

vinea





taste the difference

only true wine aromas

FINE RIM

Laser-cut and reinforced
for longer service life

BOWL ACCURATELY SHAPED

Resilient for better
mechanical strength

PULLED STEM

TITANIUM REINFORCED®

- No mould seams
- Resistant to breakage: Shock & Torque
- Increased service life

JOINT

Perfect, elegant, and reinforced

The chimney balances the
wine aromas, directs the wine
to the center of the tongue
and it lessens the wine acidity.

Alcohol vapours
condense on the wall
without interfering with
wine aromas ➔ "Ring effect"

EPICURE (indentation)
for the appreciation
of the true wine color

FLAT BASE
anti-breakage geometry

the miracle of glass science

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TITANIUM Reinforced



A collection of machine-blown stemware which is elegant, sophisticated, highly transparent and sparkling. The lightweight stemglasses have features typical of mouth-blown although sturdier and precise (faithful to specifications); manufactured in High-Tech Blown Lead Free Crystal Glass SON.hyx®.

VINEA™ collection is characterized by a captivating unique design as it combines classic shapes with more contemporary and functional ones. This collection is dedicated to the most important native (autochthonous) Italian vine varieties. The stemglasses have been designed through the use of correlated research and trials and subsequently tested by Centro Studi Assaggiatori using the Advanced Big Sensory Test® and the Analogic-Affective Big Sensory Test® to mark them out.

VINEA stemglasses best highlight the sensorial perceptions of each vine varieties emphasizing their organoleptic qualities. The shapes of all items in the VINEA collection differ from all the other stemglasses present on the market as the wine contained releases an "explosion" of all the characteristics flavors of the territory of origin while at the same time lessening the alcoholic elements in the aroma.

By doing so, connoisseurs and novices alike will find the taste and aroma enjoyable:
Taste the Difference.

The shapes and dimensions of the stemglasses are such as to:

- Lessen the perception of the alcoholic elements enhancing only the true aromas of the specific vine varieties.
- Balance the gustatory perceptions and aromatic elements; excellent mouthfeel.
- Make the aromatic perception intense and balanced.
- Allow the wine to have a slow and intense aeration without modifying the typical aromas.

Recent studies and research on VINEA stemglasses have once again confirmed that the wine changes its taste and aromas depending on the shape and dimension of the glass used.

Due to the unique design of the bowl, the aromas' diffusion has a "Ring effect"; the alcoholic elements concentrate outwards while the wine specific aromas will develop in the central part of the bowl.

Such phenomena identified in VINEA stemglasses enhances both the wine's aromas and flavors without any interference with gaseous ethanol. Gaseous ethanol condenses partly on the walls of the bowl and partly vanishes toward the rim without affecting the olfactory evaluation.

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11830/01
NEBBIOLO/BAROLO

80 cl - 27 oz
h 24.8 cm - 9 3/4"
Ø 11.3 cm - 4 1/2"

Case Pack: 12

A stemglass majestic in its dimension and sophisticated design, created to impress. Its balanced weight and its remarkable width when held give the sensation of grand elegance.

It is the stemglass for wine lovers, perfect for memorable wine tastings and a revealing choice at the restaurant. It is a color detector for vintage red wines and an extraordinary enhancer of the finest aromatic aromas.

RECOMMENDED WINES:

Full-bodied reds such as Barolo



11833/01
SANGIOVESE /BRUNELLO
DI MONTALCINO

70 cl - 23 3/4 oz
h 25.5 cm - 10"
Ø 10.1 cm - 4"

Case Pack: 12

A voluminous stemglass for prestigious reds, loved by connoisseurs, aesthetically stunning and with an innovative design.

Solid in the hand yet comfortable, it has the perfect balance between the breadth of its rim and foot. A stemglass suitable for the tasting of notable wines at wine bars and at restaurants.

In vintage reds, the purity of the garnet color bursts forth and the aromas originated from long aging are highlighted.

RECOMMENDED WINES:

Dark, savory reds such as Bordeaux



11835/01
CORVINA/AMARONE

60 cl - 20 1/4 oz
h 23 cm - 9"
Ø 10.3 cm - 4"

Case Pack: 12

A stemglass with personality, voluminous and with a remarkable width yet lightweight and easy to handle.

The king of the stemglasses for prestigious reds, perfect for the technical analysis of full-bodied and vintage wines. It intensifies the wine's structure and roundness, highlighting the distinctive fruity notes, bringing forth vegetable and spicy aromas that are normally subdued.

RECOMMENDED WINES:

Aromatic, bold reds such as Syrah



11836/01
CANNONAU

55 cl - 18 1/2 oz
h 24.2 cm - 9 1/2"
Ø 9.3 cm - 3 5/8"

Case Pack: 24

A stemglass important in its dimensions with sinuous lines that bestows (confers) a fresh and contemporary look during the tasting of full-bodied red wines. It is the optimal choice for a Wine Bar that wants to differentiate itself with an innovative image.

Its masterful design brings to light precious background notes such as floral and spicy.

RECOMMENDED WINES:

Fruity, spicy reds such as Syrah-Grenache


11834/01
 MONTEPULCIANO/
 MERLOT

 45 cl - 15 ¼ oz
 h 23 cm - 9"
 Ø 8.7 cm - 3 ⅜"

Case Pack: 24

An elegant and classic stemglass, lightweight, a passe-partout due to its exceptionally well balanced dimensions and design.

It is the perfect stemglass for connoisseurs, tastings in wine bars or important occasions. Its shape enhances the complex bouquet of full-bodied and fruity red wines making them more prestigious and bringing out specific aromas such as floral, fresh vegetable and toasty.

RECOMMENDED WINES:

Medium-bodied reds such as Merlot


11832/01
 MALVASIA/ORVIETO

 35 cl - 11 ¾ oz
 h 21.5 cm - 8 ½"
 Ø 8.1 cm - 3 ¼"

Case Pack: 24

A lightweight and pleasant to hold stemglass, suitable to wine connoisseurs due to its elegant yet technical design, versatile for restaurant settings and ideal for wine bars thanks to its manageable size.

This stemglass is suitable for young and fresh wines such as aromatic whites. The bowl's shape has an outstanding amplifying effect on highly aromatic wines; floral, honey and vegetable aromas clearly stand out.

RECOMMENDED WINES:

Aromatic whites such as Pinot Grigio


11839/01
 NERO D'AVOLA

 67 cl - 22 ¾ oz
 h 12.2 cm - 4 ¾"
 Ø 10.2 cm - 4"

Case Pack: 12

An impressive stemless of great originality and lightweight, suitable for both casual and sophisticated events.

An astonishing shape, outside the box yet designed to have a functional use.

In mature reds, produced in sunny climate areas, it highlights all hidden olfactory notes enhancing their full aromatic spectrum.

RECOMMENDED WINES:

Red wines & Zinfandel


11838/01
 TREBBIANO

 43 cl - 14 ½ oz
 h 10.5 cm - 4 ⅛"
 Ø 8.8 cm - 3 ½"

Case Pack: 24

A contemporary and original stemless with manageable size and in spite of the fineness of the material, when held it confers a sense of strength and sturdiness.

Its shape results in ease of washing and drying.

This stemless is perfect for still fresh wines; it boosts the color of achromatic white wines and amplifies the sweet aromas of honey, pale-flesh fruit and pastry.

RECOMMENDED WINES:

White wines

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11837/01
PINOT NERO/
FRANCIACORTA

27 cl - 9 1/4 oz
h 25.2 cm - 9 7/8"
Ø 7 cm - 2 3/4"

Case Pack: 24

An important flute with sophisticated contours and technical features; remarkably tall yet lightweight and pleasant to hold. It is perfect for precious sparkling wines as it glorifies any méthode Champenoise where all its precious notes will stand out, particularly the floral. It is the preferred flute by connoisseurs and by sophisticated users on special occasions.

RECOMMENDED WINES:

Sparkling wines such as Champagne



11831/01
PROSECCO

20 cl - 6 3/4 oz
h 23 cm - 9"
Ø 6.7 cm - 2 5/8"

Case Pack: 24

A contemporary and elegant flute, with a delicate and classic contour, lightweight and easy to handle, ideal for wine bars. Its tapered and sinuous shape emphasizes the perlage and vibrancy of light sparkling wines, enhancing the fresh and floral aromas. In the Vinea flute the exquisite notes of aromatic herbs of the Prosecco will prevail while sulfur notes, where present, will disappear.

RECOMMENDED WINES:

Sparkling wines such as Prosecco



11899/01
MOSCATO/SPUMANTE

30 cl - 10 1/4 oz
h 15.3 cm - 6"
Ø 11.5 cm - 4 1/2"

Case Pack: 24

This coupe marks the surprising return of a great vintage shape revisited in an innovative look; original, elegant, feminine, it is a touch of art to mark the occasion. It gives a special emphasis to the perlage as it contributes to enhance the aromatic complexity of dessert sparkling wines, whether aromatic whites, reds or dry, bringing out the floral, fruity, pastry and spicy notes.

RECOMMENDED WINES:

Sparkling wines such as Champagne



11935/01
RED WINE DECANTER
0.75 L - 25 1/4 OZ
217 cl - 73 1/2 oz brimful
h 30.5 cm - 12"
Ø 22 cm - 8 5/8"

Case Pack: 2

ANTI-DRIP coating



11936/01
WHITE WINE DECANTER
0.75 L - 25 1/4 OZ
156 cl - 52 3/4 oz brimful
h 30.6 cm - 12"
Ø 17.1 cm - 6 3/4"

Case Pack: 2

ANTI-DRIP coating



11937/01
MINI DECANTER
0.125 L - 4 1/4 OZ
33.5 cl - 11 1/4 oz brimful
h 15.3 cm - 6"
Ø 12 cm - 4 3/4"

Case Pack: 2

