

Italian Sparkling & Dessert Wine PAIRING GUIDE



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



Prosecco

VENETO

- Light-Bodied with Crisp Bubbles
- Green Apple, Pear & Citrus
- Pairing: **Aperitivo**, **Prosciutto**, Light **Seafood**



Franciacorta

LOMBARDY

- Elegant with Fine, Creamy Bubbles
- Citrus, Almond & Brioche
- Pairing: Seafood **Risotto**, Roasted **Chicken**, **Parmesan**



Lambrusco

EMILIA-ROMAGNA

- Light & Vibrant Sparkling Red
- Blackberry, Cherry & Violet
- Pairing: **Charcuterie** boards, **Pizza**, **Salumi**



Moscato d'Asti

PIEDMONT

- Lightly Sweet with Gentle Bubbles
- Peach, Apricot & Orange Blossom
- Pairing: **Fruit** Desserts, **Pastries**, **Marscapone** Desserts



Vin Santo

TUSCANY

- Rich Dessert Wine with Velvety Texture
- Honey, Almond & Dried Fig
- Pairing: Almond **Biscotti**, **Blue Cheese**, **Ricotta** Cheesecake



Quick Tips

- Serve sparkling wines well chilled at 40–45°F
- Chill bottles 3 hours before serving for best bubbles
- Once opened, sparkling wine keeps 1–3 days with a stopper
- Use flutes or tulip glasses to preserve bubbles

