

GHIGA MOSCATO D'ASTI

'MUSS-KOT-TOE'



Semi-Sparkling | Moscato | Piedmont, Italy | DOCG

Moscato or also known as Muscat Blanc, Moscatel, and Muscat Blanc à Petit Grains is a very old variety that originated in ancient Greece. It is a fascinating grape that can be made into multiple styles: dry to sweet, still to sparkling. The most famous of these styles is the semi-sparkling Moscato d'Asti that comes from northwest Italy in Piedmont.

Moscato 'of' Asti (a smaller region within Piedmont) is awarded the DOCG classification, the highest in Italy. This protects the origin or production location of the wine and indicates the wine will be as the Italians say 'frizzante'. Moscato is a highly aromatic wine with lots of fruit notes balanced by zippy acidity, bubbles, and a clean finish. Pairs well with: spicy dishes, blue cheese, gorgonzola, desserts - especially ones with fruit preserves.

The Ghiga family has been farming in the Castiglione Tinella area of Piedmont since the early 1970s. Mario Ghiga, the original founder, established the farm and sold grapes to other wineries in the area. In 2009 his grandsons made the decision to start producing their own high quality wines under the family name. Today Enrico and David Ghiga oversee the daily tasks in both the vineyards and the winery.

PIEDMONT



FLAVORS

LEMON-MANDARIN ORANGE-ORANGE
BLOSSOM-HONEYSUCKLE-PEAR

FRUIT



BODY



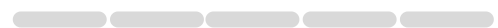
SWEETNESS



ACIDITY



TANNIN



Enjoy right
away



45°



Drink Now