



Pairing Wine with Home Meals

Last Updated: June 2020

This information is courtesy of [K.D. Wine Imports, LLC](#). It is accurate at the time of publication; however, it is subject to change at any time. Please visit our website for updated information.

Introduction

One of wine's most exciting qualities is its ability to enhance the flavors of your favorite dishes. The most important thing to keep in mind when choosing the wine to accompany a meal is that there are no right or wrong pairings. Your own tastes and preferences are the first experts to consult when considering a combination of food and wine. Don't hesitate to experiment with unconventional pairings, as bringing together a favorite bottle of wine and a favorite dish is bound to result in a good dining experience.

There are four basic principles for matching food and wine that you will want to bear in mind. These are suggestions for ways to think about the complementary properties of food and wine, and please remember that they are not hard and fast rules.

1. Consider the “weight” of the food and the wine

It's important to think about the relative “power” of the dish and wine you want to serve. You don't want either to over-power the other; ideally wine is an equal partner for food. For example, if you're serving a fresh white fish lightly grilled and presented with a simple squeeze of lemon juice, a hefty, hearty Cabernet Sauvignon will prove too overwhelming for the delicate flavors of the fish. Similarly, if you've prepared a rich, earthy beef stew with a savory broth, a light, crisp Sauvignon Blanc won't be its equal.

2. Consider the preparation of the food

If you've ever heard that white wines should accompany lighter meats like chicken, turkey, and fish while red wines are best with heavier meats like beef and lamb, feel free to ignore this rule of thumb. While it can be a useful guideline to get you started in food and wine pairing, it doesn't always hold true depending on the preparation of the food. A well-constructed dish is a marriage of many flavors, and all should be considered when choosing a wine to accompany it. For example, a chicken recipe like Coq au Vin includes red wine as an ingredient, and the resulting dish is hearty and intensely flavorful. Most white wines couldn't stand up to such a robust dish, but serving it with the red wine you used in its preparation should prove a delicious combination.

3. Consider either contrasting or complementing

Pairings based on complementary flavors in the food and wine can have delicious results. For example, fresh pasta served in a light cream sauce would taste just right paired with a buttery Chardonnay to complement both the creamy taste and texture. However, drawing a refreshing contrast between the food and wine can yield provocative and tasty results. A sweet, crisp Riesling could bring an added dimension to a pasta dish prepared with tart spinach and mild, smooth ricotta, for example.



4. Consider the sequence of the meal

At a dinner party or even a home-cooked family meal, it's natural to serve lighter, less-filling foods first, heavier, heartier fare as the main attraction, and a sweet dessert to finish. If you plan to serve several wines over the course of an evening, keep this cycle in mind. A glass of sparkling wine or a crisp, refreshing white would be a nice way to start the evening, a more complex and flavorful white or red wine would work well with the main course, and a sweet, refreshing dessert wine like San Giulio Malvasia or Moscato would provide the ideal accompaniment to dessert.

About Us

K.D. Imports, LLC is based in South Florida, USA and imports fine wines primarily from Italy.

The wines of **K.D. Imports, LLC** have had the honor of appearing on several "Wine Spectator Award of Excellence" wine lists throughout the USA and have been featured at both the Chicago and New York City Wine Enthusiast "Toast of the Town" wine tasting galas. Our San Giulio Prosecco has even been featured on NBC's "Today Show."

For more information on our company, our products, or opportunities to partner with us, please visit www.kdwineimports.com or visit us on [LinkedIn](#) or [Facebook](#).

