



BauscherHepp



*Luigi Bormioli*  
ITALY



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## BORMIOLI: MASTER GLASSMAKER

I remember when, as a child, I started scribbling the word "Bormio-li". At first I was all excited in the effort to clamber over the "r" and "m"; then I would slide on the diphthong "i-o" as if the acceleration of a sled offered me a clear and brilliant refreshment.

I could not imagine at that time the onomatopoeia of fate: I could not recognize the heat of the fire and the light of the glass that had always resonated within my surname: BORMIOLI.

As a teenager even the family epic would have irritated me turning out to be burdensome and narcissistic; I kept away from it attracted by the presumptuous "e-i" phoneme of Einstein and Heisenberg, of Leibniz and Heidegger. In conclusion: 30 years would have to pass before a Czechoslovakian meteorite burst into my self-awareness yet to be developed. That day, in the vicinity of Salzburg Cathedral, I went into a small shop to buy a glass object; when the elderly owner recognized my surname from the signature on the check, he burst into tears. Beyond belief. It turned out that he used to be a labourer who had worked all his life in a glass factory in one of the Iron Curtain countries who identified with the name Bormioli the excellence of the glass industry tout court. This unknown craftsman knew who was the best amongst glassmakers. Previously, the anecdotes of my elders had never managed to convey that truth to me. BORMIOLI = GLASS. That unexpected explosion of awareness, aroused by a magical Middle-European emotion, would never leave me again.

Beyond the autobiographical references, it is certain that the activity of a glassmaker, at the service of Ars, never finds a definitive fulfillment, because it takes place without end beyond the existence of the individual, in agreement with Life (the one with a capital L). The permanent evolution of process and of product, which dates back to the time of the Phoenician, proves and confirms this.

Around the year 1000, on the hills nearby Savona, a "magistri vitriorum" centre was established alongside the more renowned Venetian one. Two maritime Republics: the glass blew there, where there was the sea with its sand. Those fearless yet a bit foolhardy had derived their surname from the city quarter of Val

Bormida where they had settled: they fed the boldness required by the trade with the confidence in what today we would call know-how. Over the centuries, between opportunities and misadventures, utopias and disenchantments, the overpowering passion to express one's talent survived, in mimetical antagonism with fire.

Still today at the service of what is fair and beautiful, legitimately proud of a millenary privilege, the people who work at BORMIOLI experience the difficult balance between innovation and original culture. In this way a captivating aesthetic is achieved, capable of brilliantly interpreting the sacredness of the existence of all things in the world and the way they relate: glass as a metaphor for life.

This is what I began to understand forty years ago in Salzburg.

The fire of the melting leaves traces of itself in the light of the cooled down material. Thus 4,500 million years ago, only the silica dust would have remained on the surface of the incandescent sphere called earth; therefore the positive attitude, with its dynamic enthusiasm, clarifies and gives transparency to the truth.

Saying BORMIOLI is like saying GLASS.

Those eight letters are dressed in blue, blue Klein, a colour that is a source of pure conceptual inspiration; then, in a second moment, they flare up red in the flames to create just like with prestidigitation skills iconic shapes, multiplied according to the language and logic of pop art. In the background of a clear horizon free crystalline beaches can be caught.

il Presidente  
Alberto Bormioli





ABOUT US

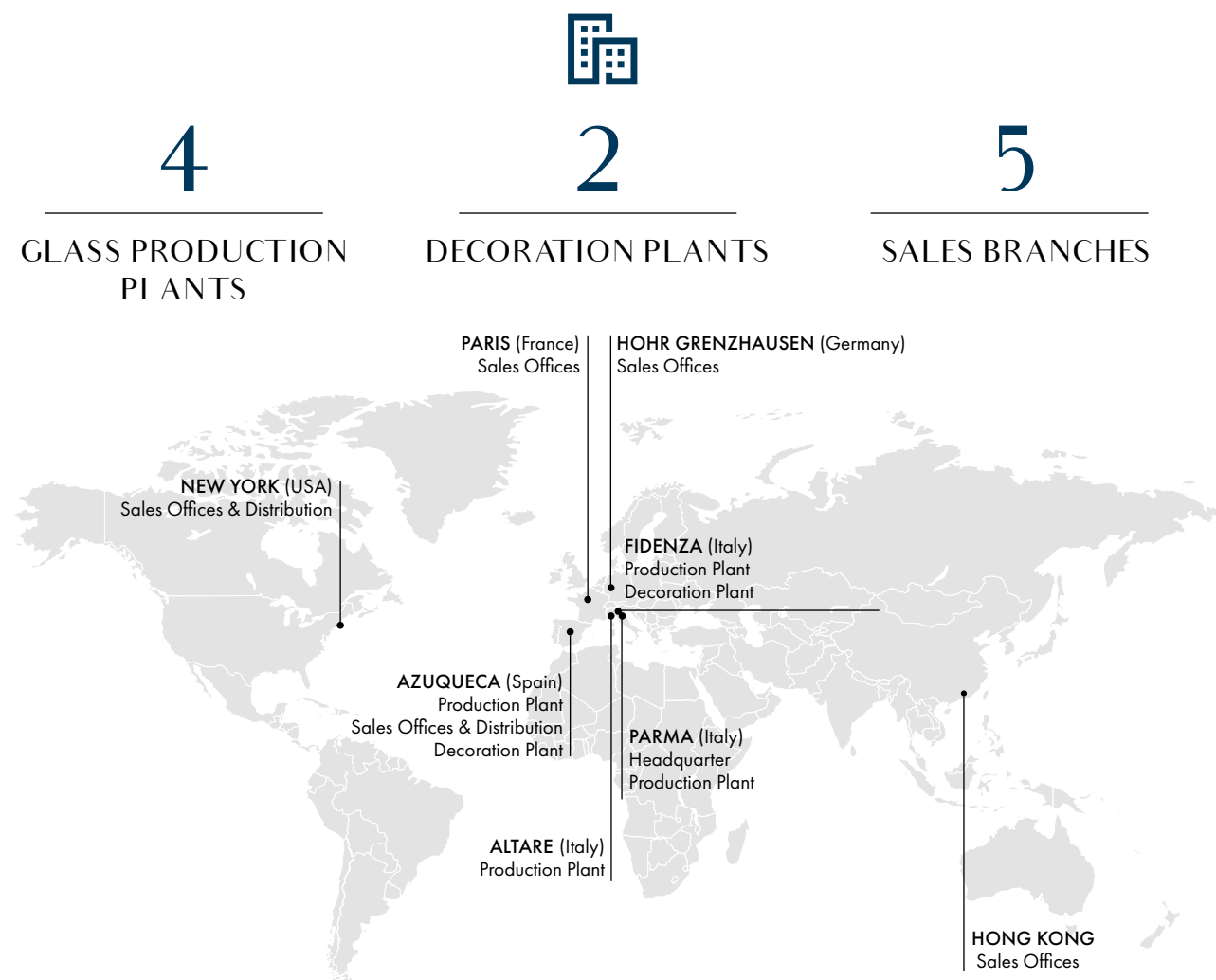
MASTER GLASSMAKERS SINCE THE 14TH CENTURY

Bormioli Luigi is a glassmaking group specialized in the production of Home & Professional Glassware and high-end Packaging for the Perfumery, Cosmetic and Distillery sectors.

A family-run Italian company that has played a prominent role in the glassmaking world since the 14th century.

We have developed our Home & Professional Glassware business in several directions. Our range includes high quality products such as stemware, tumblers, articles for preserving and cooking food, plates, cups, bottles and accessories for the table.

GLASSWARE (HOME & PROFESSIONAL)  
PRODUCTION PLANT & DISTRIBUTION SYSTEM



OUR CULTURE

We are own decision-makers; Ready to break new ground;  
Pioneering and Sustainable; Free to choose



In the tradition of our culture, thanks to long-term investments, know-how and technical excellence, we work towards the goal of sustainable development in all the Home & Professional and Packaging categories by being one step ahead of market requirements and supporting the global growth of our partners.

Our commitment focuses mainly on three directions:



Consolidating our position  
of leadership on the  
international glass market



Broadening  
our scope to include  
strategic sectors



Continuing to invest  
in technology, facilities, production  
capacity and Marketing



## OUR PILLARS FOR DEVELOPMENT



### QUALITY

Our skill is evident in the transparency of our glass, our glassforming techniques, decoration, our use of complex technologies and the high quality of our craftsmanship.



### AGILITY

Our reliability and competitiveness are supported by an excellent supply chain management process comprising demand and consequent production planning.



### SUSTAINABILITY

Our focus on the environmental impact of our activities develops in three different directions: choice of machinery, increasing use of PCR material and the development of environmentally friendly processes and products.



### INNOVATION

Our Research & Development department is constantly committed to creating value by devising cutting-edge aesthetic concepts and functional solutions able to anticipate the market trends.

## SUSTAINABILITY

### ETHICS AND AWARENESS ARE BEHIND EVERY POLICY

We are well aware of the increasing responsibility that each of us has towards the environment. Thus we work to reduce the environmental impact of all our production processes and are committed to continuous improvement of their sustainability. We consider it a privilege to have been given the opportunity to enhance the intrinsic sustainability of glass: a hygienic, safe, versatile, entirely and infinitely recyclable material.

Our responsible outlook is evidenced by our having adopted, since 1996, a Quality Management System and by our participation in other initiatives focused on regulating and constantly improving our business.

- ISO 14001 certification - environmental management system
- Standard ISO 14064 Greenhouse gases and Carbon Footprint of products - quantification and reporting.



**ECOVADIS**  
An acknowledgement from the most reliable assessors of corporate sustainability ratings



**SEDEX**  
We are members of one of the world's principal ethical trade service provider organizations



**CARBON DISCLOSURE PROJECT**  
Measurement, management and disclosure of information about climatic change

### CORPORATE SOCIAL RESPONSIBILITY

Besides respect for the environment, corporate social responsibility also focuses on social well-being, especially concerning the people who work in our facilities.

We are deeply convinced that staff members can be decisively motivated and encouraged to do their best by a stimulating, collaborative working environment ready to tackle increasingly newer challenges.



SOSTENIBILITÀ / SUSTAINABILITY**ECO-DESIGN / ECO-PROCESS**

Our development has been inspired by 5 founding rules (5R):

**Rethink**

Rethink and restructure all our production systems, the materials used and products to achieve solutions that promote a Circular Economy.

**Reuse**

Stop thinking in terms of a single use for products. Think of products with various functions and purposes, and a long life-cycle.

**Respect**

Responsible purchases of materials that contain recyclable components. Reduce the amount of chemicals, use of water, power consumption and waste in the processes.

**Reduce**

Reduce the weight of our products, the number of accessories and our raw material consumption by using PCR (Post Consumer Recycled) materials.

**Recycle**

Design recyclable products by reducing the components to different, easily separable and recyclable materials.

SUSTAINABILITY OF OUR GLASS**FRIENDS OF GLASS**

5000 years of experience: the clear choice!

**Eco**

Glass is infinitely recyclable and reduces environmental pollution by 14 to 20%. Its production generates very low CO2 emission levels thanks to use of electric melting furnaces, while there are plans to use hydrogen as an energy carrier in the future.

**Design**

Visually appealing design highlights the excellence of glass and encourages consumers to purchase products made of this eco-friendly material. In addition, glass enhances the characteristics and value of the product it contains.

**Health**

Since it is a totally inert material, glass can contain beverages, food, medicines, fragrances and so forth, without creating health problems. Toxic elements and petroleum derived products are not used to make glass.



## OUR PRODUCT'S BRANDS

*Luigi Bormioli*  
ITALY

Ongoing research and innovation, cutting-edge materials, creative flair, stylish and absolutely elegant design are the features that distinguish a broad selection of high-end tableware articles.

Luigi Bormioli is an acknowledged glassware stylist, an expression of "Made in Italy" excellence worldwide that has always produced in accordance with the highest standards of quality and refined design content.

ACCADEMIA *Luigi Bormioli*  
\*\*\*\*\*

A collection that offers a broad range of professional products, the result of technical research, sensory analysis and scientific studies into shapes, capacities, materials and innovative treatments.

The outcome is a wide variety of high-precision glassware dedicated to the world of wine tasting and blending. All Accademia Luigi Bormioli articles are made of SON.hyx® Superior Crystal Glass.

Free from lead and other heavy metals. The wineglass stems are subjected to Titanium Reinforced® permanent anti-abrasion treatment, which increases their fracture resistance and ensures long service life.

lock-eat®

A patented collection designed for preserving food in the many different techniques described in recipes (vacuum-sealed, in vinegar/salted, in brine, etc.). All versions have a glass lid, which can be easily separated from the container and from the stainless steel closure for use in a microwave oven. They are also dishwasher-safe. Attractively designed, they are perfect for serving at the table.





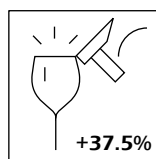


### THE MATERIALS

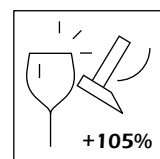
## SON.HYX CRYSTAL GLASS PAR EXCELLENCE

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

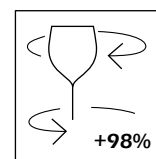
**Strong**  
High resistance to breakage



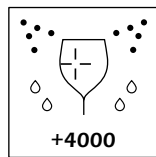
Resistance of the rim



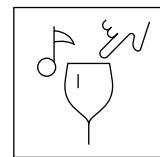
Resistance to impact test



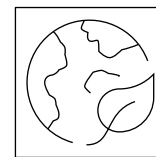
Resistance to twisting of stems



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



Sound amplifier



Eco-friendly  
Lead and other heavy metal free.  
Produced with low CO2 emission level.

Mechanical resistance is markedly enhanced thanks to appropriate production processes. Glassware made of crystal glass have an improved resistance to mechanical shocks.

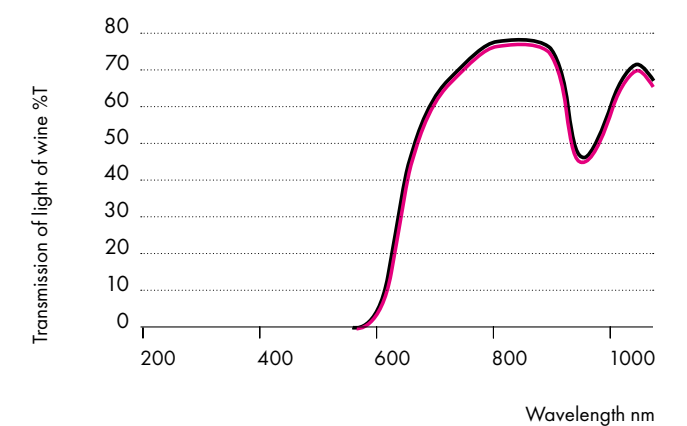
In fact, laboratory tests have demonstrated the improvements shown above. Due to these improved processes the surface of the glass does not have any weak points thus reducing the glass fragility and improving its mechanical resistance.



Ultra clear, totally transparent and sparkling  
according to ISO/PAS iwa 8:2009

Chromatic spectrum of wine  
in SON.hyx® and in the pure quartz

Transmission of light	T ≈ 91%	Natural look of the colour of the wine
Wine colour efficiency	R ≈ 99.99%	



The curves can be superimposed.  
With SON.hyx® crystal glass it is possible to clearly appreciate the whole chromatic range of the wine as well as in the pure quartz.





### THE MATERIALS

## SPARKX

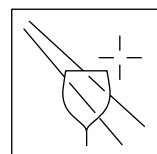
### ULTRA CLEAR AND DURABLE GLASS

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 transperence.

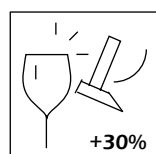
This new material has an extremely low iron content so that it does not interfere with both the transparency and the colorimetric purity of glass. Furthermore, *sparkx* is lead and other heavy metal free. is classified Ultra Clear according to ISO/PAS IWA 8:2009.

#### Pure and transparent

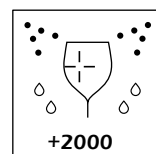
According to ISO/PAS IWA 8:2009



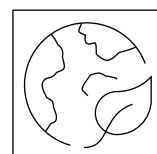
Lightness 'L' greater than 98.8  
Chroma 'C' less than 0.5  
Iron oxide less than 140 ppm



Resistance to mechanical  
shocks increased by 30%

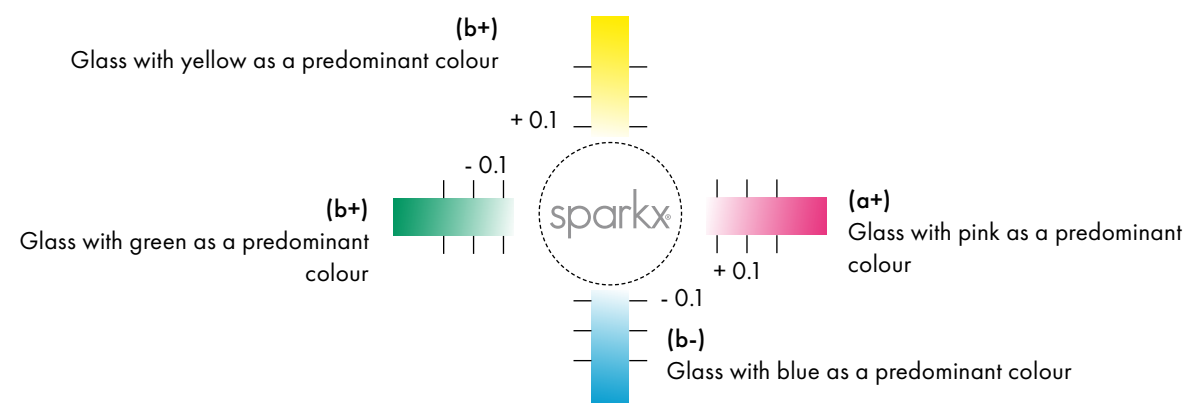


Resistant to industrial washing  
Resistant to over 2000 industrial washing  
cycles  
Sparkling maintained



Eco- friendly. Lead and other heavy  
metal free. Produced wiyh  
low CO2 emission level.

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



#### Lightness

Represents the glass capability to let the light go through, basically it measures the glass transparency. Lightness values greater than 98.8 guarantee an excellent transparency.

#### Chroma

Represents the glass purity, basically it measures the degree of colourless. Chroma values less than 0.5 do not modify the real colour of the liquid contained.

#### Iron oxide

(Unavoidably present in glass) less than 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%).



## TITANIUM Reinforced®

### THE 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.

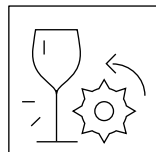
This stems'coating process is:

- The first in the world
- The original and patented (nr. EP20100153150)
- The most efficient

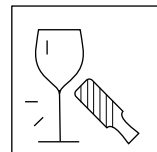


TITANIUM

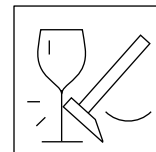
Luigi Bormioli's Titanium reinforced treatment is the most reliable, as it:



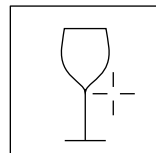
Enhanced hardness



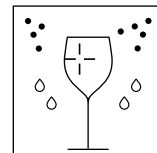
Resistance to abrasion



Resistance to breakages



Il vetro rimane sempre brillante e trasparente  
Glass sparkle and transparency is maintained



Guarantees the stems' resistance to breakages even after multiple industrial washing cycles

## ANTI-DRIP coating

### THE TREATMENTS

## 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 stemglasses.
- 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.







# COLLECTIONS

The wide selection of ranges that include stemware, stemless, carafes, and decanters results in a complete offering able to meet the needs of professionals and wine tasting connoisseurs.





NEW

# SPEAKEASY SWING

THE ROARING BARWARE





# SPEAKEASY SWING

THE ROARING BARWARE



**13142/01**  
GIN GLASS

75 cl - 25 1/4 oz  
h 23.2 cm - 9 1/8"  
Ø 10.4 cm - 4 1/8"

Case Pack: 24



**13144/01**  
RED WINE

70 cl - 24 3/8 oz  
h 24.3 cm - 9 5/8"  
Ø 10.1 cm - 4"

Case Pack: 24



**13145/01**  
WHITE WINE

55 cl - 18 1/2 oz  
h 22.7 cm - 8 7/8"  
Ø 9.3 cm - 3 5/8"

Case Pack: 24



**13168/01**  
MARTINI

22 cl - 7 3/8 oz  
h 15 cm - 5 7/8"  
Ø 9.9 cm - 3 7/8"

Case Pack: 24



**13161/01**  
FIZZ

27 cl - 9 1/8 oz  
h 12 cm - 4 3/4"  
Ø 9.2 cm - 3 5/8"

Case Pack: 24



**13176/01**  
COCKTAIL

25 cl - 8 1/2 oz  
h 19 cm - 7 1/2"  
Ø 6.7 cm - 2 5/8"

Case Pack: 24



**13193/01**  
COCKTAIL  
COCKTAIL

15 cl - 5 oz  
h 16.5 cm - 6 1/2"  
Ø 6.5 cm - 2 1/2"

Case Pack: 24



# SPEAKEASY SWING

THE ROARING BARWARE



**13190/01**  
COUPE

30 cl - 10 1/8 oz  
h 14.8 cm - 5 7/8"  
Ø 10.7 cm - 4 1/4"

Case Pack: 24



**13189/01**  
PROSECCO  
COCKTAIL

21 cl - 7 oz  
h 21 cm - 8 1/4"  
Ø 6.7 cm - 2 5/8"

Case Pack: 24



**13192/01**  
SNIFFER

46.5 cl - 15 3/4 oz  
h 12.7 cm - 5"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24



**13143/01**  
HI-BALL

57 cl - 19 1/4 oz  
h 14 cm - 5 1/2"  
Ø 8.6 cm - 3 3/8"

Case Pack: 24



**13191/01**  
D.O.F.

45 cl - 15 1/4 oz  
h 9.9 cm - 3 7/8"  
Ø 9.2 cm - 3 5/8"

Case Pack: 24





# I MERAVIGLIOSI

EXTRA - LIGHT  
WINE GLASS PAR EXCELLENCE





# I MERAVIGLIOSI

EXTRA - LIGHT  
WINE GLASS PAR EXCELLENCE

A new shape — simple and perfect — and a new production technology that reproduces artisanal techniques. These two important parameters paved the way for the realization of these wine glasses.

- Super-light and balanced when tasting
- Robust and flexible
- The glasses transmit the quality and aroma of the wine
- Designed to develop an excellent mouthfeel by creating a perfect equilibrium among various components of flavor
- The glass allows for a pleasant aftertaste
- The bowl's shape creates a unique decanter effect.

**True Wine Aroma** powered by the aromatic chamber and a flat base bowl.

**True Wine Flavor** powered by the bowl profile and perfect rim.

**True Wine Color** powered by SON.hyx Crystal Glass and perfect glass distribution.

1 Ultra thin rim — 0.95 mm

2 Perfect glass distribution

3 The profile of the bowl ensures aromatic flow as well as a non-turbulent flow of the wine

4 The bowl's flat base ensures a high aeration of the wine, as it increases the headspace, thus reproducing a decanter effect

5 Thin stem titanium reinforced — 5mm

6 Flat and stable base



# I MERAVIGLIOSI

EXTRA - LIGHT  
WINE GLASS PAR EXCELLENCE



**12736/01**  
BAROLO - SHIRAZ

75 cl - 25 ¼ oz  
h 23.2 cm - 9 1/8"  
Ø 10.4 cm - 4 1/8"

Case Pack: 24



**12731/01**  
CABERNET - MERLOT

70 cl - 23 ¾ oz  
h 24.3 cm - 9 5/8"  
Ø 10.1 cm - 4"

Case Pack: 24



**12737/01**  
OAKED CHARDONNAY

65 cl - 22 oz  
h 21.8 cm - 8 5/8"  
Ø 10.1 cm - 4"

Case Pack: 24



**12732/01**  
SANGIOVESE/CHIANTI

55 cl - 18 ½ oz  
h 22.7 cm - 8 7/8"  
Ø 9.3 cm - 3 5/8"

Case Pack: 24

# I MERAVIGLIOSI

EXTRA - LIGHT  
WINE GLASS PAR EXCELLENCE



**12733/01**  
CHARDONNAY/  
TOCAI

45 cl - 15 ¼ oz  
h 21.6 cm - 8 1/2"  
Ø 8.8 cm - 3 1/2"

Case Pack: 24



**12734/01**  
SAUTERNES/RIESLING

35 cl - 11 ¾ oz  
h 20.3 cm - 8"  
Ø 8 cm - 3 1/8"

Case Pack: 24



**12735/01**  
CHAMPAGNE /  
PROSECCO

40 cl - 13 ½ oz  
h 24.5 cm - 9 5/8"  
Ø 7.8 cm - 3 1/8"

Case Pack: 24



**13108/01**  
CHAMPAGNE

21 cl - 7 oz  
h 21 cm - 8 1/4"  
Ø 6.7 cm - 2 5/8"

Case Pack: 24



**12738/01**  
MOSCATO/SPUMANTE

30 cl - 10 ¼ oz  
h 14.8 cm - 5 7/8"  
Ø 10.7 cm - 4 1/4"

Case Pack: 24



**12766/01**  
STEMLESS

45 cl - 15 ¼ oz  
h 9.9 cm - 3 7/8"  
Ø 9.1 cm - 3 5/8"

Case Pack: 24







TENTAZIONI  
WINE GLASS FOR CONNOISSEURS





# TENTAZIONI

## WINE GLASS FOR CONNOISSEURS

The glasses in the Tentazioni line are designed to preserve the entire aromatic structure of the wine, mitigating the volatile alcoholic component. This allows the aromas to be released in all their glory as the wine leaves the bowl, enhancing the pleasure of tasting.

As shown in the photo, the bowl is shaped to create a unique aromatic "ring" effect, preventing interference between volatile alcohol and the wine aromas.

The double chimney holds the aromatic molecules in the headspace for a particularly long time without releasing them into the air. This enhances the fruity taste of the wine while the acidic and bitter components are minimized.

The shape and dimensions of the Tentazoni glasses were conceived using an enhanced process.

The diameter, "D", of the free surface of the wine in the bowl (10 cl) is approximately 8 times the depth of the wine.

This leads to two results:

- a) High levels of wine aeration
- b) The molecules of alcohol move rapidly toward the walls of the bowl, leaving only the aromatic molecules of the wine in the central part

This creates a "ring" aromatic distribution, as illustrated:

- The red lines represent the alcoholic components.
- The green lines represent the aromas of the wine.

The wide rounded bowl allows the complex aromas to spread and aerate, highlighting the richness of their fragrances.

The wine can also be swirled horizontally in the cup without rising up or leaving the alcohol on the walls which would interfere with the aromatic structure.

This design allowed for the creation of specialised Tester glasses for different styles of wine, such as Orange Wines and Prosecco, and for Spirits.



# TENTAZIONI

WINE GLASS FOR CONNOISSEURS



**12503/01**  
BORDEAUX/RED WINES

67 cl - 22 ¾ oz  
h 24.5 cm - 9 ⅞"  
Ø 11.3 cm - 4 ½"

Case Pack: 12

An elegant, sinuous and artistic glass, with a well-balanced stem and advanced technical properties for the tasting of substantial, structured and vintage reds.

It brings out the most distinctive and valuable notes in every famous wine: rose in Barolo, dried fruit in Amarone, spices in aged Chianti.

**RECOMMENDED WINES:**  
Bordeaux  
Barolo DOCG Ca' Bianca  
Proemio Amarone della Valpolicella DOCG Santi  
Chianti DOCG Melini (Riserva)



**12502/01**  
MERLOT/RED WINES

57 cl - 19 ¼ oz  
h 23.3 cm - 9 ⅞"  
Ø 10.6 cm - 4 ⅞"

Case Pack: 12

Elegant goblet for young and fruity reds, it is designed with a cutting-edge technical form that, in expert hands, can bring substance and structure to any red, from Italy or elsewhere.

The glass emphasizes the floral and vegetal background notes for greater complexity.

**RECOMMENDED WINES:**  
Merlot  
Bardolino Classico DOC  
Bolla  
Sassella Valtellina  
Superiore DOCG Nino  
Negri  
Nero d'Avola Terre  
Siciliane IGT Rapitalà



**12501/01**  
CHARDONNAY  
WHITE WINES

47 cl - 16 oz  
h 22.1 cm - 8 ¾"  
Ø 10 cm - 3 ⅞"

Case Pack: 12

A delicate and ergonomic glass designed to create a harmonious balance.

The glass combines grace and technical design to emphasize the characteristics of fresh and light whites, especially the fine floral tones and the complex herbaceous and balsamic background notes.

**RECOMMENDED WINES:**  
Rapitalà Grand Cru  
Chardonnay Terre Siciliane IGT  
Santepietre Soave DOC  
Classico Lamberti  
Manfredi bianco Basilicata IGT  
Acante Fiano Salento IGT  
Castello Monaci



**12500/01**  
PROSECCO TESTER  
SPARKLING WINES

42 cl - 14 ¼ oz  
h 25 cm - 9 ⅞"  
Ø 9 cm - 3 ½"

Case Pack: 12

This flute boasts an innovative design thanks to its wide bowl, rounded at the base to direct the aromas along the long chimney.

Elegant and delicate in appearance and to the touch, it offers excellent results in terms of the bubble in sparkling wines, emphasising the style and hidden fragrances.

**RECOMMENDED WINES:**  
Valdobbiadene Prosecco superiore DOCG Santi brut  
Ancestrale Pignoletto  
Modena DOC  
Trento DOC Conti d'Arco  
Metodo Classico Nino  
Negri



**12498/01**  
SPUMANTE  
SPARKLING WINES

30 cl - 10 ¼ oz  
h 15.7 cm - 6 ⅞"  
Ø 10.3 cm - 4"

Case Pack: 12

A glass with an air of traditional class and an elegant and ergonomic stem, which hides a technical design created for tasting sweet sparkling wines.

The distinctive elements are enhanced in every aromatic style, from the floral notes of Moscato to the fruity notes of Charmat, and the vanilla in the Metodo Classico.

**RECOMMENDED WINES:**  
Asti Spumante DOCG Ca' Bianca  
Lamberti Turà spumante bianco extra dry  
Cavicchioli Rosé Modena  
DOC Spumante Extra Dry



**12499/01**  
THE TESTER

23 cl - 7 ¾ oz  
h 11 cm - 4 ⅜"  
Ø 7.7 cm - 3"

Case Pack: 12

A small, light and delicate glass with an elegant and contemporary look, but which is strictly technical, held exclusively from the base.

When it come to sensory evaluation, it acts like a magnifying glass, showcasing the floral tones in aromatic spirits, the spiced notes in aged spirits, and the peaty notes in whisky.

**RECOMMENDED WINES:**  
Single Malt Whisky  
Rum  
Cognac  
Brandy  
Grappa di Moscato

# TENTAZIONI

WINE GLASS FOR CONNOISSEURS







VINEA™  
TASTE THE DIFFERENCE

® REGISTERED DESIGNS





TITANIUM Reinforced

**VINEA™**  
TASTE THE DIFFERENCE



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

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

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

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

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

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

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

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

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

*taste the difference*  
only true wine aromas

**FINE RIM**  
Laser-cut and reinforced  
for longer service life

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

**BOWL ACCURATELY  
SHAPED**  
Resilient for better  
mechanical strength

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

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

**PULLED STEM  
TITANIUM REINFORCED®**  
• No mould seams  
• Resistant to breakage: Shock & Torque  
• Increased service life

**JOINT**  
Perfect, elegant, and reinforced

**FLAT BASE**  
anti-breakage geometry

*the miracle of glass science*



VINEA™  
TASTE THE DIFFERENCE



**11830/01**  
NEBBIOLO/BAROLO

80 cl - 27 oz  
h 24.8 cm - 9 ¾"  
Ø 11.3 cm - 4 ½"

Case Pack: 12

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

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

**RECOMMENDED WINES:**  
Full-bodied reds such as Barolo



**11833/01**  
SANGIOVESE /BRUNELLO DI MONTALCINO

70 cl - 23 ¾ oz  
h 25.5 cm - 10"  
Ø 10.1 cm - 4"

Case Pack: 12

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

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

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

**RECOMMENDED WINES:**  
Dark, savory reds such as Bordeaux



**11835/01**  
CORVINA/AMARONE

60 cl - 20 ¼ oz  
h 23 cm - 9"  
Ø 10.3 cm - 4"

Case Pack: 12

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

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

**RECOMMENDED WINES:**  
Aromatic, bold reds such as Syrah



**11836/01**  
CANNONAU

55 cl - 18 ½ oz  
h 24.2 cm - 9 ½"  
Ø 9.3 cm - 3 ⅝"

Case Pack: 24

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

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

**RECOMMENDED WINES:**  
Fruity, spicy reds such as Syrah-Grenache



**11834/01**  
MONTEPULCIANO/ MERLOT

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

Case Pack: 24

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

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

**RECOMMENDED WINES:**  
Medium-bodied reds such as Merlot



**11832/01**  
MALVASIA/ORVIETO

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

Case Pack: 24

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

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

**RECOMMENDED WINES:**  
Aromatic whites such as Pinot Grigio



**11839/01**  
NERO D'AVOLA

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

Case Pack: 12

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

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

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

**RECOMMENDED WINES:**  
Red wines & Zinfandel



**11838/01**  
TREBBIANO

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

Case Pack: 24

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

Its shape results in ease of washing and drying.

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

**RECOMMENDED WINES:**  
White wines



TITANIUM Reinforced





VINEA™  
TASTE THE DIFFERENCE



**11837/01**  
PINOT NERO/  
FRANCIACORTA

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

Case Pack: 24

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

**RECOMMENDED WINES:**  
Sparkling wines such as Champagne



**11831/01**  
PROSECCO

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

Case Pack: 24

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

**RECOMMENDED WINES:**  
Sparkling wines such as Prosecco



**11899/01**  
MOSCATO/SPUMANTE

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

Case Pack: 24

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

**RECOMMENDED WINES:**  
Sparkling wines such as Champagne

VINEA™  
TASTE THE DIFFERENCE



**11935/01**  
RED WINE DECANTER  
0.75 L - 25 1/4 OZ

217 cl - 73 1/2 oz brimful  
h 30.5 cm - 12"  
Ø 22 cm - 8 5/8"

Case Pack: 2

ANTI-DRIP coating



**11936/01**  
WHITE WINE DECANTER  
0.75 L - 25 1/4 OZ

156 cl - 52 3/4 oz brimful  
h 30.6 cm - 12"  
Ø 17.1 cm - 6 3/4"

Case Pack: 2

ANTI-DRIP coating



**11937/01**  
MINI DECANTER  
0.125 L - 4 1/4 OZ

33.5 cl - 11 1/4 oz brimful  
h 15.3 cm - 6"  
Ø 12 cm - 4 3/4"

Case Pack: 2



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# SUPREMO

WINE AMBASSADOR



TITANIUM Reinforced



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

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

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

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

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

The stemglass designs are suitable for specific wine varietals.







# SUPREMO

WINE AMBASSADOR



(1)

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

(2)

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

(3)

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

(4)

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

(5)

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

(6)

Permanent ultra break-resistant stem (Titanium reinforced).



# SUPREMO

WINE AMBASSADOR



**11277/01**  
BURGUNDY

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

Case Pack: 12  
8 oz pour at shoulder

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

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

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

- RECOMMENDED WINES:
- Burgundy
  - Barolo
  - Bourgogne
  - Nebbiolo
  - Pinot Nero



**11278/01**  
BORDEAUX

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

Case Pack: 12  
5 oz pour at shoulder

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

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

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

- RECOMMENDED WINES:
- Bordeaux
  - Merlot
  - Cabernet
  - Nero d'Avola
  - Rioja
  - Primitivo
  - Shiraz



**11279/01**  
CHIANTI/PINOT GRIGIO

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

Case Pack: 24  
4 oz pour at shoulder

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

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

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

- RECOMMENDED WINES:
- Chianti Classico
  - Brunello di Montalcino
  - Nobile di Montepulciano
  - Pinot Grigio
  - Chenin Blanc
  - Soave
  - Verdicchio



**11280/01**  
CHARDONNAY

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

Case Pack: 24  
3 oz pour at shoulder

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

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

- RECOMMENDED WINES:
- Chardonnay
  - Sauvignon Blanc
  - Mueller Thurgau
  - Gewürztraminer
  - Pinot Bianco



**11276/01**  
CHAMPAGNE

24 cl - 8 oz  
h 25 cm - 9 5/8"  
Ø 7 cm - 2 3/4"

Case Pack: 24

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

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

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

- RECOMMENDED WINES:
- Champagne
  - Franciacorta
  - Prosecco
  - Cava
  - Asti
  - Brachetto



**11281/01**  
PINOT NOIR

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

Case Pack: 24

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

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

Also particularly suitable for water tasting.

- RECOMMENDED WINES:
- Pinot Noir
  - Nebbiolo
  - Carbernet
  - Merlot
  - Water

# SUPREMO

WINE AMBASSADOR



TITANIUM Reinforced



Beverage glass fits all similarly notated porcelain saucers as part of our modular program. All matching saucers can be found in our BauscherHepp Design Guides.



# VINOTEQUE

THE ITALIAN ART OF TASTING



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

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

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

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

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

## STEMGLASS CHARACTERISTICS

The different shapes of the bowls:

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

## SENSORY PERFORMANCES:

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





# VINOTEQUE

THE ITALIAN ART OF TASTING



**09641/06**  
RISERVA

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

Case Pack: 12

For full-bodied and very mature red wines.

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

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



**09077/06**  
ROBUSTO

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

Case Pack: 12

For very structured and very smooth red wines.

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

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



**09627/06**  
RICCO

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

Case Pack: 24

For full-bodied and mature red wines.

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

- RECOMMENDED WINES:
- Brunello di Montalcino
  - Chianti DOCG
  - Teroldego Rotaliano DOC Riserva
  - Barbera d'Asti

# VINOTEQUE

THE ITALIAN ART OF TASTING



TITANIUM Reinforced



**09643/06**  
MATURO

49 cl - 16 1/2 oz  
h 24.2 cm - 9 1/2"  
Ø 8.8 cm - 3 1/2"

Case Pack: 24

For full-bodied and mature white wines.

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

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

- RECOMMENDED WINES:
- Chardonnay
  - Riesling Venezia Giulia
  - Sauvignon
  - Chenin Blanc



**09647/06**  
SMART TESTER

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

Case Pack: 24

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

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

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

IT ENSURES THE MEDIUM PERCEPTION OF ALL WINES.



**09626/06**  
FRAGRANTE

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

Case Pack: 24

For medium-bodied white and red wines.

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

The high volume head space slows down aromatic notes evaporation.

- RECOMMENDED WINES:
- Chianti Classico
  - Pauliac
  - Margaux
  - Sassicaia
  - Pinot Grigio e Bianco



# VINOTEQUE

THE ITALIAN ART OF TASTING



**09644/06**  
FRESCO

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

Case Pack: 24

For fruity and fresh red and white wines.

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

**RECOMMENDED WINES:**

Beaujolais  
Pinot Noir  
Chardonnay delle Venezie  
Pinot Grigio



**09648/06**  
PERLAGE

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

Case Pack: 24

For sparkling wines.

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

**RECOMMENDED WINES:**

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



**09649/06**  
SPIRITS SNIFFER

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

Case Pack: 24

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

**RECOMMENDED BEVERAGES:**

Cognac  
Armagnac  
Calvados  
Cask Aged Grappa  
Young Grappa

# VINOTEQUE

THE ITALIAN ART OF TASTING



TITANIUM Reinforced



**10564/01**  
COGNAC

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

Case Pack: 24

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

**RECOMMENDED WINES:**

Cognac  
Armagnac  
Brandy  
Cask Aged Grappa  
Rhum



**10565/01**  
LIQUEUR

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

Case Pack: 24

Stemglass suitable for the universal tasting of liqueurs.



**09651/06**  
GRAPPA

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

Case Pack: 24

For young and aromatic grappa and fruit brandies.

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

**RECOMMENDED WINES:**

Aromatic distillates  
Young Grappa





# MAGNIFICO

MAXIMUM WINE COLOUR REFLECTION

wine stemware characterized by an accentuated epicure which creates a high reflection of light adding to and enhancing the color of the wine



**08987/06**

XL WINE

70 cl - 23 ¾ oz  
h 26 cm - 10 ¼"  
Ø 10.3 cm - 4"

Case Pack: 12



**08960/06**

LARGE WINE

59 cl - 20 oz  
h 25.3 cm - 10"  
Ø 9.6 cm - 3 ¾"

Case Pack: 12



**08961/06**

MEDIUM WINE

46 cl - 15 ½ oz  
h 24 cm - 9 ¼"  
Ø 8.9 cm - 3 ¼"

Case Pack: 24



**08962/06**

SMALL WINE

35 cl - 11 ¾ oz  
h 23 cm - 9"  
Ø 8.2 cm - 3 ¼"

Case Pack: 24



**08959/06**

FLUTE

32 cl - 10 ¾ oz  
h 26 cm - 10 ¼"  
Ø 7.5 cm - 3"

Case Pack: 24





# 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 (shoulder) gives high resistance to shocks and also indicates the pouring level.





# ATELIER

SUPERIOR AROMA DIFFUSION



**08744/07**  
BAROLO / SHIRAZ

80 cl - 27 oz  
h 24.2 cm - 9 1/2"  
Ø 11.5 cm - 4 1/2"

Case Pack: 12  
7.5 oz pour at shoulder



**08747/07**  
ORVIETO CLASSICO / CHARDONNAY

70 cl - 23 3/4 oz  
h 21.7 cm - 8 1/2"  
Ø 11.5 cm - 4 1/2"

Case Pack: 12  
7 oz pour at shoulder



**08743/07**  
CABERNET / MERLOT

70 cl - 23 3/4 oz  
h 24.4 cm - 9 1/2"  
Ø 10.1 cm - 4"


Case Pack: 12  
6 oz pour at shoulder



**08745/07**  
PINOT NOIR / RIOJA

61 cl - 20 5/8 oz  
h 22 cm - 8 3/4"  
Ø 10.5 cm - 4 1/8"


Case Pack: 12  
6.5 oz pour at shoulder



**10647/07**  
CHIANTI

55 cl - 18 1/2 oz  
h 23.2 cm - 9 1/4"  
Ø 9.1 cm - 3 1/2"


Case Pack: 24  
3.5 oz pour at shoulder



**10411/02**  
GOURMET

55 cl - 18 1/2 oz  
h 23.6 cm - 9 1/4"  
Ø 9.8 cm - 3 3/4"


Case Pack: 12  
6 oz pour at shoulder



**08746/07**  
RIESLING / TOCAI

44 cl - 15 7/8 oz  
h 22 cm - 8 3/4"  
Ø 8.47 cm - 3 3/8"


Case Pack: 24  
3 oz pour at shoulder



**10640/02**  
RED WINE

45 cl - 15 1/4 oz  
h 22.1 cm - 8 3/4"  
Ø 9.2 cm - 3 1/2"


Case Pack: 24  
6 oz pour at shoulder



**10648/07**  
SAUVIGNON

35 cl - 11 3/4 oz  
h 20.3 cm - 8"  
Ø 7.9 cm - 3"

Case Pack: 24  
3 oz pour at shoulder



**10409/02**  
WHITE WINE


35 cl - 11 3/4 oz  
h 20.5 cm - 8"  
Ø 8.5 cm - 3 1/4"

Case Pack: 24  
4 oz pour at shoulder



# ATELIER


SUPERIOR AROMA DIFFUSION



**08750/07**  
COCKTAIL

30 cl - 10 oz  
h 16.4 cm - h 6 1/2"  
Ø 11.5 cm - Ø 4 1/2"


Case Pack: 12  
5 oz pour at shoulder



**08748/07**  
PROSECCO / CHAMPAGNE

27 cl - 9 1/2 oz  
h 25.4 cm - h 10"  
Ø 7.5 cm - Ø 3"


Case Pack: 12  
3.5 oz pour at shoulder



**10412/02**  
SPARKLING WINE

20 cl - 6 3/4 oz  
h 22.2 cm - h 8 3/4"  
Ø 6.7 cm - Ø 2 5/8"


Case Pack: 24



**10649/07**  
GRAPPA

8 cl - 2 3/4 oz  
h 16 cm - h 6 1/4"  
Ø 6 cm - Ø 2 3/8"


Case Pack: 24



**10291/02**  
CABERNET MERLOT

67 cl - 23 1/4 oz  
h 12 cm - h 4 3/4"  
Ø 10.1 cm - Ø 4"


Case Pack: 12



**10290/02**  
PINOT NOIR / RIOJA

59 cl - 20 oz  
h 10.3 cm - h 4 1/16"  
Ø 10.5 cm - Ø 4 1/4"


Case Pack: 12



**10289/02**  
RIESLING / TOCAI

40 cl - 14 oz  
h 10.5 cm - h 4 1/4"  
Ø 8.47 cm - Ø 3 1/4"


Case Pack: 24



**10407/02**  
BEVERAGE

51 cl - 17 1/4 oz  
h 15.5 cm - 6"  
Ø 8.5 cm - 3 1/4"


Case Pack: 24



**10405/02**  
JUICE

41 cl - 13 3/4 oz  
h 14.2 cm - 5 1/2"  
Ø 7.9 cm - 3"


Case Pack: 24



**10406/02**  
D.O.F.

44 cl - 15 oz  
h 11.4 cm - 4 1/2"  
Ø 9.3 cm - 3 3/4"


Case Pack: 24



**10404/02**  
WATER

34 cl - 11 1/2 oz  
h 10.6 cm - 4 1/4"  
Ø 8.6 cm - 3 1/2"

Case Pack: 24



**10403/02**  
LIQUEUR

7.5 cl - 2 1/2 oz  
h 6.6 cm - h 2 1/4"  
Ø 5.3 cm - Ø 2"

Case Pack: 24





# 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 wine flaws. The range has been developed applying scientific methods: shapes and dimensions guarantee the pleasantness of wine reducing to a minimum 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 flavors and sensations:

Acidity = fresh taste - Alcohol = moderate taste - Softness = round taste - Astringency = flowing taste

For white wines, since the astringency flavor 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.



### 10045/06 INTENSO 740

Red wines aged over  
5 years  
74 cl - 25 oz  
h 26 cm - 10 1/4"  
Ø 10 cm - 4"

Case Pack: 12



### 10046/06 INTENSO 550

Red wines aged up to  
5 years  
55 cl - 18 1/2 oz  
h 23.5 cm - 9 1/4"  
Ø 9.1 cm - 3 1/2"

Case Pack: 24



### 10047/06 INTENSO 450

White wines aged over  
3 years  
45 cl - 15 1/4 oz  
h 22 cm - 8 3/4"  
Ø 8.5 cm - 3 1/4"

Case Pack: 24



### 10048/06 INTENSO 350

White wines aged up to  
3 years  
35 cl - 11 3/4 oz  
h 20.5 cm - 8"  
Ø 7.8 cm - 3"

Case Pack: 24



### 10044/06 INTENSO FLUTE

Sparkling Wines, Prosecco  
and Champagne  
24 cl - 8 1/4 oz  
h 24 cm - 9 1/2"  
Ø 7 cm - 2 3/4"

Case Pack: 24





# SUBLIME

THE EMBODIMENT OF MADE IN ITALY.



## 11557/01 RED WINE

40 cl - 13 1/2 oz  
h 22 cm - 8 5/8"  
Ø 8 cm - 3 1/8"

Case Pack: 24



## 11558/01 WHITE WINE

28 cl - 9 1/2 oz  
h 20.6 cm - 8 1/8"  
Ø 7.5 cm - 3"

Case Pack: 24



## 11559/01 CHAMPAGNE

21 cl - 7 oz  
h 23.5 cm - 9 1/4"  
Ø 7 cm - 2 3/4"

Case Pack: 24



## 11898/01 CHAMPAGNE COCKTAIL

30 cl - 10 1/4 oz  
h 14.2 cm - 5 5/8"  
Ø 10.5 cm - 4 1/8"

Case Pack: 16



## 11560/01 BEVERAGE

59 cl - 20 oz  
h 14.6 cm - 5 3/4"  
Ø 7.8 cm - 3 1/8"

Case Pack: 24



## 11897/01 LONG DRINK

45 cl - 15 1/4 oz  
h 13.3 cm - 5 1/4"  
Ø 7.2 cm - 2 7/8"

Case Pack: 24



## 11627/01 CARAFE W/CORK STOPPER 1 L - 34 oz

112 cl - 37 3/4 oz brimful  
h 28.6 cm - 11 1/4"  
Ø 8.9 cm - 3 1/2"

Case Pack: 12

## 11629/00 SUBLIME

Sublime cork  
Available separately



## 11561/01 D.O.F.

45 cl - 15 1/4 oz  
h 10 cm - 3 7/8"  
Ø 8.4 cm - 3 1/4"

Case Pack: 24



## 11896/01 WHISKY

35 cl - 11 3/4 oz  
h 9.2 cm - 3 5/8"  
Ø 7.8 cm - 3 1/8"

Case Pack: 24







# JAZZ

FINE COCKTAIL GLASS



**12981/01**  
COCKTAIL

30 cl - 10 1/4 oz  
h 14.2 cm - 5 5/8"  
Ø 10.5 cm - 4 1/8"

Case Pack: 16



**12983/01**  
FLUTE

21 cl - 7 oz  
h 23.5 cm - 9 1/4"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**12980/01**  
LONG DRINK

45 cl - 15 1/4 oz  
h 13.3 cm - 5 1/4"  
Ø 7.2 cm - 2 7/8"

Case Pack: 24



**12976/01**  
ROCKS WHISKEY

35 cl - 11 3/4 oz  
h 9.2 cm - 3 5/8"  
Ø 7.8 cm - 3"

Case Pack: 24





# BACH

ELEGANT FACETED DESIGN



**12943/02**  
GIN GLASS

60 cl - 20 1/4 oz  
h 20.1 cm - 7 7/8"  
Ø 10.7 cm - 4 1/4"

Case Pack: 16



**11284/01**  
RED WINE

40 cl - 13 1/2 oz  
h 22 cm - 8 5/8"  
Ø 8 cm - 3 1/8"

Case Pack: 24



**11285/01**  
WHITE WINE

28 cl - 9 1/2 oz  
h 20.6 cm - 8 1/8"  
Ø 7.5 cm - 3"

Case Pack: 24



**10951/01**  
MARTINI

26 cl - 8 3/4 oz  
h 18.5 cm - 7 1/4"  
Ø 11.3 cm - 4 1/2"

Case Pack: 16



**12940/02**  
RETRO FIZZ

26 cl - 8 3/4 oz  
h 15.7 cm - 6 1/8"  
Ø 9.7 cm - 3 7/8"

Case Pack: 16



**12992/02**  
VINTAGE COCKTAIL

25 cl - 8 3/8 oz  
h 19.5 cm - 7 5/8"  
Ø 7.5 cm - 3"

Case Pack: 24



**11283/01**  
CHAMPAGNE

21 cl - 7 oz  
h 23.5 cm - 9 1/4"  
Ø 7 cm - 2 3/4"

Case Pack: 24







# BACH

ELEGANT FACETED DESIGN



**10824/01**  
BEVERAGE

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

Case Pack: 24



**10826/01**  
HI-BALL

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

Case Pack: 24



**10823/01**  
D.O.F.

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

Case Pack: 24



**10825/01**  
ROCKS

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

Case Pack: 24



**06794/02**  
LIQUEUR

7 cl - 2 ¼ oz  
h 6.6 cm - 2 ⅝"  
Ø 4.8 cm - 1 7/8"

Case Pack: 48





# AERO

FAST WINE AERATION



**12196/01**  
GRAND VINI

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

Case Pack: 24



**10936/01**  
GOBLET

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

Case Pack: 24



**10937/01**  
RED WINE

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

Case Pack: 24



**10938/01**  
WHITE WINE

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

Case Pack: 24



**10939/01**  
FLUTE

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

Case Pack: 24



**10940/01**  
MULTIPURPOSE  
STEMLESS

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

Case Pack: 24

## WINE

fast wine aeration

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

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

## FLUTES

extra flow of bubble

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







# PALACE

ELEGANT AND RESISTANT



**09231/06**  
GRANDI VINI

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

Case Pack: 24



**09461/06**  
GOBLET

48 cl - 16 1/4 oz  
h 21.2 cm - 8 3/8"  
Ø 8.63 cm - 3 1/2"

Case Pack: 24



**09230/06**  
RED WINE

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

Case Pack: 24



**09242/06**  
WHITE WINE

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

Case Pack: 24



**09462/06**  
MULTIPURPOSE

42 cl - 14 1/4 oz  
h 16.3 cm - 6 3/8"  
Ø 8.3 cm - 3 1/4"

Case Pack: 24



**09233/06**  
FLUTE - CHAMPAGNE

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

Case Pack: 24



**10499/01**  
TONIC WATER

44.5 cl - 15 oz  
h 12.5 cm - 5"  
Ø 8.1 cm - 3 1/4"

Case Pack: 24



**09655/06**  
STILL NATURAL WATER

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

Case Pack: 24





# DIAMANTE

THE BEAUTY OF BOLD



**12760/01**  
GIN GLASS

65 cl - 22 oz  
h 22.2 cm - 8 3/4"  
Ø 10.8 cm - 4 1/4"

Case Pack: 8



**12757/01**  
CHIANTI

52 cl - 17 1/2 oz  
h 23.5 cm - 9 1/4"  
Ø 9.4 cm - 3 3/4"

Case Pack: 24



**12758/01**  
RIESLING

38 cl - 12 3/4 oz  
h 21.5 cm - 8 1/2"  
Ø 8.5 cm - 3 3/8"

Case Pack: 24



**12759/01**  
PROSECCO

22 cl - 7 1/2 oz  
h 23.6 cm - 9 1/4"  
Ø 7 cm - 2 3/4"

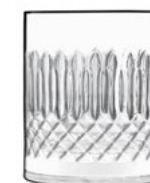
Case Pack: 24



**12770/02**  
BEVERAGE

48 cl - 16 1/4 oz  
h 15.7 cm - 6 1/8"  
Ø 7.2 cm - 2 3/4"

Case Pack: 24



**12769/02**  
D.O.F.

38 cl - 12 3/4 oz  
h 9.6 cm - 3 3/4"  
Ø 8.3 cm - 3 1/4"

Case Pack: 24





# INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE.



**11019/02**  
GRANDI VINI

50 cl - 17 oz  
h 23 cm - 9"  
Ø 9 cm - 3 1/2"

Case Pack: 24



**11020/02**  
RED WINE

39 cl - 13 1/4 oz  
h 22.2 cm - 8 3/4"  
Ø 8.25 cm - 3 1/4"

Case Pack: 24



**11021/02**  
WHITE WINE

27.5 cl - 9 1/4 oz  
h 21 cm - 8 1/4"  
Ø 7.5 cm - 3"

Case Pack: 24



**11022/02**  
FLUTE

20 cl - 6 3/4 oz  
h 25 cm - 9"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**11024/02**  
BEVERAGE

43.5 cl - 14 3/4 oz  
h 16.6 cm - 6 1/2"  
Ø 7.1 cm - 2 3/4"

Case Pack: 24



**11023/02**  
D.O.F.

34.5 cl - 11 3/4 oz  
h 10.9 cm - 4 1/4"  
Ø 8.1 cm - 3 1/4"

Case Pack: 24



# MIXOLOGY

THE NEW GOLDEN AGE OF COCKTAIL MAKING



**12464/01**  
SPANISH GIN & TONIC

80 cl - 27 oz  
h 20.5 cm - 8 1/8"  
Ø 11.9 cm - 4 5/8"

Case Pack: 12



**12458/01**  
SPRITZ

57 cl - 20 oz  
h 22.5 cm - 8 7/8"  
Ø 9.1 cm - 3 5/8"

Case Pack: 24



**12460/01**  
COCKTAIL

22.5 cl - 7 1/2 oz  
h 14 cm - 5 1/2"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24



**12459/01**  
MARTINI

21.5 cl - 7 1/4 oz  
h 17.2 cm - 6 1/3"  
Ø 10.4 cm - 4 1/8"

Case Pack: 24



**12671/01**  
NICK & NORA

15 cl - 5 oz  
h 14.7 cm - 5 3/4"  
Ø 6.8 cm - 2 3/4"

Case Pack: 24



**12724/01**  
COGNAC

46.5 cl - 15 3/4 oz  
h 12.7 cm - 5"  
Ø 9.7 cm - 3 3/4"

Case Pack: 12



**12723/01**  
SPIRITS

23 cl - 7 3/4 oz  
h 11 cm - 4 3/8"  
Ø 7.7 cm - 3"

Case Pack: 12



**12648/01**  
COCKTAIL ICE

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

Case Pack: 24



**12876/01**  
SCHNAPPS

7 cl - 2 1/4 oz  
h 13.8 cm - 5 3/8"  
Ø 5.7 cm - 2 1/4"

Case Pack: 24



**12722/01**  
SHOT

7 cl - 2 1/4 oz  
h 8.8 cm - 3 1/2"  
Ø 4 cm - 1 1/2"

Case Pack: 24







# MIXOLOGY

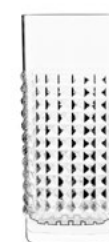
THE NEW GOLDEN AGE OF COCKTAIL MAKING



**12420/01**  
TEXTURES HI-BALL

48 cl - 16 1/4 oz  
h 15.7 cm - 6 1/8"  
Ø 7.1 cm - 2 3/4"

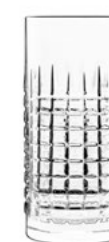
Case Pack: 12



**12419/01**  
ELIXIR HI-BALL

48 cl - 16 1/4 oz  
h 15.7 cm - 6 1/8"  
Ø 7.3 cm - 2 7/8"

Case Pack: 12



**12418/01**  
CHARME HI-BALL

48 cl - 16 1/4 oz  
h 15.7 cm - 6 1/8"  
Ø 7.4 cm - 2 7/8"

Case Pack: 12



**12346/01**  
TEXTURES D.O.F.

38 cl - 12 3/4 oz  
h 9.6 cm - 3 3/4"  
Ø 8.6 cm - 3 3/8"

Case Pack: 24



**12344/01**  
ELIXIR D.O.F.

38 cl - 12 3/4 oz  
h 9.6 cm - 3 3/4"  
Ø 8 cm - 3 1/8"

Case Pack: 24



**12328/01**  
CHARME D.O.F.

38 cl - 12 3/4 oz  
h 9.6 cm - 3 3/4"  
Ø 8.5 cm - 3 3/8"

Case Pack: 24



**12468/01**  
ELIXIR DECANTER  
with airtight glass stopper  
0.75 L - 25 1/4 oz

0.78 L - 26 1/4 oz brimful  
h 20.7 cm - 8 1/8"  
Max Ø 9 cm - 3 1/2"

Case Pack: 6



NEW

# MIXOLOGY

THE NEW GOLDEN AGE OF COCKTAIL MAKING



**13217/01**  
CLASSIC BEVERAGE

51 cl - 17 1/4 oz  
h 14.2 cm - 5 5/8"  
Ø 8.8 cm - 3 1/2"

Case Pack: 24



**13218/01**  
CLASSIC D.O.F.

40 cl - 13 1/2 oz  
h 10.2 cm - 4"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24



**13251/01**  
COCKTAIL BEVERAGE

51 cl - 17 1/4 oz  
h 14.2 cm - 5 5/8"  
Ø 8.8 cm - 3 1/2"

Case Pack: 24



**13252/01**  
COCKTAIL D.O.F.

40 cl - 13 1/2 oz  
h 10.2 cm - 4"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24





# ROMA 1960

VIA VENETO BARWARE



**12891/01**  
GIN GLASS

80.5 cl - 27 ¼ oz  
h 23.5 cm - 9 ¼"  
Ø 11.4 cm - 4 ½"

Case Pack: 12



**12931/01**  
WINE COCKTAIL

55 cl - 18 ½ oz  
h 22.2 cm - 8 ¾"  
Ø 9 cm - 3 ½"

Case Pack: 24



**12776/01**  
MARGARITA

39 cl - 13 ¼ oz  
h 18.4 cm - 7 ¼"  
Ø 11.4 cm - 4 ½"

Case Pack: 12



**12892/01**  
COPPA

30 cl - 10 ¼ oz  
h 15 cm - 5 7/8"  
Ø 11.3 cm - 4 ½"

Case Pack: 12



**12882/01**  
FIZZ

26 cl - 8 ¾ oz  
h 15.7 cm - 6 1/8"  
Ø 9.6 cm - 3 ¾"

Case Pack: 24



**12902/01**  
FLUTE

24 cl - 8 oz  
h 24.4 cm - 9 5/8"  
Ø 7 cm - 2 ¾"

Case Pack: 24



**12772/01**  
MARTINI

22 cl - 7 ½ oz  
h 17.2 cm - 6 ¾"  
Ø 10.4 cm - 4 1/8"

Case Pack: 12





# ROMA 1960

VIA VENETO BARWARE



**12765/01**  
HI-BALL

48 cl - 16 1/4 oz  
h 15.1 cm - 6"  
Ø 7.4 cm - 2 7/8"

Case Pack: 24



**12764/01**  
BEVERAGE

40 cl - 13 1/2 oz  
h 14.2 cm - 5 1/8"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**12885/01**  
RUM

45 cl - 15 1/4 oz  
h 9.2 cm - 3 3/8"  
Ø 9.8 cm - 3 7/8"

Case Pack: 24



**12708/01**  
D.O.F.

38 cl - 12 3/4 oz  
h 9 cm - 3 1/2"  
Ø 8.5 cm - 3 3/8"

Case Pack: 24



**12761/01**  
WATER

30 cl - 10 1/4 oz  
h 8.4 cm - 3 1/4"  
Ø 8 cm - 3 1/8"

Case Pack: 24





# BIRRATEQUE

DESIGNER GLASS FOR CRAFT BEER



Discover how the quality of the glass, the shapes, and design of Luigi Bormioli's products make the difference. BIRRATEQUE™ collection has been developed in collaboration with Centro Studi Assaggiatori (International specialists of sensory analysis). Every Beer Style has unique organoleptic characteristics, for this reason each specific Beer Style should be served in the appropriate glass so that all its organoleptic features will be emphasized.

The shapes and dimensions of this new glassware collection are the results of studies, research, and tests:

- Glass shape and glass quality influence the color, aroma, and the taste of beer. The glass shape must match the Beer Style that is poured into it.
- The right glass will bring forward the true flavors of the beer.
- The internal volume of the glass must be greater than that of the beer poured into it in order to create an adequate aromatic chamber (head space).

Only in this way it will be possible to experience the true aromas of the beer. On the contrary, if the glass is filled up to the rim the aromatic molecules of the beer will drift out and vanish in the surrounding environment and its flavor will be distorted.







# BIRRATEQUE

DESIGNER GLASS FOR CRAFT BEER



(1)

Suitable diameter of the rim to reduce the speed in which the beer is delivered into the mouth giving sufficient time to the taste buds to recognize the taste elements appropriately.

(2)

Laser-cut fine rim: 1.2 mm thickness avoids turbulence and guarantees a pleasant mouthfeel.

(3)

Chimney to balance the aromas.

(4)

Head Space (Aromatic Chamber)

(5)

Bowl shape incurved specifically for each Style of Beer to capture the right aromas.

(6)

Foam (Head): "aromatic conveyer" avoids the oxidation of beer without altering the level of bitterness.

(7)

Narrow stem: easy and pleasant to hold and it reduces heat transfer from hand to beer.

(8)

Base: Stable.

(9)

Foam Control System: Laser etched circle helps maintain a fine and persistent stream of bubbles replenishing the head and releasing the aromas at the same time.



# BIRRATEQUE

DESIGNER GLASS FOR CRAFT BEER



**11808/02**  
BEER TESTER

42 cl - 14 1/4 oz  
h 20 cm - 7 7/8"  
Ø 8.9 cm - 3 1/2"

Case Pack: 24

A universal stemglass for the sensory analysis of all craft beers. Designed as a technical instrument yet light and elegant; the perfect instrument for master brewers.

It gathers the foam in a fine and compact layer and enhances the specific aromas of any craft beer characterizing the aromatic spectrum, giving this stemglass an edge in comparison to the traditional beer glassware.



**11829/01**  
CIDER

50 cl - 17 oz  
h 14.6 cm - 5 3/4"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24

Compact in its dimension yet with a characteristic shape it is a technical tasting instrument with a young and cute appearance.

Light and robust it is perfect both at home and for tasting events.

Its shape highlights the particular cider's flavors and aromas linked to sweetness such as fresh fruit and pastry emphasizing the foam firmness and the effervescence.

**IDEAL FOR:**  
Cider  
Hard Cider  
Fruit Cider  
Scrumpy  
Pear



**11825/01**  
IPA/WHITE

54 cl - 18 1/4 oz  
h 18.4 cm - 7 1/4"  
Ø 8.8 cm - 3 1/2"

Case Pack: 24

The tapered and light shape combines artistic harmony and technical precision. The balanced design makes it a passe-partout and the shape and size of the stem makes it easy to handle in all occasions.

It confers to the IPAs a fine and compact foam bringing out the hops and citrusy aromas.

**IDEAL FOR:**  
Double / Imperial IPA  
American IPA  
English IPA



**12461/01**  
PILSNER

54 cl - 18 1/4 oz  
h 20.4 cm - 8"  
Ø 7.7 cm - 3"

Case Pack: 24

The linear shape, a scientific take on the classic cylindrical glass, combines informality and advanced techniques: the solidity of the stem contrasts with the refined rim, making it the ideal expert tool for everyday use.

The Pilsner highlights the compactness of the foam and the distinctive fragrances, especially citrus fruits, that may otherwise be hidden.

**IDEAL FOR:**  
Pilsner  
Light Lager



**12462/ 01**  
PREMIUM SNIFTER

56 cl - 19 oz  
h 17.4 cm - 6 7/8"  
Ø 9.7 cm - 3 3/4"

Case Pack: 24

A technical glass for special beers, The Premium Snifter transforms the Tulip glass, beloved by experts, into a vital tasting tool.

It is a solid, heavy, and practical glass. For special, structured and complex beers, it provides aromatic depth, bringing the most valuable notes to the foreground: floral, citrus, fruity.

**IDEAL FOR:**  
Belgian Style Beer  
Dark Lager  
Wild/Sour Beer  
Specialty & Hybrid Beer



**11826/01**  
STOUT/PORTER

60 cl - 20 1/4 oz  
h 17.8 cm - 7"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24

Sized but sinuous, elegant and well balanced according to enthusiasts and experts this is the perfect instrument for the tasting of full-bodied craft beers.

Its shape makes it particularly discerning as it accentuates the specific flavors of dark beers: toasty malt, coffee, spices, caramel and dried fruit.

**IDEAL FOR:**  
Baltic Porter  
Irish Dry Stout  
Milk Stout  
Oatmeal Stout  
Oyster Stout  
Bock



**11828/01**  
SEASONAL

75 cl - 23 1/4 oz  
h 18.4 cm - 7 1/4"  
Ø 10.5 cm - 4 1/8"

Case Pack: 24

The style is futuristic and original, designed to impress. The solid grip gives importance and sense of strength while the dimension and the angular shape of the bowl concentrates and amplifies the aromas.

It enhances the floral and the fruity aromas typical of light seasonal craft beers, bringing out the sweetness and emphasizing the effervescence.

**IDEAL FOR:**  
Kriek  
Framboise  
Bière De Garde  
Holiday Spiced Beer  
Bock



**11827/01**  
WHEAT

78 cl - 26 1/2 oz  
h 18.8 cm - 7 3/8"  
Ø 10.2 cm - 4"

Case Pack: 24

The wide and rounded shape of the bowl, the remarkable dimension and its pleasant grip make this tumbler perfect for craft beer tasting in contemporary settings with casual elegance.

The bowl shape incurved at the rim delivers the specific Wheat aromas amplified to the nose; from the citrusy and fresh fruit to the scent of grains.

**IDEAL FOR:**  
Dunkel  
Weizen Doppelbock  
Berliner Weisse  
Gose  
Lambic  
Belgian Witbier

# BIRRATEQUE

DESIGNER GLASS FOR CRAFT BEER





# MICHELANGELO GOLD

THE ICONIC DESIGN - PULLED THINNER STEM



**12113/02**  
GOLD LABEL  
BURGUNDY

58 cl - 19 ½ oz  
h 21.8 cm - 8 5/8"  
Ø 10.5 cm - 4 1/8"

Case Pack: 24



**12110/02**  
GOLD LABEL  
RED WINE

52 cl - 17 ½ oz  
h 23.5 cm - 9 1/4"  
Ø 9.4 cm - 3 3/4"

Case Pack: 24



**12111/02**  
GOLD LABEL  
WHITE WINE

38 cl - 12 ¾ oz  
h 21.5 cm - 8 ½"  
Ø 8.5 cm - 3 3/8"

Case Pack: 24

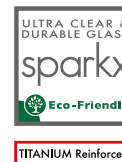


**12112/02**  
GOLD LABEL  
PROSECCO

22 cl - 7 ½ oz  
h 23.6 cm - 9 1/4"  
Ø 7.0 cm - 2 ¾"

Case Pack: 24





# MICHELANGELO

THE ONE AND ONLY: THE ORIGINAL

michelangelo, "the original," a wide and complete collection of stemware and tumblers ideal for table setting and foodservice



**10364/01**  
BURGUNDER

50 cl - 17 oz  
h 20 cm - 7 3/4"  
Ø 10.3 cm - 4"

Case Pack: 24



**10367/03**  
CHARDONNAY

34 cl - 11 1/2 oz  
h 20.3 cm - 8"  
Ø 8.2 cm - 3 1/4"

Case Pack: 24



**10286/03**  
BURGUNDY

34 cl - 11 1/2 oz  
h 18.8 cm - 7 3/8"  
Ø 8.2 cm - 3 1/2"

Case Pack: 24



**10366/01**  
RED WINE

23.5 cl - 8 oz  
h 19.1 cm - 7 1/2"  
Ø 7.2 cm - 2 1/8"

Case Pack: 24



**10200/01**  
GOBLET

57 cl - 19 1/4 oz  
h 19.8 cm - 7 3/4"  
Ø 8.7 cm - 3 3/8"

Case Pack: 24



**10199/01**  
MULTIPURPOSE

37 cl - 12 1/2 oz  
h 18.3 cm - 7 1/4"  
Ø 7.5 cm - 3"

Case Pack: 24



**10368/04**  
MARTINI

26 cl - 8 3/4 oz  
h 18.3 cm - 7 13/64"  
Ø 10.2 cm - 4 1/64"

Case Pack: 24



**10275/04**  
MARTINI

21.5 cl - 7 1/4 oz  
h 17.2 cm - 6 1/3"  
Ø 10.4 cm - 4 1/8"

Case Pack: 24



**10287/02**  
COUPE

22.5 cl - 7 1/2 oz  
h 14 cm - 5 1/2"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24



**10283/02**  
CHAMPAGNE

19 cl - 6 1/2 oz  
h 20.5 cm - 8 1/16"  
Ø 6.4 cm - 2 1/2"

Case Pack: 24



**06105/20**  
CHAMPAGNE

20 cl - 6 3/4 oz  
h 23.1 cm - 9"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**10195/01**  
COGNAC

39.5 cl - 13 1/4 oz  
h 13.6 cm - 5 3/8"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24



**06102/06**  
PILSNER

45 cl - 15 1/4 oz  
h 21.5 cm - 8 1/2"  
Ø 8.2 cm - 3 1/2"

Case Pack: 24



# MICHELANGELO

THE ONE AND ONLY: THE ORIGINAL



**10238/03**  
COOLER ICED TEA

59.5 cl - 20 oz  
h 17.5 cm - 7"  
Ø 8.1 cm - 3 1/4"

Case Pack: 24



**10233/04**  
BEVERAGE

43.5 cl - 14 1/2 oz  
h 16.6 cm - 6 9/16"  
Ø 7.1 cm - 2 3/4"

Case Pack: 24



**10240/03**  
SUPER D.O.F.

46.5 cl - 15 3/4 oz  
h 11.7 cm - 4 1/2"  
Ø 8.8 cm - 3 1/2"

Case Pack: 24



**10234/04**  
D.O.F.

34.5 cl - 12 oz  
h 10.9 cm - 4 1/4"  
Ø 8 cm - 3 1/4"

Case Pack: 24



**10235/04**  
WHISKY-ROCKS

26.5 cl - 9 oz  
h 10.2 cm - 4 1/16"  
Ø 7.3 cm - 2 7/8"


Case Pack: 24



**10185/04**  
BEVERAGE

46 cl - 15 1/2 oz  
h 12 cm - 4 47/64"  
Ø 8.7 cm - 3 7/16"

Case Pack: 24

 Beverage glass fits all similarly notated porcelain saucers as part of our modular program.  
All matching saucers can be found in our BauscherHepp Design Guides.

# MICHELANGELO

THE ONE AND ONLY: THE ORIGINAL



**11620/01**  
SINGLE SERVING OVAL

15 cl - 5 oz  
h 6 cm - 2 3/8"  
Ø 5.2 x 7.2 cm - 2 x 2 7/8"

Case Pack: 24



**11624/01**  
SINGLE SERVING CYLINDER

15 cl - 5 oz  
h 6 cm - 2 3/8"  
Ø 6.2 cm - 2 1/2"

Case Pack: 24



**11622/01**  
SINGLE SERVING TRIANGLE

15 cl - 5 oz  
h 6 cm - 2 3/8"

Case Pack: 24



**11623/01**  
SINGLE SERVING CUBE

14 cl - 4 3/4 oz  
h 6 cm - 2 3/8"  
Ø 5.6 cm - 2 1/4"

Case Pack: 24

# RUBINO

DESIGNED FOR FOOD SERVICE



**10148/01**  
BORDEAUX

48 cl - 16 1/4 oz  
h 20 cm - 7 1/8"  
Ø 8.8 cm - 3 1/2"

Case Pack: 24



**10151/01**  
D.O.F.

37.5 cl - 12 3/4 oz  
h 9.7 cm - 3 1/4"  
Ø 8.8 cm - 2 1/8"

Case Pack: 24



**10153/01**  
JUICE

35 cl - 11 3/4 oz  
h 10.2 cm - 4"  
Ø 8.2 cm - 3 1/4"

Case Pack: 24



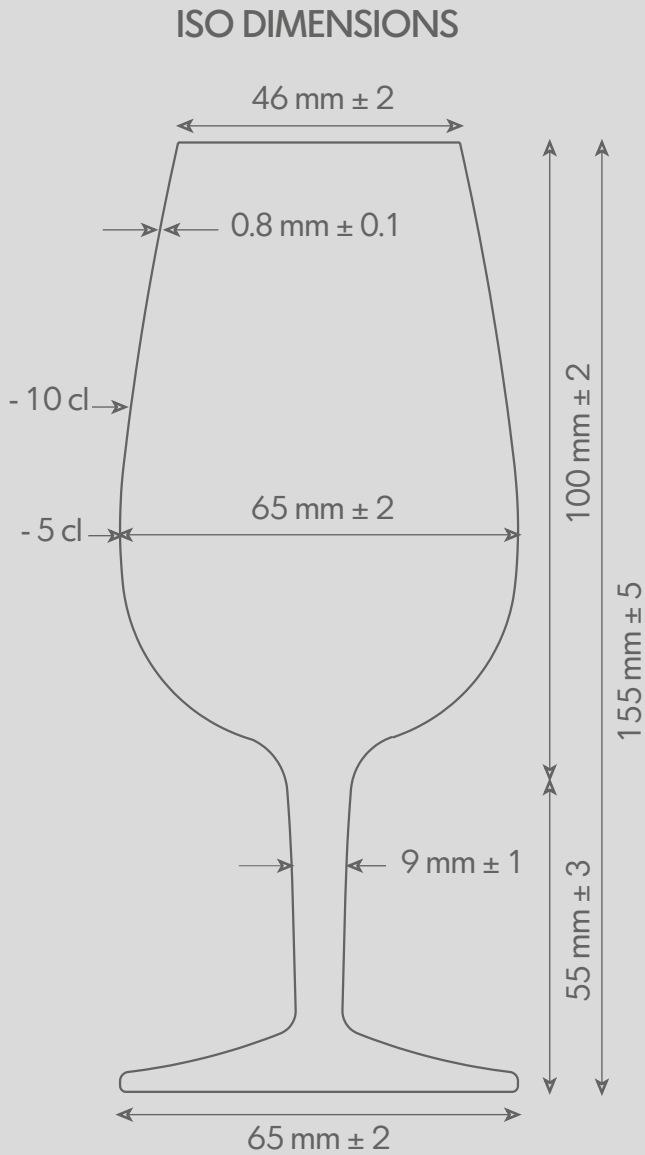


# D.O.C.

A GLASS DEVELOPED WITH THE WINE TASTING PROFESSIONALS



The 21.5 cl D.O.C. stemglass represents the standard size ISO (International Standards Organization) 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.



**10228/01**  
ISO WINE GLASS

21.5 cl - 7 1/4 oz  
h 15.5 cm - 6 1/8"  
Ø 6.5 cm - 2 1/2"

Case Pack: 24

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.





# CLASSICO

CONTEMPORARY DESIGN MEETS SIMPLICITY



**10420/01**  
BEVERAGE

48 cl - 16 ¼ oz  
h 16.1 cm - 6 ¼"  
Ø 7 cm - 2 ¾"

Case Pack: 24



**10421/01**  
LONG DRINK

34 cl - 11 ½ oz  
h 14.6 cm - 5 ¾"  
Ø 6.3 cm - 2 ½"

Case Pack: 24



**10419/01**  
D.O.F.

40 cl - 13 ½ oz  
h 9.8 cm - 3 ¾"  
Ø 8.6 cm - 3 ½"

Case Pack: 24



**10422/01**  
ROCKS

32 cl - 10 ¾ oz  
h 9.4 cm - 3 ¾"  
Ø 7.9 cm - 3"

Case Pack: 24



**10423/01**  
LIQUEUR

7 cl - 2 ¼ oz  
h 8.8 cm - 3 ½"  
Ø 4 cm - 1 ½"

Case Pack: 24





# STRAUSS

SQUARE SHAPE



**09832/06**  
LONG DRINK

39 cl - 13 ½ oz  
h 16 cm - 6 ¼"  
Ø 6.3 cm - 2 ½"

Case Pack: 24



**09831/06**  
HI-BALL

26,5 cl - 9 oz  
h 15 cm - 5 7/8"  
Ø 5.5 cm - 2 1/8"

Case Pack: 48



**09833/06**  
D.O.F.

35 cl - 11 ¾ oz  
h 9.8 cm - 4"  
Ø 7.9 cm - 3 1/8"

Case Pack: 24



**09830/02**  
WHISKY-ROCKS

29 cl - 9 ¾ oz  
h 9 cm - 3 ½"  
Ø 7.5 cm - 3"

Case Pack: 24



**09829/06**  
JUICE

24 cl - 8 oz  
h 8.4 cm - 3 ¼"  
Ø 7 cm - 2 ¾"

Case Pack: 24



**09828/06**  
LIQUEUR

6 cl - 2 oz  
h 6.2 cm - 2 ½"  
Ø 4.5 cm - 1 ¾"

Case Pack: 48

# STRAUSS ROCKS

SQUARE SHAPE



**10953/01**  
BEVERAGE

44 cl - 15 oz  
h 16.9 cm - 6 ¾"  
Ø 7.2 cm - 2 ¾"

Case Pack: 24



**10952/01**  
D.O.F.


40 cl - 13 ½ oz  
h 10.2 cm - 4"  
Ø 9.1 cm - 3 ½"

Case Pack: 24

# VERONESE

AN ICON OF ITALIAN DESIGN






**09839/06**  
BEVERAGE

43 cl - 14 ½ oz  
h 15.5 cm - 6"  
Ø 7.9 cm - 3 1/8"


Case Pack: 24



**09838/06**  
HI-BALL

31 cl - 10 ½ oz  
h 15 cm - 6"  
Ø 6.9 cm - 2 ¾"


Case Pack: 24



**09837/06**  
D.O.F.

34,5 cl - 11 ½ oz  
h 9.8 cm - 3 7/8"  
Ø 9.1 cm - 3 5/8"

Case Pack: 24



**09836/06**  
WHISKY-ROCKS

26 cl - 8 ¾ oz  
h 9,1 cm - h 3 ½"  
Ø 8,3 cm - Ø 3 ¼"

Case Pack: 24







# TOP CLASS

REFINED DESIGN; ELEGANT AND STRONG



**12634/01**  
ALL PURPOSE

45 cl - 15 1/4" oz  
h 10.7 cm - 4 1/2"  
Ø 7.9 cm - 3"

Case Pack: 24



**12635/01**  
WATER

35 cl - 12 1/4" oz  
h 8.8 cm - 3 1/2"  
Ø 7.9 cm - 3"

Case Pack: 24



**12633/01**  
BEVERAGE

37.5 cl - 13 3/4" oz  
h 13 cm - 5"  
Ø 6.6 cm - 2 5/8"

Case Pack: 24





## TYPES & STYLES

A comprehensive collection of classic designs in ultra-clear transparent glass to meet all your needs for both serving and enjoying drinks. all stemware in this collection have seam-free stems with titanium reinforcement for greater strength.



FLUTES



**TENTAZIONI**  
**12500/01**  
PROSECCO TESTER

42 cl - 14 1/4 oz  
h 25 cm - 9 7/8"  
Ø 9 cm - 3 1/2"

Case Pack: 12



**I MERAVIGLIOSI**  
**12735/01**  
CHAMPAGNE /  
PROSECCO

40 cl - 13 1/2 oz  
h 24.5 cm - 9 5/8"  
Ø 7.8 cm - 3 1/8"

Case Pack: 24



**MAGNIFICO**  
**08959/06**  
FLUTE

32 cl - 10 3/4 oz  
h 26 cm - 10 1/4"  
Ø 7.5 cm - 3"

Case Pack: 24



**VINEA**  
**11837/01**  
PINOT NERO /  
FRANCIACORTA

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

Case Pack: 24



**ATELIER**  
**08748/07**  
SPARKLING WINE

27 cl - 9 1/2 oz  
h 25.4 cm - 10"  
Ø 7.5 cm - 3"

Case Pack: 12



**INTENSO**  
**10044/06**  
SPARKLING WINE

24 cl - 8 1/4 oz  
h 24 cm - 9 1/2"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**ROMA 1960**  
**12902/01**  
FLUTE

24 cl - 8 oz  
h 24.4 cm - 9 5/8"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**SUPREMO**  
**11276/01**  
CHAMPAGNE

24 cl - 8 oz  
h 25 cm - 9 5/8"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**AERO**  
**10939/01**  
FLUTE

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

Case Pack: 24



**PALACE**  
**09233/06**  
SPARKLING WINE


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

Case Pack: 24



Special treatment and/or accentuated epicure (indentation)  
create extra persistent flow of bubbles


FLUTES



**DIAMANTE**  
**12759/01**  
PROSECCO

22 cl - 7 1/2 oz  
h 23.6 cm - 9 1/4"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**MICHELANGELO GOLD**  
**12112/02**  
PROSECCO

22 cl - 7 1/2 oz  
h 23.6 cm - 9 1/4"  
Ø 7.0 cm - 2 3/4"


Case Pack: 24



**BACH**  
**11283/01**  
CHAMPAGNE

21 cl - 7 oz  
h 23.5 cm - 9 1/4"  
Ø 7 cm - 2 3/4"


Case Pack: 24



**I MERAVIGLIOSI**  
**13108/01**  
CHAMPAGNE

21 cl - 7 oz  
h 21 cm - 8 1/4"  
Ø 6.7 cm - 2 5/8"

Case Pack: 24



**SPEAKEASY SWING**  
**13189/01**  
PROSECCO  
COCKTAIL

21 cl - 7 oz  
h 21 cm - 8 1/4"  
Ø 6.7 cm - 2 5/8"


Case Pack: 24



**JAZZ**  
**12983/01**  
FLUTE

21 cl - 7 oz  
h 23.5 cm - 9 1/4"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**SUBLIME**  
**11559/01**  
CHAMPAGNE

21 cl - 7 oz  
h 23.5 cm - 9 1/4"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**ATELIER**  
**10412/02**  
SPARKLING WINE

20 cl - 6 3/4 oz  
h 22.2 cm - 8 3/4"  
Ø 6.7 cm - 2 5/8"


Case Pack: 24



**INCANTO**  
**11022/01**  
FLUTE

20 cl - 6 3/4 oz  
h 25 cm - 9"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**MICHELANGELO**  
**06105/20**  
CHAMPAGNE

20 cl - 6 3/4 oz  
h 23.1 cm - 9"  
Ø 7 cm - 2 3/4"


Case Pack: 24



**VINEA**  
**11831/01**  
PROSECCO

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

Case Pack: 24



**MICHELANGELO**  
**10283/02**  
CHAMPAGNE

19 cl - 6 1/2 oz  
h 20.5 cm - 8 1/16"  
Ø 6.4 cm - 2 1/2"

Case Pack: 24



**ACCADEMIA VINO**  
**07648/05**  
SPARKLING WINE

18.5 cl - 6 1/2 oz  
h 23.4 cm - 9 1/32"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**VINOTEQUE**  
**09648/06**  
SPARKLING WINE

17.5 cl - 6 oz  
h 25 cm - 9 3/4"  
Ø 7 cm - 2 3/4"

Case Pack: 24



**ELEGANTE**  
**10567/01**  
SPARKLING WINE

16 cl - 5 1/2 oz  
h 23.5 cm - 9 1/4"  
Ø 6.7 cm - 2 5/8"

Case Pack: 24



BEER



BIRRATEQUE  
**11828/01**  
SEASONAL

75 cl - 23 1/4 oz  
h 18.4 cm - 7 1/4"  
Ø 10.5 cm - 4 1/8"

Case Pack: 24



BIRRATEQUE  
**11826/01**  
STOUT/PORTER

60 cl - 20 1/4 oz  
h 17.8 cm - 7"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24



MICHELANGELO  
**10200/01**  
GOBLET

57 cl - 19 1/4 oz  
h 19.8 cm - 7 3/4"  
Ø 8.7 cm - 3 3/8"

Case Pack: 24



BIRRATEQUE  
**12462/01**  
PREMIUM SNIFTER

56 cl - 19 oz  
h 17.4 cm - 6 7/8"  
Ø 9.7 cm - 3 3/4"

Case Pack: 24



BIRRATEQUE  
**11825/01**  
IPA/WHITE

54 cl - 18 1/4 oz  
h 18.4 cm - 7 1/4"  
Ø 8.8 cm - 3 1/2"

Case Pack: 24



BIRRATEQUE  
**12461/01**  
PILSNER

54 cl - 18 1/4 oz  
h 20.4 cm - 8"  
Ø 7.7 cm - 3"

Case Pack: 24



ATELIER  
**10407/02**  
MULTIPURPOSE

51 cl - 17 1/4 oz  
h 15.5 cm - 6"  
Ø 8.5 cm - 3 1/4"

Case Pack: 24

BEER



BIRRATEQUE  
**11829/01**  
CIDER

50 cl - 17 oz  
h 14.6 cm - 5 3/4"  
Ø 9.5 cm - 3 3/4"

Case Pack: 24



PARMA  
**10189/02**  
PILSNER

46 cl - 15 1/2 oz  
h 21.5 cm - 8 1/2"  
Ø 7.3 cm - 2 7/8"

Case Pack: 24



MICHELANGELO  
**06102/06**  
PILSNER

45 cl - 15 1/4 oz  
h 21.5 cm - 8 1/2"  
Ø 8.2 cm - 3 1/2"

Case Pack: 24



BIRRATEQUE  
**11808/02**  
BEER TESTER

42 cl - 14 1/4 oz  
h 20 cm - 7 7/8"  
Ø 8.9 cm - 3 1/2"

Case Pack: 24



PALACE  
**09462/06**  
MULTIPURPOSE

42 cl - 14 1/4 oz  
h 16.3 cm - 5 1/2"  
Ø 8.3 cm - 3 1/4"

Case Pack: 24



MICHELANGELO  
**10199/01**  
MULTIPURPOSE

37 cl - 12 1/2 oz  
h 18.3 cm - 7 1/4"  
Ø 7.5 cm - 3"

Case Pack: 24



# MARTINIS & COUPES



ROMA 1960  
**12776/01**  
MARGARITA

69 cl - 13 ¼ oz  
h 18.4 cm - 7 ¼"   
Ø 11.4 cm - 4 ½"

Case Pack: 12



ATELIER  
**08750/07**  
COCKTAIL

30 cl - 10 oz  
h 16.4 cm - 6 ½"   
Ø 11.5 cm - 4 ½"

Case Pack: 12



ELEGANTE  
**09558/06**  
MARTINI

30 cl - 10 ¼ oz  
h 19.5 cm - 7 ¾"   
Ø 11.7 cm - 4 ½"

Case Pack: 12



I MERAVIGLIOSI  
**12738/01**  
MOSCATO - SPUMANTE

30 cl - 10 ¼ oz  
h 14.8 cm - 5 7/8"   
Ø 10.7 cm - 4 ¼"

Case Pack: 24



JAZZ  
**12981/01**  
COCKTAIL

30 cl - 10 ¼ oz  
h 14.2 cm - 5 5/8"   
Ø 10.5 cm - 4 1/8"

Case Pack: 16



ROMA 1960  
**12892/01**  
COPPA

30 cl - 10 ¼ oz  
h 15 cm - 5 7/8"   
Ø 11.3 cm - 4 ½"

Case Pack: 12



SPEAKEASY SWING  
**13168/01**  
MARTINI

22 cl - 7 ¾ oz  
h 15 cm - 5 7/8"   
Ø 9.9 cm - 3 7/8"

Case Pack: 24



MICHELANGELO  
**10275/04**  
MARTINI

21.5 cl - 7 ¼ oz  
h 17.2 cm - 6 1/3"   
Ø 10.4 cm - 4 1/8"

Case Pack: 24



MIXOLOGY  
**12459/01**  
MARTINI

21.5 cl - 7 ¼ oz  
h 17.2 cm - 6 1/3"   
Ø 10.4 cm - 4 1/8"

Case Pack: 24

NEW

# COGNAC



SPEAKEASY SWING  
**13190/01**  
COUPE

30 cl - 10 1/8 oz  
h 14.8 cm - 5 7/8"   
Ø 10.7 cm - 4 1/4"

Case Pack: 24



SUBLIME  
**11898/01**  
CHAMPAGNE/COCKTAIL

30 cl - 10 ¼ oz  
h 14.2 cm - 5 5/8"   
Ø 10.5 cm - 4 1/8"

Case Pack: 16



TENTAZIONI  
**12498/01**  
SPUMANTE  
SPARKLING WINES

30 cl - 10 ¼ oz  
h 15.7 cm - 6 1/8"   
Ø 10.3 cm - 4"

Case Pack: 12



VINEA  
**11899/01**  
MOSCATO/SPUMANTE

30 cl - 10 ¼ oz  
h 15.3 cm - 6"   
Ø 11.5 cm - 4 1/2"

Case Pack: 24



SPEAKEASY SWING  
**13161/01**  
FIZZ

27 cl - 9 1/8 oz  
h 12 cm - 4 3/4"   
Ø 9.2 cm - 3 5/8"

Case Pack: 24



BACH  
**12940/02**  
RETRO FIZZ

26 cl - 8 ¾ oz  
h 15.7 cm - 6 1/8"   
Ø 9.7 cm - 3 7/8"

Case Pack: 16

NEW



NAPOLEON  
**10196/01**  
COGNAC

72 cl - 24 ¼ oz  
h 16.6 cm - 6 ½"   
Ø 11.6 cm - 4 ¼"

Case Pack: 12



MIXOLOGY  
**12724/01**  
COGNAC

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

Case Pack: 12



SPEAKEASY SWING  
**13192/01**  
SNIFFER

46.5 cl - 15 ¾ oz  
h 12.7 cm - 5"   
Ø 9.5 cm - 3 3/4"

Case Pack: 24



VINOTEQUE  
**10564/01**  
COGNAC

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

Case Pack: 24



MICHELANGELO  
**10195/01**  
COGNAC

39.5 cl - 13 ¼ oz  
h 13.6 cm - 5 3/8"   
Ø 9.5 cm - 3 ¾"

Case Pack: 24



NAPOLEON  
**10194/01**  
COGNAC

39.5 cl - 13 ¼ oz  
h 13.6 cm - 5 3/8"   
Ø 9.5 cm - 3 ¾"

Case Pack: 24

NEW

NEW

NEW

# SPECIALTY



BACH  
**10951/01**  
MARTINI

26 cl - 8 ¾ oz  
h 18.5 cm - 7 ¼"   
Ø 11.3 cm - 4 ½"

Case Pack: 16



MICHELANGELO  
**10368/04**  
MARTINI

26 cl - 8 ¾ oz  
h 18.3 cm - 7 1/4"   
Ø 10.2 cm - 4 1/64"

Case Pack: 24



ROMA 1960  
**12882/01**  
FIZZ

26 cl - 8 ¾ oz  
h 15.7 cm - 6 1/8"   
Ø 9.6 cm - 3 3/4"

Case Pack: 24



MICHELANGELO  
**10287/02**  
MARTINI

22.5 cl - 7 ½ oz  
h 14 cm - 5 ½"   
Ø 9.5 cm - 3 ¾"

Case Pack: 24



MIXOLOGY  
**12460/01**  
COCKTAIL

22.5 cl - 7 ½ oz  
h 14 cm - 5 ½"   
Ø 9.5 cm - 3 ¾"

Case Pack: 24



ROMA 1960  
**12772/01**  
MARTINI

22 cl - 7 ½ oz  
h 17.2 cm - 6 3/4"   
Ø 10.4 cm - 4 1/8"

Case Pack: 12



VINOTEQUE  
**09649/06**  
SPIRITS SNIFFER

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

Case Pack: 24



MIXOLOGY  
**12671/01**  
NICK & NORA

15 cl - 5 oz  
h 14.7 cm - 5 ¾"   
Ø 6.8 cm - 2 ¾"

Case Pack: 24



VINOTEQUE  
**10565/01**  
LIQUEUR

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

Case Pack: 24



VINOTEQUE  
**09651/06**  
GRAPPA

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

Case Pack: 24



ATELIER  
**10649/07**  
GRAPPA

8 cl - 2 ¾ oz  
h 16 cm - 6 ¼"   
Ø 6 cm - 2 3/8"

Case Pack: 24



**12876/01**  
SCHNAPPS

7 cl - 2 ¼ oz  
h 13.8 cm - 5 3/8"   
Ø 5.7 cm - 2 ¼"

Case Pack: 24



# MIXOLOGY

THE NEW GOLDEN AGE OF COCKTAIL MAKING



**12272/02**  
DASH BOTTLE ELIXIR N°1

10 cl - 3 1/2 oz  
h 13.5 cm - 5 3/8"  
Max Ø 5.7 cm - 2 1/4"

Case Pack: 24



**12273/02**  
DASH BOTTLE ELIXIR N°2

10 cl - 3 1/2 oz  
h 14.2 cm - 5 5/8"  
Max Ø 5.2 cm - 2"

Case Pack: 24



**12274/02**  
DASH BOTTLE ELIXIR N°3

10 cl - 3 1/2 oz  
h 15.2 cm - 6"  
Max Ø 3.7 x 7.7 cm -  
1 1/2" x 3"

Case Pack: 24



**12207/01**  
AUTHENTICA BOTTLE  
with stainless steel  
airtight closure

0.5 L - 17 oz  
h 31.3 cm - 12 3/8"  
Max Ø 6.9 cm - 2 3/4"

Case Pack: 12



**12208/01**  
AUTHENTICA BOTTLE  
with stainless steel  
airtight closure

0.25 L - 8 1/2 oz  
h 26.1 cm - 10 1/4"  
Max Ø 5.8 cm - 2 1/4"

Case Pack: 12



**12209/01**  
AUTHENTICA BOTTLE  
with stainless steel  
airtight closure

0.125 L - 4 1/2 oz  
h 21.7 cm - 8 1/2"  
Ø 4.9 cm - 1 7/8"

Case Pack: 12



**12207/02**  
AUTHENTICA BOTTLE  
with silicone/stainless  
steel (18/8) pourer

0.5 L - 17 oz  
h 31.3 cm - 12 3/8"  
Max Ø 6.9 cm - 2 3/4"

Case Pack: 12



**12208/02**  
AUTHENTICA BOTTLE  
with silicone/stainless  
steel (18/8) pourer

0.25 L - 8 1/2 oz  
h 26.1 cm - 10 1/4"  
Ø 5.8 cm - 2 1/4"

Case Pack: 12



**12209/02**  
AUTHENTICA BOTTLE  
with silicone/stainless  
steel (18/8) pourer

0.125 L - 4 1/2 oz  
h 21.7 cm - 8 1/2"  
Ø 4.9 cm - 1 7/8"

Case Pack: 12



**12221/01**  
MIXING GLASS

73 cl - 12 1/4 oz brimful  
h 14.3 cm - 5 5/8"  
Max Ø 11.5 cm - 4 1/2"

Case Pack: 12



**12324/01**  
MIXOLOGY  
5 piece set

1 Dash bottle Elixir n°1  
1 Dash bottle Elixir n°2  
1 Dash bottle Elixir n°3  
1 Mixing glass  
1 Authentica bottle with  
silicone stainless pourer  
0.5 L - 17 oz





# OPTIMA

SPECIFIC SERVING BOTTLES



**11202/30**  
FINE WINE  
1 L - 34 oz  
104 cl - 35 ¼ oz brimful  
h 31.8 cm - 12 ½"  
Ø 8.8 cm - 3 ½"  
Case Pack: 6



**10876/30**  
FINE WINE  
0.75 L - 25 ¼ oz  
79 cl - 26 ¾ oz brimful  
h 29.5 cm - 11 ½"  
Ø 8 cm - 3 ¼"  
Case Pack: 6



**10931/30**  
FINE WINE  
0.50 L - 17 oz  
53.5 cl - 19 oz brimful  
h 26.2 cm - 10 ¼"  
Ø 7.1 cm - 2 ¾"  
Case Pack: 6



**10955/30**  
FINE WINE  
0.25 L - 8 ½ oz  
28 cl - 9 ½ oz brimful  
h 19.6 cm - 7 ¾"  
Ø 6 cm - 2 ¼"  
Case Pack: 12



**10954/01**  
ACQUA  
0.75 L - 25 ¼ oz  
104 cl - 35 ¼ oz brimful  
h 26 cm - 10 ¼"  
Ø 8 cm - 3 ¼"  
Case Pack: 6



OPTIMA  
**11321/01**  
Clear Hydrosommelier  
Bottle with stainless airtight  
closure® Registered Designs  
1 L - 34 oz  
104,5 cl - 35 ¼ oz brimful  
h 33 cm - 13 ¼"  
Ø 8.5 cm - 3 ⅜"  
Case Pack: 6



**11970/02**  
Airtight glass stopper  
with silicone O-rings  
BPA free  
h 4.3 cm - 1 ¾"  
Ø 5.9 cm - 2 ⅜"  
Case Pack: 48



**11307/00**  
Hydrosommelier Bottle  
stainless steel airtight  
closure  
Available separately



# OPTIMA

SPECIFIC SERVING BOTTLES



**11603/01**  
VINEGAR  
0.25 L - 8 ½ oz  
with silicone/stainless  
steel (18/8) pourer  
28 cl - 9 ½ oz brimful  
h 19.8 cm - 7 ¾"  
Ø 7.5 x 5 cm - 3" x 2"  
Case Pack: 12  
**11087/00**  
silicone/stainless steel  
(18/8) pourer for olive  
oil bottle  
Available separately.  
Can be used with all olive  
oil and vinegar bottles.



**11089/01**  
PREMIUM OLIVE OIL  
0.25 L - 8 ½ oz  
with silicone/stainless  
steel (18/8) pourer  
28 cl - 9 ½ oz brimful  
h 19.8 cm - 7 ¾"  
Ø 7.5 x 5 cm - 3" x 2"  
Case Pack: 12  
**11087/00**  
silicone/stainless steel  
(18/8) pourer for olive  
oil bottle  
Available separately.  
Can be used with all olive  
oil and vinegar bottles.



**11957/01**  
RECTANGULAR GLASS  
1 L - 34 oz  
with airtight screwtop  
105 cl - 35 ½ oz brimful  
h 21.5 cm - 8 ½"  
Ø 11 x 7.6 cm - 4 ⅜" x 3"  
Case Pack: 6  
**11308/00**  
AIRTIGHT SCREWTOP  
Available separately.  
Can be used with all  
rectangular glass bottles.



**11956/01**  
RECTANGULAR GLASS  
0.50 L - 17 oz  
with airtight screwtop  
54 cl - 18 ¼ oz brimful  
h 18 cm - 7 ⅛"  
Ø 9 x 6.2 cm - 3 ½" x 2 ½"  
Case Pack: 12  
**11308/00**  
AIRTIGHT SCREWTOP  
Available separately.  
Can be used with all  
rectangular glass bottles.



**11319/01**  
JUICE  
1 L - 34 oz  
104 cl - 35 ¼ oz brimful  
h 27 cm - 10 ⅝"  
Ø 8.2 cm - 3 ¼"  
Case Pack: 6  
**11308/00**  
AIRTIGHT SCREWTOP  
Available separately.  
Can be used with all  
rectangular glass bottles.





# DECANTERS



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

ANTI-DRIP coating

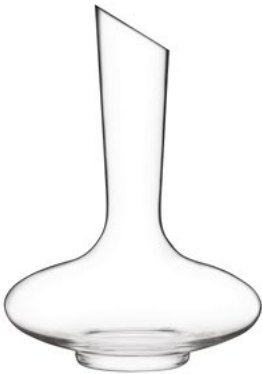


VINEA  
**11936/01**  
WHITE WINE DECANTER  
0.75 L - 25 1/4 oz  
156 cl - 52 3/4 oz brimful  
h 30.6 cm - 12"  
Ø 17.1 cm - 6 3/4"  
Case Pack: 2

ANTI-DRIP coating



VINEA  
**11937/01**  
MINI DECANTER  
0.125 L - 4 1/4 oz  
33.5 cl - 11 1/4 oz brimful  
h 15.3 cm - 6"  
Ø 12 cm - 4 3/4"  
Case Pack: 2



ATELIER  
**11938/01**  
RED WINE DECANTER  
.75L - 25 1/4 oz  
183 cl - 62 oz brimful  
h 28.7 cm - 11 1/4"  
Ø 20.3 cm - 8"  
Case Pack: 2

ANTI-DRIP coating



MAGNIFICO  
**99301/01**  
DECANTER  
1 L - 35 oz  
h 25.4 cm - 10"  
Ø 14 cm - 5 1/2"  
Case Pack: 6





# CARAFES



CONICA  
**08550/02**  
Carafe  
1 L - 34oz  
130 cl - 44oz brimful  
h 24.5 cm - 9 3/4"  
Ø 13 cm - 5 1/8"  
Case Pack: 6



CONICA  
**08548/02**  
Carafe  
0.50 L - 17 oz  
64 cl - 21 3/4 oz brimful  
h 19.5 cm - 7 3/4"  
Ø 10.3cm - 4"  
Case Pack: 12



CONICA  
**08549/02**  
Carafe  
0.25 L - 8 1/2 oz  
30 cl - 10 1/4 oz brimful  
h 15.6 cm - 6 1/8"  
Ø 8.2 cm - 3 1/4"  
Case Pack: 12



PERFECTA  
**08542/02**  
Carafe  
1 L - 34 oz  
130 cl - 44 oz brimful  
h 28.2 cm - 11 1/8"  
Ø 9.9 cm - 3 7/8"  
Case Pack: 6



PERFECTA  
**08541/02**  
Carafe  
0.50 L - 17 oz  
62 cl - 21 oz brimful  
h 22.4 cm - 8 3/4"  
Ø 7.9 cm - 3 1/8"  
Case Pack: 12



PERFECTA  
**08540/02**  
Carafe  
0.25 L - 8 1/2 oz  
30 cl - 10 1/4 oz brimful  
h 17.8 cm - 7"  
Ø 6.3 cm - 3 1/2"  
Case Pack: 12



ATELIER  
**10700/01**  
Carafe  
1 L - 34 oz  
120 cl - 40 1/2 oz brimful  
h 28 cm - 11"  
Ø 10.8 cm - 4 1/4"  
Case Pack: 6  
  
PRESTIGE  
**11213/00**  
Airtight silicone lid BPA free  
Available separately



ATELIER  
**10698/01**  
Carafe  
0.50 L - 17 oz  
64 cl - 21 3/4 oz brimful  
h 22.5 cm - 8 3/4"  
Ø 9 cm - 3 1/2"  
Case Pack: 6



ATELIER  
**1697/01**  
Carafe  
0.25 L - 8 1/2 oz  
32 cl - 10 3/4 oz brimful  
h 17.4 cm - 6 3/4"  
Ø 7.3 cm - 2 3/4"  
Case Pack: 12



ATELIER  
**10696/01**  
Carafe  
0.10 L - 3 1/2 oz  
15 cl - 5 oz brimful  
h 13.3 cm - 5 1/4"  
Ø 5.6 cm - 2 1/4"  
Case Pack: 12



# LOCK-EAT

THE ULTIMATE SOLUTION



**11959/01**  
FOOD JAR 2 3/4 oz

14.7 cl - 5 oz brimful  
h 6.4 cm - 2 1/2"  
Ø 8.4 cm - 3 1/4"

Case Pack: 24

**11663/01**  
SERVING JAR  
without top

Case Pack: 12

**12204/01**  
FOOD JAR TOP  
with gasket & metal wire

Case Pack: 12

**11960/01**  
FOOD JAR 4 1/4 oz

17.8 cl - 6 oz brimful  
h 7.6 cm - 3"  
Ø 8.4 cm - 3 1/4"

Case Pack: 24

**11666/01**  
SERVING JAR  
without top

Case Pack: 12

**12204/01**  
FOOD JAR TOP  
with gasket & metal wire

Case Pack: 12

**11961/01**  
FOOD JAR 6 3/4 oz

25.7 cl - 8 3/4 oz brimful  
h 9.7 cm - 3 7/8"  
Ø 8.4 cm - 3 1/4"

Case Pack: 24

**11607/01**  
SERVING JAR  
without top

Case Pack: 12

**12204/01**  
FOOD JAR TOP  
with gasket & metal wire

Case Pack: 12

**11962/01**  
FOOD JAR 11 3/4 oz

41.1 cl - 14 oz brimful  
h 14 cm - 5 1/2"  
Ø 8.4 cm - 3 1/4"

Case Pack: 12

**11674/01**  
SERVING JAR  
without top

Case Pack: 12

**12204/01**  
FOOD JAR TOP  
with gasket & metal wire

Case Pack: 12



**11963/01**  
JUICE JAR 8 1/2 oz

34.3 cl - 11 1/2 oz brimful  
h 16.7 cm - 6 5/8"  
Ø 7 cm - 2 3/4"

Case Pack: 12

**11582/01**  
JUICE JAR  
without top

Case Pack: 12

**12205/01**  
JUICE JAR TOP  
with gasket & metal wire

Case Pack: 12

**11964/01**  
JUICE JAR 17 oz

60.5 cl - 20 1/2 oz brimful  
h 21.1 cm - 8 1/4"  
Ø 7.3 cm - 2 7/8"

Case Pack: 12

**11569/01**  
JUICE JAR  
without top

Case Pack: 12

**12205/01**  
JUICE JAR TOP  
with gasket & metal wire

Case Pack: 12

**11965/01**  
JUICE JAR 34 oz

109.6 cl - 37 oz brimful  
h 27.7 cm - 10 7/8"  
Ø 10.2 cm - 4"


Case Pack: 12

**11599/01**  
JUICE JAR  
without top

Case Pack: 12

**12205/01**  
JUICE JAR TOP  
with gasket & metal wire

Case Pack: 12

 Suitable for refrigerator and freezer

 Suitable for refrigerator only

Gaskets and clasps are available for purchase as replacement parts.



# LOCK-EAT

THE ULTIMATE SOLUTION



**12159/01**  
FOOD JAR XL  
0.5L - 17 oz

65 cl - 22 oz brimful  
h 10.5 cm - 4 1/8"  
Max Ø 12 cm - 4 3/4"

Case Pack: 6



**12160/01**  
FOOD JAR XL  
0.75L - 25 1/4 oz

90 cl - 30 1/2 oz brimful  
h 13.7 cm - 5 3/8"  
Max Ø 12 cm - 4 3/4"

Case Pack: 6



**12161/01**  
FOOD JAR XL  
1L - 34 oz

115 cl - 39 oz brimful  
h 17 cm - 6 3/4"  
Max Ø 12 cm - 4 3/4"

Case Pack: 6



**12162/01**  
HANDY JAR  
1.5L - 50 3/4 oz

165 cl - 55 3/4 oz brimful  
h 15.5 cm - 6 3/8"  
Max Ø 14.5 cm - 5 3/4"

Case Pack: 6



**12163/01**  
HANDY JAR  
2L - 67 3/4 oz

215 cl - 72 3/4 oz brimful  
h 19 cm - 7 1/2"  
Max Ø 14.5 cm - 5 3/4"

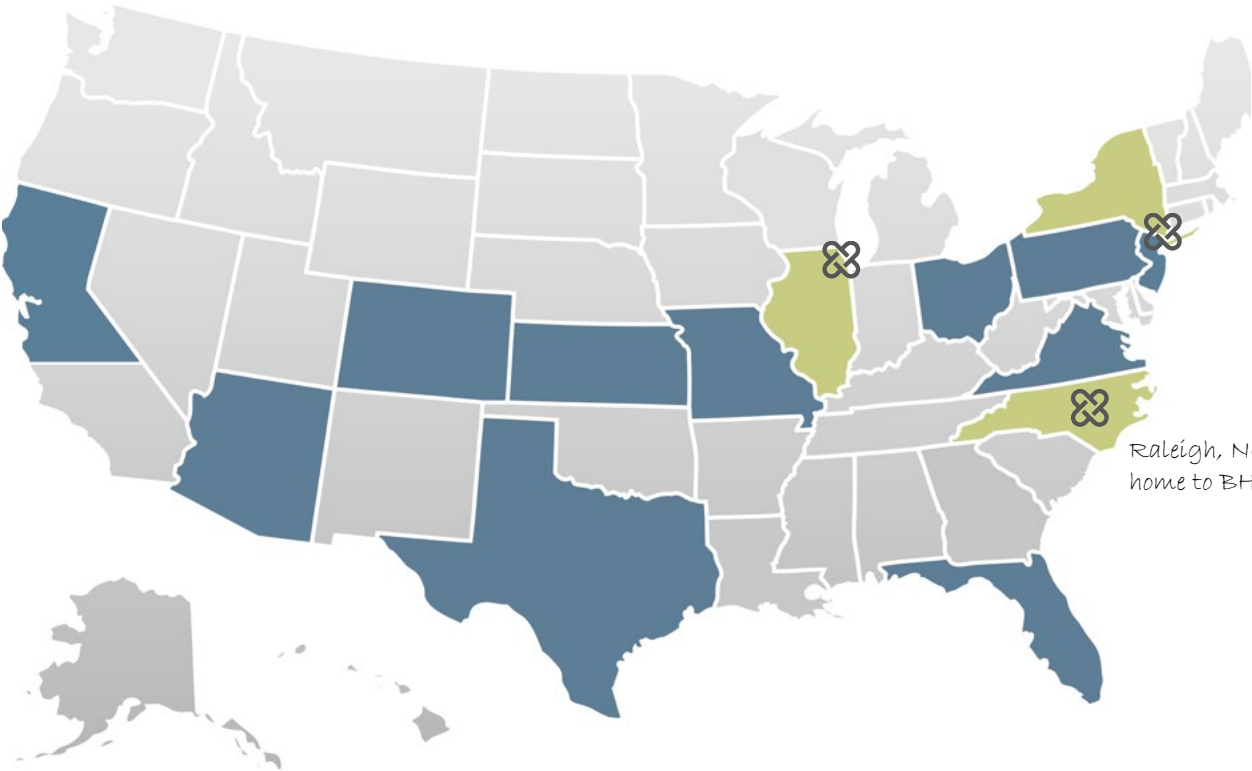
Case Pack: 6

 Suitable for refrigerator and freezer

 Suitable for refrigerator only



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