

# Familiar Names, Fresh Sips: 5 Underrated Wines to Try

Demystify famous wine names and discover accessible flavor profiles and food pairing suggestions to encourage exploration.

## Bold and Complex Reds



### Barolo: The 'King of Wines'

Powerful, elegant Italian red with high tannins and earthy truffle notes.

#### Top Food Pairings



Steak, Lamb, Mushrooms



### Pinotage: The Smoky Rebel

Bold South African red featuring aromas of roasted espresso and dark berries.

#### Top Food Pairings



BBQ Brisket, Sausages, Game

## Crisp and Vibrant Whites

### Chablis: The Mineral Chardonnay

Bone-dry with electric acidity and a distinct salty, crushed-seashell finish.

#### Top Food Pairings



Oysters, Sushi, Goat Cheese

### Vinho Verde: The Effervescent 'Green Wine'

Refreshing Portuguese blend with high acidity and a playful, light spritz.

#### Top Food Pairings



Fish Tacos, Ceviche, Fried Food

### Grüner Veltliner: The Food-Pairing Champion

Crisp Austrian white with unique notes of white pepper, lime, and herbs.

#### Top Food Pairings



Asparagus, Thai Food, Kale