

Guide to Pairing Wine with Food

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| <p>DRY WHITE</p> <p>Sauvignon Blanc Pinot Grigio White Table Wine</p> |
| <p>SWEET WHITE</p> <p>Moscato Riesling Malvasia</p> |
| <p>RICH WHITE</p> <p>Chardonnay Voignier Rousanne</p> |
| <p>LIGHT RED</p> <p>Pinot Noir Gamay St. Laurent</p> |
| <p>MEDIUM RED</p> <p>Zinfandel Merlot Grenache</p> |
| <p>BOLD RED</p> <p>Cabernet Sauvignon Melbec Syrah</p> |
| <p>SPARKLING</p> <p>Champagne Prosecco Cava</p> |
| <p>DESSERT</p> <p>Sherry Port Late Harvest</p> |

| | VEGETABLES | ROASTED VEGETABLES | SOFT CHEESE | HARD CHEESE | STARCHES | FISH | RICH FISH | WHITE MEAT | RED MEAT | CURED MEAT | SWEETS |
|-------------|------------|--------------------|-------------|-------------|----------|------|-----------|------------|----------|------------|--------|
| DRY WHITE | | | | | | | | | | | |
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| RICH WHITE | | | | | | | | | | | |
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| DESSERT | | | | | | | | | | | |