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From high heels to strollers – I help moms stay in tune with all things stylish and cool.  
–Nicole Feliciano

# Moscato D'Asti: My Bubbly Of Choice This Holiday Season

## STAY TRENDY

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Posted on December 1, 2011 by Elizabeth Leach



This is my holiday fantasy: my husband and I are sitting in front of a roaring fire, the kids are asleep and we are sipping bubbly. Perhaps it's snowing outside. Maybe we're eating dessert. The important part here is that kids are asleep and we are drinking a sparkling, alcoholic beverage. That's **all** I want for Christmas this year. Since champagne doesn't come cheap, I thought I would have to settle for one night of bubbly in front of the fire, but champagne isn't our only option.

I just had the pleasure of tasting **Moscato d'Asti from Piedmont, Italy**. This **delicious, festive wine is perfect with dessert, a cheese course, appetizers or in front of the fire with your hubby**. With citrus, peach, honey flavors and a fun fizziness, much like champagne, Moscato D'Asti is a delightful wine that feels special, even though the price is approximately only \$15.00.

For even more holiday yum, **Moscato d'Asti is perfect for mixing in cocktails**. Here's a scrumptious recipe from the makers of Moscato D'Asti that uses fresh pears. Whip up a batch of Ricossa di Pera for holiday parties or for just a festive evening with your hubby. Happy holidays!

750 ml Ricossa Moscato d'Asti

1 cup pear juice

1 pear, sliced

Steep sliced pears in 1 cup of the Ricossa Moscato d'Asti for 5 minutes. Transfer to the freezer until pears are frozen. In a pitcher, add 1 cup of pear juice to 32 oz of Ricossa Moscato d'Asti and gently mix. Keep chilled. When ready to serve, add a slice of pear to each glass and pour.

Moscato D'Asti is imported by Touchstone Wines, LLC.



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