

When Food pairs well with Wine

Description





There are times, when you come across a cuisine, which either introduces you for the first time, to the much acclaimed thrill of a good food wine pairing or reinforces your belief in the same..

Here's one such one. The Italian dish in the frame is named Tomino and is Greek cheese & sauteed mushrooms over toasted bread in white truffle oil paired with a Prosecco (a sparkling wine from Italy sometimes casually (albeit incorrectly) also termed as an Italian Champagne by laymen.

The light and delicate Bubbly (another way of naming a Sparkling Wine) with its refreshing Acidity (marked by a watery rush on sides of the mouth after a sipping) balances the greasy mushrooms & cheese and in the process accentuates the flavours of the dish multi folds.

Try this combination for a fine gastronomic revelation.