

LABADIA



Chill Ya Jolo



Appellation

Toscana Rosso I.G.T.

Vintage

2025

Grapes varieties

100% Cilieggiolo, selected from vineyards in Chianti and Maremma

Vinification and Aging

The grapes are harvested when Cilieggiolo reaches optimal aromatic ripeness while retaining the variety's natural freshness. Gentle destemming and crushing are followed by temperature-controlled fermentation with indigenous yeasts and 4–5 days of skin maceration. The wine is aged in stainless steel tanks to preserve the purity and freshness of the fruit and is bottled young.

Alcohol Content

12% Vol.

Growing season weather

A mild winter was followed by irregular rainfall and spring thunderstorms. Summer was warm, with above-average temperatures moderated by timely rains that helped maintain balanced vine growth. Yields were slightly reduced, but the grapes remained healthy and achieved excellent ripeness. The resulting wines are fresh, well-balanced, and expressive on the nose

History and territory

Badia a Coltibuono has cultivated Cilieggiolo in its vineyards at Monti in Chianti for many years, as part of the abbey's historic varietal heritage. For Chill Ya Jolo, we have expanded our selection to include Cilieggiolo vineyards from different areas of Tuscany, including Chianti and Maremma, seeking each year the grapes that best express the fruity, fresh, and easy-drinking character this wine is intended to showcase. Cilieggiolo is one of Tuscany's oldest native grape varieties. Little known, yet much loved by those who discover it. Its name says it all: cherry. Ours says the rest: serve it chilled and enjoy life

Tasting Notes

Bright ruby red with violet reflections. Fresh fruit takes centre stage on the nose, with aromas of cherry, raspberry, and wild berries, complemented by floral notes of violet and a delicate hint of spice. On the palate, the wine is vibrant and approachable, with refreshing acidity, soft and unobtrusive tannins, and a savoury character that invites another sip. The finish is clean, pleasant, and immediately enjoyable

Food Pairings

Ideal with charcuterie and cheese boards, vegetable-based pasta dishes, white meats, and grilled fish.

Also excellent as an aperitif **Serving Temperature** 10–12°C (50–54°F)

