



BRILÙS

THE IDEA

Brilùs is the signature of those who never settle, who search, discover, and select the very best of Oltrepò Pavese to present it in a fresh and surprising way.

We are selectors and curators of taste: we reinterpret tradition with an innovative, contemporary vision, offering excellences that most authentically express its ancient and unspoiled soul.

Every bottle is a journey, an experience that connects past and future, with the ambition of redefining the very concept of selection, taking it beyond every expectation.

Brilùs, shared passion.



BRILÙS

WHO SELECTS



Sara Laurendi *Founder & Marketing Manager*

An unstoppable explorer and curious traveler, Sara is drawn to places, cultures, traditions, and authentic stories. This passion led her to deepen her interest in wine and become a FISAR sommelier in 2023. Her experience and sensitivity are key elements in evaluating and tailoring selections, giving life to unique products that combine elegance and authenticity. Professionally, she has developed solid expertise in the FMCG sector, covering various roles in both Marketing and Sales.



Alberto Varesi *Founder & Sales Manager*

The dreamer of the group, Alberto was born in the unspoiled nature of Oltrepò Pavese and knows it deeply. Since childhood, he has led his friends in discovering the area. His strong bond with and knowledge of the territory make him a point of reference in the search and selection of local excellences. Today, he manages the family business, active for decades in the beverage sector, always with a keen eye on quality and innovation.



Amedeo Pagnotta *Founder & Operation Manager*

With a long-standing career in leading companies and a passion for food and wine, Amedeo is the entrepreneurial driving force behind Brilùs. His strategic and operational vision transforms the selection process into a product that is new, intriguing, and ready for the market. His ability to merge quality with market appeal makes him essential in creating the connection between Brilùs' innovative philosophy and its final audience.



Luca Galmozzi *Founder & Sales Manager*

A lover of geography, nature, and anthropology, Luca is an experienced traveler with a natural inclination for discovering unexplored territories. This curiosity drives him to seek out hidden gems—unique producers who work with passion and respect for tradition and the land: a true compass to ensure a coherent and authentic selection. He also runs his own company based in Milan, dedicated to the production and distribution of premium-quality food-grade ice.

VALUES

Awareness

of the territory's potential

Innovation

in communication and outreach

Strong Bonds

with history, people, and the land

Respect

for the uniqueness of place and tradition

Courage

and ambition in embracing challenges

Passion

for people and the territory

VISION

To invite new explorers to discover Oltrepò: a land, a collective story, made of emotions, feelings, and shared values.



BRILÙS



OLTREPÒ PAVESE

Oltrepò Pavese is a small raw gem set at the crossroads of four regions, a strategic territory thanks to its position, its role in trade and production—elements that have deeply shaped its millennia-old history of culture and flavors.

The area is particularly suited to viticulture: it lies along the “Wine Parallel” and covers about 13,500 hectares of vineyards.

The Oltrepò is particularly well - suited for sparkling wine production based on Traditional Method (e.g. Champenois) thanks to the abundant availability of Pinot Noir.

Indeed, it is the leading area in Italy and the third in the world, after Burgundy and Champagne, in terms of vineyard area dedicated to this important grape variety.

OUR SELECTION

Brilùs begins its journey with the ultimate expression of the region's grape varieties: none other than the king, PINOT NOIR.

The "Brilùs" sparkling wine line is inspired by brilliance and effervescence—qualities that bring light and joy to every sip—through two labels designed to convey the uniqueness and personal interpretation of the terroir.

SCINTILLA Extra Brut

Quality sparkling wine, Metodo Classico
36 months of lees ageing

ESTRO Rosé | Brut

Quality sparkling wine, Metodo Classico
36 months of lees ageing



BRILÙS

SCINTILLA

Variety

100% Pinot Nero

Terroir

The vineyard is located in the hilly area of Oltrepò Pavese, with an eastern exposure, at an altitude of 200–220 m a.s.l. The soils are predominantly clay-based, and the vineyard is managed according to organic practices, with natural grass cover. The vines, trained to a spur-pruned cordon system, have an average age of 15 years. Harvesting is done by hand in the first half of August to preserve the freshness of the grapes.

Tasting Notes

Intense straw yellow color tending toward golden. Fine, persistent perlage. The bouquet is broad and fragrant, with notes of chamomile and freesia alternating with a distinct fragrance of freshly baked bread crust. On the palate, it reveals good sapidity and minerality. Perfect as an all-meal sparkling wine, with a special harmony alongside raw fish, shellfish, delicate risottos, and soft cheeses.



BRILÙS

SCINTILLA



BRILÙS

ESTRO

Variety

100% Pinot Nero

Terroir

The vineyards are located in the hilly area of Oltrepò Pavese, facing southwest, at an altitude of 220 m a.s.l. The soils are mixed in texture, with a predominance of clay and silt—ideal for giving both structure and freshness to the wine. Cultivated according to organic methods, the vines have an average age of 20 years. Planting density is 4,800 vines/ha, with low yields maintained to ensure excellent grape quality.

Tasting Notes

Delicate onion-skin pink color. Fine, elegant, and persistent perlage. The bouquet recalls rose petals, with notes of blackcurrant and sour cherry. On the palate, the red fruit evolves gracefully, with flavors reminiscent of cassis. Perfect as an all-meal sparkling wine, it pairs beautifully with fish carpaccio, delicate cured meats, beef tartare, and seafood dishes. Also excellent with lightly sweet red-fruit-based desserts.



BRILÙS

ESTRO



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