

Independent Wine Evaluation

2019 "Neulas" Vermentino, Azienda Agricola La Neula

This is a complex, opulent and sophisticated Vermentino. Initial lemon and verdant impressions evolve into tropical and stone fruit with time in the glass. Outshining the fruit profile, there is a deeply nutty and lanolin-like waxiness, an intricate floral perfume, and a bitter, resinous note that gives the wine a tremendously feminine grandiosity and fineness. It has a texture and a character to rival a luxurious and aromatic Condrieu.

The wine boasts bright acid, a medium body and well-hidden alcohol. Its finish is long-lingering and seamlessly congruent with the palate. It's an excellent food wine but nonetheless interesting if enjoyed on its own.

Complexity: Offers clear, distinct aromas from a breadth of typical

categories, from fruit and grass to perfumy, waxy and mineral flavors

Balance: Harmonious; brilliant, lively acid and well-integrated alcohol

Expressiveness: Intensely flavorful palate; aromatic, persistent finish

Character: Feminine, serious, intense, luxurious and sophisticated

Typicity: Highly typical of the grape variety and the appellation

THE SOMMELIER COMPANY



Appellation: Vermentino di Gallura DOCG

Vintage: 2019

Composition: Vermentino

Alcohol: 14%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Golden yellow with beige highlights

Fruit, Floral: Lemon, lychee, pineapple, apricot, floral perfume

Spice, Herbal, Vegetal: Fresh cut grass

Oak, Earth, Other: Nuts, lanolin, resin, minerals

RESULTS:

Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 8/10

— Expressiveness: 7/10

Stage 2: Non-Blind

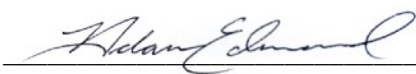
— Character: 8/10

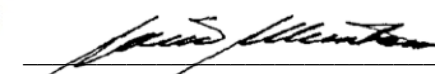
— Typicity: 9/10

SCORE: 93

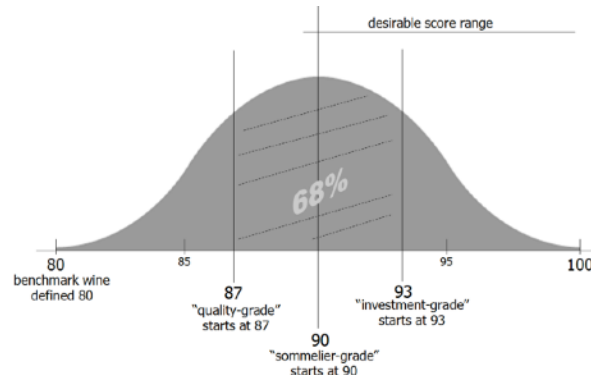


Tasting conducted January 23, 2021


Lead Evaluator, Adam Edmonson, CSW


Principal, Jörn Kleinhans, CSW

EVALUATION MODEL:



METHODOLOGY DISCLOSURE: Full evaluation criteria and process description available upon request. Wines are tasted and evaluated in a controlled environment. Wine samples are provided by producer as part of paid evaluation assignment. Evaluation model assumes that wine quality is normally distributed between scores 80 and 100, where 80 represents a simple, but not flawed, standard wine.

Independent Wine Evaluation

2019 "Nonau" Cannonau, Azienda Agricola La Neula

This is a fruity and light Cannonau di Sardegna, 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, iron filings, clay dust, and minerals on the finish give it Italian character and a sophistication belying its youthfulness; it manages a rare combination of cheerfulness and magisterial elegance.

The body is virtually weightless; the palate is nonetheless vividly flavorful and persistent into a long and refreshing finish.

Complexity: Gives a varied, sophisticated, characterful aromatic bouquet that develops and integrates beautifully across an evening

Balance: Good; the acid is mouthwatering without being tart; the 14% alcohol is well hidden; a light dusting of tannin is gentle, unobtrusive

Expressiveness: Aromatic and accessible from start to finish

Character: Weightless, brightly fruity, perfumy, feminine

Typicity: Highly typical of the grape and appellation

THE SOMMELIER COMPANY



Appellation: Cannonau di Sardegna DOC

Vintage: 2019

Composition: Cannonau

Alcohol: 14%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Light ruby with garnet highlights; transparent and bright

Fruit, Floral: Black cherry, cranberry, raspberry, orange peel, fresh rose, perfume

Spice, Herbal, Vegetal: Woody spices, bramble, tobacco, dried grass

Oak, Earth, Other: Clay dust, leather, iron, rain, minerals

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 8/10

— Expressiveness: 7/10

Stage 2: Non-Blind

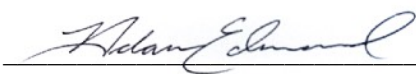
— Character: 8/10

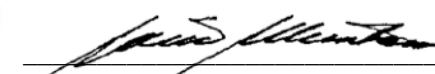
— Typicity: 9/10

SCORE: 92

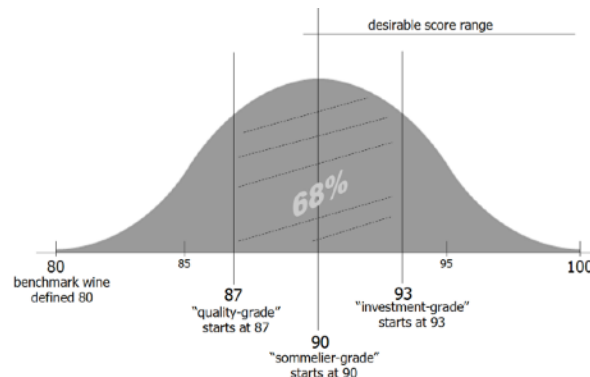


Tasting conducted February 6, 2021


Lead Evaluator, Adam Edmonson, CSW


Principal, Jörn Kleinhans, CSW

EVALUATION MODEL:



METHODOLOGY DISCLOSURE: Full evaluation criteria and process description available upon request. Wines are tasted and evaluated in a controlled environment. Wine samples are provided by producer as part of paid evaluation assignment. Evaluation model assumes that wine quality is normally distributed between scores 80 and 100, where 80 represents a simple, but not flawed, standard wine.



III° CONCORSO ENOLOGICO NAZIONALE "VERMENTINO" Quartu S.Elena 25-26 Maggio 2023

Medaglia d'Oro conferito al vino



JULIE

VERMENTINO DI GALLURA DOCG 2022

Prodotto da:
LA NEULA

p. 91.6

Presidente del Concorso
Dott. Pierpaolo Lorieri

Segretario del Concorso
Andrea Campurra

Presidente APS Promo Eventi
Mario Bonamici

SUD
TOP
WINE



cronachedigusto

1° Place

Vini bianchi sardi a base di Vermentino
Vermentino di Gallura Docg Superiore
Neulas 2022
La Neula



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I MIGLIORI VINI DELLA SARDEGNA 2022

LA GUIDA DI VINODABERE.IT

LA NEULA VERMENTINO DI GALLURA SUPERIORE NEULAS 2020

96,5/100



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