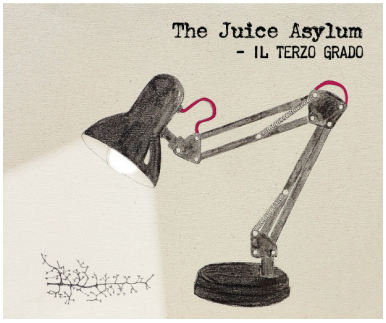

The Juice Asylum

2023

'IL TERZO GRADO'

Vino Rosso | *Toscana - Italy*

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 69% Sangiovese - 23% Merlot - 8% Colorino
Vineyard: Montepulciano (Sangiovese) - Cortona (Merlot & Colorino)
Vine Age: Average: 16-years-old
Soil Type: Sand & silt (Montepulciano) - Limestone & clay (Cortona)
Viticulture: Certified biodynamic & certified organic
Fermentation: Native – stainless-steel (Sangiovese & Merlot co-fermented, Colorino separate)
Skin Contact: 5 days (Sangiovese & Merlot)
Aging: 6 months in stainless steel
Alcohol: 13%
pH: 3.3
Total Acidity: 6.6 g/L
Total SO2: 30 g/L
Total Production: 500 cases

About

The Juice Asylum's Il Terzo Grado translates to "The Third Degree" in English, and it is a prime example of the cool sh*t coming out of Italy these days. It's a fresh and lively red blend that is made with minimal intervention in the cellar in a lighter, juicy style. Like previous vintages, the 2023 is a Sangiovese-dominant blend, with a small presence of Merlot & Colorino, a native Italian red known for its deep color. The Sangiovese vineyards are scattered throughout Montepulciano, and all both other varieties are planted in single sites in Cortona.

The grapes are harvested manually and once back at the cellar, Merlot and Sangiovese are co-fermented with five days of maceration. The Colorino and part of the Sangiovese are made as a white wine, with pellicular maceration at the press. The separate lots are aged in stainless steel for six months and then blended together before bottling with just a small dosage of sulfur. No fining or filtration.

Tasting Note

Cherry sorbet, violet, and a touch of dark berry lift from the glass. The palate feels buoyant and lively, swirling with a mix of red and black fruits. It's juicy and bright, with lightly grippy tannins and a clean, energetic finish.