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Food & Wine PAIRINGS

GLAZED HAM

Off dry whites are your best bets here to counter the sweet glazes traditionally found on ham. Lighter bodied, fruit forward reds such as the styles listed below will also work nicely.

Whites

German Riesling (Spätlese or Auslese)

Vouvray (France)

American Riesling or Gewürztraminer

Reds

Dolcetto (Italy)

Montepulciano d'Abruzzo (Italy)

California Pinot Noir