



Dante Di Fiorenza â?? a Chianti which pairs well with Indian kebabs and tikkas

Description

For all those who are curious (or even suspicious) about pairing international wines with Indian grub, I recommend to please try out the wine and food mentioned in this post. But first letâ??s talk about the wine.

Chianti The most commonly consumed wine in Italy, and interestingly, the most commonly consumed Italian wine in the world, Chianti is emblematic of what Italy means to the world of wine. Fermented primarily from Sangiovese, fresh cherry, strawberries, and red plum pleasure the senses when enjoying this wine.



Chianti Wine Region

The Wine Dante di fiorenza is a versatile wine which, as per vivino notes, pairs well with a range of food including beef, mutton, veal and poultry. It shows floral, fruity notes along with earthiness, first floor, leather. I could also feel some hints of herbaceous and slight citrus.



Pairing 1 ?? Mutton Galouti Kebabs

Galouti Kebab: The Melt-in-the Mouth Delicacy Originally Made for a Toothless King

The legend goes that the Nawab had lost most of his dentures due to old age, but his penchant for kebabs were far from dying. So for their toothless Nawab, the seasoned khansamas came up with a popular variant which needed no chewing yet had the same rich flavours and taste of a kebab.



Pairing 2 ??? Chicken Tikka







Earlier while I was selecting the wine..