

BRIK^{wine}co

Build Your Great Moment

THE RED BLEND

Build your next great moment with our medium-bodied, delicious Red Blend. It offers marasca cherry, spice, and vanilla aromas, with a persistent, warm finish on the palate. The unique packaging is re-sealable, fully recyclable, and carbon neutral. All vines are farmed sustainably, with no use of commercial herbicides, and the wine is vegan to boot. Perfect for your next trip to the woods or rooftop BBQ!

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: Marche

Vineyard Size: 45 ha

Vineyard List: 50% Montepulciano, 40% Sangiovese, 10% Merlot

Farming Practices: Sustainably farmed with no use of herbicides; grapes picked by hand; vegan

Elevation: 150 m

Soils: Clay and volcanic rock

Maturation Summary: In Steel for 3 months

In Steel: 3 months

Alcohol: 13 %

Acidity: 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: Deep ruby red

Nose: Blackberry, dark cherry, and violets, with hints of balsamic and smoke

Palate: Full and smooth, with wild berries and ripe red plum

Finish: Persistent, pleasing, and dry

REGION

MARCHE

Ancient Romans loved the wine from Picenum – what is now the Marche – and there are artifacts such as amphorae dating the region's wine production back to the Iron Age. The regional capital, Ancona, was a major port town during Roman Empire, and one of the so-called "seven roads to Rome", the Via Flaminia, connected the two cities. In the centuries since, the Marche has receded from the limelight, home to peaceful, hilly landscape dotted with medieval towns, castles and monasteries. Wholly deserving of our attention, this region remains off the beaten track, one of Italy's last "untouched" wine destinations.

Sandwiched between the Apennines and the Adriatic Sea, the Marche is home a vast array of terroirs. The western region, which borders the mountain range, tends to have calcareous and limestone soils, along with greater day-night temperature fluctuations during the growing season. To the east, vineyards stretch right up to the chalky coastline – including the famed rosso district that lies in the shadow of Mount Cònero. These areas tend to host a continental and Mediterranean climate, respectively.

Overall, the area devoted to vineyards in the Marche remains modest compared to other Italian regions. Today there are 20,000 hectares of vineyards, spanning 4 provinces (Ancona, Ascoli Piceno, Macerata, and Pesaro), home to 15 DOCs and 5 DOCGs. The lion's share of the Marche's wines are white, with the crisp and refreshing Verdicchio occupying center stage. Reds tend to be based upon Sangiovese and Montepulciano, the indigenous black grape varietal that thrives in the dry, maritime climate and limestone-rich soils of the coast.