

## Risotto al Barolo (Barolo Wine Risotto)

### INGREDIENTS

(serves 4)

320 g (about 1 ½ cups)  
carnaroli rice  
1 small onion or shallot, finely  
chopped  
3 tablespoons extra virgin olive  
oil  
50 g butter  
100 ml Barolo wine (or another  
full-bodied red wine)  
About 1 ½–1.2 L vegetable or  
meat stock (kept hot)  
70 g grated Parmigiano  
Reggiano (optional, for  
finishing)  
Salt and freshly ground black  
pepper, to taste  
Fresh thyme or rosemary  
(optional, for garnish)  
[Carnaroli Rice, La Gemma](#)  
[Aged Carnaroli Rice, La Gemma](#)  
[Moresca EVOO, Frantoio Galioto](#)



### Wine pairing suggestions



[Nizza Superiore "Tito", l'Armangia](#)

### Description

Risotto al Barolo is a luxurious, elegant risotto made with the prestigious red wine from Piedmont, Italy. Its deep ruby color and rich, velvety flavor make it perfect for special occasions or a gourmet dinner. The wine infuses the rice with subtle tannins and fruitiness, creating a sophisticated dish that pairs beautifully with cheese or truffle accents.

### Preparation

Heat olive oil in a large pan and sauté the finely chopped onion until soft and translucent. Add the rice and stir for 1–2 minutes until lightly translucent. Deglaze with Barolo, pour in the Barolo wine and let it evaporate while stirring the rice. Begin adding hot stock, one ladle at a time, stirring frequently. Continue until the rice is al dente and creamy (16–18 minutes).

Off the heat, stir in butter and Parmigiano Reggiano. Adjust seasoning with salt and pepper.

Plate, optionally garnished with fresh thyme or rosemary.

**Love this recipe? Skip the prep! Get our ready-to-cook version of [Barolo Risotto](#) delivered - crafted with the finest ingredients for authentic flavor in minutes. Just cook & enjoy!**