

La Neula

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.



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