



vinoteque

italian art of tasting



TITANIUM Reinforced



The Vinoteque range of stemglasses has been designed to fully satisfy the 5 senses: sound, sight, smell, taste, and touch.

Each wine has unique organoleptic properties and, for this reason, each wine must be served in a suitable stemglass in order to enhance its characteristics. The main function of Vinoteque stemglasses is to balance the sensations of each type of wine.

Their shape and dimensions are the result of studies and scientific research on the organoleptic appreciation of aromas and on the physical conditions and characteristics that enables their perception.

VINOTEQUE, A WIDE RANGE OF PROFESSIONAL, ELEGANT, AND ROBUST STEMGLASSES WITH HIGH SENSORIAL PERCEPTION FOR THE TASTING OF ALL KINDS OF WINES:

- Shapes and sizes designed as a result of scientific studies, to maximize the olfactory and taste perception of wines.
- Tested by Centro Studi Assaggiatori using the Advanced Big Sensory Test® and the Analogic-Affective Big Sensory Test®.
- Made in Titanium Reinforced High-Tech SON.hyx Blown Crystal Glass with high resistance to breakages.

STEMGLASS CHARACTERISTICS

The different shapes of the bowls:

- facilitate the rotation of the wine in the glass.
- improve the balance of the different aromas in the head space.
- convey the aromatic molecules towards the nose (with the right concentration and balance).
- guide the wine towards specific areas of the tongue ensuring the appropriate amount of wine at every sip.
- guarantee the perfect contact between the lower lip and the rim of the bowl, avoiding annoying drops on the edge of the mouth.

SENSORY PERFORMANCES:

- Wine color efficiency $\simeq 100\%$
- Olfactory perception $\simeq 100\%$
- Taste balance $\simeq 100\%$

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09641/06
RISERVA

76 cl - 25 3/4 oz
h 24.8 cm - 9 3/4"
Ø 9.9 cm - 4"

Case Pack: 12

For full-bodied and very mature red wines.

The big shape of the bowl allows for the correct oxygenation of red wines, refined in bottles and with light tannins.



09077/06
ROBUSTO

66 cl - 22 1/4 oz
h 22.6 cm - 9"
Ø 10.6 cm - 4 1/4"

Case Pack: 12

For very structured and very smooth red wines.

The concave shape of the bowl (similar to an apple) is suitable for wines with high alcoholic content and intense taste. High level of aromas diffusion and bouquet enhancement.



09627/06
RICCO

59 cl - 20 oz
h 23.8 cm - 9 1/4"
Ø 9.1 cm - 3 1/2"

Case Pack: 24

For full-bodied and mature red wines.

The shape of the bowl has ideal oxygenation surface to enhance the perception of complex aromas in a balanced way. The shape guides the wine to the back of the tongue.

RECOMMENDED WINES:

Cabernet Sauvignon (USA)
Valcalepio
Rosso DOC Riserva
Cabernet Sauvignon
Valle del Maipo (Chile)
Bordeaux Montagne
Saint-Emillion
Barolo Riserva

RECOMMENDED WINES:

Amarone della Valpolicella
Côte-du-Rhône
Nebbiolo Langhe
Barolo
Rosso di Montepulciano

RECOMMENDED WINES:

Brunello di Montalcino
Chianti DOCG
Teroldego Rotaliano DOC Riserva
Barbera d'Asti



09643/06
MATURO

49 cl - 1 6 1/2 oz
h 24.2 cm - 9 1/2"
Ø 8.8 cm - 3 1/2"

Case Pack: 24

For full-bodied and mature white wines.

The wine-glass contact surface was designed to maintain the servicing temperature.

Thanks to its shape, flavors are well defined and expressive.

RECOMMENDED WINES:

Chardonnay
Riesling Venezia Giulia
Sauvignon
Chenin Blanc



09647/06
SMART TESTER

40 cl - 13 1/2 oz
h 22 cm - 8 3/4"
Ø 8 cm - 3 1/4"

Case Pack: 24

Stemglass for universal tasting of red, white and sparkling wines.

The indentation at the bottom of the bowl (epicure) enables:

- release of perlage in sparkling wines
- wine color examination (color sensor)
- wine sediment check (decanting sensor)
- effervescence examination for still wines (defect sensor)

IT ENSURES THE MEDIUM PERCEPTION OF ALL WINES.



09626/06
FRAGRANTE

38 cl - 12 3/4 oz
h 22.3 cm - 8 3/4"
Ø 8 cm - 3 1/4"

Case Pack: 24

For medium-bodied white and red wines.

The shape of the bowl allows firstly for the perception of acidity, balancing its low presence with the wine's fruity notes.

The high volume head space slows down aromatic notes evaporation.

RECOMMENDED WINES:

Chianti Classico
Pauliac
Margaux
Sassicaia
Pinot Grigio e Bianco

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09644/06
FRESCO

38 cl - 12 ¾ oz
h 22.8 cm - 9"
Ø 8.1 cm - 3 ¼"

Case Pack: 24

For fruity and fresh red and white wines.

The shape of the bowl enables an adequate oxygenation lowering the tannins of wines served at lower temperatures.

RECOMMENDED WINES:

Beaujolais
Pinot Noir
Chardonnay delle Venezie
Pinot Grigio



09648/06
PERLAGE

17.5 cl - 6 oz
h 25 cm - 9 ¾"
Ø 7 cm - 2 ¾"

Case Pack: 24

For sparkling wines.

The bowl with its indentation at the bottom develops numerous, constant, refined and persistent bubbles, forming a crown on the surface: releasing the aromas and the wine scents.

RECOMMENDED WINES:

Prosecco Bru
Spumante Brut Metodo
Classico Trento DOC
Champagne Brut Cuvée de
Réserve



09649/06
SPIRITS SNIFTER

17 cl - 5 ¾ oz
h 16.5 cm - 6 ½"
Ø 7 cm - 2 ¾"

Case Pack: 24

The shape of the bowl prevents any dispersion of aromatic components so that primary, secondary and tertiary aromas can be fully perceived.

RECOMMENDED BEVERAGES:

Cognac
Armagnac
Calvados
Cask Aged Grappa
Young Grappa



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10564/01
COGNAC

46.5 cl - 15 ¾ oz
h 12.7 cm - 5"
Ø 9.7 cm - 3 ¾"

Case Pack: 24

The shape of the bowl perfectly fits in the hands, allowing the distillate's temperature to increase and easily releasing the complex aromatic notes.

RECOMMENDED WINES:

Cognac
Armagnac
Brandy
Cask Aged Grappa
Rhum



10565/01
LIQUEUR

12 cl - 4 oz
h 16.4 cm - 6 ½"
Ø 5.2 cm - 2"

Case Pack: 24

Stemglass suitable for the universal tasting of liqueurs.



09651/06
GRAPPA

10.5 cl - 3 ½ oz
h 20.2 cm - 8"
Ø 6.4 cm - 2 ½"

Case Pack: 24

For young and aromatic grappa and fruit brandies.

The shape of the bowl considerably lowers the unpleasant aromatic perceptions, emphasising the floral and fruity aromatic notes. It gives a pleasant feeling in the mouth and an excellent aftertaste.

RECOMMENDED WINES:

Aromatic distillates
Young Grappa