Wine Guide for Grilling

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From stone fruit to salmon to steak, every grilled ingredient has ideal wine pairings. Plan your next cookout in style with our guide!

LE VERDURE

Whether they're colorful sides or the main event, grilled vegetables offer a delicious, lightly-charred taste of summer. When selecting a wine, look for a lighter, medium-bodied variety with low tannins. Remember to consider the vegetables notes: is it sweeter or more bitter? Match the wine accordingly.

Recommended pairings:

Zucchini with Vasca Ventuno Grillo (straw yellow with floral aromas and citrus notes)
Asparagus with Grosjean Petite Arvine (fragrant white with refreshing acidity and balanced fruity notes)

Chicory with Parusso Rosato (a rose whose cherry-blossom fragrance yields juicy raspberry and cherry flavors on the palate)

IL PESCE

Generally, for grilled seafood dishes, turn toward white and rosé wines; the lighter fare pairs perfectly with these wines' refreshing acidity, lower tannins, and simple fruity notes. Of course, seafood varies in flavor and intensity, so keep that in mind. You wouldn't pair the same wine with oysters that you would with tuna!

Recommended pairings:

Oysters with Ferrari Brut (sparkling white with distinct bouquet and floral finish)
Halibut with Ettore Germano Rosanno Brut Rosato (sparkling rosé with bright mineral notes)
Tuna with Lambrusco (sparkling red served chilled)

IL POLLO & IL MAIALE

Chicken and pork require a wine with good structure – but one that will not overpower the more delicate flavors. Look for medium to full-bodied wine with soft fruity notes and medium tannins. Think about the fruits often served with the type of meat: wines with apple and cherry notes are good bets.

Recommended pairings:

Chicken with Zamo Rosso (ruby-red with fruit-forward notes)
Pork chops with Foradori Teroldego (deep red with dark-fruit finish)
Pork burger with Villa S. Anna Rosso di Montepulciano (fresh red that is dry to taste and pleasantly tannic)

LA CARNE

Whether you're grilling steak or sausage, earthy red wines will stand up to hearty and robust dishes. Tannins and acidity love fat and protein, so look for powerful reds with long finishes and these qualities.

Recommended pairings:

Burger with Aglianico (full-bodied red with berry flavors and firm tannins)
Lamb chops with Barolo (iconic Piemontese red with notes of tar and roses)
Sausage with Brunnenhof Lagrein (dark, complex red with strong tannins)

LA FRUTTA

Nothing says cookout more than grilled fruit for dessert. The naturally sweet flavors caramelize with each grill mark, offering a true taste of summer outside. For this final pairing, serve a wine with notes that mirror the fresh fruit on the nose and palate, like a chilled Moscato or Brachetto. Instead of something overly sweet, tend toward a wine with honey and grape notes.

Recommended pairings:

Peaches with G.D. Vajra Moscato d’Asti 2015 (pale yellow with lightly-sweet notes and a delicate effervescence)
Watermelon with La Stoppa Malvasia Frizzante 2015 (luscious, lightly-sparkling white with floral, honeyed notes)
Strawberries with Ca de Mandorli Brachetto d’Acqui NV (fine purple-red with an aroma of roses and pleasant sparkle)

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