



THE JUICE ASYLUM

Tuscany - Italy



Background

The Juice Asylum is a project started in 2016 by Alessio Guidi at Avignonesi Winery. As a fan of all things quirky and terroir-driven, Alessio believes in giving wine an experimental playground where its natural qualities are celebrated rather than corrected in the cellar - the 'asylum' if you will. Since so much time is spent on the selection of the grapes, sourced from biodynamic and organic vineyards in Montepulciano & Cortona, the idea is to use minimal intervention, co-fermentation, and different styles of aging to allow the wine to speak of its provenance. He plays with indigenous varieties like Mammolo, Canaiolo, and Ciliegiole, and in this way, his wines can also be thought of as offering asylum to these often-forgotten grapes. Today, Alessio is entrenched in the natural wine community in London, as it is now his new home away from home. His inspiration has come from many of the best natural winemakers from the Loire Valley, Jura, Swartland and Australia. For those seeking divergence from the norm in Tuscany, this is it.



Highlights

- 1** The Juice Asylum is a natural wine project started in 2016 by Alessio Guidi at Avignonesi Winery.
- 2** The indigenous grape varieties are sourced from certified organic and biodynamic sites in Montepulciano & Cortona.
- 3** For those seeking divergence from the norm in Tuscany, this is it.

Wines



Lost Under Heaven SRP \$37

This 100% Grechetto is made in a light skin-contact method, with whole-bunch carbonic maceration adding gently stemmy phenolics.



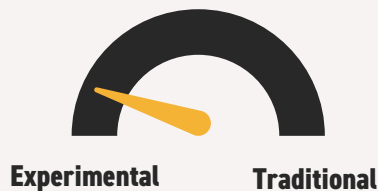
Il Terzo Grado SRP \$30

This is a Sangiovese-dominant blend also made with Canaiolo and Ciliegiole, two native Italian grapes that are making a comeback in Tuscany. It ferments semi-carbonically and ages briefly in stainless steel and used oak.

Ethos



Packaging



Provenance

Region
Tuscany

Villages
Montepulciano
& Cortona

