



Serving Wine

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At what temperature should I serve my wines?

Wine should be served at one of three ideal temperatures:

1. **"Room temperature" (65° F):** Appropriate for medium to full-bodied red wines. In most circumstances, actual room temperature is higher; thus, you should be very careful not to serve red wines at temperatures higher than 65 - 70° F. At warmer temperatures, a wine will lose its balance and accentuate its alcohol and tannin components. Don't be afraid to chill a red wine slightly before tasting if it has heated up over this level.
2. **"Slightly chilled" (57° F):** Appropriate for full-bodied white wines and light-bodied red wines.
3. **"Chilled" (52° F):** Appropriate for light to medium-bodied white wines.

It is important not to serve wine at temperatures cooler than 52° F, as its aromas and flavors will decrease in intensity and become muted.

What wines should I serve with specific foods?

Our philosophy at K.D. Imports about wine and food pairings is this:

1. There are no hard and fast rules about specific wines to serve with specific foods.
2. Wine and food pairings are largely subjective, so you should enjoy what tastes best to you.
3. In general, you should try to match the "weight" (e.g. density and richness) of the wine with the "weight" of the food for the best results.

Is it normal for some wines to have sediment?

Yes. To maximize flavor and body of wines, some winemakers do not filter red wines. Some of our red wines are unfiltered, resulting in a complex wine with many layers of aromas and flavors.

Bottle aging is a very dynamic time when many exciting changes take place in the bottle. During these changes, sediment may form. Extreme temperature changes can also hasten the process. If a wine develops sediment, we suggest letting the sediment rest at the bottom of the bottle, and then decanting the wine into another container before serving.

Why do tartrate crystals form in some wines?

Some white wines can develop tartrate crystals, which are perfectly natural and do not affect the quality or purity of the wine. Tartaric acid, the primary acid in grapes, can form small crystals when wine is chilled to even refrigerator temperature. These crystals can form sediment in the bottle or adhere to the cork. If crystals form in the bottle, we suggest standing the bottle upright for a few hours; then, decanting the wine into another container before serving.



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](#).