



supremo

wine ambassador



TITANIUM Reinforced®



The stemglasses of the Supremo range have been designed in collaboration with Centro Studi Assaggiatori (the international specialists of wine sensorial analysis).

The stemglasses are produced in machine blown SON.hyx crystal glass and with a new process making them lighter and thinner while maintaining their strength.

The bowl shapes are innovative and elegant and have unique sensorial perceptions: emphasizing the wine's aromas during their development in the bowl while lessening the alcoholic element.

In this way the wine's aromas and flavors develop pleasantly in the bowl.

After 10 minutes, all wines contained in a Supremo wine glass lose the alcoholic aroma elements while the wine's specific aromatic characteristics are enhanced to the fullest.

The stemglass designs are suitable for specific wine varieties.



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(1)

The chimney balances the wine aromas with a low alcoholic content and its cylindrical shape directs the wine to the center of the tongue.

(2)

The conical shape condenses the alcoholic vapours so that in the aromatic chamber only the wine aromas will develop.

(3)

The smooth connection between the conical and convex shape avoids the breakage of the aromatic molecules during the wine swirling process.

(4)

The Convex surface enables a high wine oxidation on the surface (A) with a low oxidation underneath (B), retaining the most delicate aromas and facilitating their pleasant development.

(5)

Epicure (indentation) at the base of the bowl, shows the real wine color reflection.

(6)

Permanent ultra break-resistant stem (Titanium reinforced).

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11277/01
BURGUNDY

65 cl - 22 oz
h 24.5 cm - 9 5/8"
Ø 11 cm - 4 1/4"

Case Pack: 12
8 oz pour at shoulder

A stemglass of significant dimensions, elegant and innovative in its design.

The stem, the bowl and the rim have a pleasant shape and thinness.

A stemglass recommended by the expert connoisseur for noble and structured red wines, the 'king' of the Wine Cellar and for important occasions.

RECOMMENDED WINES:

Burgundy
Barolo
Bourgogne
Nebbiolo
Pinot Nero



11278/01
BORDEAUX

55 cl - 18 1/2 oz
h 24.3 cm - 9 5/8"
Ø 9.5 cm - 3 3/4"

Case Pack: 12
5 oz pour at shoulder

A stemglass that combines prestige and innovation, originality and technology.

Its design, elegant yet modern, allows for a comfortable grip making this stemglass suitable for a technical tasting.

Connoisseurs will select it for very sophisticated wines. It is a stemglass for wine experts, to be used at home, in Wine Cellars and will add a touch of elegance and competence in a Wine Bar.

RECOMMENDED WINES:

Bordeaux
Merlot
Cabernet
Nero d'Avola
Rioja
Primitivo
Shiraz



11279/01
CHIANTI/PINOT GRIGIO

45 cl - 15 1/4 oz
h 23.3 cm - 9 1/8"
Ø 8.8 cm - 3 1/2"

Case Pack: 24
4 oz pour at shoulder

A well balanced stemglass, it stands out without overdoing it, elegant and innovative it resembles a work of art.

Suitable for light and well balanced wines it is ideal for aesthetic and design lovers.

Its design makes it perfect for Wine Cellars, Wine Bars and Restaurants.

RECOMMENDED WINES:

Chianti Classico
Brunello di Montalcino
Nobile di Montepulciano
Pinot Grigio
Chenin Blanc
Soave
Verdicchio



11280/01
CHARDONNAY

35 cl - 11 ¾ oz
h 22.1 cm - 8 ¾"
Ø 8.1 cm - 3 ¼"

Case Pack: 24
3 oz pour at shoulder

Stemglass with an innovative and lively appearance, a harmony between design and science.

Well balanced and pleasant looking, it gives prominence to the wine contained making it suitable for the most discerning connoisseurs. Suitable for Wine Bars, Restaurants and Wine Cellars.

RECOMMENDED WINES:

Chardonnay
Sauvignon Blanc
Mueller Thurgau
Gewürztraminer
Pinot Bianco



11276/01
CHAMPAGNE

24 cl - 8 oz
h 25 cm - 9 ⅝"
Ø 7 cm - 2 ¾"

Case Pack: 24

Stemglass with a distinctive and sophisticated bowl shape giving the glass an alternative and innovative look that is very contemporary yet elegant.

It is extremely light and delicate, with a comfortable grip and a thin rim that is very pleasant on the lips.

Suitable for special occasions and very impressive in a Wine Bar.

RECOMMENDED WINES:

Champagne
Franciacorta
Prosecco
Cava
Asti
Brachetto



11281/01
PINOT NOIR

45 cl - 15 ¼ oz
h 9.8 cm - 3 7/8"
Ø 10 cm - 4"

Case Pack: 24

The stemless feature gives a no-frills look to this wine glass while keeping its technical features unchanged.

A tasting instrument suitable for sophisticated and aged red wines due to its wide oxygenation surface.

Also particularly suitable for water tasting.

RECOMMENDED WINES:

Pinot Noir
Nebbiolo
Cabernet
Merlot
Water

