



#### 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:	