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Α Guide To

Wine & Cheese. Pairings

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AERATION

Thank you for your purchase of Vino 12-in-1 Wine and **Cheese Tool.** Get ready to unlock a fine wine's complex and vibrant flavor and to savor sumptuous cheeses and other delicacies with it.

Inside this manual are suggested serving temperatures and delicious food pairings to go with several different types of wine. Feel free to use this guide for reference or come up with your own exciting new combinations.

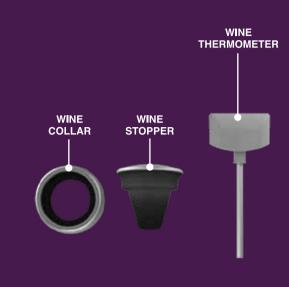
The **Vino** is dishwasher safe making clean-up a breeze!

We're dedicated to bringing you well-designed products that make living fun and easy. We stand behind all our products and warrant this to be free from defects in workmanship and materials for 1 year from the date of purchase.

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The process of exposing a wine to oxygen to soften the tannins and to expand the wine's aromatic profile. Young reds generally are best with 1-2 hours of aeration. Aged reds, over 8 years, need only a few minutes of aeration.

SPARKLING

Champagne, Cava, Prosecco **Temp:** 6°–8°C | 43°–46°F Pairings: blue cheese & salted almonds

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LIGHT-MEDIUM REDS

Merlot, Pinot Noir, Zinfandel **Temp:** 14°–17°C | 57°–62°F Pairings: brie & semi-sweet chocolate

WHITE Chardonnay, Pinot Gris, Sauvigion Blanc **Temp:** 7°–11°C | 45°–52°F Pairings: goat cheese & apple

BOLD REDS

Cabernet Sauvigion, Malbec, Shiraz **Temp:** 15°–18°C | 59°–64°F Pairings: sharp cheddar & pear



