

Tasting Table.

The Best Wines To Pair With Italian Comfort Food



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Comfort foods are heartwarming because they bridge rich, satisfying flavors with memories of eating a dish prepared by a loved one or enjoyed in an ideal moment. When it comes to some of our favorite ways to fill up, Italian comfort food is at the top. Digging into a plate piled high with pasta, or biting into a slice of pizza as the stretchy cheese mingles with sweet tomato sauce is hard to beat.

We won't deny that there are incredible [comfort foods from around the world](#), but Italian dishes tend to pair especially well with wine, and locally, it is common to have a bottle on the table during meals. Much like dishes we love, it's always exciting to find a reliable bottle of wine that's guaranteed to be a good choice. Here are the best wines to pair with familiar Italian comfort food favorites.

Lasagna



Lasagna ticks all the comfort food boxes with its layers of cheese, sauce, carbs, and meat. Traditional styles from Bologna stick with sheets of pasta, ragù with a touch of tomato sauce, and béchamel, topped with Parmesan. We're pretty satisfied with that iconic combo but of course, vegetables, ricotta, mozzarella, pesto, squash, and lentils are some of the endless ways you can customize a [classic lasagna recipe](#) to turn it into your ultimate meal.

Gamay wines come in lots of styles, from fruity and bubblegum-tasting nouveaux to more complex Beaujolais Crus. With its fruit-forward aromas and smooth mouthfeel,

it's just as lovable as lasagna. [Mommessin](#) Côte-de-Brouilly is a great mid-level option that highlights flavors of ripe black fruits with subtle spice.