

# Wine pairing: watermelon and rose gazpacho with feta and macadamia nuts & Lambrusco



**To accompany Tanja Grandits' fruity, floral gazpacho, wine expert Britta Wiegelmann puts a strong case for high-quality Lambrusco.**

If you shudder at the word Lambrusco, it probably brings back memories of your student days. Or you don't have any memories at all – thanks to the heady effect of the red fizz! There's a big chance that you won't have felt the urge to try Lambrusco again since. And then I come along and pick that very same wine to accompany Tanja Grandits' summery watermelon and rose gazpacho. But not the sort from your wild youth. Did you know that there is also a dry version of the fizzy red wine from Emilia-Romagna? And it tastes excellent: fruity, crisp, dry and full of character. It adds a lively sparkle to the freshness of the melon soup and makes a great contrast to the tangy feta cheese. By the way, Tanja Grandits often produces dishes with one main colour. So the pink pairing should be just the thing for her.