

**-SWEET CHERRY PAIRINGS-**



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Cheese pairing	Soft, creamy cheeses will pair well with the sweet, juiciness in the cherries. Try a mild goat cheese, or Bel Gioioso's fresh mozzarella mini cheese snacking balls, they are the perfect size for a picnic!
Wine pairing	An off-dry Rosé with berry notes will compliment ripe cherries and soft mild tasting cheeses without overwhelming the palate. Make sure it is well-chilled!
For a festive presentation	Pit and slice your cherries, then macerate them with a splash of the Rosé, a drizzle of honey and some fresh thyme leaves, serve over your favorite goat cheese.