PAIRING CHEAT SHEET

Prosciutto Pairings

The best cheeses, wines, and easy bites for salty, buttery prosciutto.

charcuterie board ideas

The 9 best cheeses

Pick one aged and one creamy for contrast.

Cheese	Why it works	Wine
Parmigiano-Reggiano	Salty and crumbly; echoes its saltiness	Lambrusco
Pecorino Toscano	Nutty and firm, milder than Parmesan	Chianti
Fontina	Buttery and nutty; melts beautifully	Nebbiolo
Gorgonzola	Bold blue that holds its own	Sweet dessert wine
Fresh mozzarella	Mild and milky contrast to the salt	Pinot Grigio
Burrata	Extra creamy; balances the salt	Prosecco
Brie	Rich and creamy; great with jam	Sparkling rosé
Fresh ricotta	Light; lovely with honey	Sauvignon Blanc
Goat cheese	Tangy; fantastic with fig or apricot jam	Sauvignon Blanc

Wines that work

High acidity cuts the fat and balances the salt.

Sparkling

Prosecco (top pick) · sparkling rosé · Lambrusco

Red

Sangiovese · Chianti Classico · Pinot Noir · Cabernet Franc

White

Sauvignon Blanc · Pinot Grigio

Beer

Pale ale · pilsner

Easy bites

Add prosciutto to any of these, on crostini or the board.

- Brie + fresh fig + honey
- Burrata + fresh peach + basil
- Mozzarella + tomato + basil + balsamic
- Goat cheese + apricot jam + thyme
- Gorgonzola + thinly sliced pear
- Ricotta + hot honey

Serving tips

Take it out early. Pull it from the fridge 15 to 20 minutes before serving so the fat softens.

Separate gently. The slices are paper thin, so peel them apart one at a time.

Fold, drape, or wrap. Fold slices in a row, drape ribbons between cheeses, or wrap melon and breadsticks.