



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