



#### 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

Bright, fresh, and effortlessly drinkable, Chill-Ya-Jolo is a new kind of Tuscan red one that invites you to chill it down, pour it freely, and enjoy it with the same ease as a white or rosé, without ever leaving behind the depth and character of its origins. Made from Ciliegiole, a native grape the winery has worked with for decades, this wine was crafted to be light, expressive, and versatile. The ladybug on the label one of our favorite vineyard allies nods to the ecological awareness and low-input farming approach that has long guided the estate philosophy.

#### 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:       |      |