



Winemaker: Salvatore and Silvia Lovo
Generation: 2nd

BRIK^{wine}

Chardonnay 500ml

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 a spontaneous adventure or your next sunny day picnic in the park!

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!

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



VINEYARD & VINIFICATION

Vineyard Location	Venezie IGP, Veneto
Vineyard Size	10 ha
Varietals List	100% Chardonnay
Farming Practices	Sustainably farmed with no use of herbicides; grapes picked by hand; vegan
Elevation	110 m
Soils	Clay and volcanic rock
Maturation Summary	In Steel for 3 months
In Steel	3 months
Alcohol	12.0 %
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 vines grew in your backyard!

Consistent with our eco-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 vines 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 vines 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.

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 varietals 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 varietals, and departure for its products. Italy's very first school for oenology 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.

VENEZIE IGP

Best known for its proliferation of crisp Pinot Grigio, this sizeable DOC was created in 2017 and shares the same geographical boundaries as the Trevenezie IGT.

While the area under vine exceeds 27,000 hectares (67,000 acres), the list of grape varieties is shorter for the DOC proper and yields per hectare are about 20% lower than are permitted in the IGT. To clarify, the name 'Venezie' does not refer to Venice, the historic city in Veneto. Instead, the 'Tre Venezie', or Triveneto, cited are Venezia Euganea, Venezia Giulia and Venezia Tridentina. These are the original, historic names of three Italian territories which existed between 1866 and 1919, corresponding to the modern-day regions of Veneto, Friuli-Venezia Giulia and Trentino-Alto Adige. Ergo, a wine from the Delle Venezie DOC may be produced anywhere in the regions of Veneto and Friuli-Venezia Giulia or in the province of Trentino. Note, however, that this region does not include Alto-Adige (Südtirol).

Amazingly, almost 7 in every 10 bottles of Delle Venezie wine contain Pinot Grigio, with some 20 smaller DOCs within the zone also producing the popular white wine. Legally, a Pinot Grigio delle Venezie may include up to 15% of other permitted white varieties (including Chardonnay, Friulano, and Verduzzo), with no aging requirements and a minimum alcohol level of 11%. While varied, the overall cool, northern climate is heavily influenced by the Alps, whose chilly evening breezes help maintain freshness, bright acidity, and aromatics in the wines.