



The Juice Asylum

2020

'MAGGIE MAE'

Sangiovese | Toscana - Italy



BIODYNAMIC



NATURAL



VEGAN

Stats

Grapes: 100% Sangiovese

Vineyard: Badiola - Caprile -
Banditella

Vine Age: 15-35-years-old

Soil Type: Sandy clay

Viticulture: Certified biodynamic

Fermentation: Native — stainless-
steel (100% whole-bunch)

Skin Contact: 10 days

Aging: 6 months in stainless-steel
tanks

Alcohol: 11.5%

pH: 3.82

Total Acidity: 3.68

Total SO2: 30 ppm

Total Production: 250 cases

About

"Oh, dirty Maggie Mae

They have taken her away

And she'll never walk down Lime Street anymore."

Maggie Mae is a mere 40 second Liverpool folk song, famously performed by the Beatles.

Despite its short length, the story of miss Maggie spoke to Alessio so much that he named his sexiest bottle of Sangiovese after her. This bottle portrays just how much devious fun Alessio has straying from the stuffy stuff coming from Tuscany. While the grapes came in with very low acidity, the wine retains a racy linearity.

The Sangiovese is fermented whole-bunch with a 12-day maceration period in stainless steel tanks. The wine spends a further six months in stainless steel before bottling, with just a minimal dose of sulfur and no fining or filtering.

Tasting Notes

Cherries, blueberries, and a slew of other dark red and black fruits on the nose. The palate is grippy and fruity, with a pleasant minerality to round it out. The finish is racy and powerful.



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