



Winemaker: Salvatore and Silvia Lovo
Generation: 2nd

BRIK^{wine}

Pinot Grigio

Build your next great moment with our zesty, refreshing Pinot Grigio. It offers vibrant citrus and floral aromas, with delightful minerality, and green apple notes.

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 and Andrea Senigallia

TASTING NOTES

Color Straw yellow, with copper highlights
Nose Vibrant, warm citrus with tropical blossoms
Palate Green apple, with hints of rosemary and sage
Finish Clean and dry



VINEYARD & VINIFICATION

Vineyard Location	Colli Euganei DOC, Veneto
Varietals List	100% Pinot Grigio
Farming Practices	Sustainably farmed with no use of herbicides; grapes picked by hand; vegan
Soils	Clay argilloso
Maturation Summary	In Steel for 3 months
In Steel	3 months
Alcohol	12.0 %
Acidity	5.5 g/liter
Residual Sugar	4.5 g/liter



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 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.

COLLI EUGANEI DOC

While many of the Veneto's low-lying DOCs have terroirs based on either alluvial soils or the carbonates of an ancient sea bed, the Colli Euganei (Euganean Hills) are volcanic, rising up from the Venetian plain just SW of Padova. Their soft, green slopes, therefore, have trace elements not found anywhere else near Venice. Along with the extra bit of altitude, this helps define the area's fresh, clean, mineral-driven style. Colli Euganei has a Mediterranean climate, meaning warm and dry summers overall, followed by mild, wet winters. As with other hilly areas found in Italy's north (ie Piedmont's Langhe district) southern-facing slopes are often considered ideal for red varieties in particular.

Established in 1969, Colli Euganei is a relatively small designation that touches 17 villages in the province of Padova. The DOC underwent one major change in 2010, when its local star, Fior d'Arancio (a unique sub-clone of Moscato Giallo), was awarded its own DOCG. While this (often sweet) wine remains the area's primary claim to fame, there are 2 dozen additional wines permitted, including both frizzante- and spumante-style wines. Reds, which can be leaner and earthier than their lower-altitude cousins, often incorporate Cabernet Franc, Cabernet Sauvignon, and Merlot (which all have a long history in the Veneto). Beyond Riservas, there are no aging requirements for the wines of this DOC.

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 wine 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 our transport has its carbon emissions offset: it's like the vines grew in your backyard!

BRIK Wine: Build Your Great Moment.