## THE OPRAH MAGAZINE



What's a holiday without a little vino?

By Brigitt Earley Oct 9, 2019

When it comes to selecting affordable wine for Thanksgiving, Beaujolais is a classic choice, because it has great acidity—perfect for food—and is relatively lower in tannins—a true crowd-pleaser, says Christine Kendig, sommelier at Husk Greenville. But it's just the tip of the iceberg. Whether you like your turkey with white, red, sparkling, or want to pair a special port with your desserts, there are plenty of great options for your big feast. Here, the best Thanksgiving wines.



## Santa Margherita Prosecco Superiore DOCG

This sparkling wine is the secret weapon of sommeliers, because the fruit balances well against a number of different flavors, and the bubbles cleanse the palate and prepare you for the next bite, says Kristina Sazama, former Sommelier and current Wine Educator at Santa Margherita USA. \$28

