

Italian Red Wine PAIRING GUIDE



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



Chianti

TUSCANY

- Medium-Bodied with Bright Acidity
- Tart Cherry, Dried Oregano & Thyme
- Pairing: **Tomato**-based **Pasta**, **Bistecca**, aged **Pecorino**



Barolo

PIEDMONT

- Full-Bodied with Firm Tannins
- Rose Petals with Tar & Dried Cherry
- Pairing: Braised **Short-Ribs**, Risotto, **Truffle** Pasta, **Parmigiano**



Nero d'Avola

SICILY

- Medium-to-Full-Bodied with Rustic Texture
- Plum, Warm Spice, & Black Cherry
- Pairing: **Eggplant**, Grilled Vegetables, **Sausage** Pasta, **Pizza**



Montepulciano

ABRUZZO

- Medium-Bodied with Soft Tannins
- Dark Berries & Light Cocoa Finish
- Pairing: **Lasagna**, Grilled **Meats**, Hard **Cheeses**, Meatballs



Primitivo

PUGLIA

- Full-Bodied with Velvety Texture
- Blackberry, Ripe Plum, & Subtle Spice
- Pairing: **Bolognese**, **Steak**, Crispy **Arancini**, Sharp **Cheeses**



Quick Tips

- Serve between 60–65°F
- Let breathe 15–30 minutes before serving
- Once opened, wine keeps 3–5 days with a stopper
- Use large red wine glasses (16–22 oz) to release aromas

