



#### PRODUCER PROFILE

Winery Owner(s):

Emanuela, Paolo, and Roberto  
Stucchi Prinetti

Winemaker:

Roberto Stucchi Prinetti, with  
consultant Maurizio Castelli

Winery Founded:

1846 (1957 as a commercial  
winery)

Region:

Tuscany

#### WINE STORY

"I see a ladybug flying in the blue sky, and i feel its flight as a reminder of the beauty that hides in the smallest details" Herman Hess

A fun, new wine from Badia a Coltibuono. La Badia Chill Ya Jolo is 100% Ciliegiole, one of the blending grapes used for their Chianti Classico & Riserva. Made in a fresh and bright style; this wine can also be served with a slight chill. The name is the English phonetic for the grape, Ciliegiole *Chill-Ya-Jolo*

#### VINEYARDS & VINIFICATION

|                          |                                     |
|--------------------------|-------------------------------------|
| VINEYARD LOCATION:       | throughout Tuscany                  |
| ELEVATION:               |                                     |
| SOILS:                   |                                     |
| TRAINING SYSTEM:         |                                     |
| FARMING PRACTICES:       |                                     |
| AGE OF VINES:            |                                     |
| YIELD:                   |                                     |
| GRAPES:                  | Ciliegiole                          |
| TYPE OF YEAST:           | Native / Ambient                    |
| FERMENTATION:            | Early harvest at lower sugar levels |
| SECOND FERMENTATION:     |                                     |
| MALOLACTIC FERMENTATION: |                                     |
| FILTRATION:              |                                     |
| AGING CONTAINER:         | Stainless Steel                     |
| AGING TIME:              |                                     |
| BOTTLE AGING TIME:       | 1 month                             |
| PRODUCTION:              | 18,000 bottles                      |
| VEGAN:                   | No                                  |

#### TECHNICAL DATA

|                 |     |                |      |
|-----------------|-----|----------------|------|
| ALCOHOL:        | 12% | TOTAL ACIDITY: | 4.98 |
| RESIDUAL SUGAR: |     | EXTRACT:       |      |