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Wines You Should Be Drinking Right Now — An Ancient Grape From Italy With Cherry Perks, a $125 Pinot Noir and a Texas Sparkler

Diving Into the World Of Tastings

BY JAMES BROCK // OCT 14, 2025

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Badia a Coltibuono: A storied estate that was established in 1051. (Courtesy Badia a Coltibuono)

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Back to ciliegiolo, and a bottle of wine I sampled recently that leads this edition of Tasting Notes. It's produced by Badia a Coltibuono and goes by the helpful name Chill Ya Jolo. It, too, is fun to pronounce, and I loved drinking it. It's 100 percent ciliegiolo, and sells for around $20. Yes, you should chill this wine well before drinking it.

The 2024 Chill Ya Jolo was imminently approachable — I am looking forward to sampling the 2025 — and I tasted it after the bottle reached 65 degrees Fahrenheit. Winemaker Roberto Stucchi Prinetti, aided by consultant Maurizio Castelli, know what it means to put together a wine that makes you smile, and this one certainly does that. It comes with 12 percent alcohol, and 20,000 bottles were produced after aging in stainless steel.

Labels are made to attract the eye and impart information about the contents of a wine bottle. The ladybug (coccinella in Italian) on this one calls attention to Badia a Coltibuono's approach to sustainable organic farming, and the Hesse quote is apt: Beauty is in the details.

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Chill Ya Jolo is fun to drink, and fun to pronounce.

An ancient grape: Beauty is in the details.

Back to a little pertinent history now. Badia a Coltibuono — Abbey of the Good Harvest (or Cultivation) — was established in 1051 by Giovanni Gualberto (sainted in 1193 by Pope Celestine III), who founded the Benedictine Vallumbrosan order. It functioned as an abbey until 1810, when it was unable to withstand Napoleon's assault on the Church. Michele Giuntini, a banker from Florence and ancestor of the current owners, the Stucchi Prinetti family, bought the property in 1846, and that began the estate's journey to becoming a leader in the Chianti Classico universe.

This wine is liquid ruby. Holding a glass to the light makes the Chill Ya Jolo even more inviting. The cherry aroma here is profound. It makes me think of a time I had a particularly fresh basket of Lapins cherries and, after rinsing, sliced a few of them and caught their scent. A little heady, lots of vivacity. I paired this wine with seared sea scallops, putting the Maillard reaction to good use and making sure that the scallops showed its effect. Because that's a mix of flavors you'll remember for a long while. The wine's brightness and lively fruit seemed made for the seafood, which was prepared with a briny vanilla cream sauce.

Chill Ya Jolo might be seen as a summer wine, but in my house wines similar to it are consumed around the year. No reason to put strictures on matters such as these.

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