

Luigi Bormioli
2014

ENGLISH

“ART IS LONG AND TIME IS FLEETING”: THUS SPOKE THE GREAT LONGFELLOW.



It is not easy to be content with only one life, even if lived in an artistic way. How many fathers hoped that their children, generation after generation, could follow in their footsteps and continue their job. This hope was not always based on mere patrimonial reasons or on subjective existential reasons. Many of these fathers, sharing Hegel's school of thought, felt that their work, being in Art's service, is never accomplished for good. In accordance with Life, Life with capital L, which carries on never-ending beyond

individual lives. If we truly believe in the Spirit that becomes History: then which more convincing testimony of evolution than the one of glass craftsmanship which, continually confirmed itself and at the same time totally transformed throughout the centuries?

Around the year one thousand, in the area of Altare, near Genova, a district of “magistri vitriorum” (glass masters) was found, in addition to the renowned Venetians one. Two maritime republics: the glass was blown where the sea is with the sand.

These intrepid masters encouraged their boldness for adventure relying in what today we would call know-how. Amongst these masters the Bormioli soon became prominent. Every now and then, they would change their name in Bormiol, they would pack their belongings and, as ancient commuters, they would go to France, experiencing a different type of Europe, marked by opportunities for artists and craftsmen.

At the beginning of the nineteenth century, during a family diaspora, the father of my grandfather's grandfather (whose name was obviously Luigi Bormioli) left Liguria where he was born to seek fortune in the Parma area. A lot of efforts, dreams, disenchantment! And yet as always, alive and tenacious, was their passion for their craft.

Even when, around 1950, industrial machinery and technological innovations started to be widely used changing radically the environment, the structures and the processes. The secret of this indestructible love of “white heat” has always consisted of the virile, exciting and even mimetically burning capacity to win the challenge against the apparently indomitable fire. So when my father Luigi invented a new market segment for blown tableware products forty years ago, by industrialising the manufacturing of elegant products at industrial prices, in that occasion too, the natural focus was on the technical productive aspect rather than on marketing logics.

Nowadays, the undersigned is the only one from the Bormioli families who still manufactures glass. At the service of what is right and beautiful, taking pride of a thousand-year privilege, those who work for Bormioli Luigi company, inspired by the magic of the glass, define every day the true meaning of their work and try to innovate keeping faithful to the culture of their true origins. These men intend to promote a fascinating aesthetic.

An aesthetic, just like few others, able to interpret in an ingenious way the sacredness of all the things existing in this world and their interrelationships: Glass as a metaphor of Life.

A handwritten signature in black ink that reads "Alberto Bormioli". The signature is written in a cursive, flowing style.

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ART AND SCIENCE, FASHION AND DESIGN: ITALIAN LIFESTYLE

Luigi Bormioli: the designer label of glassmaking, gives expression of the Made in Italy throughout the world. Art, creativity, aesthetic inventiveness, continuous innovation, quality standards are all key factors and synonymous of the brand Luigi Bormioli. The company's size allows for co-operation with both the big multinational groups as well as small to medium size companies, thanks to its technical ability in projects development, in constant improvement, and to its quality levels. The knowledgeable understanding of the market together with team work amongst the various functions in the organization (marketing, sales, technical and logistics) combined with a professional workforce with a strong sense of belonging, significantly contribute to the development of unique and innovative products. Bormioli Luigi has become the chosen business partner of the world's top companies in the tableware and perfumery industry thanks to its exceptional high standards, making a decisive contribution to their success. Bormioli Luigi SpA has implemented and maintains a Quality Management System in compliance with UNI EN ISO 9001:2008 standards.

The company's flexibility and ability to develop projects in the shortest of leadtimes, timely and reliable deliveries, fast reaction times to customers' needs, are all key factors of Bormioli Luigi's strategy. Bormioli Luigi is renowned worldwide as a leading company entirely dedicated at satisfying its customers' needs. Bormioli Luigi produces not only with high quality levels, but also totally complies with safeguarding the workforce's security and health, and it is committed to safeguarding the environment by the pursuit of an eco-friendly development aimed at bringing down emissions in the atmosphere, such as CO₂. Bormioli Luigi SpA has implemented and maintains an Environment Management System in compliance with UNI EN ISO 14001:2004 standards.

THE GLASS

As well as for its exceptional designs, the most prestigious Made in Italy for the table, home and design is made distinctive by its first-class characteristic: Luigi Bormioli's glass.

The use of:

- purest raw materials,
- advanced and eco-friendly melting processes,
- highly innovative production processes, enable the achievement of a glass:
 - extra pure and totally transparent,
 - sparkling,
 - longer lasting,
 - resistant to breakage.

This particular glass respects, maintains and enhances the organoleptic characteristics, the real aromas and flavours of foods and drinks contained. Our glass does not contain any heavy metals and it is produced with extremely low emission levels in the atmosphere. Through the years, thanks to its tradition and experience and the continuous efforts of its R&D department, Bormioli Luigi has developed various types of innovative glass:

- SON.hyx High Tech crystal glass
- SPARKX Ultra Clear and durable glass

to increase the value of its products and the sales.



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GLASS TREATMENTS

TITANIUM Reinforced®

Permanent anti abrasion treatment on the glass' stems. It is a process developed and carried by the Bormioli Luigi Research and Development Department by applying NANOTECHNOLOGIES directly on the glass' stems. This process hardens the glass surface increasing its resistance to abrasions, which are responsible for the fragility of the stems during daily usage. It increases the stems' resistance to breakages by 140%, permanently.

This stems' coating process is :

The first in the world

- The original and patented (nr. EP20100153150)
- The most efficient

Luig Bormioli's Titanium reinforced treatment is the most reliable, as it:

- Guarantees the stems' resistance to breakages even after multiple industrial washing cycles
- Glass sparkle and transparency is maintained
- Avoids any glass discoloration.

Some FOLLOWERS, trying to imitate, use treatments that disappear after some industrial washing cycles also leaving on the glass unwanted optical effects, such as iridescence, and stems with reduced resistance to breakages.



ANTI-DRIP coating

A revolutionary treatment that prevents dripping:

- No more drops of wine staining the exterior of the carafe or decanter nor the table cloth.
- The wine flows out with no friction and it pours perfectly into the stem glasses.
- The drops of wine are kept inside the container.

The special Anti-Drip coating is carried out on the glass surface using a high technology process:

- Resistant to washes.
- Repellent to dirt and limestone.
- Does not leave any wine deposit along the neck during the filling and pouring process.
- Completely transparent.
- Improved resistance to wear and tear.
- Prevents the potential corrosion of glass.
- Completely inert and suitable for food use without affecting the organoleptic properties of the wine.
- Easy to clean.

WINE GLASS SENSORY ANALYSIS



CENTRO STUDI ASSAGGIATORI

Sensory efficiency and emotional profile of all stem glasses tested by "Centro Studi Assaggiatori" using the Advanced Big Sensory Test® and the Analogic-Affective Big Sensory Test®. Centro Studi Assaggiatori is the research unit on the most advanced and complete sensory assessment in Italy. Founded in 1990, each year the Centro Studi Assaggiatori carries out thousands of tests on consumers in order to assess the perceived quality of products and services. Nowadays, it owns one of the biggest archives in Italy which reflects the changes in tastes and trends. Centro Studi Assaggiatori cooperates with many Italian and foreign Universities in research studies.

Centro Studi Assaggiatori thanks to its courses in sensory analysis have provided basic knowledge to a large number of sensory experts and have trained hundreds of judges and panel leaders for companies and organizations. Furthermore, Centro Studi Assaggiatori is the publisher of L'Assaggio, the only Italian magazine dedicated to sensory analysis and of a series of books on this subject.

ACCADEMIA *Luigi Bormioli* has worked closely with Centro Studi Assaggiatori on sensory tests on stem glasses for wine tasting and distillates.



INNOVATIVE MATERIAL

SON.hyx®

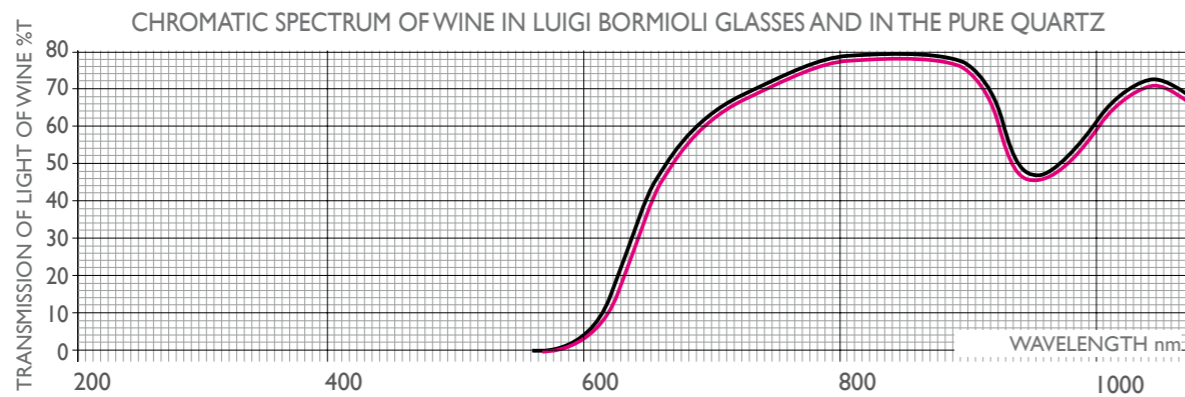
Developed and registered by Bormioli Luigi.
A high-tech blown lead-free crystal glass that does not contain any heavy metals.
This glass present outstanding chemical, optical and mechanical properties.



SON.hyx®

- **TOTALLY TRANSPARENT: ULTRA CLEAR CRYSTAL GLASS ACCORDING TO ISO/PAS IWA 8:2009**

Transmission of light	T ≈ 91%	Natural look of the colour of the wine
Wine colour efficiency	R ≈ 99,99%	



The curves can be superimposed, therefore with Luigi Bormioli's wine glass it is possible to clearly appreciate the whole chromatic range of the wine.

- **STRONG**

Resistance of the rim	+ 37.5%	High resistance to breakages
Resistance to impact test	+ 105%	
Resistance to twisting of stems (drying by hand)	+ 98%	

- **RESISTANCE TO WASHING CYCLES (4.000)**



No alteration in transparency and brilliance over 4.000 industrial washing cycles.

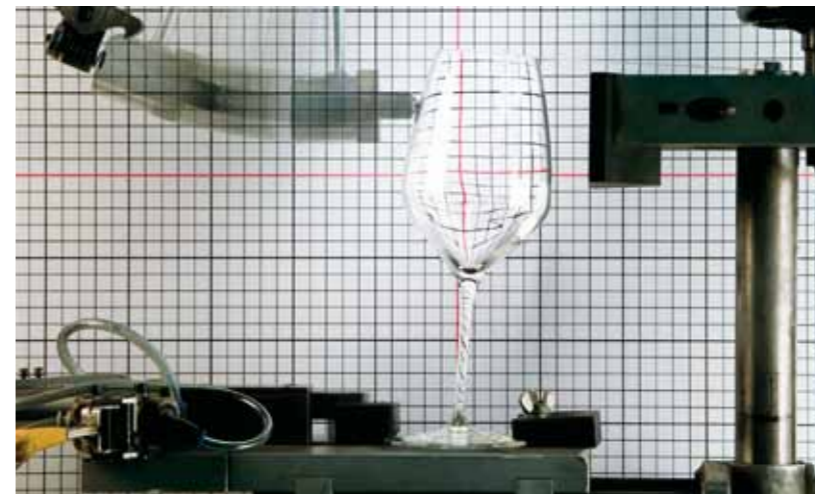
- **SOUND AMPLIFIER**



Bowl impact test



Rim impact test



Stem impact test



Stem twisting test

Mechanical resistance is markedly enhanced thanks to appropriate production processes. Glassware made of SON.hyx® crystal glass have an improved resistance to mechanical shocks. In fact, laboratory tests have demonstrated the improvements shown above. Due to these improved processes the surface of the glass does not have any weak points thus reducing the glass fragility and improving its mechanical resistance.



INNOVATIVE MATERIAL







SPARKX®

sparkx®

Ultra Clear and durable glass

Luigi Bormioli Research Team by means of spectrophotometric measures has obtained this new glass outstandingly transparent and sparkling. The outcoming measures are extremely in line with the consumers perception of quality and transparence.

This new material has an extremely low iron content so that it does not interfere with both the transparency and the colorimetric purity of glass. Furthermore, sparkx is lead and other heavy metal free. sparkx is classified Ultra Clear according to ISO/PAS IWA 8:2009.

PURE AND TRANSPARENT	RESISTANT TO INDUSTRIAL WASHING	DURABLE	ECO-FRIENDLY
			
<p>Pure and transparent (according to ISO/PAS IWA 8:2009)</p> <ul style="list-style-type: none"> - Lightness 'L' superior to 98.8 - Chroma 'C' inferior to 0.5 - Iron oxide inferior to 140 ppm 	<p>Resistant to over 2000 industrial washing cycles.</p>	<p>Durable (Resistance to mechanical shocks increased by 30 %).</p>	<p>Lead and other heavy metal free.</p>

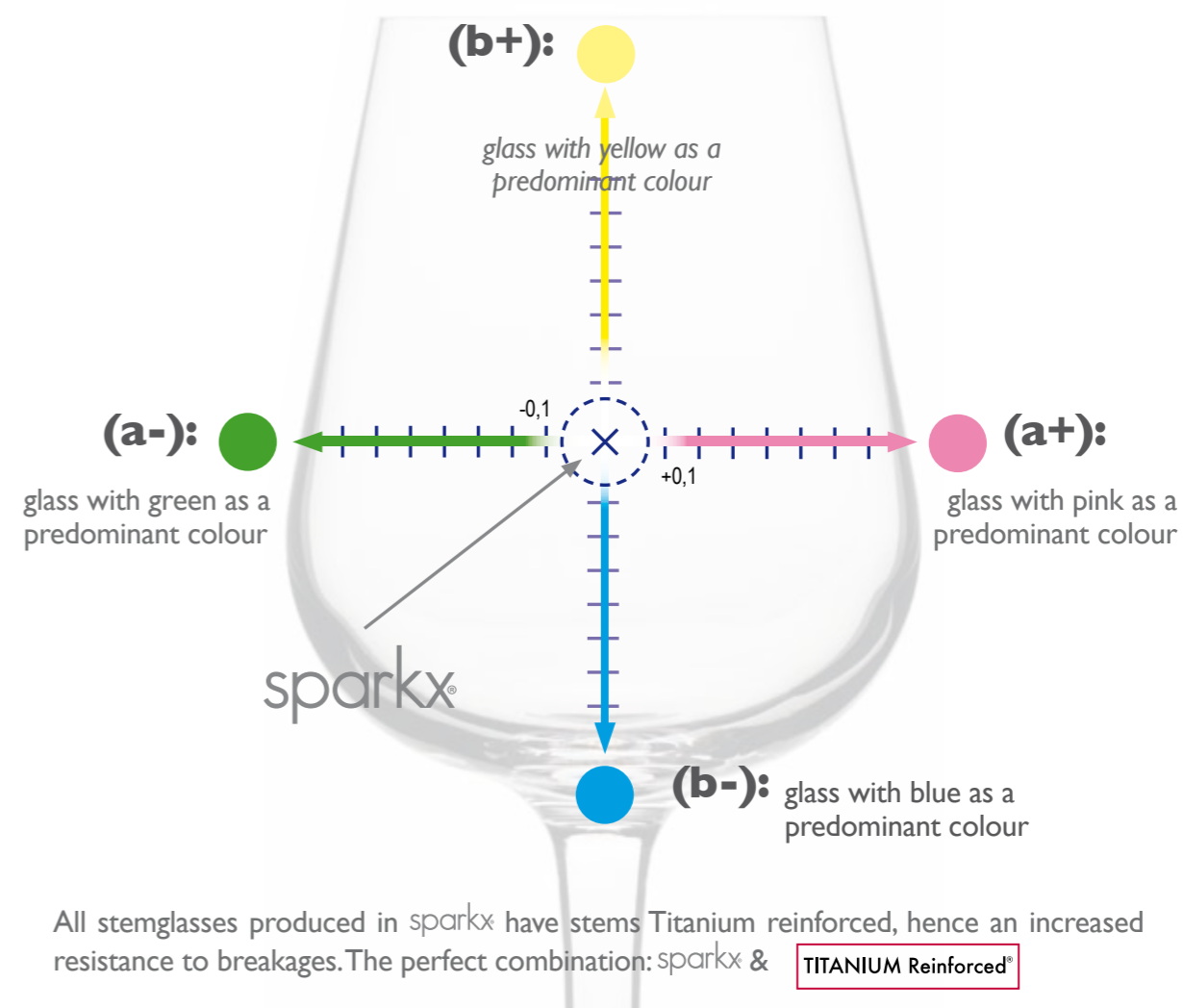
LIGHTNESS represents the glass capability to let the light go through, basically it measures the glass transparency. Lightness values superior to 98.8 guarantee an excellent transparency.

CHROMA represents the glass purity, basically it measures the degree of colourless. Chroma values inferior to 0.5 do not modify the real colour of the liquid contained.

IRON OXIDE (unavoidably present in glass) inferior to 140 ppm prevents unsightly colourings such as green/blue - green/yellow. This is achieved by employing only the purest of raw materials and an extremely close production process control.

Compliance to all 3 above mentioned values results in an Ultra Clear glass with a high colour efficiency (R) of the liquid contained (R>99.99%).

The Cartesian axis graph below, in terms of chromatic coordinates (a,b), shows the positioning of sparkx.



All stemglasses produced in sparkx have stems Titanium reinforced, hence an increased resistance to breakages. The perfect combination: sparkx & **TITANIUM Reinforced**

sparkx®	
Colour according to ISO/PAS IWA 8:2009	ULTRA-CLEAR
Resistance to industrial washing cycles	Over 2000
Resistance to mechanical shocks	+ 30%

Luigi Bormioli

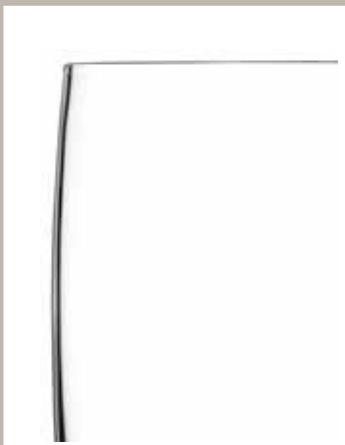
BLOWN STEMWARE AND TUMBLERS FEATURES



Foot accurately designed to have the appropriate dimension, flat to guarantee better stability and easy to hold.



Stems without any mould seam and highly flexible. (Pulled stem)



Fine, reinforced and laser cut rims.



Innovative shapes elegant and functional.

CE CERTIFICATION FOR GAUGE MARKS

Bormioli Luigi S.p.A. has been awarded the new CE certification to allow the marking of gauge marks on stemware, glassware and carafes according to the new European MID legislation (2004/22/CE)

Please refer to our catalogue and pricelists for specific gauged items, marked by the symbol | - |



GLASS, 5000 YEARS OF EXPERIENCE, IS THE CLEAR CHOISE!



• **ECO**
Glass is virtually infinitely recyclable and reduces environmental pollution by 14÷20%. Its production generates extremely very low level of CO2 emissions.

• **DESIGN**
Through the use of design, the excellence of glass is emphasized encouraging the purchase of products made of this eco-friendly material. Furthermore, glass enhances the characteristics and value of any product contained.

• **HEALTH**
Glass can contain without any problems for one's health drinks, food, medicines, perfumes, etc.. as it is a totally inert material. The glass is not made using petroleum or toxic chemicals.

LEGENDA



High-Tech blown lead free crystal glass break resistant and dishwasher safe.



Ultra Clear and durable Glass according to ISO/PAS IWA 8:2009 lead and heavy metal free.



Ultra Break-Resistant, Lightweight, Mouth-Blown glass.



Permanent anti abrasion treatment applied directly to the glass' stems to increase resistance to breakages.



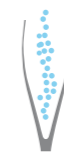
Revolutionary treatment that prevents dripping.



Mouth-blown, hand made products exclusive to Luigi Bormioli.



Products tested by Centro Studi Assaggiatori Italiano.



Special treatment produces extra persistent flow of bubbles.



For information visit our website www.bormioliluigi.com and click on "25 Year Guarantee".



Items available with specific gauge mark.



Water based organic paint suitable for food contact.



COLLECTIONS STEMGLASSES, WINE & MORE

COLLECTIONS OF CLASSIC AND CONTEMPORARY STEMWARE, DRINKWARE AND ACCESSORIES DESIGNED TO CATER TO EVERY NEED FROM A CONTEMPORARY TO A MORE FORMAL TABLE SETTING AND TO ENTERTAIN IN STYLE AT HOME AS WELL AS A WIDE AND COMPREHENSIVE RANGE OF COLLECTIONS SUITABLE FOR FOODSERVICE.



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WINE

FAST WINE AERATION

When swirling the wine the helical incision inside the bowl increases turbulence resulting in a greater air-wine mixture, and 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.



FLUTE

EXTRA FLOW OF BUBBLE

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

AERO

FAST WINE AERATION



COLLECTIONS
STEMGLASSES
WINE & MORE



C 357
Goblet
48 cl - 16 ¼ oz
h 21.2 cm - 8 ¼"
Ø 8,6 cm - 3 ½"
10936/01 • BAF 6/24



C 351
Red wine
36.5 cl - 12 ¼ oz
h 19.4 cm - 7 ¾"
Ø 8 cm - 3 ¼"
10937/01 • BAF 6/24



C 345
White wine
32.5 cl - 11 oz
h 18.3 cm - 7 ¼"
Ø 7.7 cm - 3"
10938/01 • BAF 6/24



C 354
Flute
23.5 cl - 8 oz
h 23.8 cm - 9 ¼"
Ø 5.8 cm - 2 ¼"
10939/01 • BAF 6/24



PM 833
Stemless
40 cl - 13 ½ oz
h 9.9 cm - 4"
Ø 8.8 cm - 3 ½"
10940/01 • BAF 6/24

PACKAGING





ALLEGRO

CONTEMPORARY DESIGN TO ENTERTAIN AT HOME



COLLECTIONS
STEMGLASSES
WINE & MORE

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE



C 363
Bordeaux
59 cl - 20 oz
h 23,8 cm - h 9 1/4"
Ø 9,1 cm - Ø 3 1/2"
09627/15 • GP 4/24



C 368
Red wine
55 cl - 18 1/2 oz
h 20,5 cm - h 8"
Ø 10,2 cm - Ø 14"
09556/05 • GP 4/24



C 357
White wine
48 cl - 16 1/4 oz
h 21,2 cm - h 4"
Ø 8,63 cm - Ø 3 1/2"
09461/15 • GP 4/24



C 354
Champagne
23,5 cl - 8 1/4 oz
h 23,8 cm - h 9 1/4"
Ø 5,85 cm - Ø 2 1/4"
09233/15 • GP 4/24



C 367
Martini
30 cl - 10 oz
h 19,5 cm - h 7 3/4"
Ø 11,7 cm - Ø 4 1/2"
09558/08 • GP 4/16



PM 801
Stemless
50 cl - 17 oz
h 10,4 cm - h 4"
Ø 9,4 cm - Ø 3 3/4"
09264/02 • GP 4/24



PM 809
Beverage
48 cl - 16 1/4 oz
h 15,5 cm - h 6"
Ø 8,6 cm - Ø 3 1/2"
09480/02 • GP 4/24



PM 808
D.O.F.
40 cl - 13 1/2 oz
h 11,4 cm - h 4 1/2"
Ø 9,2 cm - Ø 3 1/2"
09479/02 • GP 4/24

PACKAGING





ATELIER®

SUPERIOR AROMA DIFFUSION

A LINE WITH A CONTEMPORARY DESIGN CONCEIVED FOR SPECIFIC WINES SUITABLE FOR AN ELEGANT "MISE EN PLACE".

The curving point of the bowl gives high resistance to shocks and also indicates the pouring level



COLLECTIONS
STEMGLASSES
WINE & MORE



C 315
Barolo / Shiraz
80 cl - 27 oz
h 24,2 cm - h 9 1/2"
Ø 11,5 cm - Ø 4 1/8"
08744/08 • GP 2/12
08744/07 • BAF 6/12



C 315 Orvieto
Classico / Chardonnay
70 cl - 23 3/4 oz
h 21,7 cm - h 8 3/4"
Ø 11,5 cm - Ø 4 1/8"
08747/07 • BAF 6/12



C 314
Cabernet / Merlot
70 cl - 23 3/4 oz
h 24,4 cm - h 9 1/2"
Ø 10,1 cm - Ø 4"
08743/01 • GP 2/12
08743/07 • BAF 6/12
08743/30 • I - 10.1 L C€



C 316
Pinot Noir / Rioja
61 cl - 20 5/8 oz
h 22 cm - h 8 3/4"
Ø 10,5 cm - Ø 4 1/8"
08745/09 • GP 2/12
08745/07 • BAF 6/12



C 401
Gourmet
55 cl - 18 1/2 oz
h 23,6 cm - h 9 1/4"
Ø 9,8 cm - Ø 3 3/4"
10411/02 • BAF 6/12



C 400
Red wine
45 cl - 15 1/4 oz
h 22,1 cm - h 8 3/4"
Ø 9,2 cm - Ø 3 1/2"
10410/02 • BAF 6/24



C 399
White wine
35 cl - 11 3/4 oz
h 20,5 cm - h 8"
Ø 8,5 cm - Ø 3 1/4"
10409/02 • BAF 6/24



C 423
Chianti
55 cl - 18 1/2 oz
h 23,2 cm - h 9 1/4"
Ø 9,1 cm - Ø 3 1/2"
10647/07 • BAF 6/24



C 317
Riesling / Tocai
44 cl - 15 7/8 oz
h 22 cm - h 8 3/4"
Ø 8,47 cm - Ø 3 3/8"
08746/01 • GP 2/12
08746/07 • BAF 6/24
08746/30 • I - 10.1 L
08746/32 • I - 10.1 L C€



C 424
Sauvignon
35 cl - 11 3/4 oz
h 20,3 cm - h 8"
Ø 7,9 cm - Ø 3"
10648/07 • BAF 6/24



C 319
Prosecco / Champagne
27 cl - 9 1/2 oz
h 25,4 cm - h 10"
Ø 6,88 cm - Ø 2 5/8"
08748/01 • GP 2/12
08748/07 • BAF 6/12
08748/32 • I - 10.1 L C€



C 402
Sparkling wine
20 cl - 6 3/4 oz
h 22,2 cm - h 8 3/4"
Ø 6,4 cm - Ø 2 1/2"
10412/02 • BAF 6/24



C 315
Cocktail
30 cl - 10 oz
h 16,4 cm - h 6 1/2"
Ø 11,5 cm - Ø 4 1/8"
08750/07 • BAF 6/12



C 425
Grappa
8 cl - 2 3/4 oz
h 16 cm - h 6 1/4"
Ø 5,05 - Ø 2"
10649/07 • BAF 6/24

ATELIER®

SUPERIOR AROMA DIFFUSION



PM 863
Beverage
51 cl - 17 ¼ oz
h 15.5 cm - h 6"
Ø 8.5 cm - Ø 3 ¼"
10407/02 • BAF 6/24



PM 865
Juice
41 cl - 13 ¾ oz
h 14.2 cm - h 5 ½"
Ø 7.9 cm - Ø 3"
10405/02 • BAF 6/24



H 10081
Wine - 1 L
1 l - 34 oz
h 25.1 cm - 9 7/8"
Ø 12.4 cm - 4 7/8"
11180/01 • CT 6
(bottles only)



RM 261
Decanter
2,6 l - 91 ¼ oz
h 26 cm - h 10 ¼"
Ø 20,9 cm - Ø 8 ¼"
11129/01 • GP 1/2



PM 904
Carafe
1 l - 34 oz
h 28 cm - h 11"
Ø 10.8 cm - Ø 4 ¼"
10700/01 • CT 6
10700/31 • 1-1 L CE

NEW



PM 862
D.O.F.
44 cl - 15 oz
h 11.4 cm - h 4 ½"
Ø 9.3 cm - Ø 3 ¾"
10406/02 • BAF 6/24



PM 864
Water
34 cl - 11 ½ oz
h 10.6 cm - h 4 ¼"
Ø 8.6 cm - Ø 3 ½"
10404/02 • BAF 6/24



PM 866
Liqueur
7,5 cl - 2 ½ oz
h 6.6 cm - h 2 ¼"
Ø 5.3 cm - Ø 2"
10403/02 • BAF 6/24



PM 905
Carafe
0.75 l - 25 ¼ oz
h 25.8 cm - h 10 ¼"
Ø 9.7 cm - Ø 3 ¾"
10699/01 • CT 6



PM 906
Carafe
0.50 l - 17 oz
h 22.5 cm - h 8 ¾"
Ø 9 cm - Ø 3 ½"
10698/01 • CT 6
10698/31 • 1-1.0.5 L CE



PM 907
Carafe
0.25 L - 8 ½ oz
h 17.4 cm - h 6 ¾"
Ø 7.3 cm - Ø 2 ¾"
10697/01 • CT 12
10697/32 • 1-1.0.2-0.3 L
10697/34 • 1-1.1/4 L CE



PM 908
Carafe
0.10 L - 3 ½ oz
h 13.3 cm - h 5 ¼"
Ø 5.6 cm - Ø 2 ¼"
10696/01 • CT 12
10696/32 • 1-1.0.1 L CE
10696/31 • 1-1.1/8 L



PM 757
Cabernet Merlot
67 cl - 23 ¼ oz
h 12 cm - h 4 ¾"
Ø 10.1 cm - Ø 4"
10291/02 • BAF 6/12



PM 756
Pinot Noir / Rioja
59 cl - 20 oz
h 10.3 cm - h 4 1/16"
Ø 10.5 cm - Ø 4 ¼"
10290/02 • BAF 6/12



PM 764
Riesling / Tocai
40 cl - 14 oz
h 10.5 cm - h 4 ¼"
Ø 8.47 cm - Ø 3 ¼"
10289/02 • BAF 6/24



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING



BACH

ELEGANT FACETED DESIGN



COLLECTIONS
STEMGLASSES
WINE & MORE

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE

BACH

ELEGANT FACETED DESIGN



C 450
Red Wine
40 cl - 13 1/2 oz
h 22 cm - 8 5/8"
Ø 7.7 cm - 3"
11284/01 - GP4/24

NEW



C 452
White Wine
28 cl - 9 1/2 oz
h 20.6 cm - 8 1/8"
Ø 7 cm - 2 3/4"
11285/01 - GP4/24

NEW



C 451
Champagne
21 cl - 7 oz
h 23.5 cm - 9 1/4"
Ø 5.3 cm - 2"
11283/01 - GP4/24

NEW



C 437
Martini
26 cl - 8 3/4 oz
h 18.5 cm - 7 1/4"
Ø 11.3 cm - 4 1/2"
10951/01 • GP 4/16



PM 489
Beverage
48 cl - 16 1/4 oz
h 16 cm - 6 1/4"
Ø 7.2 cm - 2 3/4"
10824/01 • BAF 6/24
10824/02 • GP 4/24



PM 511
Beverage
36 cl - 12 1/4 oz
h 15.5 cm - 6"
Ø 6.4 cm - 2 1/2"
10826/01 • BAF 6/24



PM 485
D.O.F.
33.5 cl - 11 1/4 oz
h 9.7 cm - 3 3/4"
Ø 8.25 cm - 3 1/4"
10823/01 • BAF 6/24
10823/02 • GP 4/24



PM 496
Water
25.5 cl - 8 1/2 oz
h 9 cm - 3 1/2"
Ø 7.5 cm - 3"
10825/01 • BAF 6/24



H 10085
Spirits bottle with
airtight glass stopper
70 cl - 23 3/4 oz
h 28.2 cm - 11"
Ø 8.2 - 3 1/4"
11313/01 GPI/6
11313/02 CT6 + B6

NEW



COLLECTIONS
STEMGLASSES
WINE & MORE

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE



CANALETTO

DIAMOND OPTIC EFFECT FOR AN ELEGANT PRESENTATION



COLLECTIONS
STEMGLASSES
WINE & MORE



C 144
All Purpose

38 cl - 13 oz
h 22,7 cm - h 8 15/16"
Ø 8,3 cm - Ø 3 1/4"

10167/01 • GP 4/24



C 143
Wine

28 cl - 9 1/2 oz
h 21,6 cm - h 8 1/2"
Ø 7,5 cm - Ø 2 7/8"

10201/01 • GP 4/24



C 145
Champagne

19,5 cl - 6 3/4 oz
h 23,1 cm - h 9 3/16"
Ø 7 cm - Ø 2 3/4"

10164/01 • GP 4/24



PM 514
Beverage

44 cl - 15 oz
h 16,6 cm - h 6 9/16"
Ø 7,1 cm - Ø 2 3/4"

10203/01 • GP 4/24



PM 515
D.O.F.

35 cl - 12 oz
h 10,9 cm - h 4 1/4"
Ø 8 cm - Ø 3 1/4"

10202/01 • GP 4/24

PACKAGING



CRESCENDO

COMPREHENSIVE RANGE AND A CLASSIC DESIGN



C 342
Bourgogne
66 cl - 22 ¼ oz
h 22,6 cm - h 9"
Ø 10,6 cm - Ø 4 ¼"
09077/09 • GP 4/16



C 363
Bordeaux
59 cl - 20 oz
h 23,8 cm - h 9 ¼"
Ø 9,1 cm - Ø 3 ½"
09627/12 • GP 4/24



C 364
Chardonnay
38 cl - 12 ¾ oz
h 22,3 cm - h 8 ¾"
Ø 8 cm - Ø 3 ¼"
09626/05 • GP 4/24



C 354
Champagne
23,5 cl - 8 ¼ oz
h 23,8 cm - h 9 ¼"
Ø 5,85 cm - Ø 2 ¼"
09233/14 • GP 4/24



PM 757
Stemless
67 cl - 23 ¼ oz
h 12 cm - h 4 ¾"
Ø 10,1 cm - Ø 4"
10291/04 • GP 4/16



C 367
Martini
30 cl - 10 oz
h 19,5 cm - h 7 ¾"
Ø 11,7 cm - Ø 4 ½"
09558/07 • GP 4/16



C 416
Cognac
46,5 cl - 15 ¾ oz
h 12,7 cm - h 5"
Ø 9,67 cm - Ø 3 ¾"
10564/02 • GP 4/24



C 415
Liqueur
12 cl - 4 oz
h 16,4 cm - h 6 ½"
Ø 5,1 cm - Ø 2"
10565/02 • GP 4/24



PM 805
Beverage
59 cl - 20 oz
h 15 cm - h 6"
Ø 8,6 cm - Ø 3 ½"
09434/03 • GP 4/24



PM 823
Juice
35 cl - 11 ¾ oz
h 12,8 cm - h 5"
Ø 7,3 cm - Ø 2 ¾"
09669/02 • GP 4/24



PM 804
D.O.F.
46 cl - 15 ½ oz
h 10,5 cm - h 4 ¼"
Ø 9,35 cm - Ø 3 ¾"
09433/03 • GP 4/24



PM 822
Water
32 cl - 10 ¾ oz
h 9,4 cm - h 3 ¾"
Ø 8,4 cm - Ø 3 ¼"
09668/04 • GP 4/24



COLLECTIONS
STEMGLASSES
WINE & MORE

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE

PACKAGING



D.O.C.

A GLASS DEVELOPED
WITH THE WINE TASTING PROFESSIONALS



C 101
Wine Tasting

41 cl - 14 oz
h 18,2 cm - h 7 3/8"
Ø 7,9 cm - Ø 3 1/8"

10230/01 • BAF 6/24



C 99
Wine Tasting

31 cl - 10 1/4 oz
h 17,4 cm - h 6 7/8"
Ø 7,3 cm - Ø 2"

10160/01 • BAF 6/24
10160/30 • I-I 0.1L



C 66
ISO Wine Glass

21,5 cl - 7 1/4 oz
h 15,5 cm - h 6 1/8"
Ø 6,5 cm - Ø 2 1/2"

10228/01 • BAF 6/24
10228/31 • I-I 2+4 CL
10228/30 • I-I 0.1 L



C 103
Wine Tasting

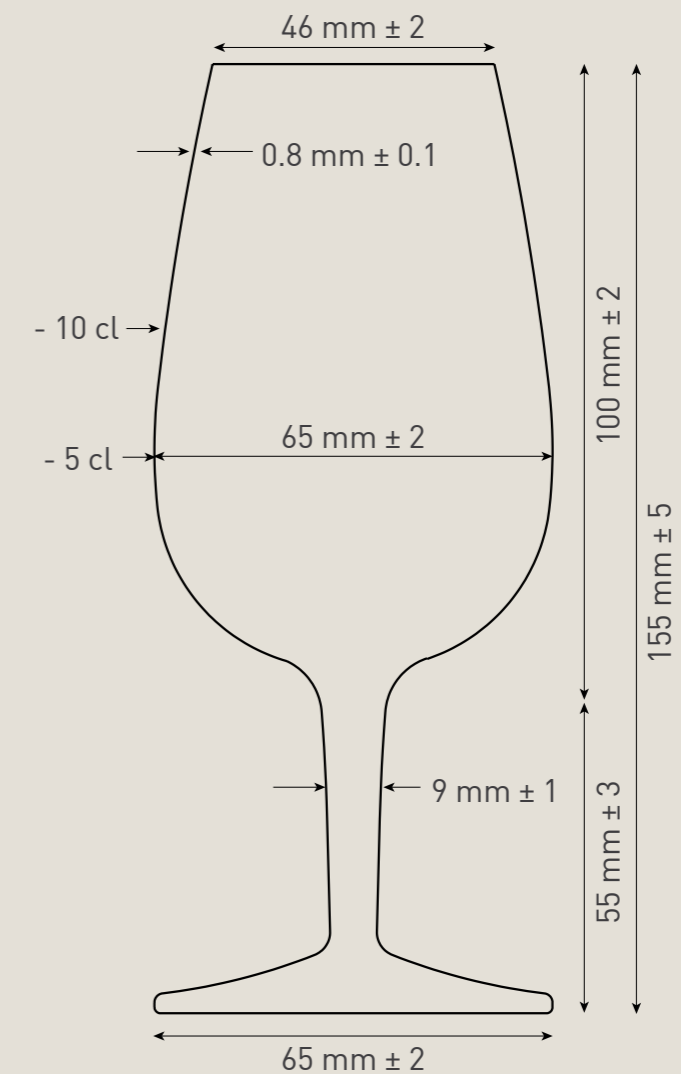
12 cl - 4 oz
h 13,6 cm - h 5 3/8"
Ø 6 cm - Ø 2 3/8"

10229/01 • BAF 6/24

WINE TASTING D.O.C. 21.5 CL

The 21.5 cl D.O.C. stemglass represents the standard size ISO (International Standards Organisation) for wine tasting. The ISO wine glass has a distinctive shape that enables the wine to be swirled easily without any spillage. The rim helps contain all the delightful aromas and enhances the appreciation.

ISO DIMENSIONS



This stemglass is scientifically designed to be used across a broad range of wine styles, all wines can be sampled from just one glass. The right wine quantity to be tested is 5 cl.



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING





EDEN

AN APPROPRIATE BALANCE BETWEEN THE DIMENSIONS, PROPORTIONS AND SIZES MAKES THIS RANGE SUITABLE FOR THE MISE EN PLACE AND FOR THE APPRECIATION OF WINE



COLLECTIONS
STEMGLASSES
WINE & MORE



C 394
Bordeaux
48 cl - 16 ¼ oz
h 20,3 cm - h 8"
Ø 8,95 cm - Ø 3 ½"
10182/01 • BAF 6/24



C 392
All purpose
37 cl - 12 ½ oz
h 18,1 cm - h 7 ¼"
Ø 8,45 cm - Ø 3 ¼"
10131/01 • BAF 6/24



C 391
Red wine
29,5 cl - 10 oz
h 17,2 cm - h 6 ¾"
Ø 7,8 cm - Ø 3"
10130/01 • BAF 6/24



C 390
White wine
21 cl - 7 oz
h 15,5 cm - h 6"
Ø 7,1 cm - Ø 2 ¾"
10129/01 • BAF 6/24



C 393
Champagne
18,5 cl - 6 ¼ oz
h 21,3 cm - h 8 ½"
Ø 5,9 cm - Ø 2 ¼"
10132/01 • BAF 6/24



PM 839
Beverage
50 cl - 17 oz
h 15,2 cm - h 6"
Ø 8,1 cm - Ø 3 ¼"
10121/01 • BAF 6/24



PM 838
D.O.F.
40 cl - 13 ½ oz
h 10,7 cm - h 4 ¼"
Ø 8,8 cm - Ø 3 ½"
10120/01 • BAF 6/24

PACKAGING



ELEGANTE

PURE ELEGANCE,
A COMPLETE RANGE OF STEMWARE AND BARWARE



COLLECTIONS
STEMGLASSES
WINE & MORE

ELEGANTE

PURE ELEGANCE,
A COMPLETE RANGE OF STEMWARE AND BARWARE



C 433
Red wine
48 cl - 16 1/4 oz
h 24 cm - 9 1/2"
Ø 10.5 cm - 4 1/4"
10980/01 • BAF 6/12



C 430
White wine
38 cl - 12 3/4 oz
h 22.5 cm - 8 3/4"
Ø 9.8 cm - 3 3/4"
10981/01 • BAF 6/12



C 417
Champagne
16 cl - 5 1/2 oz
h 23.5 cm - h 9 1/4"
Ø 6.62 cm - Ø 2 1/2"
10567/01 • BAF 6/24



C 367
Martini
30 cl - 10 oz
h 19.5 cm - h 7 3/4"
Ø 11.7 cm - Ø 4 1/2"
09558/06 • BAF 6/12



C 409
Martini
26 cl - 8 3/4 oz
h 18.5 cm - h 7 1/4"
Ø 11.1 cm - Ø 4 1/4"
10408/01 • BAF 6/12



C 431
Vodka
7 cl - 2 1/4 oz
h 13.8 cm - 5 1/2"
Ø 5.7 cm - 2 1/4"
10949/01 • BAF 6/24



C 389
Pilsner 0.4
50 cl - 17 oz
h 27 cm - h 10 3/4"
Ø 7.5 cm - Ø 3"
10413/01 • BAF 6/24



C 389
Pilsner 0.3
38.5 cl - 13 oz
h 24 cm - h 9 1/2"
Ø 7.05 cm - Ø 2 3/4"
10559/01 • BAF 6/24



C 439
Pilsner 0.2
26 cl - 8 3/4 oz
h 21.3 cm - 8 3/8"
Ø 6.2 cm - 2 1/2"
11263/01 • BAF 6/24

NEW



C 439
Aperitivo - Cocktail
17 cl - 5 3/4 oz
h 17.9 cm - 7"
Ø 5.7 cm - 2 1/4"
11265/01 • BAF 6/24

NEW



PM 809
Beverage
48 cl - 16 1/4 oz
h 15.5 cm - h 6"
Ø 8.6 cm - Ø 3 1/2"
09480/06 • BAF 6/24



PM 811
Hi-ball
34 cl - 11 1/2 oz
h 13.9 cm - h 5 1/2"
Ø 7.7 cm - Ø 3"
09482/06 • BAF 6/24



PM 808
D.O.F.
40 cl - 13 1/2 oz
h 11.4 cm - h 4 1/2"
Ø 9.2 cm - Ø 3 1/2"
09479/06 • BAF 6/24



PM 810
Whisky
32 cl - 10 3/4 oz
h 10.5 cm - h 4 1/4"
Ø 8.5 cm - Ø 3 1/4"
09481/06 • BAF 6/24



PM 826
Amaro
13.5 cl - 4 1/2 oz
h 8.1 cm - h 3 1/4"
Ø 6.6 cm - Ø 2 1/4"
09639/06 • BAF 6/24



PM 812
Liqueur
7 cl - 2 1/4 oz
h 8.5 cm - h 3 1/4"
Ø 4.7 cm - Ø 1 3/4"
09483/06 • BAF 6/24



PM 910
Water
40 cl - 13 1/2 oz
h 10.7 cm - 4 1/4"
Ø 8.3 cm - 3 1/4"
10982/01 • BAF 6/24



PM 298
Mixer
62.5 cl - 21 1/4 oz
h 17 cm - h 6 3/4"
Ø 9.75 cm - Ø 3 3/4"
02470/02 • GP 1/12



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING





GOURMET

EXTRA STRONG



COLLECTIONS
STEMGLASSES
WINE & MORE



C 334
Goblet

58 cl - 20 ½ oz
h 23 cm - h 9"
Ø 9,7 cm - Ø 3 ¾"

09246/04 • GP 4/8



C 335
Red wine

45,5 cl - 15 ½ oz
h 22 cm - h 8 ¾"
Ø 8,9 cm - Ø 3 ¾"

09247/04 • GP 4/24



C 336
White wine

34,5 cl - 11 ¾ oz
h 21 cm - h 8 ¼"
Ø 8,2 cm - Ø 3 ¼"

09248/04 • GP 4/24

PACKAGING



HYPNOS

SPIRAL DESIGN CREATES A DANCING LIGHTS' EFFECT



COLLECTIONS
STEMGLASSES
WINE & MORE

HYPNOS

SPIRAL DESIGN CREATES A DANCING LIGHTS' EFFECT



C 433
Red wine

48 cl - 16 1/2 oz
h 24 cm - 9 1/2"
Ø 10.5 cm - 4 1/4"

10944/01 • GP 4/8
10944/02 • GP 6/12



C 430
White wine

38 cl - 12 3/4 oz
h 22.5 cm - 8 3/4"
Ø 9.8 cm - 3 3/4"

10945/01 • GP 4/24
10945/02 • GP 6/12



C 417
Champagne

16 cl - 5 1/2 oz
h 23.5 cm - 9 1/4"
Ø 6.6 cm - 2 1/2"

10943/01 • GP 4/24
10943/02 • GP 6/24



PM 910
Water

40 cl - 11 1/2 oz
h 10.7 cm - 4 1/4"
Ø 8.3 cm - 3 1/4"

10946/01 • GP 4/24
10946/02 • GP 6/24



C 409
Martini

26 cl - 8 3/4 oz
h 18.5 cm - 7 1/4"
Ø 11,1 cm - 4 1/4"

10942/01 • GP 4/16
10942/02 • GP 6/24



C 431
Vodka

7 cl - 2 1/4 oz
h 13.8 cm - 5 1/2"
Ø 5.7 cm - 2 1/4"

10947/01 • GP 4/24
10947/02 • GP 6/24



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING



INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE



COLLECTIONS
STEMGLASSES
WINE & MORE



INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE



C 432
Grandi Vini
50 cl - 17 oz
h 23 cm - 9"
Ø 9 cm - 3 1/2"
11019/01 • GP 4/24
11019/02 • GP 6/24



C 435
Red wine
39 cl - 13 1/4 oz
h 22.2 cm - 8 3/4"
Ø 8.25 cm - 3 1/4"
11020/01 • GP 4/24
11020/02 • GP 6/24



C 434
White wine
27.5 cl - 9 1/4 oz
h 21 cm - 8 1/4"
Ø 7.3 cm - 2 3/4"
11021/01 • GP 4/24
11021/02 • GP 6/24



C 436
Flute
20 cl - 6 3/4 oz
h 23 cm - 9"
Ø 5.75 cm - 2 1/4"
11022/01 • GP 4/24
11022/02 • GP 6/24



PM 921
Beverage
43.5 cl - 14 3/4 oz
h 16.6 cm - 6 1/2"
Ø 7.1 cm - 2 3/4"
11024/01 • GP 4/24
11024/02 • GP 6/24



PM 920
D.O.F.
34.5 cl - 11 3/4 oz
h 10.9 cm - 4 1/4"
Ø 8.1 cm - 3 1/4"
11023/01 • GP 4/24
11023/02 • GP 6/24



H 10082
Wine - 1 L
1 l - 34 oz
h 27.5 cm - 10 7/8"
Ø 10.8 cm - 4 1/4"
11312/01 • GP 1/6
11187/01 • CT 6
(bottles only)

Wine bottle with
airtight glass stopper

NEW



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING



INTENSO

LONG INTENSE AROMATIC PERSISTENCE (I.A.P.)

Ideal for an elegant and distinguished table setting, a range of stemware with high sensorial perception reducing the wine flaws. The range has been developed applying scientific methods: shapes and dimensions guarantee the pleasantness of wine reducing to a minimum the wine flaws, if present. Tested by master Sommeliers, their sensory performances have been confirmed. The aromatic chamber (head space) has been developed to enhance only the specific aromas of the grape, aromas relevant to the vinification method and those due to the age of the wine.

The olfactory intensity of the aroma families:

Floral - Fruity - Vegetable - Spicy (including wooden and toasted aromas) are amplified, compared to standard stemware, whilst reducing unpleasant ones. The aromas are full, intense and renewed continuously.

The correct oxygenation index of these stemglasses reduces the acidic flavor and that of tannins resulting in a perfect taste balance.

For red wines we found balanced tactile-gustatory perceptions of the various flavours and sensations: Acidity = fresh taste - Alcohol = moderate taste - Softness = round taste - Astringency = flowing taste

For white wines, since the astringency flavour is not present, we found an excellent balance amongst acidity, alcohol and softness.

After having swallowed the wine, the Intense Aromatic Persistence (I.A.P. = number of seconds during which the aromas persist) is very high over 11 seconds, typical of exceptional wine.

Each Intenso stemglass has been developed and named on the basis of the age of wine:

- INTENSO 740: All red wines aged over 5 years
- INTENSO 550: All red wines aged up to 5 years
- INTENSO 450: All white wines aged over 3 years
- INTENSO 350: All white wines aged up to 3 years
- INTENSO Flute: Spumante, Prosecco and Champagne



C 379
Intenso 740
Red wines aged over 5 years
74 cl - 25 oz
h 26 cm - h 10 1/4"
Ø 10 cm - Ø 4"
10045/04 • GP 4/8
10045/06 • BAF 6/12



C 380
Intenso 550
Red wines aged up to 5 years
55 cl - 18 1/2 oz
h 23,5 cm - h 9 1/4"
Ø 9,1 cm - Ø 3 1/2"
10046/04 • GP 4/24
10046/06 • BAF 6/24



C 381
Intenso 450
White wines aged over 3 years
45 cl - 15 1/4 oz
h 22 cm - h 8 3/4"
Ø 8,5 cm - Ø 3 1/4"
10047/04 • GP 4/24
10047/06 • BAF 6/24
10047/30 • I - 10.1 L CE



C 382
Intenso 350
White wines aged up to 3 years
35 cl - 11 3/4 oz
h 20,5 cm - h 8"
Ø 7,8 cm - Ø 3"
10048/04 • GP 4/24
10048/06 • BAF 6/24



C 378
Intenso Flute
Sparkling wines, Prosecco and Champagne
24 cl - 8 1/4 oz
h 24 cm - h 9 1/2"
Ø 6,2 cm - Ø 2 1/2"
10044/04 • GP 4/24
10044/06 • BAF 6/24

Thin rim
(gustatory pleasantness)

Aromatic chamber
(head space)
and bowl's shape enable
reduction of wine flaws
if present

Oxygenation surface
suitable for the wine
quantity contained

Thin stem and
Titanium reinforced

Flat base



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING





LINEA MICHELANGELO

AN ELEGANT AND TRADITIONAL RANGE FOR EVERYDAY



COLLECTIONS
STEMGLASSES
WINE & MORE



C 78
Burgundy
34 cl - 11 ½ oz
h 18,8 cm - h 7 ¾"
Ø 8,2 cm - Ø 3 ½"
10286/01 • GP 4/24



C 28
Red Wine
22,5 cl - 7 ½ oz
h 17,5 cm - h 6 7/8"
Ø 7,3 cm - Ø 2 7/8"
10284/01 • GP 6/24



C 32
White Wine
19 cl - 6 ½ oz
h 16,6 cm - h 6 ½"
Ø 6,7 cm - Ø 2 5/8"
10285/01 • GP 6/24



C 142
Champagne
19 cl - 6 ½ oz
h 20,5 cm - h 8 1/16"
Ø 6,4 cm - Ø 2 ½"
10283/01 • GP 6/24



C 34
Champagne
16 cl - 5 ½ oz
h 18,5 cm - h 7 ¼"
Ø 6,4 cm - Ø 2 ½"
10282/01 • GP 6/24
10282/30 • I-I 0.1 L



C 40
Champagne
22,5 cl - 7 ½ oz
h 14 cm - h 5 ½"
Ø 9,5 cm - Ø 3 ¾"
10287/01 • GP 4/16



C 33
Liqueur
7 cl - 2 ¼ oz
h 12,9 cm - h 5 1/16"
Ø 5,2 cm - Ø 2"
10280/01 • GP 6/48



PM 729
Decanter
105 cl - 35 ½ oz
h 36,3 cm - h 14 ¼"
Ø 10,7 cm - Ø 4 ¼"
08740/01 • GP 1/6
08740/02 • CT 5

PACKAGING





MAGNIFICO

MAXIMUM WINE COLOUR REFLECTION

WINE STEMWARE CHARACTERIZED BY
A CLASSIC DESIGN AND PRECISE FEATURES.
AN ELEGANT SHAPE FOR A SOPHISTICATED "MISE EN PLACE".

The wide bowl narrows at the mouth to enhance
and preserve the aroma of the wine.
The universal shape allows for a perfect tasting
experience for any wine varieties

The accentuated epicure: creates a high reflection
of light which adds and enhances the color of the wine;
allows the aroma to expand upward.
In the flute creates a refined and persistent perlage



COLLECTIONS
STEMGLASSES
WINE & MORE

MAGNIFICO

MAXIMUM WINE COLOUR REFLECTION



C 339
XXL
85 cl - 28 ¾ oz
h 27,5 cm - h 10 ¾"
Ø 10,9 cm - Ø 4 ¼"
08988/04 • GP 4/8
08988/06 • BAF 6/12



C 338
XL
70 cl - 23 ¾ oz
h 26 cm - h 10 ¼"
Ø 10,3 cm - Ø 4"
08987/04 • GP 4/8
08987/06 • BAF 6/12



C 334
Large
59 cl - 20 oz
h 25,3 cm - h 10"
Ø 9,6 cm - Ø 3 ¾"
08960/04 • GP 4/8
08960/06 • BAF 6/12
08960/12 • GP 2/12



C 335
Medium
46 cl - 15 ½ oz
h 24 cm - h 9 ¼"
Ø 8,9 cm - Ø 3 ¼"
08961/04 • GP 4/24
08961/06 • BAF 6/24
08961/12 • GP 2/12
08961/08 • I-10.1 L



C 336
Small
35 cl - 11 ¾ oz
h 23 cm - h 9"
Ø 8,2 cm - Ø 3 ¼"
08962/04 • GP 4/24
08962/06 • BAF 6/24
08962/12 • GP 2/12
08962/08 • I-10.1 L



C 337
Flute
32 cl - 10 ¾ oz
h 26 cm - h 10 ¼"
Ø 7,3 cm - Ø 2 ¾"
08959/04 • GP 4/24
08959/06 • BAF 6/24
08959/12 • GP 2/12



C 386
MAGNIFICO 650
65 cl - 22 oz
h 26 cm - h 10 ¼"
Ø 10,9 cm - Ø 4 ½"
10035/06 • BAF 6/12



C 387
MAGNIFICO 450
45 cl - 15 ¼ oz
h 26 cm - h 10 ¼"
Ø 8,6 cm - Ø 3 ¾"
10034/06 • BAF 6/24

Elegant and robust universal stemware for the tasting of all the red wines with a colour high perception and a long Intense Aromatic Persistence (I.A.P.)

Elegant and robust universal stemware for the tasting of all white wines with a high colour perception and a long Intense Aromatic Persistence (I.A.P.)



C 359
XS Liqueur
7 cl - 2 ¼ oz
h 17 cm - h 6 ¾"
Ø 4,6 cm - Ø 1 ¾"
09680/06 • BAF 6/24
09680/30 • I-12 CL CE



PM 925
Beverage
59 cl - 20 oz
h 14 cm - h 5 ½"
Ø 8,6 cm - Ø 3 ⅜"
11282/01 • BAF 6/24



PM 801
D.O.F.
50 cl - 17 oz
h 10,4 cm - h 4"
Ø 9,4 cm - Ø 3 ¾"
09264/06 • BAF 6/24



RM 258
Carafe
1,85 L - 62 ⅞ oz
h 25,9 cm - h 10 ¼"
Ø 15,6 cm - Ø 6 ¼"
1128/01 • GP 1/4



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING





MICHELANGELO MASTERPIECE

THE ONE AND ONLY: THE ORIGINAL



COLLECTIONS
STEMGLASSES
WINE & MORE



C 343
Burgunder
50 cl - 17 oz
h 20 cm - h 7 3/4"
Ø 10,3 cm - Ø 4"
10364/01 • GP 4/24



C 271
Gourmet Goblet
48 cl - 16 1/4 oz
h 22 cm - h 8 1/2"
Ø 9,1 cm - Ø 3 7/16"
10380/01 • GP 4/24



C 179
Burgundy
34 cl - 11 1/2 oz
h 20,3 cm - h 8"
Ø 8,2 cm - Ø 3 1/2"
10367/01 • GP 4/24



C 180
Red wine
23,5 cl - 8 oz
h 19,1 cm - h 7 1/2"
Ø 7,2 cm - Ø 2 1/8"
10366/01 • GP 4/24



C 145
Champagne
20 cl - 6 3/4 oz
h 23,1 cm - h 9"
Ø 5,76 cm - Ø 2 1/4"
06105/20 • GP 4/24



C 82
All-Purpose
57 cl - 19 1/4 oz
h 19,8 cm - h 7 3/4"
Ø 8,7 cm - Ø 3 3/8"
10200/02 • GP 4/24



C 285
Martini
26 cl - 8 3/4 oz
h 18,3 cm - h 7 13/16"
Ø 10,2 cm - Ø 4 1/16"
10368/01 • GP 4/24



C 49
Cognac
39,5 cl - 13 1/4 oz
h 13,6 cm - h 5 3/8"
Ø 9,5 cm - Ø 3 3/4"
10195/02 • GP 4/24



C 225
Spirit
9,5 cl - 3 1/4 oz
h 18 cm - h 7"
Ø 6 cm - Ø 2 3/8"
10369/01 • GP 4/24
07421/30 • 1-12+4 CL



C 183
Liqueur
7 cl - 2 1/4 oz
h 14,5 cm - h 5 5/8"
Ø 5,2 cm - Ø 2"
10362/01 • GP 4/24

PACKAGING



MICHELANGELO MASTERPIECE

THE ONE AND ONLY: THE ORIGINAL



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING



PM 784
Cooler Iced Tea
59,5 cl - 20 oz
h 17,5 cm - h 7"
Ø 8,1 cm - Ø 3 1/4"
10238/01 • GP 4/24



PM 514
Beverage
43,5 cl - 14 1/2 oz
h 16,6 cm - h 6 9/16"
Ø 7,1 cm - Ø 2 3/4"
10233/01 • GP 4/24



PM 523
Hi-ball
31 cl - 10 1/2 oz
h 14,6 cm - h 5 3/4"
Ø 6,3 cm - Ø 2 1/2"
10236/01 • GP 4/24



PM 426
Beer
45 cl - 15 1/4 oz
h 21,5 cm - h 8 1/2"
Ø 8,2 cm - Ø 3 1/2"
06085/19 • GP 4/24



PM 785
D.O.F.
46,5 cl - 15 3/4 oz
h 11,7 cm - h 4 3/4"
Ø 8,8 cm - Ø 3 3/4"
10240/01 • GP 4/24



PM 515
D.O.F.
34,5 cl - 12 oz
h 10,9 cm - h 4 1/4"
Ø 8 cm - Ø 3 1/4"
10234/01 • GP 4/24



PM 521
Whisky-rocks
26,5 cl - 9 oz
h 10,2 cm - h 4 1/16"
Ø 7,3 cm - Ø 2 7/8"
10235/01 • GP 4/24



PM 524
Liqueur
7,2 cl - 2 1/2 oz
h 9 cm - h 3 8/16"
Ø 4,1 cm - Ø 1 5/8"
10237/01 • GP 4/24



RM 308
Serving bowl
22 x 22 cm
8 3/4" x 8 3/4"
09602/01 • GP 1/4



RM 307
Small bowl
14 x 14 cm
5 3/4" x 5 3/4"
09601/01 • GP 4/20



RM 101
Jug
2 l - 67 1/2 oz
h 27,3 cm - h 10 3/4"
Ø 13 cm - Ø 5 1/8"
07518/06 • GP 1/6



RM 112
Jug
1,5 l - 50 13/4 oz
h 26,2 cm - h 10 1/2"
Ø 12,5 cm - Ø 5
07517/06 • GP 1/6



RM 119
Jug
1 l - 34 oz
h 26 cm - h 10 1/4"
Ø 10,7 cm - Ø 4 1/4"
07980/06 • GP 1/6



RM 108
Jug
2,5 l - 84 oz
h 23,5 cm - h 9 1/4"
Ø 17,2 cm - Ø 6 3/4"
07857/06 • GP 1/6

MICHELANGELO PROFESSIONAL LINE

MICHELANGELO, "THE ORIGINAL",
A WIDE AND COMPLETE COLLECTION OF STEMWARE
AND TUMBLERS IDEAL FOR THE TABLE SETTING
AND FOODSERVICE



COLLECTIONS
STEMGLASSES
WINE & MORE

MICHELANGELO PROFESSIONAL LINE

MICHELANGELO, "THE ORIGINAL",
A WIDE AND COMPLETE COLLECTION OF STEMWARE
AND TUMBLERS IDEAL FOR THE TABLE SETTING
AND FOODSERVICE



COLLECTIONS
STEMGLASSES
WINE & MORE

TABLE SETTING



C 78
Burgundy
34 cl - 1 1/2 oz
h 18,8 cm - h 7 3/8"
Ø 8,2 cm - Ø 3 1/2"
10286/03 • B 6/24



C 28
Red Wine
22,5 cl - 7 1/2 oz
h 17,5 cm - h 6 7/8"
Ø 7,3 cm - Ø 2 7/8"
10284/03 • B 6/24



C 32
White Wine
19 cl - 6 1/2 oz
h 16,6 cm - h 6 1/2"
Ø 6,7 cm - Ø 2 5/8"
10285/03 • B 6/24



C 34
Champagne
16 cl - 5 1/2 oz
h 18,5 cm - h 7 1/4"
Ø 6,4 cm - Ø 2 1/2"
10282/02 • B 6/24
10282/30 • I-I 0.1 L

BAR & DESSERT



C 285
Martini
26 cl - 8 3/4 oz
h 18,3 cm - h 7 13/64"
Ø 10,2 cm - Ø 4 1/64"
10368/04 • B 6/24



C 211
Martini
21,5 cl - 7 1/4 oz
h 17,2 cm - h 6 1/3"
Ø 10,4 cm - Ø 4 1/8"
10275/04 • B 6/24



C 40
Champagne
22,5 cl - 7 1/2 oz
h 14 cm - h 5 1/2"
Ø 9,5 cm - Ø 3 1/4"
10287/02 • B 6/24

WINE SPECIFIC



C 343
Burgunder
50 cl - 17 oz
h 20 cm - h 7 3/4"
Ø 10,3 cm - Ø 4"
09125/01 • B 6/24



C 271
Bordeaux
48 cl - 16 oz
h 22 cm - h 8 2/3"
Ø 9,1 cm - Ø 9 1/16"
10380/02 • B 6/24



C 179
Chardonnay
34 cl - 11 1/2 oz
h 20,3 cm - h 8"
Ø 8,2 cm - Ø 3 1/2"
10367/03 • B 6/24



C 142
Champagne
19 cl - 6 1/2 oz
h 20,5 cm - h 8 1/16"
Ø 6,4 cm - Ø 2 1/2"
10283/02 • B 6/24



C 176
Prosecco
11,5 cl - 3 3/4 oz
h 18,2 cm - h 7 3/16"
Ø 6 cm - Ø 2 3/8"
10281/01 • B 6/48



PM 784
Cooler Iced Tea
59,5 cl - 20 oz
h 17,5 cm - h 7"
Ø 8,1 cm - Ø 3 1/4"
10238/03 • B 6/24



PM 514
Beverage
43,5 cl - 14 1/2 oz
h 16,6 cm - h 6 9/16"
Ø 7,1 cm - Ø 2 3/4"
10233/04 • B 6/24



PM 523
Hi-ball
31 cl - 10 1/2 oz
h 14,6 cm - h 5 3/4"
Ø 6,3 cm - Ø 2 1/2"
10236/03 • B 6/24



PM 785
D.O.F.
46,5 cl - 15 3/4 oz
h 11,7 cm - h 4 1/2"
Ø 8,8 cm - Ø 3 1/2"
10240/03 • B 6/24



PM 515
D.O.F.
34,5 cl - 12 oz
h 10,9 cm - h 4 1/4"
Ø 8 cm - Ø 3 1/4"
10234/04 • B 6/24



PM 521
Whisky-rocks
26,5 cl - 9 oz
h 10,2 cm - h 4 1/16"
Ø 7,3 cm - Ø 2 7/8"
10235/04 • B 6/24



PM 524
Liqueur
7,2 cl - 2 1/2 oz
h 9 cm - h 3 1/2"
Ø 4,1 cm - Ø 1 5/8"
10237/03 • B 6/24

PACKAGING





PALACE

ELEGANT AND RESISTANT

STRONG AND ELEGANT, CLASSIC DESIGN AND EASY TO HANDLE STEMWARE.

The bowl slightly narrows at the mouth, it favours a good perception of the aromas and it doses the wine in the mouth for a specific gustatory perception.



COLLECTIONS
STEMGLASSES
WINE & MORE



TITANIUM Reinforced

PALACE

ELEGANT AND RESISTANT

COLLECTIONS
STEMGLASSES
WINE & MORE



C 352
Grandi vini
57 cl - 20 oz
h 22,5 cm - h 8 ¾"
Ø 9,1 cm - Ø 3 ¼"
09231/06 • BAF 6/24



C 357
Goblet
48 cl - 16 ¼ oz
h 21,2 cm - h 4"
Ø 8,63 cm - Ø 3 ½"
09461/06 • BAF 6/24
09461/38 • I - 0.1 L CE



C 358
Multipurpose
42 cl - 16 oz
h 16,3 cm - h 5 ½"
Ø 8,3 cm - Ø 3 ¼"
09462/06 • BAF 6/24



C 351
Red wine
36,5 cl - 12 ¼ oz
h 19,4 cm - h 7 ¾"
Ø 8 cm - Ø 3 ¼"
09230/06 • BAF 6/24



C 345
White wine
32,5 cl - 11 oz
h 18,3 cm - h 7 ¼"
Ø 7,7 cm - Ø 3"
09242/06 • BAF 6/24



C 354
Flute - Champagne
23,5 cl - 8 ¼ oz
h 23,8 cm - h 9 ¼"
Ø 5,85 cm - Ø 2 ¼"
09233/06 • BAF 6/24



C 353
Sparkling water
32 cl - 10 ¾ oz
h 15 cm - h 6"
Ø 7,6 cm - Ø 3"
09232/05 • BAF 6/24



PM 834
Tonic water
44,5 cl - 15 oz
h 12,5 cm - h 5"
Ø 8,1 cm - Ø 3 ¼"
10499/01 • BAF 6/24



PM 833
Still natural water
40 cl - 13 ½ oz
h 9,9 cm - h 4"
Ø 8,8 cm - Ø 3 ½"
09655/06 • BAF 6/24

PALACE HYDROSOMMELIER

LET'S LEARN TO APPRECIATE WATER

by drinking from the right glass:
PALACE HYDROSOMMELIER

In order to taste water and fully appreciate the various sensations, specific tumblers or stemglasses are required, similar to the art of wine tasting. Glasses should be made in perfectly transparent glass, with thin rims (so as not to alter the taste) and with a specific shape to maintain the serving temperature, particularly for those waters that should be drunk cold.

We created 3 specific glasses for 3 types of water:

- Sparkling mineral water
- Still mineral water
- Tonic water



PACKAGING



EACH WATER HAS ITS OWN TASTE

MINERAL WATERS

Mineral waters are not all the same, they can vary in taste and personality, just like wine.

Taste and personality depend mainly on the degree of mineralisation, although the taste of water can be modified by the percentage of the carbon dioxide added. Lighter mineral waters are not easily identifiable; waters that are not identifiable at all have few milligrams of dry residue whereas a higher presence of dissolved salts and the type of water control give them a precise identity: some waters, in fact, present a pleasant sour note, others leave a sensation of lightness and freshness while some others have a calcareous or bitter aftertaste. As far as effervescence is concerned, sparkling mineral waters, present a wide range of perlage which is the result of the amount of gas in the water.

Interestingly to know, “organoleptic inert” (very little taste) waters are generally preferred at home, whereas in restaurants are usually served tastier and more flavoured waters.

Similar to wine tasting, simple rules need to be followed in order to enhance the taste of mineral waters. Still mineral waters should never be drunk cold; the low temperature, in fact, has an anesthetic effect on the taste buds and repressing the organoleptic characteristics of the water. On the contrary, (natural and non-natural) sparkling waters should be drunk cold and are recommended with seasoned food: effervescence helps “clean the mouth” and favours digestion.

ORGANOLEPTIC PARAMETERS OF MINERAL WATERS

CLARITY	Water must be perfectly clear and transparent.
COLOUR	Water must be colourless with little bluish reflection.
EFFERVESCENCE	Large bubbles indicate a high percentage of gas, medium sized bubbles correspond to an average quantity of gas whereas small bubbles are associated with a low presence of gas.
SMELL	Water must not release any unpleasant smell. In certain cases, waters can have a sulphureous smell, this is due to the volcanic area of origins.
TASTE	The taste of good quality water is pleasant and is due to the salts and gas dissolved in it. Water is defined as tasteless or having a delicate taste. During water tasting bitter, sulphureous, calcareous or acidic flavours might be perceived.

TONIC WATER

Tonic water consists of water with the addition of carbon dioxide, sugar and natural flavours, including quinine that gives it its typical bitter taste. The combination of these elements confer to the product its typical bittersweet taste. Tonic water can be consumed as is (possibly with a slice of lemon) or as an aperitif and thirst-quenching drink, generally must be drunk cold. In order to contrast the marked bitter taste other aromatic drinks are largely used such as gin: the famous long drink “gin tonic”.

CURIOSITY

Tonic water, due to the presence of quinine, has fluorescent properties when exposed to ultraviolet rays.

THE RIGHT GLASSES: PALACE HYDROSOMMELIER



a) **Stemglass for sparkling mineral water** (with a special treatment aimed at enhancing bubbles)

This stemglass has been designed so not to alter the cool temperature of the water with the hand. By holding the stem between the thumb and the index finger it is possible to observe the clarity of the water and the development of the bubbles without touching the bowl with the hands.

The diameter of the glass bowl and its shape are such as to maximise the taste perception of the different sparkling mineral waters.

b) **Tumbler for still mineral water.**

It has almost the same shape of the bowl of the stemglass for sparkling mineral waters. Very elegant, suitable for the “mise en place” together with the Palace range elegant wine stemglasses.

c) **Tumbler for tonic water:**

Slim shape, slightly curved in rim with 14° inclination in order to enhance the bitter aftertaste of the drink.

Mouth diameter designed to allow for an appropriate inclination of the head to make sipping easier without any lemon's slice and/or ice used in the beverage interfering.

Tumbler also suitable for “gin&tonic” and “vodka & tonic”.

PARMA

PURE AND SIMPLE DESIGN



COLLECTIONS
STEMGLASSES
WINE & MORE



C 144
Burgundy
39 cl - 13 oz
h 22,7 cm - h 8 15/16"
Ø 8,2 cm - Ø 3 1/4"
10166/01 • GP 4/24
10166/02 • B 6/24



C 143
Red wine
27,5 cl - 9 1/4 oz
h 21,6 cm - h 8 1/2"
Ø 7,3 cm - Ø 2 7/8"
10190/01 • GP 4/24
10190/02 • B 6/24



C 145
Champagne
20 cl - 6 3/4 oz
h 23,3 cm - h 9 3/16"
Ø 7 cm - Ø 2 3/4"
06105/17 • GP 4/24
06105/18 • B 6/24



C 269
Pilsner
46 cl - 15 1/2 oz
h 21,5 cm - h 8 1/2"
Ø 7,3 cm - Ø 2 7/8"
10189/01 • GP 4/24
10189/02 • B 6/24



PM 611
Beverage
47 cl - 16 oz
h 16,4 cm - h 6 1/2"
Ø 7,2 cm - Ø 2 1/8"
10152/02 • GP 4/24
10152/01 • BAF 6/24



PM 610
D.O.F.
37,5 cl - 12 7/8 oz
h 9,7 cm - h 3 3/4"
Ø 8,8 cm - Ø 3 1/2"
10151/02 • GP 4/24
10151/01 • BAF 6/24



RM 311
Serving bowl
Ø 24 cm - Ø 9 2/4"
09605/01 • GP 1/4



RM 309
Small bowl
Ø 13 cm - Ø 5"
09603/01 • GP 4/16



RM 306
Mini bowl
Ø 8 cm - Ø 3 1/4"
09600/01 • GP 4/24

PACKAGING





COLLECTIONS
STEMGLASSES
WINE & MORE

PICTURA

CHEERFUL TRASPARENT COLOUR PALETTE

NEW



PM 910
Red Tumbler
40 cl - 13 1/2 oz
h 10.7 cm - 4 1/4"
Ø 8.3 cm - 3 1/4"
10982/30 • CT 12



PM 910
Amber Tumbler
40 cl - 13 1/2 oz
h 10.7 cm - 4 1/4"
Ø 8.3 cm - 3 1/4"
10982/31 • CT 12



PM 910
Grey Tumbler
40 cl - 13 1/2 oz
h 10.7 cm - 4 1/4"
Ø 8.3 cm - 3 1/4"
10982/32 • CT 12



PM 906
Red Carafe
0.50 l - 17 oz
h 22.5 cm - 8 3/4"
Ø 9 cm - 3 1/2"
10698/32 • CT 6



PM 906
Amber Carafe
0.50 l - 17 oz
h 22.5 cm - 8 3/4"
Ø 9 cm - 3 1/2"
10698/33 • CT 6



PM 906
Grey Carafe
0.50 l - 17 oz
h 22.5 cm - 8 3/4"
Ø 9 cm - 3 1/2"
10698/34 • CT 6



H 10088
Hydrosommelier
Bottle with stainless
steel airtight closure
® Registered Designs
1 l - 34 oz
h 33.8 cm - 13 1/4"
Ø 8.5 cm - 3 3/8"
11321/01 • CT 6



PM 906
Red Hydrosommelier
Bottle with stainless
steel airtight closure
® Registered Designs
1 l - 34 oz
h 33.8 cm - 13 1/4"
Ø 8.5 cm - 3 3/8"
11321/02 • CT 6



PM 906
Amber Hydrosommelier
Bottle with stainless
steel airtight closure
® Registered Designs
1 l - 34 oz
h 33.8 cm - 13 1/4"
Ø 8.5 cm - 3 3/8"
11321/03 • CT 6



PM 906
Grey Hydrosommelier
Bottle with stainless
steel airtight closure
® Registered Designs
1 l - 34 oz
h 33.8 cm - 13 1/4"
Ø 8.5 cm - 3 3/8"
11321/04 • CT 6





CONO-GELATO PICTURA

PERFECTLY STACKABLE
® REGISTERED DESIGN

NEW

COLLECTIONS
STEMGLASSES
WINE & MORE



HP 10094
Cono-Gelato
STACKABLE

25 cl - 8 ½ oz
h 9.4 cm - 3 ¾"
Ø 7.6 cm - 2 7/8"
11203/01 • CT 12



HP 10094
Red Cono-Gelato
STACKABLE

25 cl - 8 ½ oz
h 9.4 cm - 3 ¾"
Ø 7.6 cm - 2 7/8"
11203/31 • CT 12



HP 10094
Amber Cono-Gelato
STACKABLE

25 cl - 8 ½ oz
h 9.4 cm - 3 ¾"
Ø 7.6 cm - 2 7/8"
11203/32 • CT 12



HP 10094
Grey Cono-Gelato
STACKABLE

25 cl - 8 ½ oz
h 9.4 cm - 3 ¾"
Ø 7.6 cm - 2 7/8"
11203/33 • CT 12



HP 10094
Wafer Cono-Gelato
STACKABLE

25 cl - 8 ½ oz
h 9.4 cm - 3 ¾"
Ø 7.6 cm - 2 7/8"
11203/30 • CT 12



PICTURA PLUS

MONOCHROMES AND CLEAR CUT LINES

NEW



PM 801
White Water Tumbler

50 cl - 17 oz
h 10.4 cm - 4"
Ø 9.4 cm - 3 3/4"

09264/31 • CT 12



PM 801
Red Water Tumbler

50 cl - 17 oz
h 10.4 cm - 4"
Ø 9.4 cm - 3 3/4"

09264/32 • CT 12



PM 801
Yellow Water Tumbler

50 cl - 17 oz
h 10.4 cm - 4"
Ø 9.4 cm - 3 3/4"

09264/33 • CT 12



PM 925
White Beverage Tumbler

59 cl - 20 oz
h 14 cm - 5 1/2"
Ø 8.6 cm - 3 3/8"

11282/30 • CT 12



PM 925
Red Beverage Tumbler

59 cl - 20 oz
h 14 cm - 5 1/2"
Ø 8.6 cm - 3 3/8"

11282/31 • CT 12



PM 925
Yellow Beverage Tumbler

59 cl - 20 oz
h 14 cm - 5 1/2"
Ø 8.6 cm - 3 3/8"

11282/32 • CT 12



PM 925
White Carafe

1 l - 34 oz
h 28 cm - 11"
Ø 10.8 cm - 4 1/4"

10700/32 • CT 6



PM 925
Red Carafe

1 l - 34 oz
h 28 cm - 11"
Ø 10.8 cm - 4 1/4"

10700/33 • CT 6



PM 925
Yellow Carafe

1 l - 34 oz
h 28 cm - 11"
Ø 10.8 cm - 4 1/4"

10700/34 • CT 6



COLLECTIONS
STEMGLASSES
WINE & MORE



PRESTIGE

A WIDE AND COMPLETE RANGE OF STEMGLASSES AND TUMBLERS WITH A PROFESSIONAL DESIGN, IDEAL FOR HOME ENTERTAINMENT



C 314
Cabernet - Merlot
70 cl - 23 3/4 oz
h 24,4 cm - h 9 1/2"
Ø 10,1 cm - Ø 4"
08743/08 • GP 4/8



C 316
Pinot noir - Rioja
61 cl - 20 5/8 oz
h 22 cm - h 8 3/4"
Ø 10,5 cm - Ø 4 1/8"
08745/11 • GP 4/8



C 317
Riesling - Tocai
44 cl - 15 7/8" oz
h 22 cm - h 8 3/4"
Ø 8,47 cm - Ø 3 3/8"
08746/11 • GP 4/16



C 401
Bordeaux
55 cl - 18 1/2 oz
h 23,6 cm - h 9 1/4"
Ø 9,8 cm - Ø 3 3/4"
10411/01 • GP 4/24



C 400
Riesling
45 cl - 15 1/4 oz
h 22,1 cm - h 8 3/4"
Ø 9,2 cm - Ø 3 1/2"
10410/01 • GP 4/24



C 399
Chardonnay
35 cl - 11 3/4 oz
h 20,5 cm - h 8"
Ø 8,5 cm - Ø 3 1/4"
10409/01 • GP 4/24



C 319
Prosecco - Champagne
27 cl - 9 1/2 oz
h 25,4 cm - h 10"
Ø 6,88 cm - Ø 2 5/8"
08748/09 • GP 4/16



C 402
Sparkling wine
20 cl - 6 3/4 oz
h 22,2 cm - h 8 3/4"
Ø 6,4 cm - Ø 2 1/2"
10412/01 • GP 4/24



PM 757
Cabernet - Merlot
67 cl - 23 1/4 oz
h 12 cm - h 4 3/4"
Ø 10,1 cm - Ø 4"
10281/05 • GP 4/16



C 409
Martini
26 cl - 8 3/4 oz
h 18,5 cm - h 7 1/4"
Ø 11,1 cm - Ø 4 1/4"
10408/02 • GP 4/8



C 389
Pilsner 0.4
50 cl - 17 oz
h 27 cm - h 10 3/4"
Ø 7,5 cm - Ø 3"
10413/02 • GP 4/24



COLLECTIONS
STEMGLASSES
WINE & MORE

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE

PACKAGING



PRESTIGE

A WIDE AND COMPLETE RANGE OF STEMGLASSES AND TUMBLERS WITH A PROFESSIONAL DESIGN, IDEAL FOR HOME ENTERTAINMENT



PM 863
Beverage
51 cl - 17 1/4 oz
h 15,5 cm - h 6"
Ø 8,5 cm - Ø 3 1/4"
10407/01 • GP 4/24



PM 865
Juice
41 cl - 13 3/4 oz
h 14,2 cm - h 5 1/2"
Ø 7,9 cm - Ø 3"
10405/01 • GP 4/24



PM 862
D.O.F.
44 cl - 15 oz
h 11,4 cm - h 4 1/2"
Ø 9,3 cm - Ø 3 3/4"
10406/01 • GP 4/24



PM 864
Water
34 cl - 11 1/2 oz
h 10,6 cm - h 4 1/4"
Ø 8,6 cm - Ø 3 1/2"
10404/01 • GP 4/24



PM 866
Liqueur
7,5 cl - 2 1/2 oz
h 6,6 cm - h 2 1/4"
Ø 5,3 cm - Ø 2"
10403/01 • GP 4/24



RM 381
Jug
1,5 L - 50 3/4 oz
h 19,9 cm - h 7 3/4"
Ø 13,4 cm - Ø 5 1/4"
10435/01 • CT 6

ANTI-DRIP coating



RM 380
Jug
1 L - 34 oz
h 17 cm - h 6 3/4"
Ø 11,8 cm - Ø 4 3/4"
10434/01 • CT 6

ANTI-DRIP coating



RM 379
Jug
0,50 L - 17 oz
h 13,5 cm - h 5 1/4"
Ø 9,4 cm - Ø 3 3/4"
10433/01 • CT 6

ANTI-DRIP coating



RM 378
Jug
0,25 L - 8 1/2 oz
h 10,8 cm - h 4 1/4"
Ø 7,5 cm - Ø 3"
10432/01 • CT 12

ANTI-DRIP coating



H 10081
Wine bottle with airtight glass stopper
1 l - 34 oz
h 27,1 cm - 10 3/8"
Ø 12,4 cm - 4 7/8"
11311/01 • GP 1/6

NEW



PM 904
Carafe with airtight silicone lid bpa free
1 l - 34 oz
h 28 cm - 11"
Ø 10,8 cm - 4 1/4"
11234/01 • GP 1/6

NEW



COLLECTIONS
STEMGLASSES
WINE & MORE

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE

PACKAGING





ROMANTICA

THE ROMANCE OF A DELICATE AND SINUOUS OPTIC EFFECT COMBINED TO A CLASSIC SHAPE FOR AN ELEGANT RANGE



COLLECTIONS
STEMGLASSES
WINE & MORE



C 144
All-Purpose
38 cl - 13 oz
h 22,7 cm - h 9"
Ø 8,3 cm - Ø 3 ¼"
10373/01 • GP 4/24



C 143
Wine
28 cl - 9 ½ oz
h 21,6 cm - h 8 ½"
Ø 7,5 cm - Ø 3"
10372/01 • GP 4/24



C 145
Champagne
19,5 cl - 6 ¾ oz
h 23,1 cm - h 9"
Ø 7 cm - Ø 2 ¾"
10371/01 • GP 4/24



PM 861
Beverage
54 cl - 19 oz
h 15,5 cm - h 6"
Ø 7,9 cm - Ø 3"
10374/01 • GP 4/24



PM 610
D.O.F.
37,5 cl - 12 ¾ oz
h 9,7 cm - h 3 ¾"
Ø 8,8 cm - Ø 3 ½"
10375/01 • GP 4/24

PACKAGING





ROYALE

A COLLECTION IDEAL FOR TABLE SETTING AND WINE TASTING



COLLECTIONS
STEMGLASSES
WINE & MORE



C 419
Gourmet goblet
52 cl - 17 ½ oz
h 23 cm - h 9"
Ø 8.9 cm - Ø 3 ½"
10668/02 • BAF 6/24



C 420
Burgunder
52 cl - 17 ½ oz
h 21 cm - h 8 ¼"
Ø 9.92 cm - Ø 4"
10669/02 • BAF 6/12



C 421
White wine
38 cl - 12 ¾ oz
h 20.8 cm - h 8 ¼"
Ø 8.03 cm - Ø 3 ¼"
10670/02 • BAF 6/24



C 422
Champagne
21 cl - 7 oz
h 23.5 cm - h 9 ¼"
Ø 5.96 cm - Ø 2 ¼"
10671/02 • BAF 6/24

PACKAGING





RUBINO

DESIGNED FOR FOODSERVICE



COLLECTIONS
STEMGLASSES
WINE & MORE



C 243
Bordeaux
48 cl - 16 1/4 oz
h 20 cm - h 7 7/8"
Ø 8,8 cm - Ø 3 1/2"
10148/01 • BAF 6/24
10148/02 • 1-1 0.1 L



C 242
Goblet
37 cl - 12 1/2 oz
h 18,1 cm - h 7 1/8"
Ø 8,1 cm - Ø 3 1/4"
07698/16 • BAF 6/24
07698/17 • 1-1 0.1 L



C 241
Red Wine
27,6 cl - 9 1/2 oz
h 17,1 cm - h 6 3/4"
7,3 cm - Ø 2 7/8"
07697/04 • BAF 6/24



C 240
White Wine
21 cl - 7 oz
h 15,5 cm - h 6 1/8"
Ø 6,7 cm - Ø 2 3/4"
10149/01 • BAF 6/24



C 244
Flute
21 cl - 7 oz
h 23 cm - h 9"
Ø 7 cm - Ø 2 3/4"
10150/01 • BAF 6/24



PM 611
Beverage
47 cl - 15 7/8 oz
h 16,4 cm - h 6 1/2"
Ø 7,2 cm - Ø 2 1/8"
10152/01 • BAF 6/24



PM 610
D.O.F.
37,5 cl - 12 3/4 oz
h 9,7 cm - h 3 3/4"
Ø 7,2 cm - Ø 2 1/8"
10151/01 • BAF 6/24



PM 649
Juice
35 cl - 11 3/4 oz
h 10,2 cm - h 4"
Ø 8,2 cm - Ø 3 1/4"
10153/01 • BAF 6/24

PACKAGING



SUPER

ADVANCED WINE STEMWARE

Internal studies, test results and analysis through chromatography lead us to design a range of stemglasses highly innovative for shape and sensorial performance (Advanced Wine Stemware).

These stemglasses adapt themselves to every style of wine (both for grape varietal and age of the wine) expressing the most of the aromatic and taste characteristics of each style of wine contained.

A Super stemglass behaviours is unique: it filters only the most significant aromas of the wine contained. In standard stemglasses these significant aromas will remain hidden and/or fade away from the aromatic chamber.

From these findings the range has been developed and it comprises universal stemglasses: for all red wines, for all white wines, for all rosè wines and for all spumante, champagne and sparkling wines, regardless of the age each type of wines.

SUPER 800

for aged and tannin-rich red wines

SUPER 600

High Aromatic Filter for all red wines

SUPER 450

High Aromatic Filter for all white wines

SUPER 350

High Aromatic Filter for all rosè wines

SUPER 200

(flute) High Aromatic Filter for all sparkling wines

Super is an elegant collection for the mise-en-place comprised of 5 universal and innovative stemglasses apt to enhance the aromatic-gustatory perception of any type of wine.



C 374
SUPER 800
For aged and tannin-rich red wines
80 cl - 27 oz
h 23,5 cm - h 9 1/4"
Ø 12 cm - Ø 4 3/4"
09650/06 • BAF 6/12



C 383
SUPER 600
High aromatic filter for red wines
60 cl - 20 1/4 oz
h 22,7 cm - h 9"
Ø 10,8 cm - Ø 4 1/4"
10038/06 • BAF 6/12



C 384
SUPER 450
High aromatic filter for white wines
45 cl - 15 1/4 oz
h 22,7 cm - h 9"
Ø 9,3 cm - Ø 3 3/4"
10039/06 • BAF 6/24



C 385
SUPER 350
High aromatic filter for rosè wines
35 cl - 11 3/4 oz
h 19,2 cm - h 7 1/2"
Ø 9,2 cm - Ø 3 1/2"
10040/06 • BAF 6/24



C 130
SUPER FLUTE
High aromatic filter for sparkling wines
20 cl - 6 3/4 oz
h 24,3 cm - h 9 1/2"
Ø 6,53 cm - Ø 2 1/2"
10041/06 • BAF 6/24

Thin rim
(gustatory pleasantness)

The volume and dimension of the aromatic chamber (head space) filters only the characteristic molecules of the wine contained.

The oxygenation surface allow to express the most of the characteristic of the aromatic molecules of each type of wine.

The shape of the bowl allows the wine to oxygenate rapidly during the rotation of the stemglass.

Thin stem and
Titanium reinforced

Flat base



COLLECTIONS
STEMGLASSES
WINE & MORE



PACKAGING





SUPREMO

WINE AMBASSADOR

NEW

The stemglasses of the Supremo range have been designed by Bormioli Luigi's designers in collaboration with Centro Studi Assaggiatori (the international specialists of the 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 flavours 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 design is suitable for specific wine varieties.



COLLECTIONS
STEMGLASSES
WINE & MORE



SUPREMO

WINE AMBASSADOR

NEW

(1)

The chimney balances the wine aromas with a low alcoholic content and its cylindrical shape directs the wine to the centre 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 colour reflection.

(6)

Permanent ultra break-resistant stem (Titanium reinforced).



COLLECTIONS
STEMGLASSES
WINE & MORE



SUPREMO

WINE AMBASSADOR

NEW



C 446
Burgundy

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

11277/01 • BAF 6/12

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



C 449
Bordeaux

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

11278/01 • BAF 6/12

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



C 448
Chianti / Pinot Grigio

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

11279/01 • BAF 6/24

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



C 453
Chardonnay

35 cl - 11 3/4 oz
h 22.1 cm - 8 3/4"
Ø 8.1 cm - 3 1/4"

11280/01 • BAF 6/24

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
Gewuerztraminer
Pinot Bianco



C 447
Champagne

24 cl - 8 oz
h 25 cm - 9 5/8"
Ø 6.4 cm - 2 1/2"

11276/01 • BAF 6/24

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



PM 947
Pinot nero

45 cl - 15 1/4 oz
h 9.8 cm - 3 7/8"
Ø 10 cm - 4"

11281/01 • BAF 6/24

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

Acqua



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PACKAGING



VINOTEQUE

ARTE ITALIANA DELLA DEGUSTAZIONE



The Vinoteque range of stemglasses has been designed to fully satisfy the 5 senses: hearing, 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 to enhance 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.

STEMGLASSES 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 colour efficiency \simeq 100%
- Olfactory perception \simeq 100%
- Taste balance \simeq 100%

CARAFES AND DECANTERS

- Rapid oxygenation
- Negligible dispersion of aromas
- **ANTI-DRIP coating**



COLLECTIONS
STEMGLASSES
WINE & MORE



VINOTEQUE

ARTE ITALIANA DELLA DEGUSTAZIONE



COLLECTIONS
STEMGLASSES
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C 374
SUPER 800

80 cl - 27 oz
h 23,5 cm - h 9 1/4"
Ø 12 cm - Ø 4 3/4"

09650/06 • BAF 6/12

For aged and tannin-rich red wines.

The bowl enables rapid oxygenation, recreating the effect of the decanter. Due to its shape, the aromatic intensity is very deep and persistent. The shape guides the wine directly toward the centre of the tongue: armonious balance amongst acid-tannin-fruit sensations.

RECOMMENDED WINES:

Barbera d'Asti Doc
Chianti Docg
Valcalepio Rosso Doc
Riserva



C 362
RISERVA

76 cl - 25 3/4 oz
h 24,8 cm - h 9 3/4"
Ø 9,9 cm - Ø 4"

09641/06 • BAF 6/12

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.

RECOMMENDED WINES:

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



C 342
ROBUSTO

66 cl - 22 1/4 oz
h 22,6 cm - h 9"
Ø 10,6 cm - Ø 4 1/4"

09077/02 • GP 2/12
09077/06 • BAF 6/12

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.

RECOMMENDED WINES:

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



C 363
RICCO

59 cl - 20 oz
h 23,8 cm - h 9 1/4"
Ø 9,1 cm - Ø 3 1/2"

09627/11 • GP 2/12
09627/06 • BAF 6/24

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:

Brunello di Montalcino
Chianti Docg
Teroldego Rotaliano Doc
Riserva
Barbera d'Asti



C 368
ARMONICO

55 cl - 18 1/2 oz
h 20,5 cm - h 8"
Ø 10,2 cm - Ø 4"

09556/06 • BAF 6/12

For smooth and balanced red wines.

The shape of the bowl perfectly fits in the hands, allowing the wine temperature to increase and release easily the complex aromatic notes.

RECOMMENDED WINES:

Chianti
Barbera d'Asti
Langhe Doc Nebbiolo
Rossi Sicilia



C 365
MATURO

49 cl - 16 1/2 oz
h 24,2 cm - h 9 1/2"
Ø 8,8 cm - Ø 3 1/2"

09643/06 • BAF 6/24

For full-bodied and mature white wines.

The wine-glass contact surface was designed to maintain the servicing temperature. Thanks to its shape, flavours are well defined and expressive.

RECOMMENDED WINES:

Chardonnay
Riesling Venezia Giulia
Sauvignon
Chenin Blanc



C 371
SMART TESTER

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

09647/06 • BAF 6/24

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 colour examination (colour sensor)
- wine sediment check (decanting sensor)
- effervescence examination for still wines (defect sensor)

IT ENSURES
THE MEDIUM PERCEPTION
OF ALL WINES.



C 364
FRAGRANTE

38 cl - 12 3/4 oz
h 22,3 cm - h 8 3/4"
Ø 8 cm - Ø 3 1/4"

09626/02 • GP 2/12
09626/06 • BAF 6/24

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 fruity notes. The head space high volume slows down aromatic notes evaporation.

RECOMMENDED WINES:

Chianti Classico
Pauliac
Margaux
Sassicaia
Pinot Grigio e Bianco



C 366
FRESCO

38 cl - 12 3/4 oz
h 22,8 cm - h 9"
Ø 8,1 cm - Ø 3 1/4"

09644/06 • BAF 6/24

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

VINOTEQUE

ARTE ITALIANA DELLA DEGUSTAZIONE



COLLECTIONS
STEMGLASSES
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C 373
GRADEVOLE

34 cl - 11 ½ oz
h 22,3 cm - h 8 ¾"
Ø 7,7 cm - Ø 3"

09642/06 • BAF 6/24

For rosé and white wines.

The shape and the size of the bowl allow for the concentration of aromatic notes towards the nose emphasizing the perception of the delicate and fruity aromas of young wines. The shape of the bowl guides the wine directly towards the tip of the tongue.

RECOMMENDED WINES:

Pinot Grigio
Riesling
Syrah/Grenache
Chiaretto del Garda
Cerasuolo d'Abruzzo



C 388
SMART 270

27 cl - 9 ¼ oz
h 21,7 cm - h 8 ½"
Ø 6,7 cm - Ø 2 ¾"

10051/06 • BAF 6/24

For universal tasting of dessert wines.

The shape of the bowl amplifies the sensorial perception of the wine contained enhancing the sweetness.

RECOMMENDED WINES:

Sherry
Marsala
Porto
Dessert wines



C 370
PERLAGE

17,5 cl - 6 oz
h 25 cm - h 9 ¾"
Ø 5,5 cm - Ø 2 ¼"

09648/02 • GP 2/12
09648/06 • BAF 6/24

For sparkling wines.

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

RECOMMENDED WINES:

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



C 372
SPIRITS SNIFFER

17 cl - 5 ¾ oz
h 16,5 cm - h 6 ½"
Ø 6,6 cm - Ø 2 ½"

09649/02 • GP 2/12
09649/06 • BAF 6/24
09649/30 • 1-12+4 CL

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

RECOMMENDED FOR WHITE AND DARK ALCOHOLIC BEVERAGES:

Cognac
Armagnac
Calvados
Cask Aged Grappa.
Young Grappa



C 416
COGNAC

46,5 cl - 15 ¾ oz
h 12,7 cm - h 5"
Ø 9,67 cm - Ø 3 ¾"

10564/01 • BAF 6/24

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

RECOMMENDED WINES:

Cognac
Armagnac
Brandy
Cask Aged Grappa
Rhum



C 359
GRAPPA

10,5 cl - 3 ½ oz
h 20,2 cm - h 8"
Ø 4,6 cm - Ø 1 ¾"

09651/06 • BAF 6/24
09651/31 • 1-12+4 CL

For young and aromatic grappa and fruit brandies.

The shape of the bowl lowers considerably the aromatic irritating 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



C 415
LIQUEUR

12 cl - 4 oz
h 16,4 cm - h 6 ½"
Ø 5,1 cm - Ø 2"

10565/01 • BAF 6/24

Stemglass suitable for the universal tasting of liqueurs.



RM 319
DECANTER

75 cl - 25 ¼ oz
h 35 cm - h 13 ¾"
Ø 20 cm - Ø 7 ¾"

09630/05 • GP 1/6

Extremely suitable for the decantation of red wines.

Particularly long neck which allows a strong aeration of the wine during the pouring process. Oxygenation: very high Negligible aroma dispersion.



ANTI-DRIP coating



RM 320
CARAFE

75 cl - 25 ¼ oz
h 30,5 cm - h 12"
Ø 15 cm - Ø 6"

09631/03 • GP 1/6

Suitable for both red and white wines. Excellent oxygenation index.

Elegant for table service. Negligible aroma dispersion.



ANTI-DRIP coating

PACKAGING





VINTAGE

CONTEMPORARY STEMWARE FOR FOODSERVICE



COLLECTIONS
STEMGLASSES
WINE & MORE



C 210
Wine
41,5 cl - 14 oz
h 22,4 cm - h 8 13/16"
Ø 7,6 cm - Ø 3"
09964/01 • BAF 6/24
09964/31 • I-10.1 L



C 148
Wine
37 cl - 12 1/2 oz
h 20,5 cm - h 8 1/16"
Ø 7,3 cm - Ø 2 7/8"
09961/01 • BAF 6/24
09961/31 • I-10.1 L



C 192
Wine
25 cl - 8 1/2 oz
h 18,1 cm - h 7 1/8"
Ø 6,5 cm - Ø 2 1/2"
09962/01 • BAF 6/24
09962/31 • I-10.1 L



SV 3
Decanter
1,4 L - 47 1/2 oz
h 22,4 cm - h 8 7/8"
Ø 18 cm - Ø 7"
07693/01 • B 1/6
07693/05 • BAF 1/6

PACKAGING



WINE STYLE SPECIFIC

AN INNOVATIVE CONCEPT, WINE STEMGLASSES CLASSIFIED IN 9 COLOUR CODED WINE STYLES. EACH WINE STYLE HAS A DIFFERENT COLOUR CODE AND GROUPS TOGETHER WINES AROUND COMMON AROMATIC AND TASTE ELEMENTS.



COLLECTIONS
STEMGLASSES
WINE & MORE



WINE STYLE SPECIFIC

AN INNOVATIVE CONCEPT, WINE STEMGLASSES CLASSIFIED IN 9 COLOUR CODED WINE STYLES. EACH WINE STYLE HAS A DIFFERENT COLOUR CODE AND GROUPS TOGETHER WINES AROUND COMMON AROMATIC AND TASTE ELEMENTS.



C 362
Bold Reds
76 cl - 25 ¾ oz
h 24,8 cm - h 9 ¾"
Ø 8,9 cm - Ø 4"
09641/02 • GP 2/12



C 342
Smooth Reds
66 cl - 22 ¼ oz
h 22,6 cm - h 9"
Ø 10,6 cm - Ø 4 ¼"
09077/15 • GP 2/12



C 363
Juicy Reds
59 cl - 20 oz
h 23,8 cm - h 9 ¼"
Ø 9,1 cm - Ø 3 ½"
09627/19 • GP 2/12



C 365
Rich Whites
49 cl - 16 ½ oz
h 24,2 cm - h 9 ½"
Ø 8,8 cm - Ø 3 ½"
09643/03 • GP 2/12



C 366
Crisp Whites
38 cl - 12 ¾ oz
h 22,8 cm - h 9"
Ø 8,1 cm - Ø 3 ¼"
09644/05 • GP 2/12



C 364
Soft Whites
38 cl - 12 ¾ oz
h 22,3 cm - h 8 ¾"
Ø 8 cm - Ø 3 ¼"
09626/08 • GP 2/12



C 373
Pink Wines
34 cl - 11 ½ oz
h 22,3 cm - h 8 ¾"
Ø 7,7 cm - Ø 3"
09642/01 • GP 2/12



C 370
Sparkling Wines
17,5 cl - 6 oz
h 25 cm - h 9 ¾"
Ø 5,5 cm - Ø 2 ¼"
09648/07 • GP 2/12



C 388
Sweet Wines
27 cl - 9 ¼ oz
h 21,7 cm - h 8 ½"
Ø 6,7 cm - Ø 2 ¾"
10051/01 • GP 2/12



Decanter
Red wine
75 cl - 25 ¼ oz
h 35 cm - h 13 ¾"
Ø 15,5 cm - Ø 6"
10680/01 • GP1/6



Decanter
White wine
75 cl - 25 ¼ oz
h 47,4 cm - h 18 ¾"
Ø 13,5 cm - Ø 5 ¼"
10681/01 • GP1/6



SHELF IMPACT PACKAGING



COLLECTIONS
STEMGLASSES
WINE & MORE



PACKAGING





TUMBLERS



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AERO

FAST WINE AERATION



PM833
Stemless
40 cl - 13 1/2 oz
h 9.9 cm - 4"
Ø 8.8 cm - 3 1/2"
10940/01 • BAF6/24

TUMBLERS

PACKAGING



ALFIERI



PM 658
Beverage
42 cl - 14 oz
h 17,1 cm - h 6 3/4"
Ø 6,9 cm - Ø 2 3/4"
08168/06 • GP 4/24



PM 657
D.O.F.
35 cl - 12 oz
h 10,1 cm - h 4"
Ø 8,3 cm - Ø 3 1/4"
08167/06 • GP 4/24

TUMBLERS

PACKAGING



AMETISTA



PM 693
Beverage
46 cl - 15 1/2 oz
h 12 cm - h 4 7/8"
Ø 8,7 cm - Ø 3 7/16"
10185/01 • BAF 6/24



PM 694
D.O.F.
34 cl - 11 1/2 oz
h 9,1 cm - h 3 19/32"
Ø 8,7 cm - Ø 3 27/64"
10186/01 • BAF 6/24



TUMBLERS

PACKAGING





ATELIER®

SUPERIOR AROMA DIFFUSION

TUMBLERS



PM 863

Beverage

51 cl - 17 ¼ oz
h 15.5 cm - h 6"
Ø 8.5 cm - Ø 3 ¼"

10407/02 • BAF 6/24



PM 865

Juice

41 cl - 13 ¾ oz
h 14.2 cm - h 5 ½"
Ø 7.9 cm - Ø 3"

10405/02 • BAF 6/24



PM 862

D.O.F.

44 cl - 15 oz
h 11.4 cm - h 4 ½"
Ø 9.3 cm - Ø 3 ¾"

10406/02 • BAF 6/24



PM 864

Water

34 cl - 11 ½ oz
h 10.6 cm - h 4 ¼"
Ø 8.6 cm - Ø 3 ½"

10404/02 • BAF 6/24



PM 866

Liqueur

7,5 cl - 2 ½ oz
h 6.6 cm - h 2 ¼"
Ø 5.3 cm - Ø 2"

10403/02 • BAF 6/24



PM 757

Cabernet Merlot

67 cl - 23 ¼ oz
h 12 cm - h 4 ¾"
Ø 10,1 cm - Ø 4"

10291/02 • BAF 6/12



PM 756

Pinot Noir / Rioja

59 cl - 20 oz
h 10,3 cm - h 4 1/16"
Ø 10,5 cm - Ø 4 ¼"

10290/02 • BAF 6/12



PM 764

Riesling / Tocai

40 cl - 14 oz
h 10,5 cm - h 4 ¼"
Ø 8,47 cm - Ø 3 ¼"

10289/02 • BAF 6/24

PACKAGING



CLASSICO



TUMBLERS



PM 880

Beverage

48 cl - 16 ¼ oz
h 16,1 cm - h 6 ¼"
Ø 7 cm - Ø 2 ¾"

10420/01 • BAF 6/24
10420/02 • GP 4/24



PM 881

Long drink

34 cl - 11 ½ oz
h 14,6 cm - h 5 ¾"
Ø 6,3 cm - Ø 2 ½"

10421/01 • BAF 6/24
10421/30 • I-12+4 CL



PM 879

D.O.F.

40 cl - 13 ½ oz
h 9,8 cm - h 3 ¾"
Ø 8,6 cm - Ø 3 ½"

10419/01 • BAF 6/24
10419/02 • GP 4/24



PM 883

Water

32 cl - 10 ¾ oz
h 9,4 cm - h 3 ¾"
Ø 7,9 cm - Ø 3"

10422/01 • BAF 6/24
10422/30 • I-14 CL



PM 884

Liqueur

7 cl - 2 ¼ oz
h 8,8 cm - h 3 ½"
Ø 4 cm - Ø 1 ½"

10423/01 • BAF 6/24

PACKAGING





BACH

ELEGANT FACETED DESIGN



TUMBLERS

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE



PM 489
Beverage

48 cl - 16 ¼ oz
h 16 cm - 6 ¼"
Ø 7.2 cm - 2 ¾"

10824/01 • BAF 6/24
10824/02 • GP 4/24



PM 511
Beverage

36 cl - 12 ¼ oz
h 15.5 cm - 6"
Ø 6.4 cm - 2 ½"

10826/01 • BAF 6/24



PM 485
D.O.F.

33.5 cl - 11 ¼ oz
h 9.7 cm - 3 ¾"
Ø 8.25 cm - 3 ¼"

10823/01 • BAF 6/24
10823/02 • GP 4/24



PM 496
Water

25.5 cl - 8 ½ oz
h 9 cm - 3 ½"
Ø 7.5 cm - 3"

10825/01 • BAF 6/24

PACKAGING





BRIO

STRIKING MASS COLOURED MOUTH BLOWN TUMBLERS.
 ANY SLIGHT FLAW SHOULD NOT BE CONSIDERED A DEFECT
 BUT AN AESTHETIC VALUE DUE TO THE UNIQUENESS
 OF EACH HANDCRAFTED PIECE



TUMBLERS



RM 392
Cobalt blue Brio

36 cl - 12 ¼ oz
 h 11.5 cm - h 4 ½"
 Ø 8 cm - Ø 3 ¼"
 10720/01 • B 6/24



RM 392
Amber Brio

36 cl - 12 ¼ oz
 h 11.5 cm - h 4 ½"
 Ø 8 cm - Ø 3 ¼"
 10721/01 • B 6/24



RM 392
Orange Brio

36 cl - 12 ¼ oz
 h 11.5 cm - h 4 ½"
 Ø 8 cm - Ø 3 ¼"
 10722/01 • B 6/24

PACKAGING





ELEGANTE

PURE ELEGANCE.



TUMBLERS



PM 809
Beverage
48 cl - 16 ¼ oz
h 15,5 cm - h 6"
Ø 8,6 cm - Ø 3 ½"
09480/06 • BAF 6/24



PM 808
D.O.F.
40 cl - 13 ½ oz
h 11,4 cm - h 4 ½"
Ø 9,2 cm - Ø 3 ½"
09479/06 • BAF 6/24



PM 910
Water
40 cl - 13 ½ oz
h 10,7 cm - h 4 ¼"
Ø 8,3 cm - Ø 3 ¼"
10982/01 • BAF 6/24



PM 811
Hi-ball
34 cl - 11 ½ oz
h 13,9 cm - h 5 ½"
Ø 7,7 cm - Ø 3"
09482/06 • BAF 6/24



PM 810
Whisky
32 cl - 10 ¾ oz
h 10,5 cm - h 4 ¼"
Ø 8,5 cm - Ø 3 ¼"
09481/06 • BAF 6/24



PM 826
Amaro
13,5 cl - 4 ½ oz
h 8,1 cm - h 3 ¼"
Ø 6,6 cm - Ø 2 ¼"
09639/06 • BAF 6/24



PM 812
Liqueur
7 cl - 2 ¼ oz
h 8,5 cm - h 3 ¼"
Ø 4,7 cm - Ø 1 ¾"
09483/06 • BAF 6/24

PACKAGING





HYPNOS

SPIRAL DESIGN CREATES A DANCING LIGHTS' EFFECT



TUMBLERS

PACKAGING



PM 910
Acqua
40 cl - 13 1/2 oz
h 10.7 cm - 4 1/4"
Ø 8.3 cm - 3 1/4"
10946/01 • GP 4/24
10946/02 • GP 6/24

INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE



PM 921
Beverage
43.5 cl - 14 3/4 oz
h 16.6 cm - 6 1/2"
Ø 7.1 cm - 2 3/4"
11024/01 • GP 4/24
11024/02 • GP 6/24



PM 920
D.O.F.
34.5 cl - 11 3/4 oz
h 10.9 cm - 4 1/4"
Ø 8.1 cm - 3 1/4"
11023/01 • GP 4/24
11023/02 • GP 6/24



TUMBLERS

PACKAGING



MAGNIFICO

MAXIMUM WINE COLOUR REFLECTION



PM 925
Beverage
59 cl - 20 oz
h 14 cm - 5 1/2"
Ø 8.6 cm - 3 3/8"
11282/01 • BAF 6/24

NEW



PM 801
D.O.F.
50 cl - 17 oz
h 10.4 cm - h 4"
Ø 9.4 cm - Ø 3 3/4"
09264/06 • BAF 6/24



TUMBLERS

PACKAGING





MICHELANGELO MASTERPIECE

THE ONE AND ONLY: THE ORIGINAL

TUMBLERS



PM 784
Cooler Iced Tea
59,5 cl - 20 oz
h 17,5 cm - h 7"
Ø 8,1 cm - Ø 3 1/4"
10238/01 • GP 4/24



PM 514
Beverage
43,5 cl - 14 1/2 oz
h 16,6 cm - h 6 9/16"
Ø 7,1 cm - Ø 2 3/4"
10233/01 • GP 4/24



PM 523
Hi-ball
31 cl - 10 1/2 oz
h 14,6 cm - h 5 3/4"
Ø 6,3 cm - Ø 2 1/2"
10236/01 • GP 4/24



PM 426
Beer
45 cl - 15 1/4 oz
h 21,5 cm - h 8 1/2"
Ø 8,2 cm - Ø 3 1/2"
06085/19 • GP 4/24



PM 785
D.O.F.
46,5 cl - 15 3/4 oz
h 11,7 cm - h 4 3/4"
Ø 8,8 cm - Ø 3 3/4"
10240/01 • GP 4/24



PM 515
D.O.F.
34,5 cl - 12 oz
h 10,9 cm - h 4 1/4"
Ø 8 cm - Ø 3 1/4"
10234/01 • GP 4/24



PM 521
Whisky-rocks
26,5 cl - 9 oz
h 10,2 cm - h 4 1/16"
Ø 7,3 cm - Ø 2 7/8"
10235/01 • GP 4/24



PM 524
Liqueur
7,2 cl - 2 1/2 oz
h 9 cm - h 3 5/16"
Ø 4,1 cm - Ø 1 5/8"
10237/01 • GP 4/24

PACKAGING



ON THE ROCKS

SQUARE SHAPE



TUMBLERS



PM 923
Beverage
44 cl - 15 oz
h 16,9 cm - 6 3/4"
□ 7,2 cm - □ 2 3/4"
10953/02 • BAF 6/24



PM 922
D.O.F.
40 cl - 13 1/2 oz
h 10,2 cm - 4"
□ 9,1 cm - □ 3 1/2"
10952/02 • BAF 6/24

PACKAGING





PALACE

ELEGANT AND RESISTANT



PM 834
Tonic water

44,5 cl - 15 oz
h 12,5 cm - h 5"
Ø 8,1 cm - Ø 3 1/4"

10499/01 • BAF 6/24



PM 833
Still natural water

40 cl - 13 1/2 oz
h 9,9 - h 4"
Ø 8,8 cm - Ø 3 1/4"

09655/06 • BAF 6/24

TUMBLERS

PACKAGING



PARMA

PURE AND SIMPLE DESIGN



PM 611
Beverage

47 cl - 16 oz
h 16,4 cm - h 6 1/2"
Ø 7,2 cm - Ø 2 1/8"

10152/02 • GP 4/24
10152/01 • BAF 6/24



PM 610
D.O.F.

37,5 cl - 12 7/8 oz
h 9,7 cm - h 3 3/4"
Ø 8,8 cm - Ø 3 1/2"

10151/02 • GP 4/24
10151/01 • BAF 6/24

TUMBLERS

PACKAGING



PICTURA

CHEERFUL TRASPARENT COLOUR PALETTE

NEW



PM 910
Red Tumbler

40 cl - 13 1/2 oz
h 10,7 cm - 4 1/4"
Ø 8,3 cm - 3 1/4"

10982/30 • CT 12



PM 910
Amber Tumbler

40 cl - 13 1/2 oz
h 10,7 cm - 4 1/4"
Ø 8,3 cm - 3 1/4"

10982/31 • CT 12



PM 910
Grey Tumbler

40 cl - 13 1/2 oz
h 10,7 cm - 4 1/4"
Ø 8,3 cm - 3 1/4"

10982/32 • CT 12

TUMBLERS

PICTURA PLUS

MONOCHROMES AND CLEAR CUT LINES

NEW



PM 801
White Water Tumbler

50 cl - 17 oz
h 10,4 cm - 4"
Ø 9,4 cm - 3 3/4"

09264/31 • CT 12



PM 801
Red Water Tumbler

50 cl - 17 oz
h 10,4 cm - 4"
Ø 9,4 cm - 3 3/4"

09264/32 • CT 12



PM 801
Yellow Water Tumbler

50 cl - 17 oz
h 10,4 cm - 4"
Ø 9,4 cm - 3 3/4"

09264/33 • CT 12



PM 925
White Beverage Tumbler

59 cl - 20 oz
h 14 cm - 5 1/2"
Ø 8,6 cm - 3 3/8"

11282/30 • CT 12



PM 925
Red Beverage Tumbler

59 cl - 20 oz
h 14 cm - 5 1/2"
Ø 8,6 cm - 3 3/8"

11282/31 • CT 12



PM 925
Yellow Beverage Tumbler

59 cl - 20 oz
h 14 cm - 5 1/2"
Ø 8,6 cm - 3 3/8"

11282/32 • CT 12



PRESTIGE

A WIDE AND COMPLETE RANGE OF STEMGLASSES AND TUMBLERS WITH A PROFESSIONAL DESIGN, IDEAL FOR HOME ENTERTAINMENT



TUMBLERS

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE

PACKAGING



PM 863
Bibita
51 cl - 17 ¼ oz
h 15,5 cm - h 6"
Ø 8,5 cm - Ø 3 ¼"
10407/01 • GP 4/24



PM 865
Succo
41 cl - 13 ¾ oz
h 14,2 cm - h 5 ½"
Ø 7,9 cm - Ø 3"
10405/01 • GP 4/24



PM 862
Whisky
44 cl - 15 oz
h 11,4 cm - h 4 ½"
Ø 9,3 cm - Ø 3 ¾"
10406/01 • GP 4/24



PM 864
Acqua
34 cl - 11 ½ oz
h 10,6 cm - h 4 ¼"
Ø 8,6 cm - Ø 3 ½"
10404/01 • GP 4/24



PM 866
Liquore
7,5 cl - 2 ½ oz
h 6,6 cm - h 2 ¼"
Ø 5,3 cm - Ø 2"
10403/01 • GP 4/24

PURO



TUMBLERS

PACKAGING



PM 805
Beverage
59 cl - 20 oz
h 15 cm - h 6"
Ø 8,6 cm - Ø 3 ½"
09434/06 • BAF 6/24
09434/04 • GP 4/24



PM 823
Juice
35 cl - 11 ¾ oz
h 12,8 cm - h 5"
Ø 7,3 cm - Ø 2 ¾"
09669/06 • BAF 6/24



PM 804
Whisky
46 cl - 15 ½ oz
h 10,5 cm - h 4 ¼"
Ø 9,35 cm - Ø 3 ¾"
09433/06 • BAF 6/24
09433/04 • GP 4/24



PM 822
Water
32 cl - 10 ¾ oz
h 9,4 cm - h 3 ¾"
Ø 8,4 cm - Ø 3 ¼"
09668/06 • BAF 6/24

ROMANTICA

THE ROMANCE OF A DELICATE AND SINUOUS OPTIC EFFECT COMBINED TO A CLASSIC SHAPE FOR AN ELEGANT RANGE

TUMBLERS



PM 861
Beverage

54 cl - 19 oz
h 15,5 cm - h 6"
Ø 7,9 cm - Ø 3"

10374/01 • GP 4/24



PM 610
D.O.F.

37,5 cl - 12 ¾ oz
h 9,7 cm - h 3 ¾"
Ø 8,8 cm - Ø 3 ½"

10375/01 • GP 4/24

PACKAGING



ROSSINI

TUMBLERS



PM 529
Beverage

40 cl - 13 ½ oz
h 15,3 cm - h 6 1/32"
Ø 7,1 cm - Ø 2 13/16"

07180/10 • GP 4/24



PM 528
D.O.F.

34,5 cl - 11 ½ oz
h 10,2 cm - h 4 1/32"
Ø 8,3 cm - Ø 3 ¼"

07179/10 • GP 4/24



PM 527
Whisky-rocks

26 cl - 8 ¾ oz
h 9,4 cm - h 3 11/16"
Ø 7,6 cm - Ø 3"

07178/10 • GP 4/24



PM 530
Liqueur

6,5 cl - 2 ¼ oz
h 6,3 cm - h 2 ½"
Ø 5,1 cm - Ø 2 1/16"

07181/10 • GP 4/24

PACKAGING



RUBINO

CHEERFUL TRASPARENT COLOUR PALETTE

TUMBLERS



PACKAGING



PM 611
Beverage

47 cl - 15 7/8 oz
h 16,4 cm - h 6 ½"
Ø 7,2 cm - Ø 2 1/8"

10152/01 • BAF 6/24



PM 610
D.O.F.

37,5 cl - 12 ¾ oz
h 9,7 cm - h 3 ¾"
Ø 7,2 cm - Ø 2 1/8"

10151/01 • BAF 6/24



PM 649
Juice

35 cl - 11 ¾ oz
h 10,2 cm - h 4"
Ø 8,2 cm - Ø 3 ¼"

10153/01 • BAF 6/24



STRAUSS

SQUARE SHAPE

TUMBLERS



PM 233
Long Drink

39 cl - 13 1/2 oz
h 16 cm - h 6 1/4"
∅ 6,3 cm - ∅ 2 1/2"

09832/06 • BAF 6/24



PM 229
Hi-ball

26,5 cl - 9 oz
h 15 cm - h 5 7/8"
∅ 5,5 cm - ∅ 2 1/8"

09831/06 • BAF 6/48



PM 300
D.O.F.

35 cl - 11 3/4 oz
h 9,8 cm - h 4"
∅ 7,9 cm - ∅ 3 1/8"

09833/06 • BAF 6/24



PM 227
Whisky-rocks

29 cl - 9 3/4 oz
h 9 cm - h 3 1/2"
∅ 7,5 cm - ∅ 3"

09830/06 • BAF 6/48



PM 228
Juice

24 cl - 8 oz
h 8,4 cm - h 3 1/4"
∅ 7 cm - ∅ 2 3/4"

09829/06 • BAF 6/24



PM 232
Liqueur

6 cl - 2 oz
h 6,2 cm - h 2 1/2"
∅ 4,5 cm - ∅ 1 3/4"

09828/06 • BAF 6/48

STRAUSS ROCKS

SQUARE SHAPE



TUMBLERS



PM 923
Beverage

44 cl - 15 oz
h 16,9 cm - h 6 3/4"
∅ 7,2 cm - ∅ 2 3/4"

10953/02 • BAF 6/24



PM 922
D.O.F.

40 cl - 13 1/2 oz
h 10,2 cm - h 4"
∅ 9,1 cm - ∅ 3 1/2"

10952/02 • BAF 6/24

PACKAGING



PACKAGING



TOP CLASS

TUMBLERS



PACKAGING



RM 230
Beverage
35 cl - 12 ¼ oz
h 13 cm - h 5 ½"
Ø 6,7 cm - Ø 2 ¾"
10822/01 • BAF 6/24



RM 231
All-Purpose
44 cl - 15 ½ oz
h 10,7 cm - h 4 ½"
Ø 7,9 cm - Ø 3"
10820/01 • BAF 6/24



RM 229
Water
35 cl - 12 ¼ oz
h 8,8 cm - h 3 ½"
Ø 7,9 cm - Ø 3"
10821/01 • BAF 6/24

VERONESE

OVAL SHAPE



TUMBLERS



PM 565
Beverage
43 cl - 14 ½ oz
h 15,5 cm - h 6 1/8"
Ø 7,9 cm - Ø 3 1/8"
09839/06 • BAF 6/24



PM 612
Hi-ball
31 cl - 10 ½ oz
h 15 cm - h 6"
Ø 6,9 cm - Ø 2 ¾"
09838/06 • BAF 6/24



PM 566
D.O.F.
34,5 cl - 11 ½ oz
h 9,8 cm - h 3 7/8"
Ø 9,1 cm - Ø 3 5/8"
09837/06 • BAF 6/24



PM 569
Whisky-rocks
26 cl - 8 ¾ oz
h 9,1 cm - h 3 ½"
Ø 8,3 cm - Ø 3 ¼"
09836/06 • BAF 6/24



PM 568
Liqueur
7,5 cl - 2 ½ oz
h 9,6 cm - h 3 ¾"
Ø 4,6 cm - Ø 1 ¾"
09834/06 • BAF 6/24

VERONESE ROCKS

OVAL SHAPE

NEW



PM 565
Beverage
43 cl - 14 ½ oz
h 15,7 cm - h 6 1/8"
Ø 7,95 cm - Ø 3 1/8"
11266/01 • BAF 6/24



PM 946
D.O.F.
40 cl - 13 ½ oz
h 10,3 cm - h 4"
Ø 9,5 cm - Ø 3 ¾"
11267/01 • BAF 6/24

PACKAGING





SPECIALS

A COMPREHENSIVE COLLECTION OF CLASSIC DESIGNS
IN ULTRA-CLEAR TRANSPARENT GLASS
TO MEET ALL YOUR NEEDS FOR BOTH SERVING
AND ENJOYING DRINKS AT HOME.
ALL STEMWARE IN THIS COLLECTION HAVE SEAM-FREE STEMS
WITH TITANIUM REINFORCEMENT FOR GREATER STRENGTH.

FLUTE: THE PRONOUNCED INDENTATION
AT THE BOTTOM OF THE BOWLS DEVELOPS
AN EXTRA PERSISTENT FLOW OF BUBBLES
FORMING A CROWN ON THE SURFACE THUS
RELEASING THE AROMAS AND WINE SCENTS.

FLUTE COLLECTION	146
BEER COLLECTION	148
COGNAC	149

FLUTE COLLECTION

A VARIETY OF CAPACITIES AND SHAPES FOR EVERY OCCASIONS



SUPER
C 130 Flute
20 cl - 6 ¾ oz
h 24,3 cm - h 9 ½"
Ø 6,53 cm - Ø 2 ½"
10041/04 • GP 4/24
10041/06 • BAF 6/24



INTENSO
C 378 Flute
24 cl - 8 ¼ oz
h 24 cm - h 9 ½"
Ø 6,2 cm - Ø 2 ½"
10044/04 • GP 4/24
10044/06 • BAF 6/24



ROYALE
C 422 Flute
21 cl - 7 oz
h 23,5 cm - h 9 ¼"
Ø 5,96 cm - Ø 2 ¼"
10671/02 • BAF 6/24



ELEGANTE
C 417 Champagne
16 cl - 5 ½ oz
h 23,5 cm - h 9 ¼"
Ø 6,62 cm - Ø 2 ½"
10567/01 • BAF 6/24



SUPREMO
C 447 Champagne
24 cl - 8 oz
h 25 cm - h 9 ⅝"
Ø 6,4 cm - Ø 2 ½"
11276/01 • BAF 6/24

NEW



ACCADEMIA VINO
C 128 N.14 Sweet White
27,5 cl - 19 ½ oz
h 22 cm - h 8 ⅔"
Ø 7,4 cm - Ø 2 ⅝"
10187/01 • BAF 6/24



ATELIER - PRESTIGE
C 319 Champagne
27 cl - 9 ½ oz
h 25,4 cm - h 10"
Ø 6,88 cm - Ø 2 ⅝"
08748/01 • GP 2/12
08748/05 • GP 4/16
08748/07 • BAF 6/12



MAGNIFICO
C 337 Champagne
32 cl - 10 ¾ oz
h 26 cm - h 10 ¼"
Ø 7,3 cm - Ø 2 ¾"
08959/12 • GP 2/12
08959/04 • GP 4/24
08959/06 • BAF 6/24



ACCADEMIA VINO
C 228 N.21 Champagne
18,5 cl - 6 ½ oz
h 23,4 cm - h 9 ⅞"
Ø 7 cm - Ø 2 ¾"
07648/05 • BAF 6/24



LIN. MICHELANGELO
C 176 Champagne
11,5 cl - 3 ¾ oz
h 18,2 cm - h 7 ⅜"
Ø 6 cm - Ø 2 ⅜"
10281/01 • B 6/48



PERLAGE
C 170 Champagne
15,5 cl - 5 ¼ oz
h 18,5 cm - h 7 ¼"
Ø 6,4 cm - Ø 2 ½"
07177/01 • B 6/24



DREAM
C 98 Champagne
14,2 cl - 4 ¾ oz
h 19 cm - h 7 ½"
Ø 6 cm - Ø 2 ⅜"
10317/02 • B 6/24
10317/30 • 0.1 L



PALACE
C 354 Champagne
23,5 cl - 8 ¼ oz
h 23,8 cm - h 9 ¼"
Ø 5,85 cm - Ø 2 ¼"
09233/06 • BAF 6/24



ATELIER
C 402 Sparkling wine
20 cl - 6 ¾ oz
h 22,2 cm - h 8 ¾"
Ø 6,4 cm - Ø 2 ½"
10412/01 • GP 4/24
10412/02 • BAF 6/24



LIN. MICHELANGELO
C 34 Champagne
16 cl - 5 ½ oz
h 18,5 cm - h 7 ¼"
Ø 6,4 cm - Ø 2 ½"
10282/01 • GP 6/24
10282/02 • B 6/24
10282/30 • I-I 0.1 L



VINOTEQUE
C 370 Flute
17,5 cl - 6 oz
h 25 cm - h 9 ¾"
Ø 5,5 cm - Ø 2 ¼"
09648/02 • GP 2/12
09648/04 • GP 4/24
09648/06 • BAF 6/24



AERO
C 354 Flute
23,5 cl - 8 oz
h 23,8 cm - h 9 ¼"
Ø 5,8 cm - Ø 2 ¼"
10939/01 • BAF 6/24

BEER COLLECTION

PERFECT SHAPES TO TASTE AND ENJOY ANY BEER IN THE WORLD



C 82
DRINK
57 cl - 19 ¼ oz
h 19,8 cm - h 7 ¾"
Ø 8,7 cm - Ø 3 ⅜"
10200/02 • GP 4/24
10200/01 • BAF 6/24



C 52
DRINK
37 cl - 12 ½ oz
h 18,3 cm - h 7 ¼"
Ø 7,5 cm - Ø 3"
10199/01 • BAF 6/24



C 269
PARMA
46 cl - 15 ½ oz
h 21,5 cm - h 8 ½"
Ø 7,3 cm - Ø 2 ⅞"
10189/01 • GP 4/24
10189/02 • B 6/24



PALACE
C 358 Multipurpose
42 cl - 16 oz
h 16,3 cm - h 5 ½"
Ø 8,3 cm - Ø 3 ¼"
09462/06 • BAF 6/24



PM 426
Schumann
45 cl - 15 ¼ oz
h 21,5 cm - h 8 ½"
Ø 8,2 cm - Ø 3 ½"
06085/19 • GP 4/24
06102/06 • BAF 6/24



ELEGANTE
C 389 Pilsner 0.4
50 cl - 17 oz
h 27 cm - h 10 ¾"
Ø 7,5 cm - Ø 3"
10413/01 • BAF 6/24



ELEGANTE
C 389 Pilsner 0.3
38,5 cl - 13 oz
h 24 cm - h 9 ½"
Ø 7,05 cm - Ø 2 ¾"
10559/01 • BAF 6/24



ELEGANTE
C 439 Pilsner 0.2
26 cl - 8 ¾ oz
h 21,3 cm - h 8 ⅜"
Ø 6,2 cm - Ø 2 ½"
11263/01 • BAF 6/24

NEW

COGNAC

IDEAL FOR TASTING BRANDY AND COGNAC



NAPOLEON
C 77 Cognac
72 cl - 24 ¼ oz
h 16,6 cm - h 6 ½"
Ø 11,6 cm - Ø 4 ¼"
10196/01 • BAF 6/12



VINOTEQUE
C 416 Cognac
46,5 cl - 15 ¾ oz
h 12,7 cm - h 5"
Ø 9,67 cm - Ø 3 ¾"
10564/01 • BAF 6/24



NAPOLEON
C 49 Cognac
39,5 cl - 13 ¼ oz
h 13,6 cm - h 3 ⅜"
Ø 9,5 cm - Ø 3 ¾"
10195/01 • BAF 6/24



NAPOLEON
C 72 Cognac
23 cl - 7 ¾ oz
h 11,6 cm - h 4 ¼"
Ø 8 cm - Ø 3 ¼"
10194/01 • BAF 6/24



THERMIC GLASS

Borosilicate glass is a material highly resistant to thermal shock and dishwasher safe. Its chemical composition maintains unadulterated the level of acidity of any liquid or food contained.

The vacuum area between the two walls allows for thermal insulation and prevent condensation on the outer surface. As a result the temperature of hot liquid or food if maintained for longer than that of other materials such as porcelain or ceramic.

The same is applicable for cold liquids and food, the desired temperature is maintained for longer preventing the “sweating” effect on the table and hands.

- ▶ Double wall borosilicate glass, hand made.
- ▶ Thermal shock resistant.
- ▶ Microwave and dishwasher safe.
- ▶ Maintain the temperature of both drinks and food hot and cold.
- ▶ Maintain unadulterated the level of acidity of liquid/food contained.
- ▶ Prevent condensation on the outer surface.

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FOOD&DESIGN COLLECTION

The new trend 'food design' matches lifestyle and adds a twist to food entertainment, glasses once used purely for drinks have the main role in this new scenario.

The transparency of glass and the various shapes are ideal to serve desserts, creams, appetizers and other recipes directly in individual mini-helpings. The quick and simple preparation of the creative recipes and their visual effect will result in an original and trendy presentation.

The thermal insulation of the double-wall tumblers maintains the desired temperature of food for longer preventing condensation. A collection of items ideal for buffets, cocktails, special parties any occasion in home entertaining.

Turn any occasion into something special. With little effort your favourite recipes served in **THERMIC GLASS** *food&design* will be more exciting and satisfy both your taste and your sight.



RM 368
Michelangelo
24 cl - 8 oz
h 8,5 cm - h 3 1/4"
Ø 8,2 cm - Ø 3 1/4"
10327/01 • GP 2/12



RM 370
Conical
24 cl - 8 oz
h 8,3 cm - h 3 1/4"
Ø 8,9 cm - Ø 3 1/2"
10329/01 • GP 2/12



RM 371
Cilindical
24 cl - 8 oz
h 8,6 cm - h 3 1/2"
Ø 8,1 cm - Ø 3 1/4"
10330/01 • GP 2/12



RM 367
Ametista
22 cl - 7 1/2 oz
h 8,6 cm - h 3 1/2"
Ø 9,3 cm - Ø 3 3/4"
10326/01 • GP 2/12



RM 369
Chopin
23 cl - 7 3/4 oz
h 8,3 cm - h 3 1/4"
Ø 9,3 cm - Ø 3 3/4"
10328/01 • GP 2/12



RM 339
Michelangelo
11 cl - 3 3/4 oz
h 6,7 cm - h 2 3/4"
Ø 6 cm - Ø 2 1/4"
10009/01 • GP 2/12



RM 340
Conical
12 cl - 4 oz
h 6,5 cm - h 2 1/2"
Ø 7,3 cm - Ø 2 3/2"
10014/01 • GP 2/12



RM 341
Cilindical
11 cl - 3 3/4 oz
h 6,9 cm - h 2 3/4"
Ø 6,2 cm - Ø 2 1/2"
10017/01 • GP 2/12



RM 337
Ametista
11,5 cl - 4 oz
h 6,3 cm - h 2 1/2"
Ø 6,3 cm - Ø 2 1/2"
10007/01 • GP 2/12



RM 338
Chopin
11 cl - 3 3/4 oz
h 6,9 cm - h 2 3/4"
Ø 7,4 cm - Ø 3"
10008/01 • GP 2/12



Round oil bottle
25 cl - 8 1/2 oz
h 11,7 cm - h 4 1/2"
Ø 8,5 cm - Ø 3 1/4"
10029/01 • GP 1/6



Conical oil bottle
25 cl - 8 1/2 oz
h 15,3 cm - h 6"
Ø 9,1 cm - Ø 3 1/2"
10030/01 • GP 1/6



20 assorted pieces set
RM 337, RM 338, RM 339,
RM 340, RM 341
10031/01 • GP 20/4

DRINK&DESIGN COLLECTION



CAFFEINO

Its shape reminds that of the traditional 'bicerin of Turin', refined and contemporary in the design this double-wall version is lighter to the touch than similar versions in porcelain or traditional glass. The level of acidity and bitterness present in coffee is lowered considerably in this cup. Whereas the aromatic notes of nuts and dried fruit together with the toasted aroma are kept steady highlighting the toffee flavour. This shape holds down the level of astringency and acidity present in coffee emphasising its nutty flavours.



RM 373 Caffeino

8,5 cl - 2 ¼ oz
h 7,4 cm - h 3"
Ø 6,2 cm - Ø 2 ½"

10352/01 • GP 2/12

ESPRESSINO

The elegant design of this double-wall professional tasting instrument is the differentiating element resulting in a more refined version compared to similar ones in porcelain and traditional glass. Its shape express at its best all of the espresso coffee characteristics and all of the aromatic notes that develop during the coffee roasting process: from cocoa to confectionery and above the nutty flavours. The olfactory perception of honey is enhanced resulting in a more intense aroma.



RM 374 Espresso

10,5 cl - 3 ½ oz
h 8,2 cm - h 3 ¼"
Ø 6,5 cm - Ø 2 ½"

10353/01 • GP 2/12

ESPRESSO

The classic design of this double-wall cup distinguish itself for its contemporary look resulting in an aesthetic effect very different from similar cups in porcelain and in traditional glass. This professional tasting instrument maintains perfectly the aspect of the cream as well as the taste and tactile characteristics of the coffee. The shape lowers considerably the vegetable aromatic perceptions, a flaw for coffee, emphasising the fresh and fine floral and fruity aromatic notes. High olfactory intensity and long intense aromatic persistence (I.A.P.)



Espresso cup with stainless steel saucer

6,5 cl - 2 ¼ oz
h 5,4 cm - h 2 ¼"
Ø 6,1 cm - Ø 2 ½"

10083/01 • GP 2/6



Cappuccino cup with stainless steel saucer

16,5 cl - 5 ¼ oz
h 7,3 cm - h 2 ¾"
Ø 8,2 cm - Ø 3 ¼"

10086/01 • GP 2/6



Multipurpose cup with stainless steel saucer

30 cl - 10 ¼ oz
h 8,8 cm - h 3 ½"
Ø 9,8 cm - Ø 3 ¼"

10089/01 • GP 2/6

CAPPUCCINO

A classic and elegant shape, its lightness, due to the borosilicate double-wall glass, makes it very pleasant at the touch and at the contact with the lips. This shape maintains the taste characteristics of the coffee enhancing the 'pampering' aromas of nuts and dried fruit typical of this drink. Additional aromas are also enhanced: from cereals to toffee, from vanilla to chocolate, from hazelnut to dried fruit.

MULTIPURPOSE

The visual impact resulting from this design in double-wall and its dimension is outstanding. Furthermore its lightness, visual and at the touch, is remarkable all because of borosilicate glass. Its transparency during the tasting of a blend of chinese tea the true amber tone of the drink is highlighted. Due to its shape, amongst the complex aromatic notes are predominantly enhanced the floral ones such as chamomile and lemon balm. Amongst the aromas fresh fruit such as peach, melon, exotic fruit, red berries, nuts and dried fruit are brought out together with the spicy ones. The crispness of the flavour and the aromatic persistence is also enhanced.





DRINK&DESIGN COLLECTION



RM 219
Thermic multipurpose

38,5 cl - 13 oz
h 8 cm - h 3 1/4"
Ø 11,8 cm - Ø 4 3/4"

08879/04 • GP 2/12



RM 221
Thermic espresso cup

12 cl - 4 oz
h 8 cm - h 3 1/4"
Ø 7 cm - Ø 2 3/4"

08881/04 • GP 2/12



RM 220
Thermic coffee/tea mug

29,5 cl - 10 oz
h 11,3 cm - h 4 1/2"
Ø 8,6 cm - Ø 3 1/2"

08880/05 • GP 2/12



RM 377
Mug

32 cl - 10 3/4 oz
h 11,3 cm - h 4 1/2"
Ø 8,5 cm - Ø 3 1/4"

10356/01 • GP 2/12



RM 401
Aroma Coffee

30 cl - 10 1/4 oz
h 11,5 cm - h 4 1/2"
Ø 8,7 cm - Ø 3 1/2"

10972/01 • GP 2/12



RM 402
Supremo Coffee

30 cl - 10 1/4 oz
h 10,9 cm - h 4 1/4"
Ø 10,6 cm - h 4 1/4"

10973/01 • GP 2/12



RM 435
Coffee and tea mug

22 cl - 7 1/2 oz
h 9,9 cm - h 3 7/8"
Ø 8,3 cm - Ø 3 1/4"

11212/01 • GP 2/6

NEW



RM 217
Thermic tumbler

47 cl - 16 oz
h 15 cm - h 6"
Ø 9 cm - Ø 3 1/2"

08877/04 • GP 2/12



RM 218
Thermic tumbler

35 cl - 12 oz
h 11,5 cm - h 4 1/2"
Ø 9 cm - Ø 3 1/2"

08878/04 • GP 2/12



RM 376
Latte Macchiato

34 cl - 11 1/2 oz
h 15 cm - h 6"
Ø 8,96 cm - Ø 3 1/2"

10355/01 • GP 2/12



RM 375
Juice

27 cl - 9 oz
h 11,3 cm - h 4 1/2"
Ø 8,2 cm - Ø 3 1/4"

10354/01 • GP 2/12



Bottle with stopper

75 cl - 26 1/2 oz
h 27 cm - h 10 3/4"
Ø 9,2 cm - Ø 3 1/2"

10092/01 • GP 1/12





SINGLE ORIGIN COFFEE CUP

Luigi Bormioli has created, with the support of the Taster Study Center, a new range of coffee cups each with a different and specific shape designed to enhance the aromatic characteristics typical of each specific Single Origin coffee.



SINGLE ORIGIN COFFEE CUP

This new collection of coffee cups, made of double wall borosilicate glass, heightens the gustatory profile and the intensity of the aroma of the single origin coffee enhancing the most refined and sophisticated aromatic notes more than coffee cups made in porcelain or single wall glass. These unique coffee cups enable a better appreciation of all the diverse sensorial characteristics typical of single origin coffees.

AN INNOVATIVE AND IMPACTFUL PACKAGING CONCEPT, A DIFFERENT COLOUR FOR EACH SINGLE ORIGIN COFFEE CUP.

The coffee cup **JAMAICA** keeps the delicate balance between the gustatory profile and the prominent aromatic notes typical of the prestigious Jamaica Blue Mountain: nuts (hazelnut, walnut, almond, pistachio), dried fruit (figs, dates, prunes, raisins), toasted notes. The thermic glass maintains the temperature of the coffee for longer thus emphasizing the toast and chocolate notes that tend to become less intense when it cools down.



RM 385 JAMAICA
single origin coffee cup

9 cl - 3 oz
h 8 cm - h 3 1/4"
Ø 6.2 cm - Ø 2 1/4"

10663/01 • GP 2/12



RM388 COSTARICA
single origin coffee cup

8.5 cl - 2 3/4 oz
h 8 cm - h 3 1/4"
Ø 6.8 cm - Ø 2 3/4"

10666/01 • GP 2/12

The coffee cup **COSTA RICA** emphasises the perfect gustatory balance between the sharpness and bitterness typical of this single origin as well as notes of toasted cereals, spices and fresh vegetables. This perfect balance is achieved thanks to the thermal effect of the double wall. The olfactory impact is heightened and brings out the intensity in notes of fresh and dried fruit. Its specific shape, flared at the top, enhances also the aromatic notes of vanilla, cocoa and pastries.

The coffee cup **BRASILE** brings out the prevailing notes typical of the single origin Brazil Santos Supreme: toasted cereals and chocolate. The thermic glass maintains the temperature of the coffee for longer and ensures a strong aromatic sensation with notes of honey, fruit, bread crust, vanilla, cocoa and toast. The specific shape of the cup brings out the most sophisticated notes typical of this single origin: floral and fruity aromas but mostly vanilla.



RM 387 BRASILE
single origin coffee cup

7.5 cl - 2 1/4 oz
h 7.1 cm - h 2 3/4"
Ø 7.1 cm - Ø 2 3/4"

10665/01 • GP 2/12



RM 384 INDIA
single origin coffee cup

8.5 cl - 2 3/4 oz
h 6.7 cm - h 2 3/4"
Ø 6.4 cm - Ø 2 1/2"

10662/01 • GP 2/12

The specific internal shape of the **INDIA** coffee cup, wide and shallow, has been designed to soften the sensation of plant fibre typical of this single origin, but does so without reducing the coffee cream formation thanks to the round indentation. The resulting aromatic profile enhances the intended notes such as nuts, bread crust, caramel, vanilla and liquorice.

The coffee cup **ETIOPIA** enhances the well defined citrus aromas as well as that of dried fruit and chocolate, typical of the single origin Ethiopia Sidamo. The olfactory perception is heightened and the coffee cup Etiopia emphasises the intensity of floral aromas with sensations of honey, beeswax, orange peel and lemon. The strong citrus notes emphasise its characteristic sharpness by synaesthesia. Other positive notes stand out: almond, hazelnut, walnut, vanilla, toasted notes and liquorice.



RM 383 ETIOPIA
single origin coffee cup

8.5 cl - 2 3/4 oz
h 8 cm - h 3 1/4"
Ø 6.2 cm - Ø 2 1/4"

10661/01 • GP 2/12

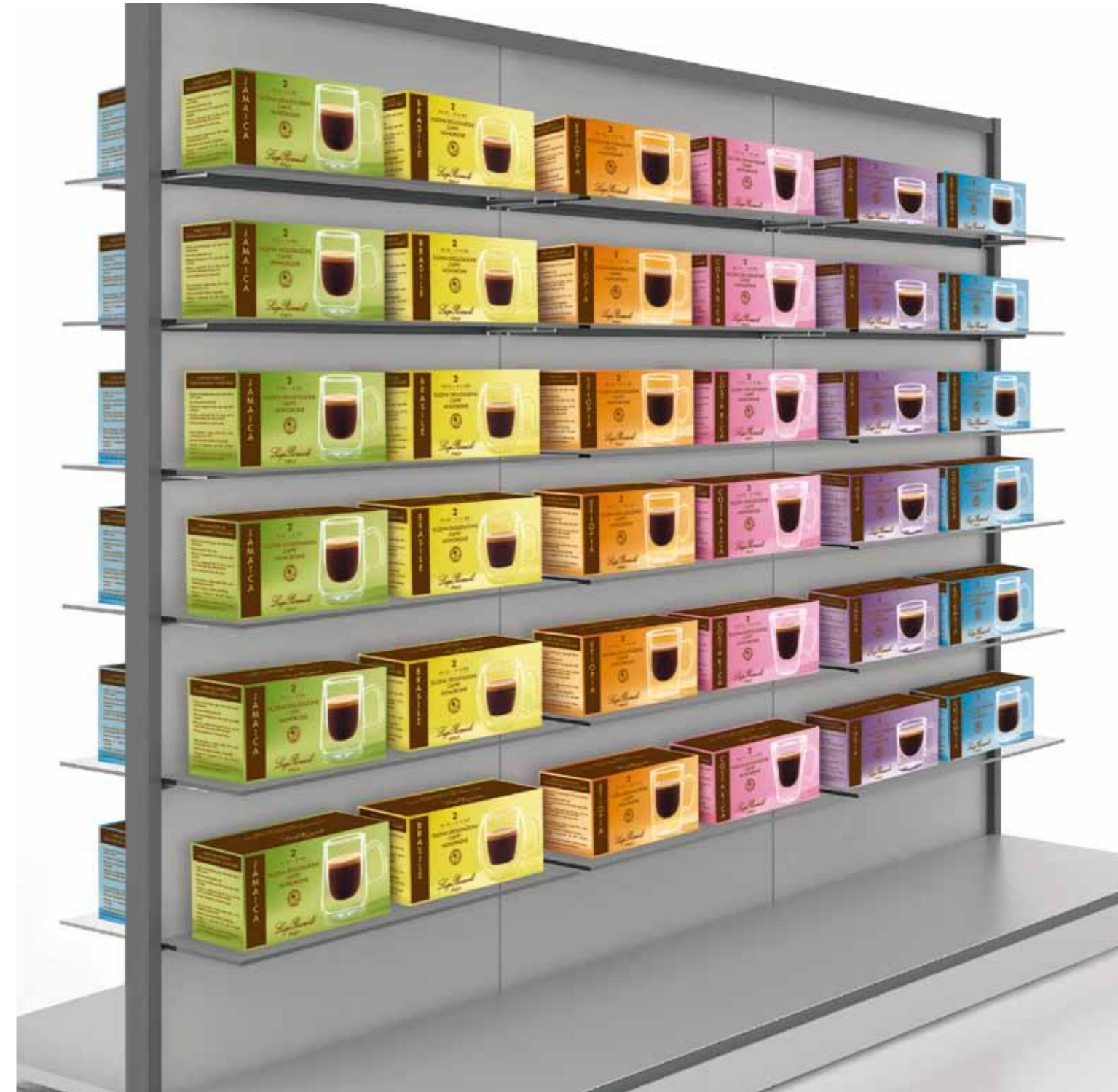


RM386 COLOMBIA
single origin coffee cup

10 cl - 3 1/2 oz
h 8 cm - h 3 1/4"
Ø 6.2 cm - Ø 2 1/4"

10664/01 • GP 2/12

The coffee cup **COLOMBIA** softens the acidity typical of this single origin while emphasizing the toast aromas along with those of caramel and vanilla which increase by synaesthesia an overall sensation of sweetness. The aromatic notes of dried fruit are strong but those of almond, hazelnut and walnut are even more pronounced. The outcome is a coffee so well balanced and delicate that adding sugar is not necessary.





TABLETOP AND SERVEWARE

TABLETOP AND SERVEWARE COLLECTIONS INCLUDING DINNER SETTINGS, BOWLS, MATCHING ACCESSORIES, AND SERVEWARE IN BEAUTIFUL AND ELEGANT TRANSPARENT GLASS. IN SUPERIOR VITRIFIED FINE BONE CHINA. ALL ITEMS ARE DESIGNED EXCLUSIVELY FOR LUIGI BORMIOLI.

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BUFFET

AMOUSE-BOUCHE, SINGLE SERVING

NEW

The tradition of Italian cuisine is enhanced thanks to an original collection of mini-containers in high quality mouth blown glass for the preparation of an elegant buffet. The mini-containers with handles guarantee a hygienic service.



TABLETOP
AND
SERVEWARE

BUFFET

AMOUSE-BOUCHE, SINGLE SERVING

NEW



RM443
Round pot
with handles

Ø 7 cm - 2 ¾"
h 4.8 cm - 1 7/8"

11341/01 • GP 2/16



RM444
Square pot
with handles

□ 7 cm - 2 ¾"
h 4.8 cm - 1 7/8"

11342/01 • GP 2/16



RM445
Rectangular pot
with handles

□ 7 x 14 cm - 2 ¾ x 5 ½"
h 4.8 cm - 1 7/8"

11343/01 • GP 1/8



RM446
Oval pot with handles

○ 7 x 14 cm - 2 ¾ x 5 ½"
h 4.8 cm - 1 7/8"

11344/01 • GP 1/8



RM447
X-Small cake stand

Ø 10 cm - 4"
h 5 cm - 2"

11345/01 • GP 2/12



RM448
Tegamino with handles

Ø 8 cm - 3 1/8"
h 3.8 cm - 1 ½"

11346/01 • GP 2/12



RM449
Ice-cream cup

Ø 9.3 cm - 3 5/8"
h 6.5 cm - 2 ½"

11347/01 • GP 2/12



TABLETOP
AND
SERVEWARE

PACKAGING





DESSERT

A VARIETY OF DESIGNS FOR
A STYLISH PRESENTATION OF DESSERTS



TABLETOP
AND
SERVEWARE



RM 306 PARMA
Mini bowl
Ø 8 cm - Ø 3 1/4"
09600/01 • GP 4/24



RM 309 PARMA
Small bowl
Ø 13 cm - Ø 5"
09603/01 • GP 4/16



RM 306
MICHELANGELO C.P.
Tangerine Mini bowl
Ø 8 cm - Ø 3 1/4"
09610/01 • GP 4/24



RM 309
MICHELANGELO C.P.
Tangerine Small bowl
Ø 13 cm - Ø 5"
09606/01 • GP 4/16



RM 272 GOCCE
Small bowl
Ø 16 cm - Ø 6 1/4"
h 5 cm - h 2"
09215/01 • GP 4/24



C 263 VAN GOGH
A.p. dessert bowl
42 cl - 14 1/4 oz
h 9,9 cm - h 3 57/64"
Ø 11,2 cm - Ø 4 13/32"
10188/01 • GP 4/24



PM 99 CHOPIN
A.p. dessert bowl
35 cl - 11 3/4 oz
h 9,2 cm - h 3 11/16"
Ø 11,3 cm - Ø 4 1/4"
10184/01 • GP 4/24



RM 307
MICHELANGELO MAS.
Small bowl
14x14 cm - 5 2/4"x 5 2/4"
09601/01 • GP 4/20

PACKAGING



HP 10094
Cono-Gelato
STACKABLE
25 cl - 8 1/2 oz
h 9.4 cm - 3 3/4"
Ø 7.6 cm - 2 7/8"
11203/01 • CT 12

NEW



HP 10094
Red Cono-Gelato
STACKABLE
25 cl - 8 1/2 oz
h 9.4 cm - 3 3/4"
Ø 7.6 cm - 2 7/8"
11203/31 • CT 12

NEW



HP 10094
Amber Cono-Gelato
STACKABLE
25 cl - 8 1/2 oz
h 9.4 cm - 3 3/4"
Ø 7.6 cm - 2 7/8"
11203/32 • CT 12

NEW



HP 10094
Grey Cono-Gelato
STACKABLE
25 cl - 8 1/2 oz
h 9.4 cm - 3 3/4"
Ø 7.6 cm - 2 7/8"
11203/33 • CT 12

NEW



HP 10094
Wafer Cono-Gelato
STACKABLE
25 cl - 8 1/2 oz
h 9.4 cm - 3 3/4"
Ø 7.6 cm - 2 7/8"
11203/30 • CT 12

NEW



REGISTERED
DESIGNS



GLITTER

COLLECTION OF CHARGERS ENRICHED BY PRECIOUS DETAILS TO DECORATE EVERY TABLE IN ANY SPECIAL OCCASION

TABLETOP AND SERVEWARE



RM 327
Gold cake plate
Ø 33 cm - Ø 13"
09928/01 • B 6/12



RM 327
White cake plate
Ø 33 cm - Ø 13"
10383/01 • B 6/12



RM 327
Bronze cake plate
Ø 33 cm - Ø 13"
09930/01 • B 6/12



RM 327
Red cake plate
Ø 33 cm - Ø 13"
10384/01 • B 6/12



RM 327
Copper cake plate
Ø 33 cm - Ø 13"
09929/01 • B 6/12



RM 327
Dark blue cake plate
Ø 33 cm - Ø 13"
10385/01 • B 6/12



RM 327
Silver cake plate
Ø 33 cm - Ø 13"
09931/01 • B 6/12



RM 327
Green cake plate
Ø 33 cm - Ø 13"
10386/01 • B 6/12



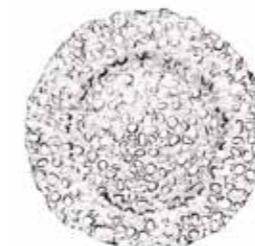
RM 327
Purple cake plate
Ø 33 cm - Ø 13"
10387/01 • B 6/12

GOCCE

COMPLETE HAND MADE COLLECTION ENRICHED BY A PRECIOUS TEXTURE



TABLETOP AND SERVEWARE



RM 271
Dessert plate
Ø 21 cm - Ø 8 1/4"
09214/01 • B 6/12



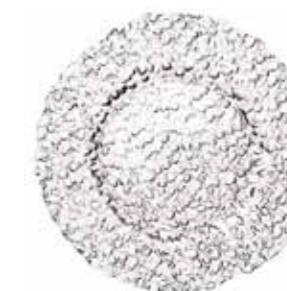
RM 270
Soup plate
Ø 24 cm - Ø 9 1/2"
09213/01 • B 6/12



RM 239
Cake plate
Ø 32 cm - Ø 12 1/4"
09013/02 • GP 1/6
09013/01 • B 6/12



RM 268
Charger
Ø 32 cm - Ø 12 1/4"
09211/02 • B 6/12



RM 269
Dinner plate
Ø 28 cm - Ø 11"
09212/01 • B 6/12



RM 272
Small bowl
Ø 16 cm - Ø 6 1/4"
h 5 cm - h 2"
09215/01 • GP 4/16



RM 273
Small bowl
Ø 25 cm - Ø 9 3/4"
h 8,5 cm - h 3 1/4"
09216/01 • GP 1/4

PACKAGING





IRIDE

BRIGHT IRIDESCENT COLOURS TO DECORATE THE TABLE

TABLETOP AND SERVEWARE



RM 327
Pearl cake plate
Ø 33 cm - Ø 13"
09954/01 • B 6/12



RM 345
Pearl cake plate w/foot
Ø 33 cm - Ø 13"
10055/02 • GP 1/4



RM 327
Lime cake plate
Ø 33 cm - Ø 13"
09956/01 • B 6/12



RM 345
Lime cake plate w/foot
Ø 33 cm - Ø 13"
10057/02 • GP 1/4



RM 327
Cornflower cake plate
Ø 33 cm - Ø 13"
09957/01 • B 6/12



RM 345 Cyclamen
cake plate w/foot
Ø 33 cm - Ø 13"
10056/02 • GP 1/4



RM 327
Cyclamen cake plate
Ø 33 cm - Ø 13"
09955/01 • B 6/12



RM 345 Cornflower
cake plate w/foot
Ø 33 cm - Ø 13"
10058/02 • GP 1/4

PACKAGING



MICHELANGELO COLOR PALETTE

THE TABLE GETS RENEWED WITH
THE COLOURS OF THE SUN AND THE OCEAN



TABLETOP AND SERVEWARE



RM 306
Tangerine Mini bowl
Ø 8 cm - Ø 3 1/4"
09610/01 • GP 4/24



RM 309
Tangerine Small bowl
Ø 13 cm - Ø 5"
09606/01 • GP 4/16



RM 311
Tangerine Serving bowl
Ø 24 cm - Ø 9 3/4"
09607/01 • GP 1/4

PACKAGING



INSIEME

LIVING ITALIAN STYLE



TABLETOP
AND
SERVEWARE



INSIEME

LIVING ITALIAN STYLE



TABLETOP
AND
SERVEWARE



I 1060/02
Large
Cake Stand with Dome
Ø 33.1 cm - 13"
h 43.9 cm - 17 1/4"
I 1060/02 • GP1/2



I 1063/02
Medium
Cake Stand with Dome
Ø 27.9 cm - 11"
h 37.1 cm - 14 1/2"
I 1063/02 • GP1/3



I 1066/02
Small
Cake Stand with Dome
Ø 19.4 cm - 7 3/4"
h 28.2 cm - 11"
I 1066/02 • GP1/3



RM 418
Large Cake Stand
Ø 33.1 cm - 13"
h 16 cm - 6 1/4"
I 1058/01 • GP1/4



RM 420
Medium Cake Stand
Ø 27.9 cm - 11"
h 13.5 cm - 5 1/4"
I 1061/01 • GP1/6



RM 422
Small Cake Stand
Ø 19.4 cm - 7 3/4"
h 11.5 cm - 4 1/2"
I 1064/01 • GP1/6



I 1077/01
Punch Bowl with Ladle
Ø 25 cm - 9 3/4"
h 24.4 cm - 9 1/2"
I 1077/01 • GP1/2



RM 429
Trifle/Dessert Bowl
Ø 22 cm - 8 3/4"
h 21.5 cm - 8 1/2"
I 1074/01 • GP1/3



RM 428
Small Dessert Bowl
Ø 10.5 cm - 4 1/4"
h 12 cm - 4 3/4"
I 1073/01 • GP2/12



PACKAGING



INSIEME

LIVING ITALIAN STYLE



RM 452
Large Stone tray

Ø 30 x 24.7 cm
11 3/4 x 9 3/4"

11354/01 • GP 1/6

NEW



RM 451
Medium Stone tray

Ø 24 x 19.7 cm
9 1/2 x 7 3/4"

11353/01 • GP 1/6

NEW



RM 450
Small Stone tray

Ø 15 x 12.3 cm
5 7/8 x 4 7/8"

11352/01 • GP 2/12

NEW



11072/01
Candy Dish

Ø 13 cm - 5"
h 24.5 cm - 9 5/8"

11288/01 • GP 1/6

NEW



11072/01
X-small Serving Plate
with Dome

Ø 9.2 cm - 3 1/2"
h 7.7 cm - 3"

11072/01 • GP 1/12



11069/01
Cheese Platter
with Dome

Ø 27.9 cm - 11"
h 24.6 cm - 9 3/4"

11069/01 • GP 1/3



RM 434
Oval Carafe

0.75 cl - 25 1/4 oz
Ø 13 cm - 5"
h 20.3 cm - 8"

11088/01 • GP 1/6



RM 432
Large bowl

Ø 27.4 cm - 10 3/4"
h 11 cm - 4 1/4"

11078/01 • GP 1/4



RM 433
Small bowl

Ø 16.4 cm - 6 1/2"
h 6.5 cm - 2 1/2"

11079/01 • GP 2/12



TABLETOP
AND
SERVEWARE

OMNIA

MOUTH BLOWN BOROSILICATE GLASS JARS WITH SILICONE LIDS



TABLETOP
AND
SERVEWARE



Jar with silicone lid
1.5 L - 50 ¾ oz
h 20 cm - h 7 ¾"
Ø 11.7 cm - Ø 4 ½"
10751/01 • CT6



Jar with silicone lid
1 L - 34 oz
h 14.5 cm - h 5 ¾"
Ø 11 cm - Ø 4 ¼"
10752/01 • CT6



Jar with silicone lid
0.75 L - 25 ¼ oz
h 11.45 cm - h 4 ½"
Ø 10.6 cm - Ø 4 ¼"
10753/01 • CT6



Jar with silicone lid
0.5 L - 17 oz
h 9.3 cm - h 3 ¾"
Ø 9.5 cm - Ø 3 ¾"
10754/01 • CT6



Jar with silicone lid
0.25 L - 8 ½ oz
h 5.15 cm - h 2"
Ø 8.95 cm - Ø 3 ½"
10755/01 • CT12



RM393
Carafe
1.5 l - 50 ¾ oz
h 22.5 cm - h 8 ¾"
Ø 11.4 cm - Ø 4 ½"
10743/01 • CT6

RIFLESSI

HAND MADE DINNERWARE COLLECTION AND MATCHING ACCESSORIES WITH AN ELEGANT SPARKLING TEXTURE



TABLETOP AND SERVEWARE

PACKAGING



RM 329
Serving bowl
Ø 24 cm - Ø 9 1/2"
09875/01 • GP 1/4



RM 330
Small bowl
Ø 16,5 cm - Ø 6 1/2"
09876/01 • GP 4/16



2 trays set
Ø 32 cm - Ø 21 cm
Ø 12 1/2" - Ø 8 1/4"
09879/01 • GP 2/3



3 pcs
small bowls set
Ø 18 cm, 14 cm, 10 cm
Ø 7", 5 1/2", 4"
09878/01 • GP 3/2



RM 331
Tumbler
9 cl - 9 3/4"
09877/01 • GP 4/24



RM 326
Charger
Ø 33 cm - Ø 13"
09872/02 • B 6/12



RM 327
Cake plate
Ø 33 cm - Ø 13"
09873/021 • B 6/12



RM 365
Chip & Dip set
2 pcs
10128/01 • GP 1/4



RM 322
Dinner Plate
Ø 28 cm - Ø 11"
09868/01 • B 6/12



RM 323
Soup Plate
Ø 24 cm - Ø 9 1/2"
09869/01 • B 6/12



RM 324
Salad Plate
Ø 23 cm - Ø 9"
09898/01 • B 6/12



RM 325
Dessert plate
Ø 21 cm - Ø 8 1/4"
09899/01 • GP 4/12



CHARGERS

CHARGERS MADE OF TRANSPARENT GLASS
WITH A VERSATILE STYLE
FOR AN ELEGANT AND SOPHISTICATED TABLE SETTINGS



TABLETOP
AND
SERVEWARE



RM 313
Classico
Charger
Ø 32 cm - Ø 12 ½"
09612/01 • GP 1/6



RM 314
Pop art
Charger
Ø 32 cm - Ø 12 ½"
09613/01 • GP 1/6



RM 315
Bambù
Charger
Ø 32 cm - Ø 12 ½"
09614/01 • GP 1/6



RM 316
Barocco
Charger
Ø 32 cm - Ø 12 ½"
09615/01 • GP 1/6



RM 238
Emozioni
Charger
Ø 32 cm - Ø 12 ¼"
09010/01 • B 6/12



RM 312
Carré
Charger
33 x 33 cm - 13 x 13"
09611/01 • GP 1/6

PACKAGING





BOTTLES

OPTIMA	188
SODA BOTTLES	192
WINE BOTTLES	193



REGISTERED
DESIGNS

OPTIMA

SPECIFIC SERVING BOTTLES

BOTTLES





REGISTERED
DESIGNS

OPTIMA

SPECIFIC SERVING BOTTLES

BOTTLES



H 10101
Fine Wine - 1 L

1 l - 34 oz
h 31.8 cm - 12 1/2"
Ø 8.8 cm - 3 1/2"

11202/30 • CT6
I-I 1 L CE

NEW



H 4934
Fine Wine - 0.75 L

0.75 l - 25 1/4 oz
h 29.5 cm - 11 1/2"
Ø 8 cm - 3 1/4"

10876/30 • CT6
I-I 0.75 L CE



H 4961
Fine Wine - 0.50 L

0.50 l - 17 oz
h 26.2 cm - 10 1/4"
Ø 7.1 cm - 2 3/4"

10931/30 • CT6
I-I 0.50 L CE



H 4960
Fine Wine - 0.25 L

0.25 l - 8 1/2 oz
h 19.6 cm - 7 3/4"
Ø 6 cm - 2 1/4"

10955/30 • CT12
I-I 0.25 L CE



H 4974
Acqua - 0.75 L

0.75 l - 25 1/4 oz
h 26 cm - 10 1/4"
Ø 8 cm - 3 1/4"

10954/01 • CT6



H 10076
Juice - 1 L

1 l - 34 oz
h 27 cm - 10 5/8"
Ø 8.2 cm - 3 1/4"

11319/01 • CT6

NEW



H4972_50
Latte - 0.50 L

0.50 l - 17 oz
h 17.9 cm - 7"
Ø 8.5 cm - 3 3/8"

10957/01 • CT12

NEW



H 4992
Premium Olive Oil
0.25 L
with silicone/stainless
steel (18/8) pourer

0.25 l - 8 1/2 oz
h 14.3 cm - 5 3/4"
Ø 7.4x5 cm - 3x2"

11089/01 • CT12



P 118
Airtight glass stopper
with silicone O-rings
BPA free

h 4.3 cm - 1 3/4"
Ø 5.9 cm - 2 3/8"

11301/02 • BAF 12/48

NEW



- SAFE EDGE RIM
- DESIGN BOTTLES
Add value to the specific content enhancing the perceived quality.
® Registered Designs.
- EASY TO FILL,
EASY TO POUR
- CE GAUGE MARK
The Wine Bottles are with gauge marks 1 L, 0.75 L, 0.50 L and 0.25 L.
- ECO-FRIENDLY
Reusable over time
- MADE IN ITALY



Hydrosommelier 7 pcs Set
1 Optima Water Bottle
0.75 L - 25 1/4 oz
+ 6 Water tumblers PM833
11165/01 GP 7/4



Winesommelier 7 pcs Set
1 Optima Wine Bottle
0.75 L - 25 1/4 oz
+ 6 Goblets C357
11166/01 GP 7/4



REGISTERED
DESIGNS

SODA BOTTLES

NEW

BOTTLES



H 10088
Hydrosommelier
Bottle with stainless
steel airtight closure
© Registered Designs

1 l - 34 oz
h 33.8 cm - 13 1/4"
Ø 8.5 cm - 3 3/8"

11321/01 • CT 6



PM 906
Red Hydrosommelier
Bottle with stainless
steel airtight closure
© Registered Designs

1 l - 34 oz
h 33.8 cm - 13 1/4"
Ø 8.5 cm - 3 3/8"

11321/02 • CT 6



PM 906
Amber Hydrosommelier
Bottle with stainless
steel airtight closure
© Registered Designs

1 l - 34 oz
h 33.8 cm - 13 1/4"
Ø 8.5 cm - 3 3/8"

11321/03 • CT 6



PM 906
Grey Hydrosommelier
Bottle with stainless
steel airtight closure
© Registered Designs

1 l - 34 oz
h 33.8 cm - 13 1/4"
Ø 8.5 cm - 3 3/8"

11321/04 • CT 6

WINE BOTTLES

NEW



INCANTO
H 10082
Wine - 1 L

1 l - 34 oz
h 27.5 cm - 10 7/8"
Ø 10.8 cm - 4 1/4"

11312/01 • GP 1/6
11187/01 • CT 6
(bottles only)

Wine bottle with
airtight glass stopper



ATELIER - PRESTIGE
H 10081
Wine - 1 L

1 l - 34 oz
h 27.1 cm - 10 5/8"
Ø 12.4 cm - 4 7/8"

11311/01 • GP 1/6
11180/01 • CT 6
(bottles only)

Wine bottle with
airtight glass stopper



WINE DECANTERS

DECANTERS AND CARAFES FOR THE SERVICE OF WINES

Various shapes all ensuring both the perfect oxygenation of young red and white wines and the separation from sediments formed during the aging of mature wines. Each carafe and decanter is designed with special attention given to shape and size since every wine expresses itself in relation to the oxygenation surface and volume below. Designed to hold 75 cl. of wine with the right amount of oxygenation area.

The length of the neck and neck diameter have been designed to keep wine evaporation to a minimum and prevent dispersion of important aromas during wine tasting in stemglasses.

The Vinoteque Carafe and Decanter have a new revolutionary treatment to prevent dripping **ANTI-DRIP coating**. Other carafes and decanters have a bevelled finish that ensures a constant flow of wine when pouring it.

WINE DECANTERS



WINE DECANTERS



VINO CLASSICO
SV 2 Decanter
2 l - 68 oz
h 25 cm - h 9 7/8"
Ø 22 cm - Ø 8 5/8"
07650/07 • BAF 1/4



VINTAGE
SV 3 Decanter
1,4 l - 47 1/2 oz.
h 22,4 cm - h 8 7/8"
Ø 18 cm - Ø 7"
07693/01 • B 1/6
07693/05 • BAF 1/6



WINE STYLE SPECIFIC
RM 390
White Wine Decanter
75 cl - 25 1/4 oz
h 47,4 cm - h 18 3/4"
Ø 13,5 cm - Ø 5 1/4"
10681/01 • GP 1/6



WINE STYLE SPECIFIC
RM 389
Red Wine Decanter
75 cl - 25 1/4 oz
h 35 cm - h 13 3/4"
Ø 15,5 cm - Ø 6"
10680/01 • GP 1/6



VINOTEQUE
RM 319 Decanter
75 cl - 25 1/4 oz
h 35 cm - h 13 3/4"
Ø 20 cm - Ø 7 3/4"
09630/05 • GP 1/6

ANTI-DRIP coating



ATELIER
RM 261 Decanter
2,6 l - 91 3/4 oz
h 26 cm - h 10 1/4"
Ø 20,9 cm - Ø 8 1/4"
11129/01 • GP 1/2



MICHELANGELO
PM 729 Decanter
105 cl - 35 1/2 oz
h 36,3 cm - h 14 1/4"
Ø 10,7 cm - Ø 4 1/4"
08740/01 • GP 1/6
08740/02 • CT 5



DIVINIS Funnel Decanter
RM 417
Large 0.75 L
0,75 l - 25 1/4 oz
h 31,2 cm - h 12 1/4"
Ø 21,7 cm - Ø 8 1/2"
11016/01 • GP 1/4

ANTI-DRIP coating



DIVINIS Funnel Decanter
RM 416
Medium 0.50 L
0,50 l - 17 oz
h 24,5 cm - h 9 3/4"
Ø 14,6 cm - Ø 5 3/4"
11015/01 • GP 1/6

ANTI-DRIP coating



DIVINIS Funnel Decanter
RM 415
Small 0.25 L
0,25 l - 8 1/2 oz
h 19,3 cm - h 7 1/2"
Ø 11,5 cm - Ø 4 1/2"
11014/01 • GP 1/6

ANTI-DRIP coating



CARAFES

CARAFES



CARAFES



ATELIER
PM 904 - Carafe
1 l - 34 oz
h 28 cm - h 11"
Ø 10.8 cm - Ø 4 1/4"
10700/01 • CT 6
10700/31 • I - I L CE



ATELIER
PM 905 - Carafe
0.75 l - 25 1/4 oz
h 25.8 cm - h 10 1/4"
Ø 9.7 cm - Ø 3 3/4"
10699/01 • CT 6



ATELIER
PM 906 - Carafe
0.50 l - 17 oz
h 22.5 cm - h 8 3/4"
Ø 9 cm - Ø 3 1/2"
10698/01 • CT 6
10698/31 • I - 10.5 L CE



ATELIER
PM 907 - Carafe
0.25 L - 8 1/2 oz
h 17.4 cm - h 6 3/4"
Ø 7.3 cm - Ø 2 3/4"
10697/01 • CT 12
10697/32 • I - 10.2-0.3 L
10697/34 • I - 1 1/4 L CE



ATELIER
PM 908 - Carafe
0.10 L - 3 1/2 oz
h 13.3 cm - h 5 1/4"
Ø 5.6 cm - Ø 2 1/4"
10696/01 • CT 12
10696/32 • I - 10.1 L CE
10696/31 • I - 1 1/8 L



NEW

PRESTIGE
PM 904 - Carafe
1 l - 34 oz
h 28 cm - h 11"
Ø 10.8 cm - Ø 4 1/4"
11234/01 • GP 1/6

Airtight silicone lid BPA free



CONICA
PM 706 - Carafe
1 l - 34 oz
h 24.5 cm - h 9 3/4"
Ø 13 cm - Ø 5 1/8"
08550/02 • CT 6



CONICA
PM 713 - Carafe
0,50 cl - 17 oz
h 19,5 cm - h 7 3/4"
Ø 10,3 cm - Ø 4"
08548/02 • CT 12



CONICA
PM 714 - Carafe
0,25 cl - 8 1/2 oz
h 15,6 cm - h 6 1/8"
Ø 8,2 cm - Ø 3 1/4"
08549/02 • CT 12



PICTURA PLUS
PM 904
White Carafe
1 l - 34 oz
h 28 cm - 11"
Ø 10.8 cm - 4 1/4"
10700/32 • CT 6

NEW



PICTURA PLUS
PM 904
Red Carafe
1 l - 34 oz
h 28 cm - 11"
Ø 10.8 cm - 4 1/4"
10700/33 • CT 6

NEW



PICTURA PLUS
PM 904
Yellow Carafe
1 l - 34 oz
h 28 cm - 11"
Ø 10.8 cm - 4 1/4"
10700/34 • CT 6

NEW



PICTURA PLUS
PM 906
Grey Carafe
0.50 l - 17 oz
h 22.5 cm - 8 3/4"
Ø 9 cm - 3 1/2"
10698/34 • CT 6

NEW



PICTURA PLUS
PM 906
Red Carafe
0.50 l - 17 oz
h 22.5 cm - 8 3/4"
Ø 9 cm - 3 1/2"
10698/32 • CT 6

NEW



PICTURA PLUS
PM 906
Amber Carafe
0.50 l - 17 oz
h 22.5 cm - 8 3/4"
Ø 9 cm - 3 1/2"
10698/33 • CT 6

NEW



PERFECTA
PM 697 - Carafe
1 l - 34 oz
h 28,2 cm - h 11 1/8"
Ø 9,9 cm - Ø 3 7/8"
08542/02 • CT 6



PERFECTA
PM 687 - Carafe
0,50 cl - 17 oz
h 22,4 cm - h 8 3/4"
Ø 7,9 cm - Ø 3 1/8"
08541/02 • CT 12



PERFECTA
PM 696 - Carafe
0,25 cl - 8 1/2 oz
h 17,8 cm - h 7"
Ø 6,3 cm - Ø 3 1/2"
08540/02 • CT 12



CARAFES



RM 108
Jug
2,5 l - 84 oz
h 23,5 cm - h 9 1/4"
Ø 17,2 cm - Ø 6 3/4"
07857/06 • GP 1/6



RM 101
Jug
2 l - 67 1/2 oz
h 27,3 cm - h 10 3/4"
Ø 13 cm - Ø 5 1/8"
07518/06 • GP 1/6



RM 112
Jug
1,5 l - 50 13/4 oz
h 26,2 cm - h 10 1/2"
Ø 12,5 cm - Ø 5
07517/06 • GP 1/6



RM 119
Jug
1 l - 34 oz
h 26 cm - h 10 1/4"
Ø 10,7 cm - Ø 4 1/4"
07980/06 • GP 1/6



PRESTIGE
RM 381 Carafe
1,5 l - 50 3/4 oz
h 19,9 cm - h 7 3/4"
Ø 13,4 cm - Ø 5 1/4"
10435/01 • CT 6

ANTI-DRIP coating



PRESTIGE
RM 380 Carafe
1 l - 34 oz
h 17 cm - h 6 3/4"
Ø 11,8 cm - Ø 4 3/4"
10434/01 • CT 6

ANTI-DRIP coating



PRESTIGE
RM 379 Carafe
0,50 l - 17 oz
h 13,5 cm - h 5 1/4"
Ø 9,4 cm - Ø 3 3/4"
10433/01 • CT 6

ANTI-DRIP coating



PRESTIGE
RM 378 Carafe
0,25 l - 8 1/2 oz
h 10,8 cm - h 4 1/4"
Ø 7,5 cm - Ø 3"
10432/01 • CT 12

ANTI-DRIP coating



INSIEME
RM 434 Oval Carafe
0,75 cl - 25 1/4 oz
Ø 13 cm - 5"
h 20,3 cm - 8"
11088/01 • GP 1/6



MAGNIFICO
RM 258 Carafe
1,85 l - 62 3/16 oz
h 25,9 cm - h 10 1/4"
Ø 15,6 cm - Ø 6 1/4"
11128/01 • GP 1/4



VINOTEQUE
RM 320 Carafe
75 cl - 25 1/4 oz
h 30,5 cm - h 12"
Ø 15 cm - Ø 6"
09631/03 • GP 1/6

ANTI-DRIP coating





SPIRITS BOTTLES & SPIRITS DECANTERS

ACCESSORIES FOR THE TABLE,
FOR THE SERVICE OF SPIRITS.

Luigi Bormioli reinvents the pleasure of an aperitive or after dinner drink through a new offer in glass packaging: original designs in pure italian style.

This new collection of Spirits Decanters, developed by using the highest technology in glass manufacturing, offers:

- Totally transparent glass enabling the appreciation of the real colour of the spirit contained.
- Dimensions studied to meet also the requirements of this professional sector.
- Design increases the value of the product contained.
- Very high quality standards.
- Advanced technology with eco-friendly production processes.

SPIRITS BOTTLES & SPIRITS DECANTERS

SHAPES AND STYLES
FOR AN ELEGANT AND PROFESSIONAL SERVICE

NEW



Puccini Decanter
with Stopper Optima

70 cl - 23 3/4 oz
h 22,3 cm - h 8 3/4"
□ 15,6 cm x 7,3 cm
□ 6 1/4" x 2 3/4"

11334/01 • CT 6 + B6



Liszt Decanter
with Stopper Optima

70 cl - 23 3/4 oz
h 23,5 cm - h 9 1/4"
□ 15 cm x 9,1 cm
□ 6" x 3 1/2"

11335/01 • CT 6 + B6



Rossini Decanter
with Stopper Optima

70 cl - 23 3/4 oz
h 24,6 cm - h 3 3/4"
Ø 10,2 cm - Ø 4"

11336/01 • CT 6 + B6



Bellini Decanter
with Stopper Optima

70 cl - 23 3/4 oz
h 21,4 cm - h 8 1/2"
Ø 12 cm - Ø 4 3/4"

11337/01 • CT 6 + B6



Botticelli Decanter
with Stopper Optima

70 cl - 23 3/4 oz
h 25,6 cm - h 10"
□ 14,6 cm x 6,7 cm
□ 5 3/4" x 2 3/4"

11338/01 • CT6 + B6



CLASSICO
H 10083
Spirits bottle with
airtight glass stopper

70 cl - 23 3/4 oz
h 28,2 cm - 11 1/8"
Ø 8,2 cm - 3 1/4"

11320/01 • CT 6 + B6

NEW



BACH
H 10085
Spirits bottle with
airtight glass stopper

70 cl - 23 3/4 oz
h 28,2 cm - 11 "
Ø 8,2 cm - 3 1/4"

11313/01 • GP 1/6
11313/02 • CT 6 + B6

NEW



ON THE ROCKS
H 10080
Spirits bottle with
airtight glass stopper

70 cl - 23 3/4 oz
h 27,5 cm - 10 7/8"
Ø 8,1 cm - 3 1/4"

11314/01 • GP 1/6
11314/02 • CT 6 + B6

NEW

Also available 75 cl - 26 1/2 oz capacity on request
Decanters only also available in trays on pallet: 100x120

SPIRITS
BOTTLES &
SPIRITS
DECANTERS



ACADEMIA VITRI

HAND MADE WINE GLASS FOR CONNOISSEURS

INNOVATIVE MATERIAL T-NAX | 210
DIVINIS | 212

ACADEMIA VITRI™

Hand Made Wine Glass for Connoisseurs

Academia Vitri is the premium brand of Luigi Bormioli that includes a line of advanced mouth-blown wine glasses: Divinis. This new line has been designed and developed using an innovative material: **T-NAX glass®** making it the strongest, more scratch resistant fine wine glassware available in the market.

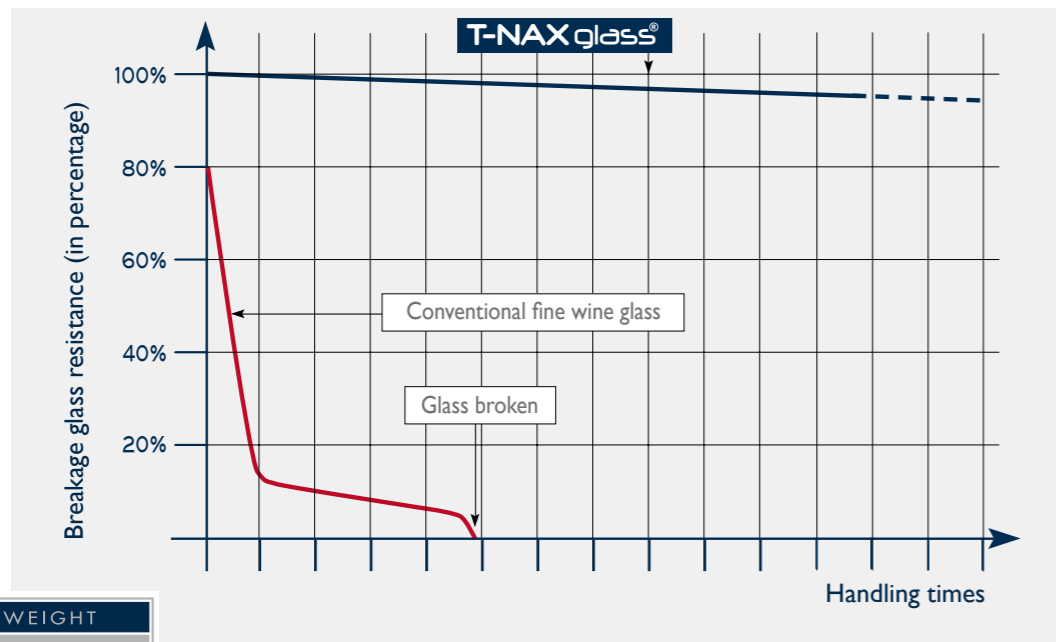
The technology applied is that used to strengthen i-Pad cover glass, aircraft windshields, etc. This process has been developed by Luigi Bormioli under collaboration with a prestigious University in USA as well as with a prominent Italian Research Center.

The technology is an ion-exchange process: the sodium ions from the glass are replaced by larger ions (Potassium) from molten salt thus putting the glass surface under a compressive stress that closes the cracks of glass. The result is that **T-NAX glass®** is 6 times stronger than conventional fine glass and it is free of environmentally harmful materials. This increased durability (6 times more break-resistant) is kept unaltered throughout its lifetime since the glass surface is toughened. On the contrary, conventional glass weakens during its lifetime due to regular handling and washing cycles that will cause micro scratches on the surface responsible for the glass fragility.

The conclusion is that **T-NAX glass®** is more resistant to damage than conventional fine glass, remaining stronger for longer periods of time. Furthermore, **T-NAX glass®** does not 'shatter' when breaking like thermally tempered glassware and it does not wear out with dishwashing. All Academia Vitri's wine glasses produced with **T-NAX glass®** are:

- Ultra Break-Resistant
- Ultra Thin
- Ultra Lightweight
- Ultra Durable
- Ultra Clear
- Eco-Friendly
- Dishwasher Safe

T-NAX glass® BREAKAGE RESISTANCE VS CONVENTIONAL FINE WINEGLASS (same condition of use)



The Miracle of Glass Science by *Luigi Bormioli*

- (1) Mouth diameter designed for a pleasant taste. Thin rim (0.8 mm)
- (2) Head-space designed for a better wine aroma control
- (3) Thin and uniform glass distribution (no optical distortion of wine)
- (4) Wine aeration well balanced
- (5) Thin stem
- (6) Elegant stem-foot joint. Ultra flat foot.



T-NAX®



DIVINIS

SCIENT OF WINE

Divinis is synonymous of Italian wine passion and style. The collection is ideal for every occasion. The colour nuances, the aromas, flavours and textures of the finest wines are expressed at their best with our mouth-blown Divinis wine glasses.

The wine glasses of Divinis collection are light in weight and very thin; the glass distribution is uniform, allowing for the appreciation of the true taste and the real colour of the wine contained.

Shapes and sizes of the stemglasses have been designed for specific wine varietals and in order to maximise their sensorial performance.

This stemware range is elegant and balanced.



LIGHTWEIGHT
T-NAX glass®
6 X MORE BREAK-RESISTANT
MOUTH-BLOWN

ACADEMIA
VITRI



DIVINIS

DIVINIS

SCENT OF WINE



RM 403
Bordeaux

70 cl - 23 ¾ oz
h 26 cm - 10 ¼"
Ø 9.7 cm - 3 ¾"

11002/30 • GP 6/12
11002/31 • GP 2/12

Barolo Riserva,
Cabernet Franc,
Saint-Emillion,
Barbaresco



RM 404
Brunello

60 cl - 20 ¼ oz
h 24.5 cm - 9 ¾"
Ø 9.2 cm - 3 ½"

11003/30 • GP 6/24

Barbera d'Asti,
Merlot, Riserva,
Chianti Docg.



RM 405
Chianti-Pinot Grigio

55 cl - 18 ½ oz
h 23.5 cm - 9 ¼"
Ø 8.9 cm - 3 ½"

11004/30 • GP 6/24
11004/31 • GP 2/12

Rioja,
Cabernet Sauvignon,
Pinot Noir,
Syrah.

Chardonnay,
Sauvignon
Chenin Blanc,
Riesling.



RM 406
Chardonnay 40 cl

40 cl - 13 ½ oz
h 22.5 cm - 8 ¾"
Ø 8.2 cm - 3 ¼"

11005/30 • GP 6/24

Sauvignon,
Pinot Grigio,
Chablis,
Chenin Blanc.



RM 407
Burgundy

75 cl - 25 ¼ oz
h 22.6 cm - 9"
Ø 11 cm - 4 ¼"

11006/30 • GP 6/12
11006/31 • GP 2/12

Amarone
della Valpolicella,
Côtes-du-Rhône,
Barolo,
Rosso di Montepulciano.



RM 409
Champagne

21 cl - 7 oz
h 23.5 cm - 9 ¼"
Ø 6.1 cm - 2 ½"

11008/30 • GP 6/24
11008/31 • GP 2/12

Champagne Brut
Cuvée de Réserve,
Prosecco Brut,
Spumante Brut
Metodo Classico.



RM 408
Cognac

75 cl - 25 ¼ oz
h 15 cm - 6"
Ø 11.4 cm - 4 ½"

11007/30 • GP 6/12
11007/31 • GP 2/12

Armagnac,
Brandy,
Cask Aged Grappa,
Rhum.



RM 410
Martini

26 cl - 8 ¾ oz
h 19 cm - 7 ½"
Ø 12.2 cm - 4 ¾"

11009/30 • GP 6/12
11009/31 • GP 2/12



RM 414
Stemless

55 cl - 18 ½ oz
h 12 cm - 4 ¾"
Ø 9.1 cm - 3 ½"

11013/30 • GP 6/24
11013/31 • GP 2/12

Beaujolais,
Pinot Grigio,
Pinot Bianco,
Barbera.

LIGHTWEIGHT
T-NAX glass®
6 X MORE BREAK-RESISTANT
MOUTH-BLOWN

ACADEMIA
VITRI

PACKAGING





DIVINIS Funnel decanter
RM 417
 Large 0.75 L
 0.75 l - 25 ¼ oz
 h 31.2 cm - 12 ¼"
 Ø 21.7 cm - 8 ½"
 11016/01 • GP 1/4

ANTI-DRIP coating



DIVINIS Funnel decanter
RM 416
 Medium 0.50 L
 0.50 l - 17 oz
 h 24.5 cm - 9 ¾"
 Ø 14.6 cm - 5 ¾"
 11015/01 • GP 1/6

ANTI-DRIP coating



DIVINIS Funnel decanter
RM 415
 Small 0.25 L
 0.25 l - 8 ½ oz
 h 19.3 cm - 7 ½"
 Ø 11.5 cm - 4 ½"
 11014/01 • GP 1/6

ANTI-DRIP coating



LIGHTWEIGHT
T-NAX glass[®]
 6 X MORE BREAK-RESISTANT
 MOUTH-BLOWN

ACADEMIA
 VITRI



ART AND SCIENCE OF GLASS

TO IMPROVE THE QUALITY OF LIFE

“The diffusion of the wine aromatic molecules in the bowl of a stemglass takes place according to laws of physics such as Fick’s second law of diffusion expressed by the differential equation

$$\frac{\partial \Phi}{\partial t} = D \cdot \left(\frac{\partial^2 \Phi}{\partial x^2} + \frac{\partial^2 \Phi}{\partial y^2} \right)$$

Our elegant shapes and the attention to detail capture and control these aromatic molecules to emphasize the wine aromatic notes and to perceive its aromatic profile”

*Research and Development Department
Bormioli Luigi SpA*

ACCADEMIA *Luigi Bormioli* ★★★★★

presents a collection of professional hi-tech products. This range of products made in lead-free blown crystal glass, renowned for its high sonority, brilliance, transparency and durability are characterised by high advanced technology and know-how. The ultimate design of these products makes them suitable for the most demanding professional requirements and sophisticated wine tasting lovers.

Each individual product, in the collection ACCADEMIA *Luigi Bormioli*, is the expression of the highest expertise that have made BORMIOLI LUIGI and the Italian lifestyle famous worldwide. Creativity and style, fantasy and elegance combined with excellent technical abilities and know-how.

The brand ACCADEMIA *Luigi Bormioli* is the expression all of those values that placed BORMIOLI LUIGI at the forefront, appreciated and recognised worldwide.

5 STARS

The stars represent the five characteristics obtained through continuous research in the development of products with high technological content, such as:

DESIGN
TRANSPARENCY
HIGH RESISTANCE
FUNCTIONALITY
QUALITY AND INNOVATION



THE WINE TASTING WITH THE *Luigi Bormioli* COLLECTION

The oenological experience takes on a new and more pleasant dimension, making the voyage into the art of wine tasting easier throughout.

The art of wine tasting is divided into three sensorial steps:

LOOK

During the visual examination of the wine the following characteristics are evaluated:

CLEARNESS, COLOUR, DENSITY, DEPTH

In order to better evaluate the clearness and colour of the wine, it should be poured into a highly transparent and colourless glass. LUIGI BORMIOLI crystal glass is absolutely transparent (transmission of light throughout the visible field exceeds 91%) and it is colourless (the colourless index is practically zero). Appearance and colour of the wine can be evaluated at the centre of the bowl, whilst its nuances by looking at the edge of wine when tilting the glass. The high transparency of ACCADEMIA *Luigi Bormioli* products allows for a better visual evaluation of the brightness, intensity and hues of the wine's colour.

SMELL

The second sensorial step allows to detect the different and at times complex collection of aromas found in the wine.

The smell is characterised by volatile molecules that, after swirling the wine, break up from the liquid releasing the full aroma. The stemglass should be held by its foot so that the hand is not too close to the nose thus influencing the wine's aroma and also to avoid altering the wine's temperature. The foot of the ACCADEMIA *Luigi Bormioli* stemware has been developed to increase stability and to make it easier to hold.

The geometrical shapes of ACCADEMIA *Luigi Bormioli* stemware are designed to have a larger surface area thus improving the oxygenation and facilitating the concentration of flavours.

The deep epicure of the flutes creates a continual flow of bubbles (Perlage) and allows the distinctive aromas to surface permitting the best appreciation of all champagnes even the most delicate.

TASTE

The sense of taste is quite limited as the taste buds can only recognise 4 elements of taste: sweet, acidic, bitter and salty. These taste buds areas are positioned in specific areas of the tongue. The shapes and sizes of ACCADEMIA *Luigi Bormioli* stemglasses have been designed to guide the wine towards specific areas of the tongue ensuring the appropriate amount of wine or distillate at every sip, enhancing the wine or distillate structure and softness where necessary whilst containing the acidity or alcoholic perception when highly predominant.

Different shapes for different types of wine will meet everyone's highest possible expectations and satisfy even the most demanding wine connoisseur.

The fine rim gives a nice sensation to the lips making the wine tasting even more pleasant.

THE STEMGLASSES BY ACCADEMIA *Luigi Bormioli*

Are produced with lead free crystal glass SON.® having exceptionally high levels of transparency, colourlessness, sparkle and high resistance to mechanical shocks and dishwashing; with a correct weight balance between bowl and stem to make swirling easier and smoother.

They are also produced with a correct balance between bowl and stem to make swirling easier and smoother. In this way the wine when swirled around the bowl releases its bouquet to the full and also enables a better diffusion and distribution of the aroma molecules for a distinctive olfactory experience.



Foot accurately designed to have the appropriate dimension, flat to guarantee better stability and easy to hold.



Stems without any mould seams and highly flexible.



Fine, reinforced and laser cut rims.



Bowls' shapes having a larger surface area to improve oxygenation, curved in at the top to enhance the concentration of flavours and their diffusion to the top.



ACCADEMIA *Luigi Bormioli* offers a number of professional ranges that are the result of research, sensory analysis and scientific studies carried out on shapes, sizes and innovative materials.

The collection comprises:

HIGH PRECISION WINE INSTRUMENTS:

innovative ranges of stemglasses, tumblers and wine accessories dedicated to both foodservice and wine tasting. Items designed to enhance the aroma, to emphasize the role of 'touch', to adjust 'taste' and to appreciate the colour and its nuances: a real sensorial experience.

HIGH PRECISION WATER INSTRUMENTS:

within the Palace range a new collection dedicated to water tasting: Hydrosommelier

HIGH PRECISION BAR INSTRUMENTS:

the Bar section offers new ranges of tumblers aimed at enhancing cocktail and mixed drinks tasting. Tumbler ranges designed to enhance drinks with high alcoholic content and also drinks having a more delicate aroma.

ACCESSORIES:

accessories for the table, decanters and carafes for the service of wine and spirits.

ART AND SCIENCE OF GLASS FOR WINE APPRECIATION

Everyone appreciates a good glass of wine, but the art of tasting is not an easy task. The sophisticated sensitivity required implies a broad experience supported by specific technical knowledge of the organoleptic properties of wine and of the art of tasting.

In this respect, the role of the wine glass is not only of utmost importance but tremendously decisive, as a qualifying vehicle that enhances the characteristics of the liquid. Many generations of wine connoisseurs and wine experts have debated and reasoned over which wine glass shapes are the best to convey the virtues of wines.

The Bormioli Luigi Research Group has analysed these factors, applying scientific methods and criteria - both theoretical and empirical - in order to associate the most appropriate geometrical shape to each single type of wine. In order to apply this technical knowledge to glass containers, research took advantage of the valuable contribution of industrial design and development and marketing departments. Different parameters were measured and quantitative analyses were compared. In summary, the aim was to acknowledge the different laws regarding the diffusion of the content in order to direct the molecule towards the relevant taste buds, by simultaneously enhancing the intensity and the persistence of the olfactory perceptions. In fact, the sense of smell is synergic to taste, as we are aware when we have a cold or when we hold shut a child's nose while he takes a bitter medicine.

Sight is the first sense to provide information on the state, evolution, structure and type of wine: the visual aspect anticipates impressions that will later be confirmed and integrated by smell and taste. In this identification and perception process the nose follows the eye, performing a complex activity. Perhaps, this skill has been partly lost during the last millennia of history (that's why the few existing renowned "noses" are extremely well paid in the perfume industry) and it would be useful to regain such a skill to ensure a higher quality of life.

Afterwards, the sense of taste will assess the flavours: they can be sweet, bitter, salty and sour. If these parameters seem insufficient to you, keep in mind that their combination determines a 4-D universe! Finally, there are many tactile sensations as well as aromas that can be recognised by retronasal means, when the liquid is already inside the mouth or has just been swallowed. Imagine at this point the possible variety of "tastes" originated by the sum of the aforesaid sensations!

$$\frac{\partial \phi}{\partial t} = D \cdot \left(\frac{\partial^2 \phi}{\partial x^2} + \frac{\partial^2 \phi}{\partial y^2} \right)$$

The extent and complexity of the practice of "wine tasting" justifies the magic and enchanted atmosphere where the beauty of the vineyards exposed to sun, the elegiac alcoholic fermentation of the musts, the fine culture that unlocks the most elegant perceptive and sensory horizons, all merge together.

In this delightful backdrop, the right stemglass has an important and meaningful role to play. A professional and informed restaurant owner, should recognise the importance and the role of a stemglass, and also recognise the difference in quality offered by various manufacturers. As an 'expert' and informed guide he should lead the everyday consumer through a journey rendered more valuable and remarkable by an extraordinary aesthetical charme, an emotional feeling and intelligence .

WINE QUALITY AND ACCADEMIA *Luigi Bormioli* STEMGLASSES



Numerous sensory studies on consumers show that everyone, even those who are not wine and distillate experts recognise a good product when they taste it and they prefer this over an imperfect, weak or ordinary product. In all fields, consumer sensory preferences generally follow three main trends that have been outlined over the last ten years and are summed up by these three words:

POWER DEPTH PERFECTION

- **POWER**

It is closely linked to the quantity of molecules that are released by the drink and influence our olfactory perception, firstly directly via the nasal senses, as soon as we bring the glass to the nose, and then by the retro-olfactory senses, when the wine is in the mouth and straight after swallowing. The intensity of perceptions has become a recurrent decisive element in our society; hence, in the future those products which have more pronounced flavours or aromas will become more successful than others. Consumers want to be impressed, excited, involved and surprised.

- **DEPTH**

The notion of depth is directly linked to the number and type of molecules that are able to interact with our olfactory organ. Current wine measurement instruments (gas chromatographers and the likes) have been able to detect thousands of molecules, which together are able to create very effective combinations. Wine Tasters, unlike other analysis devices, rarely identify molecules individually. They generally detect groups of molecules that evoke an already lived experience and name them after this experience: rose, grass, cork, citrus and so on. When a wine lacks a certain abundance of molecules groups, it is generally defined as poor, short or dull. In this case, it is said that there is a lack of depth, as opposed to complex and rich wines that suggest many olfactory engrams such as flowers, fruits, spices, aromatic herbs, etc..

- **PERFECTION**

Power and depth are useless if perfection is missing. Perfection manifests itself in two different but complimentary ways: on the one hand by the absence of inhibiting aromas, and on the other by the coherence of the positive notes. In terms of inhibiting aromas, any odorous note that suggests potentially dangerous food, even at subliminal level, reduces or annihilates its consumption. Whether the consumer identifies an anomalous fermentation through smell produced by microorganisms is not important, nor whether he recognises it or not. However, it is certain that some molecules will convey the message and thus force him to avoid the consumption of that product. Coherence is a different issue. The herbaceous note can be specific to some wines, whereas for grappa it is always considered a defect.

The shape and the size of the stemglass affect the perception of the quality of the wine. Perceptions vary considerably according to the variation of shapes and sizes. The ideal stemglass will:

- a) magnify the power of a wine or distillate, by concentrating the aromas in the upper part of the glass and directing them towards the nose;
- b) emphasize the depth, by developing the wine's bouquet with suitable oxygenation for each type and enhance the most noble, unusual and refined notes in a selective way, thanks to special dimensional proportion of the stemglasses;
- c) highlight the perfection of wines and distillates: some of Accademia Luigi Bormioli's stemglasses show up defects, allowing anybody to distinguish prestigious wines or distillates from those that present anomalous aromas.
- d) Enhance the intensity of the wine's individual flavours and the subsequent impact on the taste of the combined effect of the basic taste:

ACID SWEET BITTER

A wine is balanced when the "Sweet Taste" sensations are equal to the sum of "Acid Taste" plus "Bitter Taste" sensations.

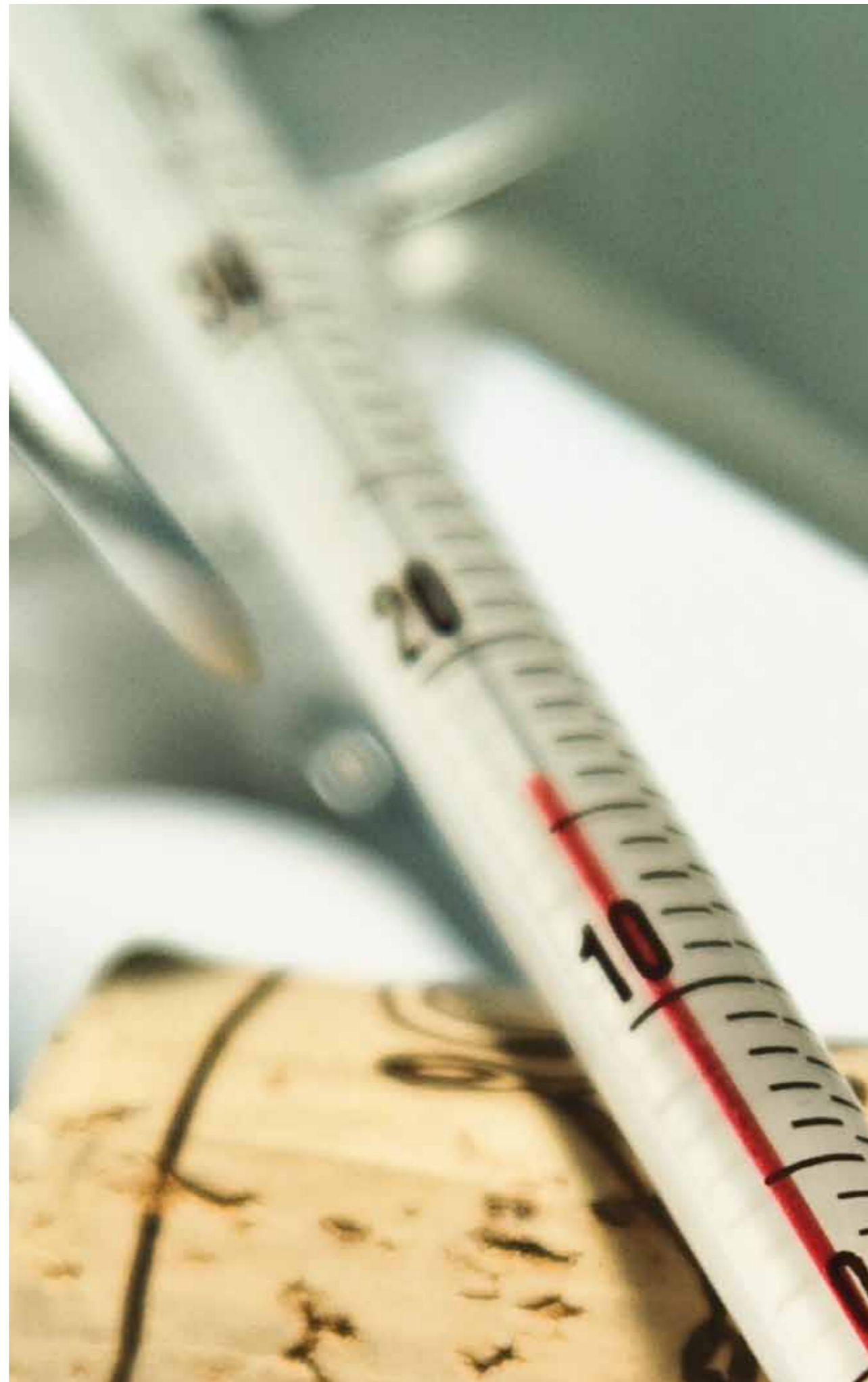
THE WINE SERVING TEMPERATURES

The wine temperature plays a major role on the olfactory, gustatory and tactile sensations.

As far as the olfactory sense is concerned, the wine temperature determines the appropriate mix of molecules that occupy the head space thus determining the wine bouquet. At a lower temperature, flowery and fruity notes are enhanced whereas at a higher temperature spicy, alcoholic and vegetal notes are more pronounced. At 4°C there is a tendency for the aromas to be suppressed. White wines are better appreciated at moderate temperatures (9-13°C) while red wines at temperatures ranging from 15°C to 19°C. By increasing the temperature, the aroma is emphasised but the wine loses elegance because some less pleasant components such as ethyl acetate and other esters tend to prevail.

As far as the taste and tactile profile are concerned, low temperatures increase the perception of the polyphenol astringency and their bitter taste: this is why higher serving temperatures are commonly chosen for red wines. White wines are served at a lower temperature, since they have a much lower (and different in type) polyphenols content. White wines having a particular acidity do not undergo a variation of this level of acidity if served at their respective optimum temperature. When white wines have a high sugar content, the lower temperature, maintaining the freshness of the acidity strongly represses the sweetness resulting in a well balanced and pleasant taste.

Furthermore, the salty flavour, which is not generally perceived as such, is strengthened and offers pleasant sapidity.



RECOMMENDED TEMPERATURE

STRONG SWEET WHITE WINES

7 ÷ 9 °C - 44.6 ÷ 48.2 F°

WHITE AND DRY LIGHT WINES AND SPARKLING WINES

8 ÷ 10 °C - 46.4 ÷ 50 F°

DRY, MATURE AND COMPLEX WHITE WINES

10 ÷ 12 °C - 50 ÷ 53.6 F°

ROSÉ WINES

9 ÷ 10 °C - 48.2 ÷ 50 F°

YOUNG AND LOW-TANNIN RED WINES

13 ÷ 15 °C - 55.4 ÷ 59 F°

STRUCTURED RED WINES

15 ÷ 17 °C - 59 ÷ 62.6 F°

AGED AND TANNIN-RICH RED WINES

16 ÷ 18 °C - 60.8 ÷ 64.4 F°

Our stemglasses minimise wine temperature alteration that may occur after pouring.

ACCADEMIA *Luigi Bormioli* STEMGLASSES AND WINE OXYGENATION



It is interesting to analyse the phenomena that takes place during wine oxygenation. Oxygen is responsible for the quality of the aromas in the glass and the gustatory pleasure. The phenomenon of oxygenation occurs when:

- the bottle of wine is uncorked (wine-air contact surface);
- wine is poured into the stemglass or into the decanter (the flow of wine is in contact with air and it facilitates the absorption);
- the stemglass is filled with wine (mixing of air with wine due to a turbulence effect);
- the wine is in the stemglass or in the decanter (between the wine-air interface);
- the wine is swirled in the stemglass (phenomenon of mixing by turbulence and the increase of the surface exposed to the air)

It is now understood how the oxygenation effect of the stemglass is related to the area of wine-air interface and the volume of wine below this interface: the higher the interface area and the lower the volume below such interface, the higher will be the level of oxygenation.

A) OXYGENATION EFFECT ON OLFACATORY PERCEPTIONS

At the initial phase (before oxygenation) in which olfactory intensity is lower and wine appears as more “closed”, subsequently the wine will start to absorb oxygen and its olfactory perception will increase to arrive to the complete perception of all types of aromas.

B) EFFECT OF OXYGENATION ON TASTE PERCEPTIONS

As soon as the wine absorbs the oxygen, there is a strong improvement in its bouquet and its tactile taste characteristics both due to a direct influence of oxygenation on certain components and the synesthetic effect due to the aromatic openness.

It must be noted that wine temperature is essential for oxygenation: the colder the wine, the higher the oxygen solubility will be, but at the same time the oxygen absorption process slows down due to the reaction of oxygen with other product components.

On the air-wine contact surface, namely in the interface, two phenomena take place:

- oxygen (contained in the air) absorption by the wine;
- some wine components, alcoholic and aromatic, are released into the air as a consequence of evaporation.

Hence, two molecular flows will take place: from the air towards the wine and from the wine towards the air.

The oxygen absorption speed depends on:

- the wine temperature;
- the type of wine;
- the wine-air area interface.

This speed (expressed in oxygen mg/litre/minute absorbed by wine) must be calibrated for each type of wine. In fact under-oxygenation and over-oxygenation phenomena can repress the pleasantness of the product. Grand Cru, mature aged red wines do not necessarily require strong oxygenation since this operation can affect their delicate balance. For this reason, wine Tasters prefer to follow their development directly in the stemglass, without using a decanter first. In many cases, the addition of oxygen is however useful, as for the wines which have a tendency towards reduction, such as some young white and red wines.

We have studied the speed of oxygenation in the stemglasses in order to better encourage the most prestigious aromas over the most ordinary aromas. Naturally, the speed of oxygenation is considerably increased due to the swirling movement of the wine in the bowl. This is the result of both the turbulence effect and the increased area of wine-air interface.

ACCADEMIA *Luigi Bormioli* STEMGLASSES AND OLFACTORY PERCEPTIONS



INTENSITY AND AROMA PROFILE

According to a principle of physics, the steam pressure of a molecule dissolved in a liquid depends on the solvent, the solute and the temperature. Wine molecules that pass to a gas phase in the bowl are diffused in the surrounding air at a speed that depends on the opening diameter of the bowl. Furthermore, the wider the free surface of wine, the higher the number of wine molecules that will pass to the gas state, and this number is also linked to the wine temperature: the quantity of wine molecules that will evaporate depends on the wine alcoholic content. The higher the alcoholic content, the higher the quantity of wine molecules that will evaporate.

Figure 1 Shows the relation between the evaporation surface of the wine and the subsequent diffusion of the aromas towards the mouth of the bowl. By increasing the free surface, wine evaporation will increase, as shown in Figure 2, by swirling the wine, the wine surface will expand and the evaporation subsequently increases, obtaining a higher level of aromatic intensity at the “mouth” of the bowl.

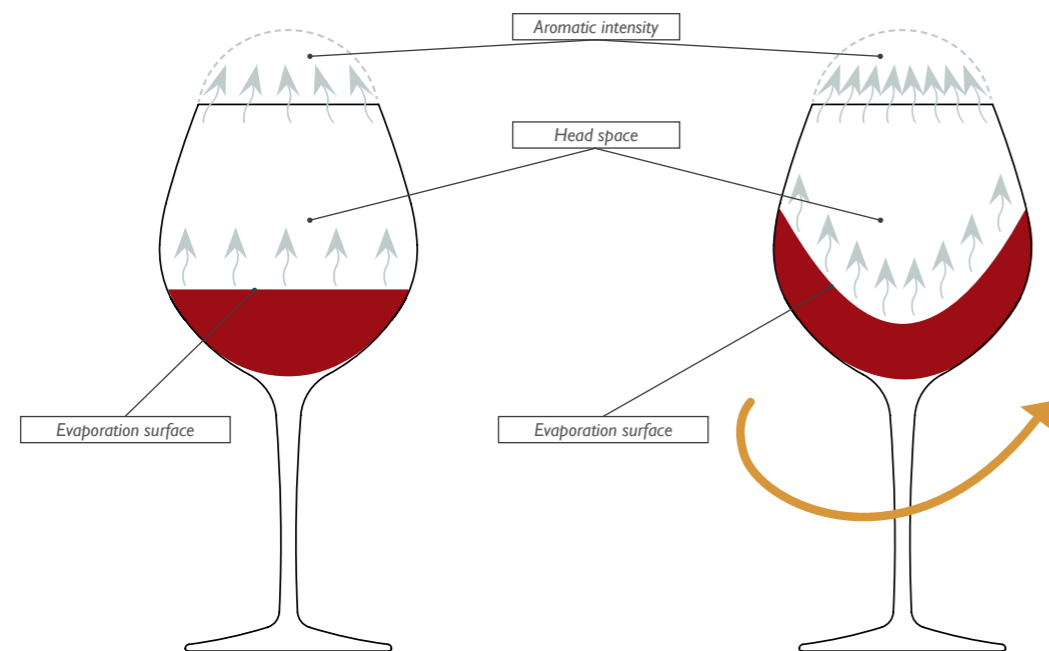


Figure 1
Aromatic intensity of resting wine.

Figure 2
Aromatic intensity of wine swirled in the glass: wine evaporation surface and corresponding increased aromatic intensity.

We have analysed the air above the wine by means of chromatography at different heights and at different times after pouring the wine into the stemglass. Approximately fifty wines were studied at different temperatures. Upon completion of these tests we reached the following conclusions:

- White wines should be drunk cold since the flowery and fruity notes which dominate the aroma of white wines become quickly present in sufficient quantities even at a low temperature.
- Red wines should be served at a higher temperature in order to perceive the full aromatic range.
- The sensations will be more intense if the air present at the opening of the glass is inhaled.
- It is necessary to increase the oxygenation surface area of certain wines. In fact, the phenols are aromatic components that are influenced by the shape of the stemglass. By increasing the contact surface with the wine, these phenols are oxygenated and are converted into ethers which provide the wine with the so called “dry piquancy”.
- The type of aromas and their intensity are influenced by the volume above the filling line, namely the head space.

In the head space we find a concentration of the aromas released into the air by the wine. The aromas are protected by the walls of the glass, thus they are gathered better and gradually conveyed towards the nose.

We empirically found the distribution of the aromatic intensity inside the head space, namely molecular aromatic concentration (Φ) at the passing of time for each position (x) inside the headspace.

The curves of the aromatic concentration at different moments in time (t_1, t_2, t_3, t_4) are shown in figures a, b, c, d. where:

Φ represents the aromatic concentration that has the dimensions of [number of molecules/m³].

Φ_1 is the aromatic concentration in position 1.

Φ_2 is the aromatic concentration in position 2 at different moments in time.

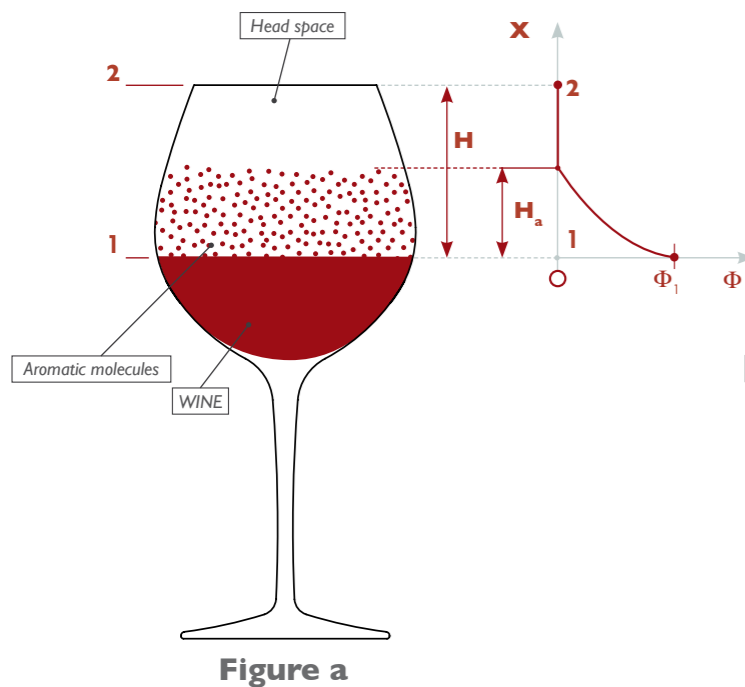
H is the head space height.

ACCADEMIA *Luigi Bormioli* STEMGLASSES AND OLFACTORY PERCEPTIONS



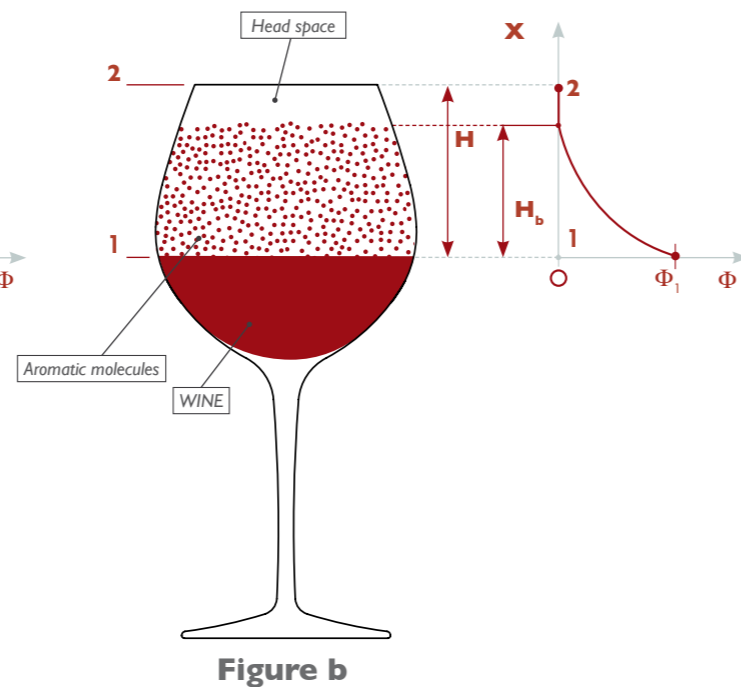
Aromatic concentration curve at the initial moment in time t_1 (Figure a)

At the initial interval t_1 , aromatic molecules are developed up to the height H_a , as shown in the figure. The aromatic concentration beyond this height (H_a) is equal to zero, hence Φ_2 at the mouth of the bowl is equal to zero.



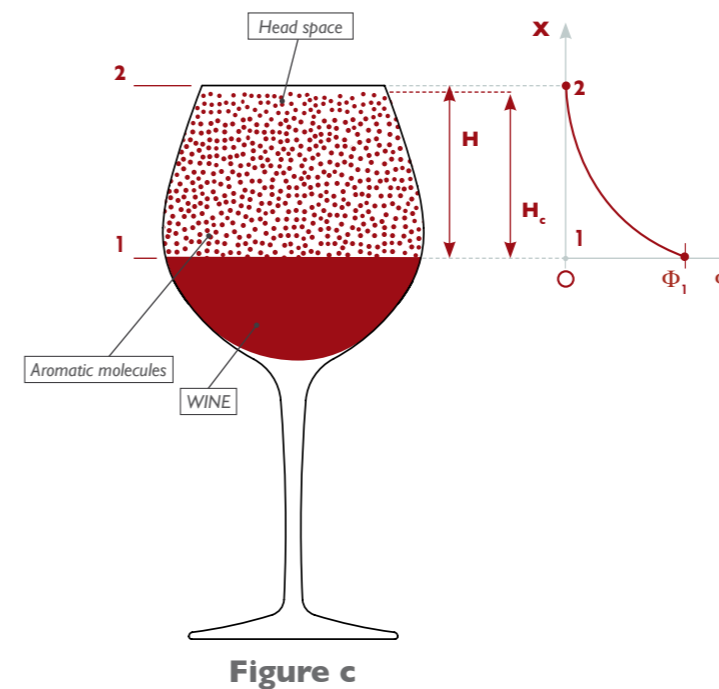
Aromatic concentration curve at the initial interval $t_2 > t_1$ (Figure b)

At the moment in time t_2 , aromatic molecules continue to develop up to height H_b which is higher than H_a . The aromatic concentration in position 2 (mouth of the bowl) is still equal to zero.



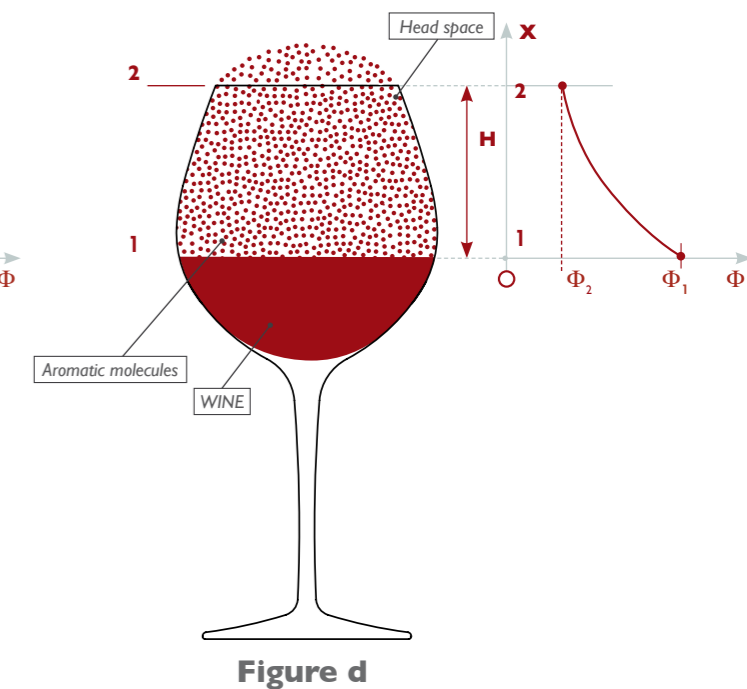
Aromatic concentration curve at the moment in time $t_3 > t_2$ (Figure c)

At the moment in time t_3 , the aromatic molecules occupy almost the whole head space, but at the mouth of the bowl the aromatic concentration is still zero ($\Phi_2 = 0$).



Aromatic concentration curve at the moment in time $t_4 > t_3$ (Figure d)

At the moment in time t_4 , the aromatic molecules reach position 2 and the aromatic concentration (Φ_2) reaches a value that is different from zero.

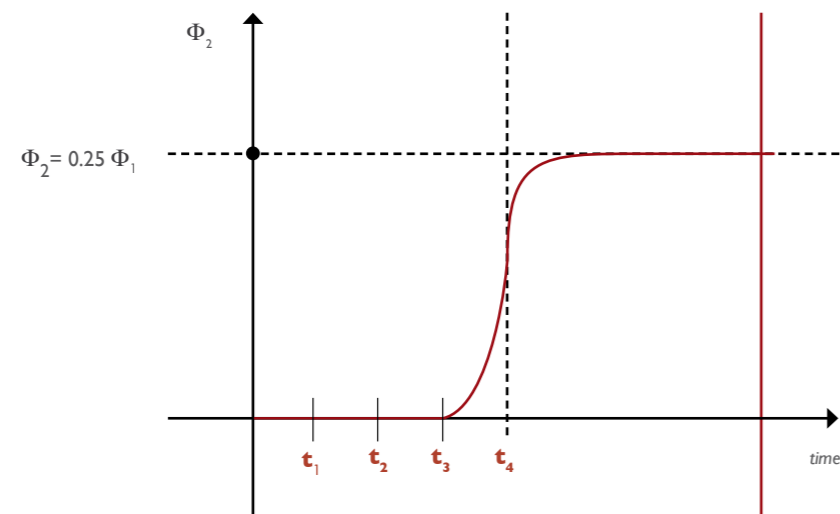


From the curves (Figures a,b,c,d) it is possible to see that the aromatic development at the mouth of the bowl (position 2) manifests itself only after a certain amount of time (t_4). After some time the aromatic concentration grows within the head space. The maximum value (Φ_1) is obtained on the free surface of wine (position 1). At steady state condition, the value of the aromatic concentration Φ_2 is about 25% of the aromatic concentration Φ_1 .

ACCADEMIA *Luigi Bormioli* STEMGLASSES AND OLFACTORY PERCEPTIONS



The time-aromatic concentration Φ_2 diagram at the mouth of the bowl (position 2) is shown in the following figure:



The experimental curves agree with the laws of physics, in particular with Fick's second law of diffusion:

$$\frac{\partial \Phi}{\partial t} = D \cdot \left(\frac{\partial^2 \Phi}{\partial x^2} + \frac{\partial^2 \Phi}{\partial y^2} \right)$$

WHERE:

- t is the time in seconds
- D is the coefficient of wine diffusion expressed in $[m^2/s]$ and depends on the type of wine and on its temperature
- x and y are the vertical and horizontal dimensions expressed in $[m]$

This law describes the variation in time of the aromatic concentration in the x and y directions. The shape and size of our glasses were designed for both a correct diffusion of the aromas within the head space and for a rapid reconstitution of aromatic concentration after every single sip of wine.

Within the head space three types of aromas can be distributed: primary, secondary and tertiary. These aromas are grouped according to their volatility and measured according to an evaporation coefficient (aromatic notes) on a scale of 1 to 100.

PRIMARY AND VARIETAL AROMAS

These are the lightest molecules in the upper part of the glass. These aromas suggest flowers, fruits and sometimes vegetal notes. They come from grapes and are linked to the wine varieties. Generally, these are the most volatile molecules with an evaporation coefficient ranging from 1 to 14. These aromas are disclosed immediately after pouring the wine into the glass.

SECONDARY OR FERMENTATION AROMAS

The middle section of the bowl contains aromas linked to fermentation (herbaceous, minerals and ripe fruits). The evaporation coefficient ranges from 15 to 60. These aromas manifest themselves as a result of the swirling of the wine in the bowl and the shape of the glass.

TERTIARY AROMAS (BOUQUET) AND AROMAS DERIVING FROM AGING

These are mainly generated by heavier molecules that settle in the lowest part of the bowl and these aromas are reminiscent of woods, animals and spices; they are linked to the maturation and aging of the wine, without oxygen (wine in the unopened bottle). These are aromas with less volatile molecules and with an evaporation coefficient ranging from 61 to 100.

These aromas, as for the secondary ones, become evident in the same way, namely after appropriately swirling the wine in the bowl and depends on the shape of the glass.

The possibility to perceive and penetrate the different layers of the aromas depends directly on the shape and volume of the bowl. The glasses with a wide bowl are suitable for aged wines with complex scents and heavy molecules, whereas those with a narrow bowl are suitable for young wines and light aromas.

From our research it is clear that the intensity of all the perceptions varies according to the type of stemglass. Increasing the height of the bowl and the ratio between the maximum diameter and the diameter of the glass mouth intensifies all olfactory perceptions. In white wines, as they are served cold, there is less development of aromas (less evaporation), but with an appropriate high ratio between maximum diameter and the diameter of the glass mouth, it is possible to increase the intensity of the aromas. The opposite applies to red wines. For white wines, a large oxygenation surface is not necessary in order to develop aromas, whereas the contact surface (between glass and wine) must be as small as possible in order to avoid the warming of the wine. The bowls of the stemglasses designed for white wines are tall and narrow, the opposite for red wines, but with an appropriate geometrical shape.

The size and shape of the bowls of the glasses are designed so as to contain most of the aromas released within the head space. Thus, it is possible to maximise the intensity of the aromas.

ACCADEMIA *Luigi Bormioli* STEMGLASSES AND OLFACTORY PERCEPTIONS



Figure 3 shows the molecular distribution of aromas and the corresponding intensity at a particular moment in time.

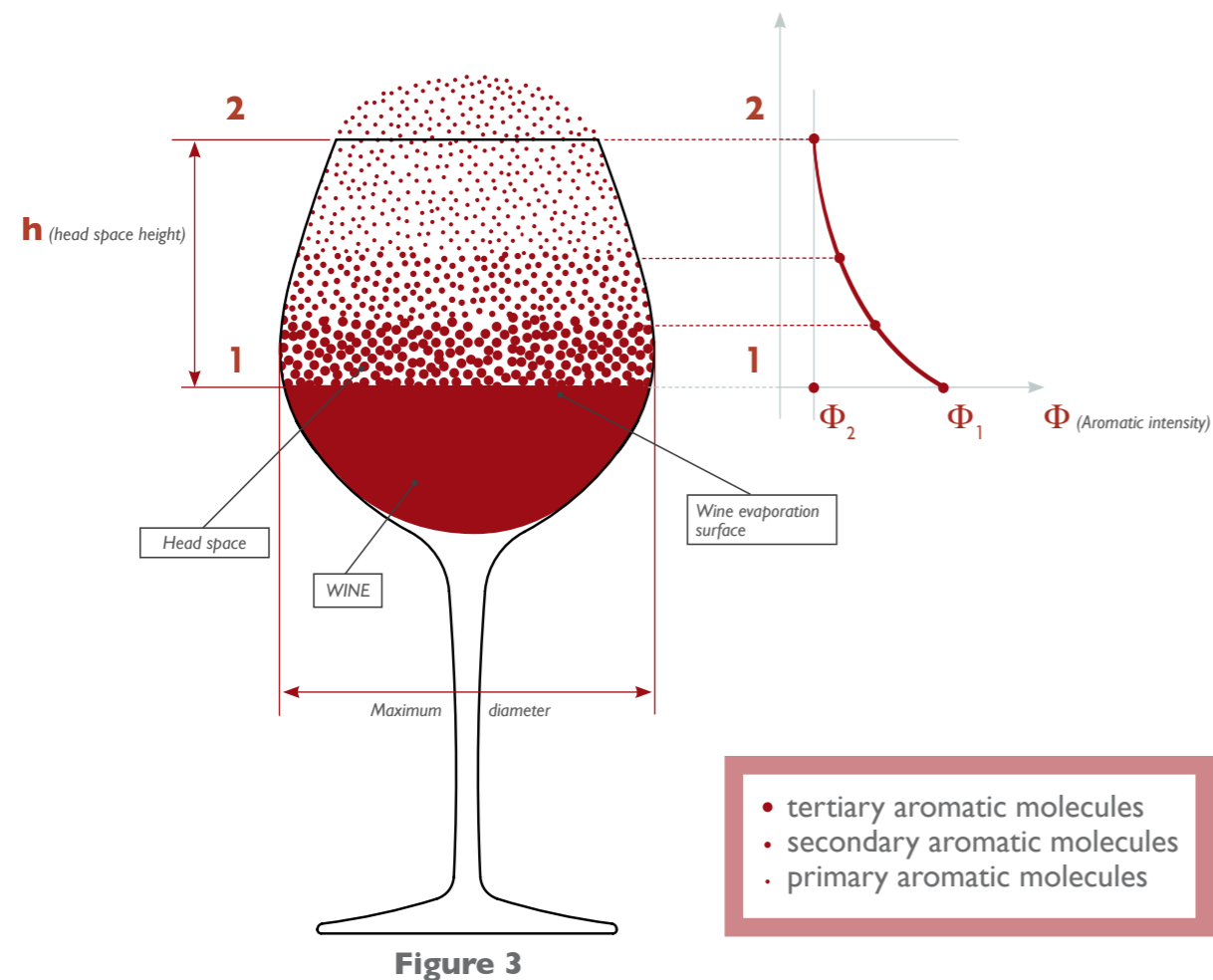


Figure 3: Distribution of primary, secondary and tertiary aromas within the head space and corresponding curve of aromatic intensity, which is higher on the evaporation surface.

Decreasing the outgoing speed of the aromas from the mouth of the glass is a criteria used to increase the number of aromatic molecules remaining within the head space thus preventing rapid evaporation.

The shape and volume of the head space are designed to allow full perception of the aromas (profile) in all their intensity. The latter is favoured by the curved walls of the glass bowl, which concentrate the aromas on the opening of the bowl and hence towards the nose. In fact, concave walls delay the exit of the aromas from the glass.

The well proportioned stemglasses for each type of wine, must have an olfactory perception efficiency equal to 100%.

TREE OF AROMAS



RED WINES

WHITE WINES

FLORAL AROMAS

FLORAL AROMAS

FRUITY AROMAS

FRUITY AROMAS

VEGETAL AROMAS

VEGETAL AROMAS

SPICY AROMAS

SPICY AROMAS

SPECIFIC FLOWERS	Violet, rose, dried rose
VARIOUS FLOWERS	Flowers
HONEY	Honey, acacia honey, beeswax, honeycomb
CITRUS FRUIT	Lemon, orange, grapefruit, mandarin, orange peel
BLACK AND RED FRUIT	Cherry, raspberry, strawberry, blackberry, blueberry, redcurrant, plum
PALE-FLESHED FRUIT WITH STONE	Peach, apricot
VARIOUS FRESH FRUIT	Apple, banana, sharon fruit, aromatic grapes, various fresh fruit
DRIED FRUIT	Date, dried fig, prune
NUTS	Nuts, almond, hazelnut
COOKED FRUIT	Jam, fruit in syrup, cooked prune, cooked fruit
FRESH VEGETAL	Grass, freshly-mown grass, tomato leave, green olive, bell pepper
AROMATIC HERBS	Thyme, sage, bay
BALM LIKE AROMAS	Aniseed, oak tree, eucalyptus, pine, conifer
DRY VEGETAL	Hay, tobacco, tea
UNDERGROWTH	Moss, humus, mushroom, truffle
SPICES	Cinnamon, pepper, clove, liquorice, wood
PASTRY LIKE AROMAS	Vanilla, biscuit
TOASTY AROMAS	Toasted bread, cocoa, coffee, caramel
ANIMAL AROMAS	Leather, fur, gamey aroma

SPECIFIC FLOWERS	Cornflower, elder blossom, jasmine, violet, hawthorn, acacia blossom, wisteria, magnolia
VARIOUS FLOWERS	White flowers, wild flowers, fresh flowers, dried flowers, alpine flowers
HONEY	Honey, wax, linden
CITRUS FRUIT	Lemon, orange, grapefruit, mandarin, citric, citron, candied orange
BLACK AND RED FRUIT	Cherry, sour cherry, strawberry, raspberry, morel, plum, fruit of the forest
PALE-FLESHED FRUIT WITH STONE	Peach, apricot
VARIOUS FRESH FRUIT	Apple peel, banana, sharon fruit, fig, unripe fruits, melon, must, pear, kiwi, grape, yeast
DRIED FRUIT	Raisins
NUTS	Almond, walnut, hazelnut, chestnut, acorn
COOKED FRUIT	Jam, pineapple in syrup, marmalade
EXOTIC FRUIT	Pineapple, passion fruit, mango, tropical fruit, ripe fruit
FRESH VEGETAL	Asparagus, grass, tomato leave, olive, bell pepper, nettle, green tomato, chicory, rocket, savoy
AROMATIC HERBS	Basil, mint, thyme, sage, bay, rosemary, juniper berry
BALM LIKE AROMAS	Eucalyptus, pine, talc, menthol, resin
DRY VEGETAL	Hay, tobacco, tea, dried grass, straw, paper, dried leave
UNDERGROWTH	Moss, earth, mushroom
SPICES	Cinnamon, pepper, coriander, liquorice
WOOD	Green wood
PASTRY LIKE AROMAS	Vanilla, biscuit, candied fruit, cream, bread, baked cake, torrone, flour
TOASTY AROMAS	Cocoa, coffee, caramel, toasted bread, polenta, crust of bread

SOURCE: Centro Studi Assaggiatori

ACCADEMIA *Luigi Bormioli* STEMGLASSES AND TACTILE-GUSTATORY PERCEPTIONS



It is useful to analyse a wine in terms of balance between acidity, alcohol, structure, body and, as far as red wines are concerned, the astringency given by the tannins (an astringent chemical substance derived from grape seeds or from the wood where the wine was aged). A dry white wine that is particularly acid is unpleasant just like a rich red wine that is too astringent.

Tannins cause a sudden drop of the proteins contained in the saliva which function as a lubricant, causing a considerable decrease of salivation. It is just like eating an unripe Sharon fruit, which is dry and rough on the tongue.

The four flavours are detected by receptors. It is commonly believed that each part of the tongue specifically perceives one of the four flavours. The tip perceives the sweetness, the bottom part the bitter and the sides perceive the acid. In fact, the most recent physiological studies on the tongue show that the receptors of the four flavours are distributed in a uniform way across the tongue, with very few significant differences between one spot and another (Figure 4).

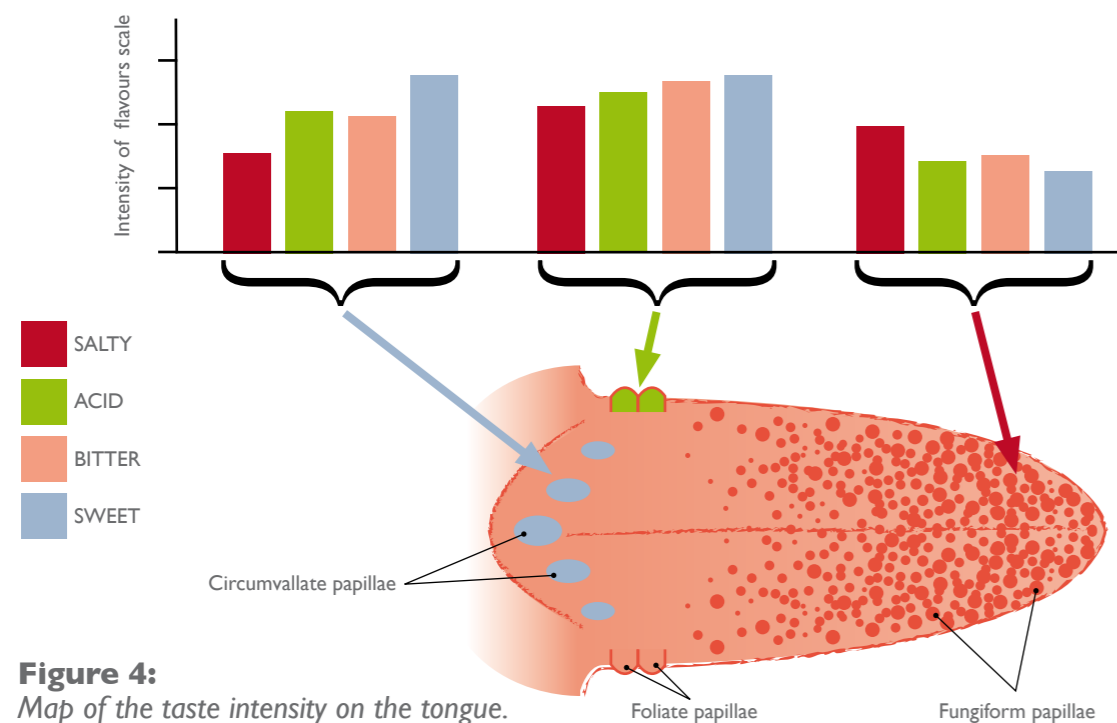


Figure 4:
Map of the taste intensity on the tongue.

Tongue diagram inspired by an illustration contained in the book: "Rosenzweig M., Leiman A.L., Breedlove S.M. - Psicologia biologica - Casa Editrice Ambrosiana - 1998"

In order to better appreciate the taste of wine and distillates it is necessary to introduce the liquid into the mouth in such a way as to satisfy the gustatory-tactile balance. According to the different types of wine, the consumer will tend to have a greater appreciation for the structure or the drinkability, the freshness or the softness, and may look for sweet tastes or tolerate bitter and astringent ones, but only in some categories. The task of the wine Taster is not easy, because he will have to try and recognise the tastes and, at the same time, assess their proportions.

Human physiology can help us, demonstrating empirically that the basic flavours are perceived at different times, as described in the graph of Figure 5.

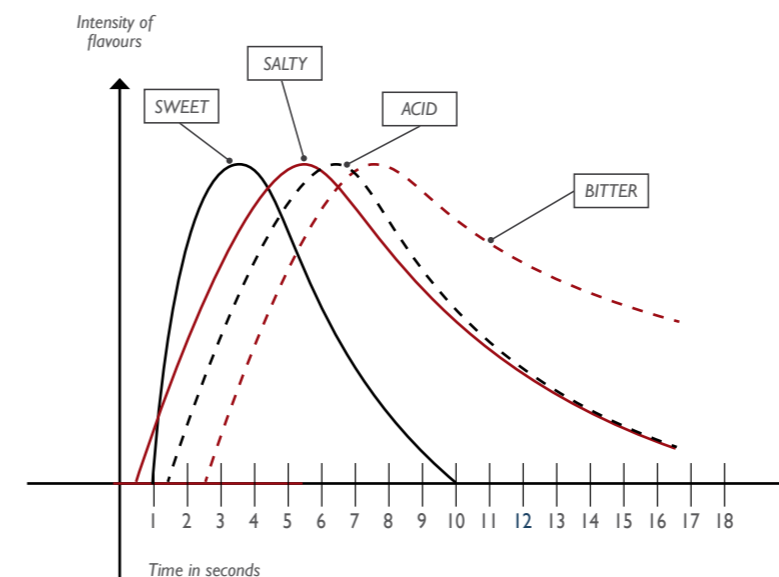


Figure 5:
Diagram of intensity of flavours at different times

1 SALTY:

as soon as the liquid is introduced into the mouth, there is a latency time of less than a second, which means it is perceived immediately.

2 SWEET:

it has a latency time of about one second, hence it is perceived almost at the same time as the salty taste.

3 ACID:

it is perceived immediately after the sweet because its latency time is slightly higher than one second.

4 BITTER:

it has a longer latency time, more than two seconds and it has a higher persistence; for this reason it is normally assessed after the others.

ACCADEMIA *Luigi Bormioli* STEMGLASSES AND TACTILE-GUSTATORY PERCEPTIONS

SPIRITS (DISTILLATES) TASTING WITH ACCADEMIA *Luigi Bormioli* STEMGLASSES

Furthermore, there is an interaction among the different tastes:

- The salty taste emphasises the bitter and acid tastes and it is in conflict with the sweet taste and by interacting with this taste gives rise to sensations that are defined as “sapid” by wine Tasters.
- The sweet taste is in conflict with the bitter and the acid tastes; resulting in the salty taste producing a sapid sensation.
- The acid taste conflicts with the sweet.
- The bitter taste is depressed by the sweet taste and it is strengthened by the salty and the acid tastes.

The shape of the bowl (particularly mouth diameter and opening angle) tends to force the drinker to tilt their head when introducing the wine into the mouth. The shape of the bowl induces different movements of the head and allows the liquid to flow onto the palate in various ways.

The bowl with a wide opening forces the wine Taster to take large sips of the liquid by tilting the head forward, directing the wine towards the centre of the tongue and across the whole width. The bowl with a narrow opening forces the drinker to tilt the head backwards and drink limited quantities each time, in order to control the flow of the wine.

The bowls slightly flared out and convey the wine on the tip of the tongue in small doses, and for this reason they will be used for wines with strong acidic characteristics. For softer and aged wines, bowls with wide and almost straight sides are used in order to have a wide opening to be able to fully appreciate the roundness of the wine.

Finally, the thickness of the glass (less than 1 mm) will facilitate the introduction of the wine into the mouth by avoiding any turbulence and by enhancing the pleasure whilst drinking.

TACTILE SENSATIONS ARE:

- **astringency** (linked to tannins);
- **sparkle** due to carbon dioxide for sparkling wines;
- **warmth** due to the effect of alcohol on the mucous membranes;
- **temperature** perceived in the oral cavity; the temperature considerably modifies the flavours - a wine that is served cold will tend to be more bitter and less sweet while the perception of sourness will remain the same. However, the most relevant effect will be synaesthesia - at low temperatures the quantity of aromas released by the wine is lower and this aroma psychologically influences the gustatory perception. For this reason the wines which are rich in aroma and without defect, even if white, should never be served ice cold, instead they should be served cool at a controlled temperature

Our stemglasses are designed to maintain the serving temperature for as long as possible, to appropriately distribute the drink in the oral cavity optimising the balance perceived in the mouth. The efficiency of our stemglasses in relation to gustatory balance (taste balance) is equal to 100%.

In distillates, the quantity of alcohol is considerably higher than any type of wine. The average alcoholic content of a distillate is about 40%. The volatility of the alcohol conveys the aromas upwards effectively even without the help of strong oxygenation caused by the rotation of the glass.

The bowl has a relatively small mouth diameter in order to avoid introducing large quantities of alcohol in the mouth.

Service temperature affects both aromas and tastes and it ranges from about 7°C to 18°C; a higher temperature will make alcohol too ethereal and fiery and will affect the tasting. Young Grappa and fruit brandies can be served at a temperature ranging from 7° C to 15° C, whereas for the aged distillates (such as Cognac, Armagnac, Calvados, Cask Aged grappa, Young grappa) the temperature can range between 16° C and 18° C.

The olfactory examination is complex because with every olfaction our perception system selects and highlights different aromatic notes which can be perceived less in the following olfactory examination due to a self adjusting process. This is what makes the distillates so fascinating: each glass is a new and ever-changing experience which can last for several minutes without being repetitive. The tasting cards used for the sensory examination, in particular those based on the Aroma Chart such as the Big Sensory Test, generally follow this aromatic path over time. First of all, floral and honey flavours are assessed, followed by citrus and then fresh fruits, dried fruits, vegetal, sweet pastry and spicy smells. Finally, the last scents assessed are those deriving from a possible incorrect use of the barrique and the anomalous aromas (which might be caused by the raw materials, or by the distillation process or problems with the aging wood).

The aromatic assessment can also be carried out by taking a small sip of distillate releasing aromas with great intensity in the mouth thanks to the temperature in the mouth.

We created a universal tasting glass (Spirits Snifter) which allows the taster to:

- introduce with each sip only a few millilitres of distillate in the mouth;
- to bring out all the aromas of each distillate thanks to the suitable maximum diameter/mouth diameter ratio;
- to balance the gustatory perception.





CONCLUSIONS

The stemglasses have been designed to perfectly combine olfactory and gustatory-tactile perceptions, by taking into account that such instruments must be ergonomic to make tasting a more pleasurable experience. The stemglasses presented by the ACCADEMIA *Lupi Romoli* can assess:

- a) the intensity of the colour and the tonality of each wine or distillate;**
- b) the intensity and the aromatic profile of each wine or distillate, to the smallest detail;**
- c) the structure and roundness of each type of wine, beyond the gustatory-tactile balance of acidity and astringency and in certain types of wines, of sweet and bitter tastes.**

To conclude, the choice of a wine stemglass is linked to its aromatic profile as well as to its structure, acidity, alcoholic and tannin contents.

PACKAGING



GP4 = 4 PIECES IN A GIFT BOX



GP1 = 1 PIECE IN A GIFT BOX



BAF6 = 6 PIECES IN A HIGH DEFINITION BOX

BORMIOLI LUIGI

GLASSMAKER

Viale Europa 72/A
43122 Parma - Italy
tel. +39.0521.7931
fax +39.0521.793285

e-mail: info.casalingo@bormioliluigi.it

LUIGI BORMIOLI CORPORATION

5, Walnut Grove Drive, suite 140
Horsham, Pa. 19044 - USA
ph. +1.215-672.7111
fax +1.215-672.7115

e-mail: sales@luigibormioli.com
www.luigibormioli.com