



AERO

FAST WINE AERATION



12196/01 GRANDI VINI

57 cl - 20 oz
h 22.5 cm - 8 3/4"
Ø 9.1 cm - 3 1/2"

Case Pack: 24



10936/01 GOBLET

48 cl - 16 1/4 oz
h 21.2 cm - 8 1/4"
Ø 8.6 cm - 3 1/2"

Case Pack: 24



10937/01 RED WINE

36.5 cl - 12 1/4 oz
h 19.4 cm - 7 3/4"
Ø 8 cm - 3 1/4"

Case Pack: 24



10938/01 WHITE WINE

32.5 cl - 11 oz
h 18.3 cm - 7 1/4"
Ø 7.7 cm - 3"

Case Pack: 24



10939/01 FLUTE

23.5 cl - 8 oz
h 23.8 cm - 9 1/4"
Ø 7.5 cm - 3"

Case Pack: 24



10940/01 MULTIPURPOSE STEMLESS

40 cl - 13 1/2 oz
h 9.9 cm - 4"
Ø 8.8 cm - 3 1/2"

Case Pack: 24

WINE

fast wine aeration

When swirling the wine, the helical incision inside the bowl increases turbulence resulting in a greater air-wine mixture. The time of wine aeration is reduced to 15 seconds.

As a result, the acid and tannic components in the wine are reduced, which enhances the fruity aromas and flavors.

FLUTES

extra flow of bubble

The helical incision inside the bowl facilitates a flowing stream of bubbles resulting in pleasant and enjoyable optical effects that enhance the content.

