

White Wines Of The World

If you are an amateur when it comes to wine, you need to be well versed with the different kinds of white wine available in the market. The world of wines is diverse and enticing. Thus, for a beginner, we have made a list of the best white wine that you can lay your hands upon:

Chardonnay

This is America's favourite wine. From the amateur to the connoisseur, everyone loves this dry wine. The grapes that are behind the creation of Chardonnay do not require much maintenance and can be grown in almost all kinds of climates. Since it is a very popular wine that can be easily made and has great sales as well, it comes for around 10\$ which is great value for money. You can get your Chardonnay in any tone you like, be it buttery oak, apple, pear, melon or even citrus. This wine tastes excellent with seafood, cream based dishes, pork and poultry.

Pinot Blanc

Another white wine that every wine lover worth his glass swears by is Pinot Blanc. It is native to Alsace in France but it is also grown in Italy, Germany and Hungary. It falls in the category of medium to dry white wines and is available in various tones. The flavour of Pinot Blanc is light and you can get it in tones of citrus, melon, pear or apricot. The undertone can be smoky or mineral, according to the soil on which the grapes are grown. Ideally, this exquisite white wine should be consumed with flavoured meats, lightly flavoured cheeses, seafood and sauces with delicate flavours.

Pinot Grigio

This white wine is an all time Italian favourite. It is carefully crafted from special Pinot Grigio or Pinot Gris grape. This white wine is light flavoured and has a crisp in itself. Native to the northeast part of Veneto and Friuli, the Pinot Grigio should be drunk early. It is available in melon, pear and tropical fruits flavor and has a smooth overtone. This wine falls on the acidic side and thus tastes best when complemented with light flavoured pastas, seafood or cheese with crackers.

Riesling

The Riesling wine is something that is native to the Rhein and the Mosel rivers in Germany. This wine is very popular in the white wine market and is much favoured by connoisseurs. The original Rieslings are Johannisberg Riesling and White Riesling because they are the only ones prepared by original Riesling grapes. You can get your Riesling any way you prefer – dry or sweet. The dry Rieslings are labelled "token" and the sweet variety is known as "Auslese". You can get this white wine in flavours of apple, peach and pear. The undertones are also myriad – from floral to mineral. Riesling wine can be consumed with spicy Asian food, pork, fish, appetizers and desserts.

Sauvignon Blanc

The Sauvignon Blanc hails from the Loire Valley of France. However, the grape that is the constituent of this white wine is also grown in Marlborough, New Zealand. It is a dry white wine whose French variety has grand herbal tones while the New Zealand variety has tropical fruit and gooseberry flavours. The best thing about this wine is that it has a refreshing crispness that goes well with many kinds of food. Ideally, you can have your Riesling wine with vegetable dishes, artichoke dip, Thai food, Greek or Caesar salads and sushi.

About the Author

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