

Italian Food & Wine PAIRING GUIDE



15 classic Italian wines with simple tasting notes and food pairings

Red

CHIANTI • Tuscany

- Medium-Bodied with Bright Acidity. → Tomato-based Pasta, Bistecca, aged Pecorino



Red

BAROLO • Piedmont

- Full-Bodied with Firm Tannins. → Short-Ribs, Risotto, Truffle Pasta, Parmigiano



Red

NERO D'AVOLA • Sicily

- Medium-to-Full-Bodied with Rustic Texture. → Eggplant, Grilled Veggies, Sausage, Pizza



Red

MONTEPULCIANO • Abruzzo

- Medium-Bodied with Soft Tannins. → Lasanga, Grilled Meats, Hard Cheeses, Meatballs



Red

PRIMITIVO • Puglia

- Full-Bodied with Velvety Texture. → Bolognese, Steak, Arancini, Sharp Cheeses



White

PINOT GRIGIO • Veneto & Northern Italy

- Light-Bodied and Crisp with Bright Acidity. → Seafood, Salads, Light Pasta



White

VERMENTINO • Liguria & Sardinia

- Bright with Coastal Minerality. → Grilled Fish, Shrimp, Mediterranean Dishes



White

SOAVE • Veneto

- Soft and Elegant with Floral Notes. → Risotto, Roasted Chicken, Spring Vegetables



White

TREBBIANO • Central Italy

- Light and Refreshing with Bright Citrus. → Aperitivo, Antipasti, Simple Pastas



White

GAVI • Piedmont

- Crisp with Refined Minerality. → Seafood Pasta, Shellfish, Light Risotto



Sparkling

PROSECCO • Veneto

- Light-Bodied with Crisp Bubbles. → Aperitivo, Prosciutto, Light Seafood



Sparkling

FRANCIACORTA • Lombardy

- Elegant with Fine, Creamy Bubbles. → Seafood Risotto, Roasted Chicken, Parmesan



Sparkling

LAMBRUSCO • Emilia-Romagna

- Light and Vibrant Sparkling Red with Fresh Berry. → Charcuterie boards, Pizza, Salumi



Dessert

MOSCATO D'ASTI • Piedmont

- Lightly Sweet with Gentle Bubbles. → Fruit Desserts, Pastries, Mascarpone Desserts



Dessert

VIN SANTO • Tuscany

- Rich Dessert Wine with Velvety Texture. → Biscotti, Blue Cheese, Ricotta Cheesecake



Quick Tip: Serve reds slightly below room temperature and whites well chilled.