

# VINO™

12-in-1 Wine & Cheese Tool



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.

For service claims or questions please consult our website [ProtocolNY.com](http://ProtocolNY.com).

Patent pending



Check out Protocol's other fantastic new tools for kitchen, grilling, home, gardening, and auto at [ProtocolNY.com](http://ProtocolNY.com)!

Patent pending

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## A Guide To Wine & Cheese Pairings

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### AERATION

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

### WHITE

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

### LIGHT-MEDIUM REDS

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

### BOLD REDS

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