

San Matteo Barbaresco DOCG

Barbaresco is one of the great wines of the Piedmont region in northwestern Italy. Historically it was called *Nebbiolo di Barbaresco* (Nebbiolo being the grape it's made from) and was used by the Austrian General Melas to celebrate his victory over the French in 1799. Only in the middle of the 19th Century was the wine we know today vinified into a dry style.

Regulations stipulate that Barbaresco must have a minimum alcohol content of 12.5 percent and undergo two years of aging, one of which must be spent in wooden barrels.

Traditional dishes include
Brasato al Barbaresco
(braised **veal**, lamb, or wild
boar), risotto, tajarin with ragu,
use similar cheeses as listed to
the Barolo cheese pairing as
well as Fontina, and Pecorino.

