

taste test Northern Italy's brunch bubbly at its best.

Merry Moscato

Bright and bubbly, Moscatos are known for their stunning fragrance, captivating range of flavors (think anywhere from apples to almonds), low alcohol, animated sweetness and food-friendliness, making them perfect for enjoying during the holiday season. We turned to Moscatos produced in Italy's northwestern Piedmont region, and together with advanced sommelier, wine educator and vintner Erica Landon, we found six offerings that are ready for a season of holiday merriment.

GD Vajra Moscato d'Asti

\$17, ustorwines.com



Though the winery was just established in the early 1970s, this Piedmontese estate has quickly garnered a growing fan base for its elegant wines. Bright, beautiful and classically styled, this bottle offers lots of citrus on the nose and palate (think tangerine, orange blossom and satsumas) with a hint of stone fruits, bright effervescence and a burst of acidity on the finish.

Elio Perrone Moscato d'Asti

\$16, napacabs.com



A stellar sparkler from a motocross racer turned Moscato maker, this bottle shines with aromas of honeysuckle, gardenia and orange blossoms, crisp flavors of green apple and a long elegant finish that balances fruit, flowers and acidity. A classic example of Moscato at its finest, this wine is floral and fruity with a crispness that stands alone or alongside dishes both savory and sweet.

Oddero Moscato d'Asti

\$22, chelseawinevault.com



From a family-owned wine estate that dates back to the 18th century, today's generation of Odderos—sisters Maria Christina and Mariavittoria—craft this hand-harvested breakfast bubbly with grapes grown on some of the most prized slopes of the area. Expect delicate aromas of stone fruit, citrus and sage followed by flavors of white peaches, dried apricots and almonds. We especially love it alongside savory breakfast dishes like frittata, strata and soufflé.

Saracco Moscato d'Asti

\$14, klwines.com



Seductively sweet, this offering from Paolo Saracco fuses rustic, earthy aromas with flavors of apricot preserves, lemon curd and poached pear. Delicate carbonation and a sweet cream finish would do well with shortbread squares, jam-filled thumbprints, and Russian teacakes.

Vietti Moscato d'Asti

\$16, coolvines.com



A touch drier than the other Moscatos we tasted, this wine is loaded with notes of baked green apple, Meyer lemon and Anjou pears. A voluptuous honey and almond finish makes it a versatile match to everything from savory brunch dishes to baked fruit desserts.

Marenco Scrapona Moscato d'Asti

\$19, bottlerocket.com



Imbibers with a sweet tooth will love this luscious offering from the Marenco family, who can trace their winemaking in Piedmont back to the late 1800s. Rich and ripe with notes of brioche, baked fruit and canned peaches and pears, this Moscato begs to be paired with a hunk of blue cheese or a slice of fruit pie.

