



SUMMER MELON
and PROSCIUTTO

Trefethen

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INGREDIENTS

1 ripe cantaloupe

12 thin slices of prosciutto, halved
lengthwise

salt to taste

Trefethen extra virgin olive oil

PROCEDURE

1. Cut melon into 12 wedges, then halve wedges till you have about 24 pieces. Remove skin and seeds. Lightly salt the melon wedges and wrap with cut prosciutto pieces.

2. Artfully arrange pieces on your favorite platter, drizzle with Trefethen olive oil, and enjoy!

TREFETHEN WINE PAIRING

S.I.N. Rosé: Abounding aromas of fresh, crisp watermelon and pomegranate are layered with hints of white cherry and floral notes. The wine delights as it plays on your palate with its balanced acidity and a mouthwatering finish.