



The Juice Asylum

2022

'LOST UNDER HEAVEN'

Grechetto | Toscana - Italy



BIODYNAMIC

NATURAL

ORGANIC

VEGAN

Stats

Grapes: 100% Grechetto

Vineyard: Pian dell'Oca Vineyard
(Cortona)

Vine Age: 5-years-old

Soil Type: Clay and limestone

Viticulture: Certified biodynamic &
certified organic

Fermentation: Native - open-top
stainless steel vats (100% partial
carbonic maceration)

Skin Contact: 10 days

Aging: 6 months in clay amphorae

Alcohol: 11.5%

pH: 3.96

Total Acidity: 3.34 g/L

Total SO₂: 25 g/L

Total Production: 49 cases

About

Lost Under Heaven was created after hopes for a 2017 crop in Pian dell'Oca were crushed by a heavy hailstorm in May destroying almost all the fruit. Surprisingly a few bunches appeared in September, which were thought to be lost, and those were harvested and created the first vintage of the wine. For the 2022 vintage, the wine remains 100% Grechetto from the same certified organic and certified biodynamic vineyard. It's made in a light skin-contact method, with whole-bunch carbonic maceration adding gently stemmy phenolics.

The grapes are hand harvested and brought back to the cellar for spontaneous fermentation in open-top stainless steel vats. The grapes are loaded into the vats as whole clusters and undergo partial carbonic maceration for about 10 days before the juice is pressed off the skins. The wine then ages for six months in clay amphorae before bottling with just a very small dosage of sulfur. No fining or filtration.

Tasting Notes

Light amber in color. The bouquet is ripe, with bready aromas, apricot, and honey on the nose. The palate unfurls into citrus fruits, white peaches, and rhubarb, accompanied by a gentle weight from skin contact.