Winemaker: Salvatore and Silvia Lovo
Generation: 2nd

BRIK wine co

Chardonnay 3L

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

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Vineyard Location	Terre Siciliane IGT, Sicily
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	12.5 %
Acidity	5.6 g/liter
Residual Sugar	5.5 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

SICILY

A Mediterranean crossroads and Italy's largest autonomia, Sicily has been home to winemaking for some 6000 years. In the 8th century BC, the Greeks brought more advanced viticultural techniques to the island, and a brisk trade with Phoenicians and Romans ultimately followed. In more recent centuries, Sicliy has been known mainly as a bulk provider of wine grapes – with the focus primarily on quantity – but that reputation is swiftly changing. In the 1980s and 1990s, Sicily's unusual terroir and potential for fine wines finally began to garner attention. Much of the acclaim was initially directed at international staples like Chardonnay and Syrah, but starting in the 2000s, natives like Nero d'Avola and Nerello Mascalese began taking their rightful place center-stage.

A trio of red grapes in particular are driving Sicily's growth today: Nero d'Avola, with its brambly fruit, juicy acidity, and softer tannins, is the most widely planted and wines are often fresh, unoaked, and affordable; Frappato, another easy-drinker with supple tannins, is mostly used as a blending grape; Nerello Mascalese, the powerful, elegant, and sometimes spicy or mineral-driven baseline for Etna reds, is second in volume to Nero d'Avola, but has been rising along with the DOC's popularity. White varietals of note include Cataratto, the most widely planted and often a starting point for Marsala; Grillo and Insolia, a pair of medium-bodied grapes that provide dry but substantive wines; and Carricante, the lush but zippy force behind Etna Bianco. With its dry, Mediterranean climate, Sicily affords its 23 DOCs and single DOCG abundant sunshine, moderate winter rainfall, and constant coastal breezes. As a result, the island's also well-suited to organic farming and the natural wine movement.

TERRE SICILIANE IGT

Translated as "Sicilian Lands", the Terre Siciliane IGT canvasses the entire region of Sicily. Created in 2011, it replaced the Sicilia IGT and was designed to sit just underneath the Sicilia DOC. With no aging requirements and virtually any style of wine permitted (red, white, rosé, sparkling, sweet), producers are afforded a wide array of freedoms. That established, the designation is limited in one primary way: as of 2017, the island's two main varietals, Nero d'Avola and Grillo, must be classified as Sicilia DOC. This leaves Terre Siciliane's focus on the region's other principal varieties, including whites like Catarratto, Insolia, Malvasia, Manzoni Bianzo, and Zibibbo, alongside reds such as Frappato, Gaglioppo, Cabernet Sauvignon, Nerello Mascalese, and Syrah.