

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.



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