

What Makes Moscato d'Asti Special?

Freshness and delicacy are just the beginning

By [Gregory Dal Piaz](#)



Moscato, it's all the rage these days. But do you really know what you're drinking? Could it be that what you're drinking is just sweet wine labeled as Moscato? I'm not about to say that the only true Moscato is **Moscato d'Asti**, but what I will say is that there is no better Moscato!

Moscato of course is simply the name of the grape, a Muscat grape. It is this grape that brings the floral aromas, with roots traced back to Italy's province of Asti and the village of Canelli in particular. Though often referred to as Moscato Bianco, among its many aliases, this grape should be famous as Moscato Canelli!

What makes Moscato d'Asti special you ask? Well, it's many things all rolled up into one, but it starts with the perfect adaptation over centuries to the home turf. Layer in a unique terroir with precipitously steep south facing hillsides, manual harvesting of all grapes, and the gentle sparkling nature of the wine, and you have freshness and delicacy that other Moscato producers can only dream about.

The region's other famous sparkler, Asti (formerly known as Asti Spumante) is fully sparkling. Asti has both a higher alcoholic content and less sweetness than Moscato d'Asti, even though it

is made from the same Moscato Canelli. So kick back this holiday season and drink something festive and delicious. Try the true Moscato. Oops did I say that? Moscato d'Asti!



2010 Vietti Moscato d'Asti 5.5%

A nice cool and crisp nose shows off white orchard fruits with hints of honeycomb and mineral adding detail. In the mouth this is sweet but so delicate, with a vibrant spice of white apple and white peach fruit that leads to a lingering finish, which shows a fine floral tone and more slightly mineral notes. Tense and particularly refreshing! 89pts

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