

**tenuta larmonia**

**Wine list**

**WINTER 2024**

# Armonia Plus



Volcanic soil with trachyte and tuff, pulp wines that lend themselves to the enhancement of the skins through maceration in amphora, especially with the native Durello.



## Freak 2021

Freak is our vertical **Orange style**, it's a blend of **Durella** and **Chardonnay**.

The Durella macerates for 8 months in amphora. The Chardonnay is directly pressed and ferments in large oak barrels, to be then added to the rest of the wine. **Unfiltered and unrefined.**

12% vol

**Durello,  
Chardonnay**

**MACERATED IN  
REFINED AMPHORA  
IN LARGE BARREL.**

pack 12 btls.

## Chic

12.5% vol

**Chardonnay,  
Durella**

**METODO CLASSICO  
FROM MACERATED  
GRAPES IN AMPHORA.**

pack 12 btls.

Chic is our funky **Champenoise style**. A blend of Chardonnay and Durella.

The Chardonnay macerates for 8 days in amphora and the Durella is added directly pressed. It referments in May with grape sugar, the second fermentation takes place in the bottle and is disgorged after 18 months with a special Armonia liqueur. **Unfiltered and unrefined.**



# Pop

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Dynamic wines with great minerality, from volcanic soil with basalt that gives a lot of spidity. Simply volcanic.



## Bianco

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12% vol

**Garganega, Pinot Bianco, Tocai Bianco** (40-60 y.o.)

Pinot Bianco macerated for 7 days and assembled in steel to age for 8 months.



## Frizzi

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12% vol

**Pinot Nero, Durella, Pinot Bianco** (40-60 y.o.)

Pinot Bianco macerated for 7 days and assembled in steel to age for 8 months. Frozen must of the Pinot Bianco added prior to bottle create sparkling wine in the bottle.



## Brio

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13,5% vol

**Cabernet Franc, Barbera, Tocai Rosso** (20-45 y.o.)

12 days of carbonic maceration, then 8 more days maceration. 8 months of aging in steel, but after 2 months, 30% is removed and aged in barrel for the last 6 months.

# Vecchie Vigne

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Volcanic soil with limestone and tuff, sapid and mineral wine with acidity and fruity flavours that are best expressed with monovarietals from old vines, with great attention to the indigenous varieties.



## Bolla

Bolla is our **elegant Champenoise style**, it's a blend of Durella from different vintages. Bolla is 80% of **Durella 2018** and 20% of **Reserve wine from 2015**.

It referments in May with grape sugar, the second fermentation takes place in the bottle. It is disgorged after a minimum of 24 months with a special **Armonia liqueur without added sugar**.

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12% vol

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**Durello**

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**METODO CLASSICO**

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pack 12 btls.