



TASTE OUR SMALL WINERY TRADITION AND BE PART OF OUR STORY



"Neula" is a mountain in the Sardinian Gallura region in Italy, that rises high above the hills of our vineyard. Historic maps show that "Neula" is also the name of an ancient road that winds through the countryside and comes down to our land. Hence a name that embodies the bond with the land and their ancestors.

Our family estate is dedicated to sustainable wine growing, using only all natural harvest techniques and processing. We believe that growing the highest quality grapes and crafting delicious wines can only be achieved by taking care of the land. "La Neula's" approach to winemaking is in synergy with century old traditions. Our vines are hand trimmed, the grapes are hand picked, and our wines are fermented using no GMO yeast.



Neulas

VERMENTINO

Neulas is a complex, opulent and sophisticated white wine. Initial lemon impressions evolve into tropical fruit with time in the glass. An intricate floral perfume and an almond finish give the wine its tremendously feminine grandiosity and finesse. Neulas is an excellent food wine but nonetheless interesting if enjoyed on its own. The Sommelier Company awarded Neulas a 93 score in 2021.

Classification: White wine, Vermentino di Gallura D.O.C.G.

Origin: La Neula Vineyard at 984 ft above sea level, Sardinia - Italy

Soil composition: Weathered granite, loam

Vine: Espalier-type

Weather: Mediterranean

Grapes: Vermentino 100%

Grape harvest: Hand picked at the end of September

Wine-making: Fermentation at 16°C

Yeast: *Saccharomyces Cerevisiae*

Aging: 2 months in bottle

Acidity: 5 g/l

Ph: 3,26

La Neula

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Julie

VERMENTINO

For this wine, we only use Vermentino grapes from our youngest vines, giving Julie an airy and fresh floral bouquet. This light-bodied wine offers clear, distinct citrus fruit aromas and mineral flavors. Julie has a delicate almond finish and pairs well with hors d'oeuvre, appetizers, and seafood. Suggested serving cold.

Classification: White wine, Vermentino di Gallura D.O.C.G.

Origin: La Neula Vineyard at 984 ft above sea level, Sardinia - Italy

Soil composition: Weathered granite, loam

Vine: Espalier-type

Weather: Mediterranean

Grapes: Vermentino 100%

Grape harvest: Hand picked at the end of August

Wine-making: Fermentation at 16° C

Yeast: Saccharomyces Cerevisiae

Aging: 2 months in bottle

Acidity: 5 g/l

Ph: 3.26

Alcohol: 12.5

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Maddus

VERMENTINO

Get intrigued by Maddus - our limited production "meditation wine."

The golden hue of this orange wine is achieved by an ancient wine production technique; the maceration of whole white wine Vermentino grapes, including their skin. After being fermented for 30 days, Maddus is aged in oak barrels for 12 months without clarification or filtration.

Exotic and flamboyant, this wine has citrus notes, with hints of caramel, saffron, honey, and vanilla.

Classification: White wine, Vermentino I.G.T.

Origin: La Neula Vineyard at 984 ft above sea level, Sardinia - Italy

Soil composition: Weathered granite

Vine: Espalier-type

Weather: Mediterranean

Grapes: Vermentino 100%

Grape harvest: Hand picked at the end of September

Wine-making: 30 day maceration

*Yeast: *Saccharomyces Cerevisiae**

Aging: 12 months in barriques

Service Temperature: 15°C

Packaging: 75cl bottle



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Nonau
CANNONAU

This fruity and light red wine is brimming with floral character. Bright candied red berries and rosy perfume develop into darker cherry and berry fruits with faint impressions of orange peel. Woody and tobacco-like spice and minerals give Italian character and sophistication, belying its youthfulness; it manages a rare combination of cheerfulness and elegance. Nonau received a 92 score by The Sommelier Company in 2021.

Appellation: Cannonau di Sardegna Rosso DOC

Grape Variety: Cannonau 100%

Color: Ruby-red

Age of vines: 20 years

Vineyard altitude: 984ft

Vineyard exposure: outh East

Soil composition: Weathered granite

Grape harvest: Hand picked in the last 10 days of September

Wine-making: 20 days fermentation without temperature control, malolactic fermentation in wooden barrels

Aging: 8 months in barrel

Service Temperature: 18°C

Packaging: 75cl bottle

