

BRIK^{wine}co

Build Your Great Moment

THE CHARDONNAY

Build your next great moment with our lush, full-bodied Chardonnay. It offers bright floral, pear and honeycomb aromas, with tropical flavors and a persistent, pleasing finish. 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 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: Veneto

Vineyard Size: 10 ha

Vineyard List: 100% Chardonnay

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

Elevation: 110-140 m

Soils: Clay and volcanic rock

Maturation Summary: In Steel for 3 months

In Steel: 3 months

Alcohol: 12 %

Acidity: 5.6 g/liter

Residual Sugar: 5.5 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: Bright straw yellow with greenish highlights

Nose: Ripe pear, passion fruit, and pineapple

Palate: Bright green apple and fresh plum

Finish: Persistent, pleasing, and dry

REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenza, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varieties like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varieties, and departure for its products. Italy's very first school for enology was founded in Conegliano in 1885, and today Europe's most important wine fair, Vinitaly – with a draw of some 200,000 people – takes place each spring in Verona.