

## Wine Temperature Chart

The correct temperature for serving wine is often an endless debate; however, it's pretty safe to say that many Americans serve their wine too cold. While every wine has its own optimal serving temperature, the following guidelines will help establish a few ground rules.

Sparkling and white wine: Serve at 55 degrees

- In a refrigerator 1.5 hours
- In a freezer 40 minutes
- In an ice bucket with ice 20 minutes
- If it's been stored in a typical refrigerator (not a wine frig) hold at room temperature for 20 minutes before serving. To experience the full-flavor and lushness of the fruit, it's important to not serve whites, bubbly, and rose ice cold.

Red wine: Serve at 65 degrees

- In a refrigerator 20 minutes

Storing Wines:

A portable wine frig is ideal for storing wine; however, a well-insulated basement will often suffice. A stable temperature environment between 45-65 degrees is suitable for storing most wines, but no matter which method you choose, keep in mind that no wine should be stored above 70 degrees and the humidity level should be between 70-75%.