



- **Light Bodied, High Acid Reds**

"If you're waiting for pizza delivery, I suggest using those 30 minutes to relax—grab your lightest bodied red wine available, be it a reasonably priced Chianti, Pinot Noir, or Gamay. Light body, low tannin, and high acid is the key to weaning yourself off of the impulse of a half-rack of beer.

What I am truly loving lately—Frappato from Sicily. Light and floral and fruity and absolutely stunning pizza. I have a stash of the 2011 Occhipinti Frapatto as well as the 2010 Valle dell'acate Frappato for these sorts of situations." —*Chris Horn, Purple Café (Bellevue / Seattle)*

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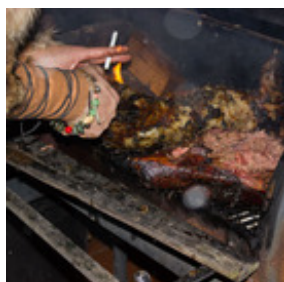
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[ZippyDog12:17PM on 02/05/13](#)

I find that Champagne goes remarkably well with most pizzas.

[Pizzablogger12:18PM on 02/05/13](#)

Frappato is great with pizza! Happy to see it mentioned here twice. You'll likely see an offering on the menu in Hampden.

When I make an arugula pie, I nearly always like a GV or a Chablis with it. Good to see those mentioned here as well.

Lambrusco is great with pizza, but Gragnano needs to be mentioned. And if you can find it, Lettere (just north of Gragnano), to me at least, is even better with pies than Gragnano.

Aglianico and Cannonau di Sardegna often lack the acidity of the others mentioned, but enjoyable as well.

Good call on the Greek tip.....Lebanon makes some good reds for pizza as well.

The Blanc de Nior Champagne and Margherita pairing now sounds so obvious after reading it, but it never even crossed my mind. Gonna try that this weekend.

Some others mentioned here I will definitely try, thanks for posting this. --K

[jedd6312:19PM on 02/05/13](#)

I love wine, but nothing beats a cold root beer with pizza.

[manjar1:13PM on 02/05/13](#)

Sangiovese FTW!

[Lou T1:37PM on 02/05/13](#)

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