

# Milano®

## Happier Hour

This Mother's Day, perhaps more than ever, we raise a cookie and our wine glasses to women truly going above and beyond.

With the help of our friend, Maureen Petrosky, sommelier and Milano connoisseur, we crafted a variety of tasty pairing ideas to help make this Mother's Day extra sweet. #SaveSomething4U

### Double Dark Chocolate Milano cookies

The extra bold notes of cacao in the dark chocolate make this the **perfect pairing for a robust, full-bodied red** such as a Cabernet Sauvignon.



### Dark Chocolate Sea Salt Milano cookies

A **berry forward wine like a medium-bodied Pinot Noir** with notes of ripe cherry will mimic the experience of enjoying a cherry-filled chocolate from your favorite variety box.



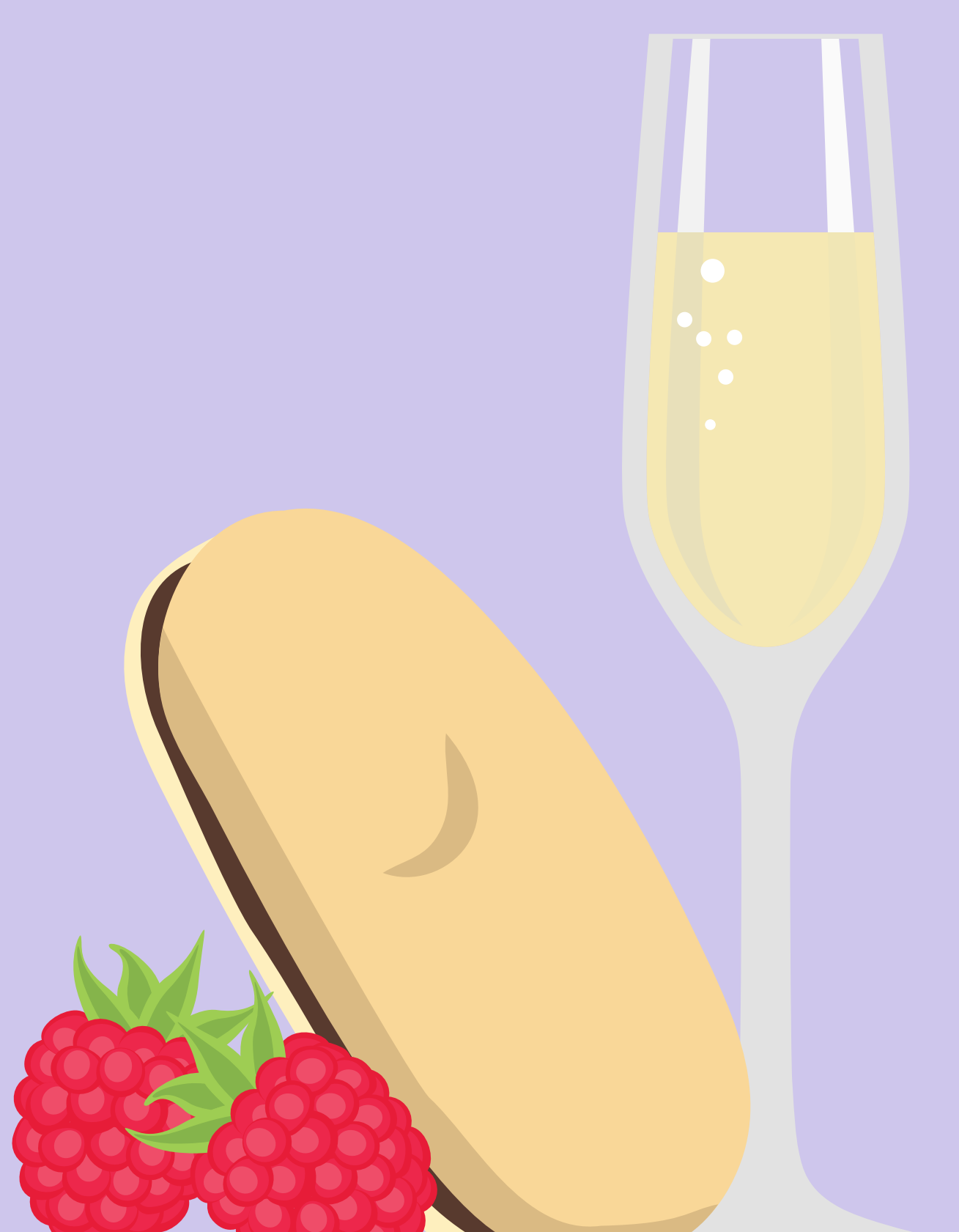
### Milk Chocolate Milano cookies

These crisp cookies filled with delicious milk chocolate **pair perfectly with a smooth light-bodied red or glass of rosé.**



### Raspberry Milano cookies

Layers of rich dark chocolate and bright raspberry flavor **pair beautifully with a chilled glass of bubbly or crisp white wine.**



### Orange Milano cookies

For a lighter pairing, **Moscato with notes of peach and orange are perfect** for Orange flavored Milano cookies, but bold, whiskey cocktails like a Negroni also bring the orange flavor to the forefront.



### Mint Chocolate Milano cookies

Balance this delicate cookie with an **espresso martini for a perfect mix of bitter and sweet**, or savor these cookies alongside a warm cup of tea or iced coffee.



### Caramel Macchiato and Irish Cream Milano cookies

Complement the Caramel Macchiato or Irish Cream flavors **with a splash of coffee liquor in your latte or whipped coffee for an uber indulgent pairing.**

