

The Best Wine to Pair with Pizza: 7 Must-Have Bottles You Need to Try

Pizza night is a cherished tradition at homes around the world. The scent of crispy crust, bubbling cheese, and aromatic toppings is enough to make anyone's mouth water. But what really takes pizza to the next level? The right [bottle of wine](#).



Matching the perfect glass with your slice can turn a simple meal into a memorable experience. In this guide, we'll take you through seven must-have bottles that pair beautifully with pizza, making your next pizza night unforgettable.

The Science of Pairing

When you pair food and wine, you're looking for harmony between acidity and sweetness. Pizza, with its mix of cheese, sauce, and toppings, offers a wide range of flavors and textures. The right wine can cut through the richness, highlight the freshness of the ingredients, and even the spicy or salty notes.

Expert Insight

According to sommeliers, the key is to match the intensity of the pizza with the body of the wine. A light, crisp [white wine](#) might be perfect for a simple cheese pizza, while a bold red wine can stand up to a meaty or spicy pie.

The Joy of Discovery

Experimenting with different pairings is part of the fun. You might discover that a rose wine brings out the best in a veggie pizza, or that a [sparkling wine](#) adds a festive touch to any pizza night.



1. Chianti: The Classic Choice

Origin and Style

Chianti, a [red wine](#) from Tuscany, is perhaps the most iconic pizza pairing. Made primarily from Sangiovese grapes, Chianti is known for its bright acidity, cherry flavors, and subtle herbal notes.

Why It Works

The acidity in Chianti cuts through the richness of cheese and tomato sauce, while the fruitiness complements the sweetness of the tomatoes. It's especially good with classic Margherita or pizzas topped with roasted vegetables.

Try It With

- Margherita pizza
- Veggie pizza with roasted peppers and eggplant
- Pizza with spicy salami

2. Barbera: Bold and Smooth

Origin and Style

[Barbera](#) hails from the Piedmont region of Italy. It's known for its juicy red fruit flavors, low tannins, and lively acidity.

Why It Works

Barbera's acidity and fruitiness make it a great match for meaty pizzas like sausage or pepperoni. The wine's smooth texture and bright flavors keep your palate refreshed with every bite.

Try It With

- Pepperoni pizza
- Sausage and mushroom pizza
- BBQ chicken pizza

3. Pinot Noir: Versatile and Elegant

Origin and Style

Pinot Noir is a light to medium-bodied **red wine** with flavors of red berries, earth, and sometimes a hint of spice. It's grown in many regions, from Burgundy to Oregon.

Why It Works

Pinot Noir's subtlety and elegance make it a versatile partner for pizza. It pairs well with almost any topping, especially mushrooms, truffle oil, or prosciutto.

Try It With

- Mushroom and truffle pizza
- Prosciutto and arugula pizza
- Veggie pizza with artichokes and olives

4. Rose: Refreshing and Light



Origin and Style

Rose wine is made from red grapes but has less contact with the skins, resulting in a pink hue and lighter flavor profile. It can range from dry to slightly sweet.

Why It Works

A dry, crisp [rose wine](#) brings a refreshing contrast to cheesy, greasy slices. It's ideal for summer nights or lighter pizzas with fresh herbs and veggies.

Try It With

- Veggie pizza with fresh basil and cherry tomatoes
- White pizza with ricotta and spinach
- Seafood pizza

5. Sauvignon Blanc: Crisp and Zesty

Origin and Style

Sauvignon Blanc is a crisp, aromatic [white wine](#) with flavors of citrus, green apple, and sometimes herbs or grass.

Why It Works

The bright acidity and citrus notes in Sauvignon Blanc complement veggie pizzas and seafood toppings. It's also a great match for white pizza with ricotta and spinach.

Try It With

- Veggie pizza with zucchini and bell peppers
- Seafood pizza with shrimp and garlic
- White pizza with ricotta and spinach

6. Prosecco: Bubbly and Fun

Origin and Style

Prosecco is an Italian [sparkling wine](#) made from Glera grapes. It's light, fruity, and bubbly.

Why It Works

Sparkling wine such as Prosecco adds lively bubbles and a sense of celebration to pizza night. It pairs wonderfully with creamy, cheesy pizzas and is perfect for sharing with friends.

Try It With

- Four cheese pizza
- Margherita pizza
- Pizza with prosciutto and arugula

7. Sangiovese: The Pizza Specialist



Origin and Style

Sangiovese is the grape behind Chianti and other Tuscan [red wines](#). It offers flavors of cherry, plum, and herbs, with good acidity and moderate tannins.

Why It Works

Sangiovese's balance of fruit, acidity, and tannins makes it a versatile partner for everything from classic Margherita to hearty meat feasts.

Try It With

- Margherita pizza
- Sausage and mushroom pizza
- Pizza with spicy salami

Tips for Perfect Pairings

- 1. Match intensity:** Pair bold toppings with bold wines, and lighter toppings with lighter wines.
- 2. Consider acidity:** Wines with good acidity, like Chianti or Sauvignon Blanc, help cut through rich, cheesy flavors.
- 3. Don't be afraid to experiment:** Try different combinations to find your personal favorite.
- 4. Serve at the right temperature:** Light reds and roses are best lightly chilled, while full-bodied reds should be served at cool room temperature.
- 5. Think about the sauce:** Tomato-based sauces pair well with acidic wines, while creamy sauces work with richer whites or light reds.

The Role of Premium Wine in Pairing

While everyday bottles work great, sometimes it's worth reaching for a [premium wine](#) to elevate your pizza night. A special bottle can make the occasion feel extra festive and highlight the craftsmanship behind both the food and the drink.

How to Choose

Look for premium wines from reputable producers, and consider the style of pizza you'll be serving. A premium red wine like a [Brunello di Montalcino](#) or a premium white wine like a Burgundy Chardonnay can be a real treat.

Pizza and Wine Pairing Chart

Pizza Type	Best Wine Pairings
Margherita	Chianti, Sangiovese, Pinot Noir
Pepperoni	Barbera, Merlot, Zinfandel
Veggie	Rosé, Sauvignon Blanc, Pinot Noir
Cheese	Chardonnay, Pinot Grigio, Prosecco
Mushroom & Truffle	Pinot Noir, Chardonnay, Riesling
Seafood	Sauvignon Blanc, Pinot Grigio
White Pizza	Chardonnay, Pinot Grigio, Riesling
Spicy	Zinfandel, Syrah, Rose
BBQ Chicken	Zinfandel, Pinot Noir, Red Blend

Frequently Asked Questions

Q: Can I pair pizza with any wine?

A: Absolutely! While some [wines](#) are classic matches, pizza is versatile. Feel free to try different styles and find what you like best.

Q: What's the best wine for spicy pizza?

A: A slightly sweet or off-dry white wine or a fruity rose wine can help reduce the spiciness. Bold reds like Zinfandel or Syrah also work well.

Q: Should I chill my red wine for pizza night?

A: Lightly [chilling your red wine](#) (about 15 minutes in the fridge) can make it even more refreshing with pizza.

Q: Can I use sparkling wine for all pizzas?

A: Sparkling wine is a great choice for creamy or cheesy pizzas, but you can enjoy it with any style if you love bubbles.

Q: What wine goes best with vegetarian pizza?

A: Light to medium-bodied reds like Pinot Noir or fruity [rose wines](#) are great with veggie pizzas. Crisp white wines such as Sauvignon Blanc or Pinot Grigio also work well.

Q: Is it okay to drink sweet wines with pizza?

A: Sweet wines are less common with pizza, but a slightly off-dry or fruity wine can work well with spicy or Hawaiian-style pizzas.

Q: Can I pair wine with a thin-crust or deep-dish pizza?

A: Yes! For thin-crust pizzas, lighter wines are a good match. For deep-dish or extra cheesy pizzas, choose a wine with more body and structure.

Q: What's a good wine for a pizza party with mixed toppings?

A: When serving a variety of pizzas, a versatile wine like a dry rose or a light, fruity red (such as Pinot Noir or Barbera) is a safe and crowd-pleasing choice.

Wrapping Up

Pairing wine with pizza is all about fun and flavor. From classic red wines to refreshing rose and bubbly sparkling wine, there's a bottle for every taste and topping. If you're curious about [how different closures affect your wine's flavor](#), you might find it interesting to learn more about the options available. And for those who love a classic Italian red, our selection of Sangiovese is a great place to start.

Make Your Next Pizza Night Special

If you're looking to add a little extra flair to your next pizza night, consider one of these seven must-have bottles. Each brings something unique to the table, helping you create memorable moments with friends and family.

At [The Fine Wine Company](#), we're proud to offer a boutique selection of handcrafted wines from around the world. Our expertise and passion for wine make us your trusted source for all your pairing needs.

Ready to find your perfect pizza wine? Take a look at our best-selling bottles and see what fits your taste.