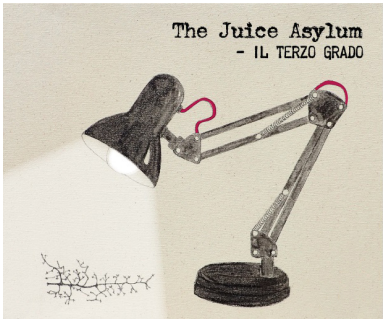

The Juice Asylum

2022

'IL TERZO GRADO'

Vino Rosso | *Toscana - Italy*

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 60% Sangiovese - 18% Mammolo - 11% Alicante - 8% Canaiolo - 1% Syrah - 1% Ciliegiolo - 1% Merlot
Vineyard: Multiple sites in Montepulciano (Sangiovese) - Lama, Pian dell'Oca , Basaree, Val di Capraia, Ca Mencaglia (all other varieties)
Vine Age: Average: 15-years-old
Soil Type: Sand & silt (Montepulciano) - Limestone & clay (Cortona)
Viticulture: Certified biodynamic & certified organic
Fermentation: Native – stainless-steel (all varieties except Sangiovese co-fermented semi-carbonically)
Skin Contact: 5-6 days
Aging: 6 months in stainless-steel tanks and old oak
Alcohol: 13%
pH: 3.58
Total Acidity: 4.43
Total SO2: 36 g/L
Total Production: 708 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 the 2020 vintage, the 2022 is a Sangiovese-dominant blend, with a small presence of Mammolo, Alicante, Canaiolo, Syrah, Ciliegiolo, and Merlot. Mammolo is also known as Sciaccarello and is more widely planted in Corsica. Canaiolo and Ciliegiolo, two native Italian grapes, are making a comeback in Tuscany. Canaiolo is resistant to grafting onto American rootstocks, so what remains in Tuscany is generally what already existed prior to the phylloxera epidemic in the 19th century. The Sangiovese vineyards are scattered throughout Montepulciano, and all the other varieties are planted in single sites in Cortona.

The grapes are harvested manually and once back at the cellar, all varieties are co-fermented with the exception of Sangiovese. Half of the Sangiovese macerates on the skin for 5-6 days and the other half sees just a short maceration at the press. The other varieties are co-fermented semi-carbonically and then blended with Sangiovese. All fermentations are done spontaneously in stainless steel tanks, and then some lots are moved to old oak for aging and some remain in tank. After 6 months of aging, the wines in barrel are racked back to tank, the lots are blended, and the wine is bottled with just a small dosage of sulfur. No fining or filtration.

Tasting Note

Cherry sorbet fruits, violet petal and blackcurrant on the nose. The mouth is buoyant as it sloshes cheerily with a swirl of red and black fruits. It's juicy and bright, with gently grippy tannins and plenty of verve.