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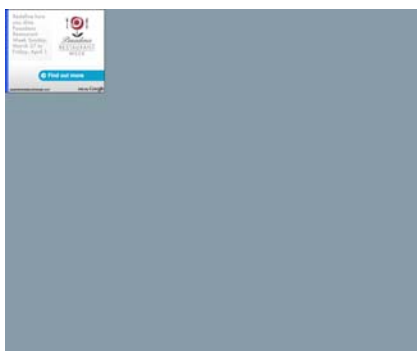
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## Best Wine to Pair with Pasta with Alfredo Sauce

by [Brad Prescott \(/user/brad-prescott\)](#)

Fettucini Alfredo is almost as ubiquitous in American casual dining as the hamburger. Since the mid-80's it seems every casual dining restaurant offers some alfredo sauce dish. With this in mind, we asked our panel of experts for their recommendations on what wine to match with rich, buttery, creamy, cheesy alfredo sauce pasta dishes:



**Pasta Alfredo.** To me that brings up thoughts of northern Italy. I am a believer in matching foods to their regions if possible. There are some great wines made in northern Italy. I think for fare like this though, there is no need to break the bank on an expensive [Barolo](#)

(<http://www.intowine.com/barolo-wine-recommendations-best-barolos-money>) or Amarone

(although if you feel inclined I am sure they would be lovely). I am going to recommend Barbera. This grape is grown in the Piedmont region of Italy. In the last few years,

([http://www.bizrate.com/wine/products\\_\\_keyword--Vietti+Barbera+Asti+Tre+Vigne\\_af\\_assettype\\_id--4\\_af\\_creative\\_id--5\\_af\\_id--2606\\_af\\_placement\\_id--7\\_rf--af1.html](http://www.bizrate.com/wine/products__keyword--Vietti+Barbera+Asti+Tre+Vigne_af_assettype_id--4_af_creative_id--5_af_id--2606_af_placement_id--7_rf--af1.html)) Barbera has

been rediscovered and many different styles are being made ranging from thin and acidic to oak driven fruit bombs. I prefer them somewhere in between. I am going to recommend the 2006 (although the 2004 and 2005 are perhaps even better) [Vietti Barbera D'Asti Tre Vigne](#)

([http://www.bizrate.com/wine/products\\_\\_keyword--Vietti+Barbera+Asti+Tre+Vigne\\_af\\_assettype\\_id--4\\_af\\_creative\\_id--5\\_af\\_id--2606\\_af\\_placement\\_id--7\\_rf--af1.html](http://www.bizrate.com/wine/products__keyword--Vietti+Barbera+Asti+Tre+Vigne_af_assettype_id--4_af_creative_id--5_af_id--2606_af_placement_id--7_rf--af1.html)).

This should cost around \$20 or less on the retail shelves. It has an abundance of fruit and great acidity to cut thru the [cream sauce](#) (<http://www.intowine.com/best-wine-pair-cream-sauce-pastas>). It is one of the better food wines and a great match for a cream sauce. If you really want to indulge, add a few shaved truffles on the top for a great meal.

— [Loren Sonkin](#) (<http://www.intowine.com/user/loren-sonkin>), **IntoWine.com Featured Contributor and the Founder/Winemaker at [Sonkin Cellars](#)** (<http://www.SonkinCellars.com>).



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[fuseaction=category\\_detail&category\\_id\\_int=12016](#)) **A touch of sweetness** is required here, perhaps an off dry **Vouvray** (<http://www.intowine.com/vouvray-chenin-blanc-ages>) or a Riesling. I'll play it safe and say Riesling because off dry Vouvray would be just too hard to find. It has to be a slightly off dry Riesling. Try any of the German Riesling that come in blue bottles. Perhaps the finest is the **Guntrum blue bottle Riesling** (<http://www.broadbent-wines.com/index.cfm?>

[fuseaction=category\\_detail&category\\_id\\_int=12016](#)) produced by Louis Guntrum. This winery, which is run by the 14th generation of the Guntrum family, has been around since the 14th Century. They were the first winery in the world to bottle wine in a blue bottle. It can be found in many countries around the world, certainly in just about every State. I don't see the point of serving ultra fine wine with Alfredo **sauce** (<http://www.intowine.com/best-wine-pair-pasta-white-wine-sauce>) because the flavors of Alfredo sauce would not enhance the purposes of serving fine wine. - **Bartholomew Broadbent** ([/user/bbroadbent/](#)), CEO, **Broadbent Selections** (<http://www.broadbent-wines.com/>), San Francisco



<http://www.klwines.com/detail.asp?sku=1035001>) **With this rich and creamy** classic "American/Italian" inspired dish I suggest a medium bodied but vibrant white with modest amounts of fruit and no oak influence whatsoever. Good underlying acidity here is key, as **pasta** (<http://www.intowine.com/best-wine-pair-pesto-pasta-sauce>) Alfredo (at least as it is generally prepared in the states) contains copious amounts of cream, cheese and butter. A zippy Italian white will help cut through this richness, cleans the palate, and prepare it for the next bite. I really like the **2006**

**Ermacora Pinot Bianco** (<http://www.klwines.com/detail.asp?sku=1035001>) \$15.99 (Colli Orientali del Friuli), or the 2007 Massarossa Frascati \$13.99 (Lazio). - **Mulan Chan** ([/user/mulan-chan/](#)), Rhône and French Regional Buyer, **K&L Wine Merchants** (<http://www.klwines.com>)

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[searchtext=Hanna+Russian+River+Valley+Chardonnay&btnSearch.x=28&btnSearch.y=13&r=982049](#). One of the best things about Alfredo Sauce is the simplicity of its richness – a stick of butter, a quart of crème, salt and pepper, reduce, combine with pasta and voila ! [Chardonnay \(http://www.intowine.com/best-napa-chardonnay-money\)](http://www.intowine.com/best-napa-chardonnay-money) is the perfect partner. Known the world over as the white wine, Chardonnay also has its nuances. It is a wine that is abundantly supple and very easily influenced by terroir and winemaking tomfoolery. Hanna's Chardonnay is simple, delicate, and clean. There is no showboating here, just a few things that go very well together: a cool climate, established vines, talented and light-handed winemaking ... and your Alfredo Sauce. (About \$18) – [Ben Spencer \(/user/benjamin-spencer\)](/user/benjamin-spencer) is a diploma student with the Wine & Spirit Education Trust and an IntoWine Featured Writer.

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