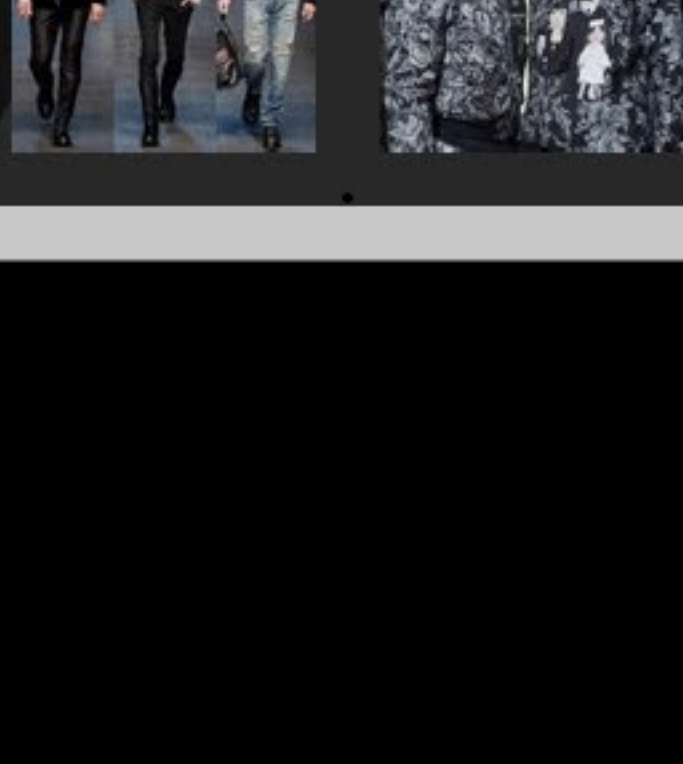
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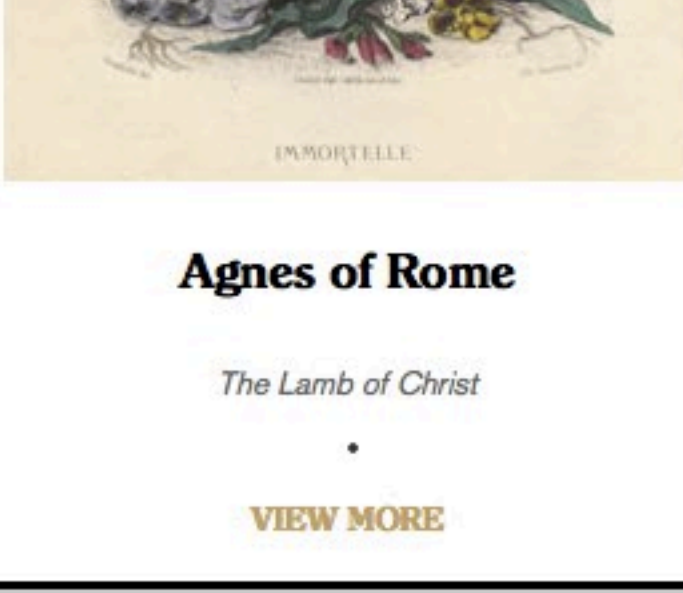
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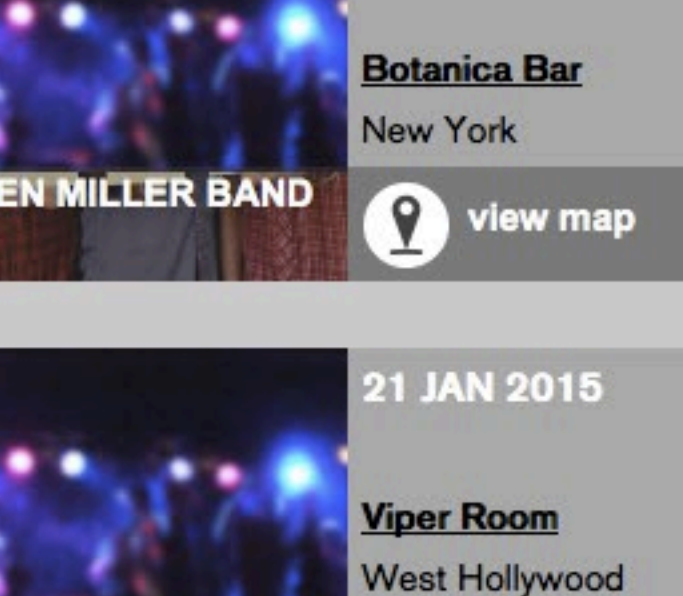
DOLCE & GABBANA



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