Winemaker: Salvatore and Silvia Lovo
Generation: 2nd

BRIK wine co

Pinot Grigio 500ml

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 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!

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

VINEYARD & VINIFICATION

	15
Vineyard Location	dell' Emilia IGP, Emilia-Romagna
Vineyard Size	10 ha
Varietals List	100% Pinot Grigio
Farming Practices	Sustainably farmed with no use of herbicides; vegan
Elevation	120 m
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

AUGUSTIMPORTS
WINES · SPIRITS · INNOVATIONS

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

EMILIA-ROMAGNA

Renowned for its regional cuisine, including Parmigano Reggiano and Parma ham, Emilia-Romagna is a rich, fertile region in central northern Italy, and one of the nation's most prolific in terms of wine with some 55,000 hectares under vine. While best known for the frothy reds produced in its five Lambrusco DOCs (Grasparossa di Castelvetra, Modena, Reggiano, Salamino di Santa Croce, and di Sorbara), overall production is split between white and red grape varieties, and also includes Malvasia, Trebbiano, Barbera and Sangiovese. Given the large overall quantities grown, it may come as no surprise that a true minority (less than 20%) of wines from Emilia-Romagna fall into the category of DOC(G).

As far back as the seventh century BC, vines were introduced to this region by the Etruscans, then later adopted by the Romans, who used the Via Aemilia (after which the region is named) to transport wine between its cities. Notably, in the case of Lambrusco, vine varieties derive not from the Vitis vinifera whose descendants are grown throughout the world today, but rather from the Vitis labrusca species now unique to Emilia. Not unlike other ancient regions in Italy, a variety of altitudes, soil types, and mesoclimates allow for a wide array of biotypes and styles: near the western border, rolling sub-alpine hills and a cooler clime mirror conditions of next-door Piedmont; the vast, low lying hills and alluvial plains of Parma, Modena, and Bologna lay claim to much of the region's red wines (both sparkling and still); and to the east lie coastal flatlands and a maritime climate. Flowing west to east and demarcating the region's northern border, the famed River Po traverses the entire width of Emilia Romagna, linking the Apennines to the Adriatic Sea.

DELL' EMILIA IGP