

Perfect Wine Pairings From Nonna Rosa Italian Restaurant

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December 2020, Okatie, SC ? Award-winning Nonna Rosa Italian Restaurant in Bluffton SC offers a quick guide for the perfect wine and dish pairings this holiday.

Wine is a staple for every Italian meal, the Okatie-based Italian restaurant says, adding that it is essential in bringing the meal's flavor. ?Wine and Italian food go hand in hand. The wine you choose will improve the flavor of your meal,? they stressed. Nonna Rosa Italian Restaurant offers detailed pairing tips for every preference.

First is red wine and meat. Red wines are also excellent for light cheeses that are fresh and not overly flavored. Italian Chiantis are perfect for bold well-seasoned sauces, tomato-based sauces, cheese dishes, and light salads. Another pair for tomato-based sauces is cabernet sauvignon, which has a rich black currant flavor. For light Italian dishes, it is perfectly paired with light red wines like pinot noir.

White wines, on the other hand, are for seafood and white meat. Chardonnay, a semi-sour, bold, and light white wine, is best paired with any creamy Italian dish and lighter meat, such as seafood or chicken. Pinot

Gris is excellent for creamy dishes of crab, oyster, and lobster with its fruity flavor. It is also great with light buttery sauce and cheeses. For spicy and acidic dishes, Nonna Rosa Italian Restaurant recommends Primitivo and Amarone.

The Best Local Italian Restaurant in Bluffton SC has an impressive wine menu to go with every mouthwatering dish they have. They have classic red and white wines, as well as rose and sweet wines. Nonna Rosa Italian Restaurant also has its own Peppe's special wine selection.

Included in their special selection is the Supertuscan Cancelleria? a blend of Cabernet Sauvignon and Cabernet Franc, dry, spicy, earthy with white pepper notes. They also have the Amarone Della Valpolicella? a vigorous and well-balanced structure, persistent with toasted touches.

Another Italian wine in their selection is the Brunello Notte Di Note, a full-bodied, well-structured, austere, and tannic. All these wines are available for dine-in and delivery services at Nonna Rosa Italian Restaurant.

This holiday season, the authentic italian restaurant in Bluffton SC also offers a special dinner treat this Christmas. Their Christmas Eve special features Feast of the Seven Fishes with a mouthwatering seafood course. This special dinner treat is offered at \$75 per person, only available for two seatings. There is one that will start at 5:00 PM and another at 7:30 PM.

To reserve a seat at this best Italian Restaurant, customers may call 843 707-1750. The restaurant is open daily from 4:00 PM to 10:00 PM. To check their full wine menu and other authentic Italian cuisines, customers should visit <https://nonnarosabluffton.com/>.

The Five Star Italian Restaurant is located at 198 Okatie Village Drive Suite 105 Okatie SC 29909, particularly next to Sun City Food Lion.

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For more information about Nonna Rosa, contact the company here:Nonna RosaChef Peppe843-707-1750steven_milana@yahoo.com198 Okatie Village DrSte. 105Okatie, SC 29909

Nonna Rosa

Welcome to Nonna Rosa Italian Restaurant in Bluffton SC. We are located in the Foodlion shopping center on Okatie

Village drive by Sun City. Please come in and let us show you a wonderful Italian experience.

Website: <https://www.nonnarosabluffton.com/>

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