

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 with Bright Acidity
- Citrus, Green Apple & Pear
- Pairing: **Seafood**, **Salads**, Light **Pasta**



Vermentino

LIGURIA & SARDINIA

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



Soave

VENETO

- Soft and Elegant with Floral Notes
- Chamomile, White Peach, & Almond
- Pairing: **Risotto**, Roasted **Chicken**, Spring **Vegetables**



Trebbiano

CENTRAL ITALY

- Light and Refreshing with Bright Citrus
- 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

