

Italian White Wine PAIRING GUIDE



A quick guide to 5 of Italy's most iconic white wines, and what to pair with them with.



Pinot Grigio

VENETO & NORTHERN ITALY

- Light-Bodied and Crisp
- Citrus, Green Apple & Pear
- Pairing: Seafood, Salads, Light Pasta



Vermentino

LIGURIA & SARDINIA

- Bright with Coastal Minerality
- Lemon, Herbs & Citrus Zest
- Pairing: Grilled Fish, Shrimp, Mediterranean Dishes



Soave

VENETO

- Soft and Elegant
- Floral Notes, Almond & Peach
- Pairing: Risotto, Roast Chicken, Spring Vegetables



Trebbianco

CENTRAL ITALY

- Light and Refreshing
- Citrus, Green Apple & White Flowers
- Pairing: Aperitivo, Antipasti, Simple Pastas



Gavi

PIEDMONT

- Crisp with Refined Minerality
- Pear, Citrus & Stone Fruit
- Pairing: Seafood Pasta, Shellfish, Light Risotto



Quick Tips

- Serve between 45–52°F for the best balance of freshness and aroma
- Chill in the refrigerator about 2 hours before serving
- Once opened, wine keeps 3–5 days with a stopper
- Use medium white wine glasses (10–14 oz) to highlight aromas