

Pizza and Wine? Oh, It's Time!



Bloodroot Chardonnay "Sonoma Coast"

If white pizza is on the menu, this is the bottle to open. BloodRoot's Sonoma Coast Chardonnay has the weight to stand up to a ricotta-heavy pie — cool-climate fruit, a touch of French oak, and enough acidity to keep it from feeling heavy.



Le Charmel Rosé Côteaux d'Aix-en-Provence

A dry Provençal rosé is the move for a Margherita ...and this Grenache-forward blend from Aix-en-Provence, bright and fresh with strawberry and raspberry, won't overpower the simplicity of the pie. Be sure to ring it cold.



Villa di Corlo Grasparossa Dry Lambrusco DOC

New York's top pizzerias started pouring dry Lambrusco decades ago, and the logic works: the bubbles and acidity cut through a cheesy, red-sauce pie in a way that nothing else does. This version from Emilia-Romagna is a textbook example of the style.



Fuso Denny Bini Lambrusco

Festa means party, and this certified organic Lambrusco from Reggio-Emilia earns the name — a blend of five varieties gives it real depth, with sweet-sour fruit and a dry, slightly bitter finish that makes it ideal pizza-night company.



Fattoria Rodano Chianti Classico

Once you add pepperoni or sausage to the pie, you need a red with enough acidity to cut through the fat,...and Sangiovese, the grape behind Chianti Classico, was practically built for the job. This version is a reliable, well-made bottle at a price that makes it an easy call.



Mauro Molino Barbera d'Alba

Barbera doesn't get enough credit as a pizza wine, but its natural acidity and dark fruit make it a natural alongside anything with red sauce. Mauro Molino's version from Alba is fresh, approachable, and exactly the kind of bottle you open on a weeknight.

