

BRIK^{wine}co

Build Your Great Moment

THE PINOT GRIGIO

Build your next great moment with our zesty, refreshing Pinot Grigio. It offers vibrant citrus and floral aromas, with delightful minerality on the palate, along with notes of almonds, green apple, and peach. The unique packaging is re-sealable, fully recyclable, and carbon neutral. All wines are farmed sustainably, with no use of commercial herbicides, and the wine is vegan to boot. Perfect for your next urban adventure or trip to the beach!

WINEMAKER BIOGRAPHY

This award-winning, father-daughter team lives and works in the town of Vò, Italy, right about here: 45.3221° N, 11.6500° E. If you're going to be near Venice, stop by and say hello!

VINEYARD & VINIFICATION

Vineyard Location: Emilia-Romagna

Vineyard Size: 10 ha

Vineyard List: 100% Pinot Grigio

Farming Practices: Sustainably farmed with no use of herbicides; vegan

Elevation: 120-150 m

Soils: Clay argilloso

Maturation Summary: In Steel for 3 months

In Steel: 3 months

Alcohol: 12 %

Acidity: 5.5 g/liter

Residual Sugar: 4.5 g/liter

BRIK WINE CO.

At BRIK Wine Co., we believe in building things: better moments, better lives, a better planet. We like to renovate, innovate, and make what's old new again: from re-thinking how our wines are made to how we treat the Earth. That's why we celebrate industrial design on the label, use earth-friendly packaging, and make terrific wines made with sustainable practices. Each Tetra Pak carton is 100% recyclable and weighs 40% less than glass, resulting in a smaller carbon footprint. In addition, 100% of BRIK's transport has its carbon emissions offset: it's like the Wines grew in your backyard! Consistent with our uco-friendly mantra, the handful of independent growers and the winemaker behind BRIK are all devoted to sustainable farming. For us, this means the absence of commercial herbicides and pesticides, along with a commitment to both water conservation and energy efficiency. As a result, all wines are dry-farmed and, when possible, grapes are picked by hand. Fortunately, this type of lifestyle is just what you can expect when visiting traditional, hands-on estates in the Mediterranean. For them, stewardship of the earth is all about family (big and small), and something they take seriously as wines are passed down from one generation to the next. Ergo, as you enjoy the wines, have every confidence that our collective decisions – yours and ours – are making a difference!
BRIK Wine: Build Your Great Moment.



ENOLOGIST

Salvatore Lovo & Andrea Senigallia

TASTING NOTES

Color: Pale straw yellow, with copper highlights

Nose: Warm citrus, tropical blossoms, and a touch of wet stone

Palate: Juicy green apple and peach, with bright balanced acidity

Finish: Clean and dry, with hints of savory rosemary and dusty sage

REGION

EMILIA-ROMAGNA

Emilia Romagna is a rich, fertile region of northern Italy, and one of the country's most prolific wine regions—more than 136,000 acres (55,000ha) were under vine in 2010. At 150 miles (240km) wide, it spans almost the entire width of the northern Italian peninsula, sandwiched between Tuscany to the south, Lombardy and Veneto to the north and Adriatic Sea to the east. Nine miles of Liguria is all that separates Emilia-Romagna from the Ligurian Sea, and iniqueness as the only Italian region with both an east and a west coast.

Emilia-Romagna's viticultural heritage dates back as far as the seventh century BC, ranking it among the older of Italy's wine regions. Vines were introduced here by the Etruscans and later adopted by the Romans, who used the Via Aemilia road (after which the region is named) to transport wine between its cities. The vine varieties used here for many centuries were of the *Vitis labrusca* species rather than the *Vitis vinifera* used around the world today; Emilia-Romagna's famous Lambrusco varieties are derived from the *Vitis labrusca* species.

The region's geographical diversity is significant, and plays an important part in creating the various terroirs found here. In the west the rolling hills and Apennine peaks give way to the lower-lying plains east of Parma, Modena and Bologna, and beyond that the coastal plains of the Ferrara province, where a notable portion of the land lies just below sea level. The river Po flows west to east across all these features, marking the region's northern border and linking the Apennines to the Adriatic Sea.