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# 10 Wines that Pair Perfectly with Lasagne

by [Valentina Vercelli](#) contributor | January 22, 2020

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The perfect glass of wine to go with lasagne alla bolognese – and vegetarian or fish lasagne, too!



What could be better than taking a pan of lasagna out of a warm oven in the coldest months of winter? With that crunchy crust that's still sizzling, the smell of meat sauce filling the kitchen, the table packed with place settings... because lasagne is a dish best shared with family and friends. Perhaps during a Sunday lunch – when there is more time to cook and just relax together.

What are the best wines to add to a dinner with lasagne? If it is the bolognese version (with [béchamel](#) sauce and [ragù](#)), there is only one answer: the wine must be red – with good acidity, medium body and a soft, fruity flavor. The vegetarian or fish variants, on the other hand, ask for white, rosé or even bubbly wines.

#### For lasagne alla bolognese:

##### Lambrusco di Sorbara, Rimosso 2018 Cantina della Volta

Let's start with a regional combination that can't be more classic: the liveliness of the Lambrusco cleanses the palate of the [béchamel](#)'s creaminess and the Remosso di Cantina della Volta, with its aromas of wild strawberries, goes oh-so-well with meat sauce.

##### Romagna Sangiovese Superiore Crepe 2018 Ca' di Sopra

Staying in the same region, we suggest a local juicy and savory Sangiovese for a full-bodied taste. It ferments in steels and matures in cement with a small percentage of the wine (about 10%) that is passed through wood to acquire light spicy hints reminiscent of the nutmeg in the béchamel sauce.

##### Barbera d'Alba 2018 Cordero di Montezemolo

When you are looking for freshness and ease for the wine pairing, a Barbera comes to mind. The Barbera from Cordero di Montezemolo smells of blackberries, plums and cocoa with soft tannins and a smooth taste for sipping.

##### Valpolicella Ripasso Superiore 2017 Famiglia Pasqua

A rich, warm and soft wine like Valpolicella Ripasso goes very well with hearty first courses like lasagne alla bolognese. We also like the Easter option for its intriguing aromas of morello cherry and blueberry.

##### Sicilia Nero d'Avola Lagnùsa 2017 Feudo Montoni

Fruity and fresh, this Nero d'Avola comes from a very old vineyard, planted in a remote corner of Sicily at an altitude of 600 meters. Its soft

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