

Wine sweetness chart: dry to sweet

Wine	Type	Typical sweetness	Notes
Sauvignon Blanc	white	Dry	Usually bone dry, crisp and zesty
Pinot Grigio / Gris	white	Dry	Mostly dry; some Alsace Pinot Gris is off-dry
Chardonnay	white	Dry	Almost always dry, even when ripe and buttery
Albariño	white	Dry	Dry, aromatic and fresh
Grüner Veltliner	white	Dry	Dry, peppery
Provence rosé	rosé	Dry	Pale and dry
Champagne Brut	sparkling	Dry	Dry; Brut allows up to 12 g/L
Cabernet Sauvignon	red	Dry	Dry, often full-bodied
Merlot	red	Dry	Dry, soft
Pinot Noir	red	Dry	Dry, lighter-bodied
Zinfandel (red)	red	Dry	Dry but very ripe fruit can seem sweet
Sherry (Fino)	fortified	Dry	Bone-dry fortified wine
Viognier	white	Off-dry	Dry but ripe and perfumed, can taste off-dry
Chenin Blanc	white	Off-dry	From bone dry to lusciously sweet — check the label
Riesling	white	Off-dry	Anything from dry (trocken) to very sweet
Torrontés	white	Off-dry	Aromatic, usually dry
Prosecco Extra Dry	sparkling	Off-dry	Despite the name, slightly sweeter than Brut
Lambrusco	red	Off-dry	Secco (dry), amabile (off-dry) or dolce (sweet)
Gewürztraminer	white	Medium sweet	Often off-dry to medium, with lychee and rose
White Zinfandel	rosé	Medium sweet	Typically medium sweet
Moscato d'Asti	sparkling	Sweet	Lightly sparkling, low alcohol, sweet
Brachetto d'Acqui	red	Sweet	Sweet, lightly sparkling red
Port	fortified	Very sweet	Sweet fortified wine

Wine	Type	Typical sweetness	Notes
Sherry (Cream / PX)	fortified	Very sweet	Very sweet
Sauternes	dessert	Very sweet	Sweet, botrytised white
Tokaji Aszú	dessert	Very sweet	Sweet, botrytised Hungarian white
Ice wine / Eiswein	dessert	Very sweet	Very sweet, from frozen grapes

Typical styles; check each label.