



our vision

BauscherHepp distributes a comprehensive offering of commercial tabletop and buffet products. Our brands have a long history in the global market, making them an ideal match based on their expertise and European roots. BauscherHepp specializes in offering the highest quality products and providing excellent service.

More importantly, we bring people together. Whether it's for a meal, a celebration, or a corporate event; we give our clients the tools that help them provide exceptional experiences for their customers. Our attention to detail, dedication to quality, and commitment to a culture of excellence are all a part of our story.

USA & Canada

Porcelain



BAUSCHER





Metal









USA Only



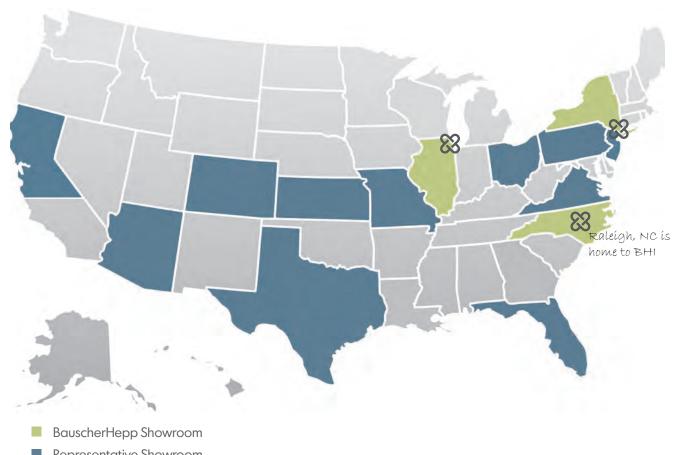


Glass





our showrooms



Representative Showroom

Visit our showrooms today! Please contact your local representative for more information.

for appointment information:

info@bauscherhepp.com 1.888.840.4333







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Elegante74	Products tested by Centro Studi Assaggiatori Italiano
Birrateque76	Istituto Eccellenze Italiane Certificate is an association of companies whose aim is to identify, codify and
Michelangelo Gold82	sensorially certify the excellence of Made in Italy
Michelangelo84	Special treatment and/or accentuated epicure (indentation) create extra persistent
Rubino	flow of bubbles
7 D.O.C88	wine glasses, including stemless
	tumblers



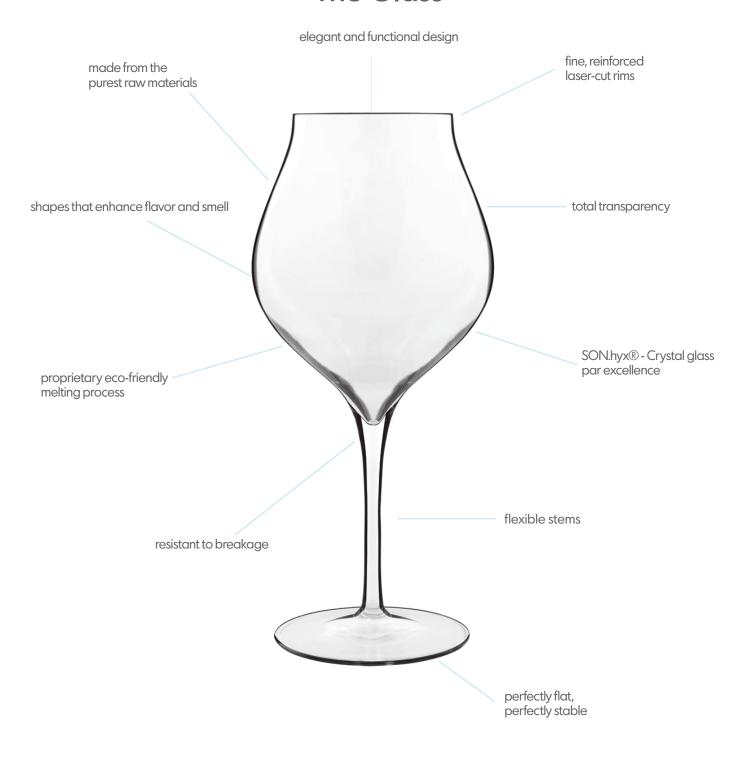


Art and Science, Fashion and Design: Italian Lifestyle

The Bormioli family has been dedicated to the art of glass-making for 25 generations. The company was founded by Mr. Luigi Bormioli in Parma, Italy, in 1946. Luigi Bormioli was the first glass manufacturer to replicate handmade glassware using a machine-blown process.

- The designer label of glassmaking worldwide
- 100% Made in Italy
- A history of innovation founded in 1946
- Partner to the world's top companies
- Quick product development, short lead-times, fast turnaround
- A commitment to safeguarding the environment through eco-friendly manufacturing
- Many collections designed in collaboration with the elite Italian tasters of the Centro Studi Assaggiatori

The Glass



TITANIUM Reinforced®

This process provides a permanent anti-abrasion treatment to the glass's stem. Developed by the company's R&D department, titanium reinforcement utilizes nanotechnologies directly on the glass. It thereby permanently increases the **stem's resistance to breakage by 140%.** Being the first in the world, holding patent number EP20100153150, there is simply no equal in the marketplace. It additionally **helps maintain** sparkle and transparency, and also **prevents wear** and **discoloration from washing cycles.**





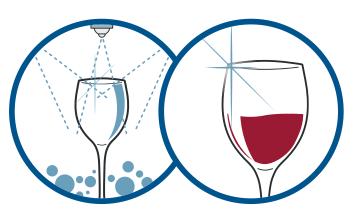
Ultra clear and durable glass



Ultra clear & sparkling



Strong High resistance to breakage



Resistant to washing cycles

No alteration in transparency and brilliance over 2,000 industrial washing cycles.



Eco- friendly

Lead and other heavy metal free.

Produced with low CO₂

emission level.

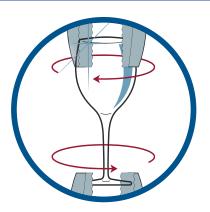
SON.hyx®



Crystal glass par excellence

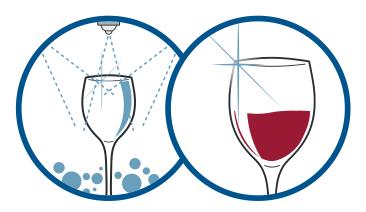






Strong

High resistance to breakage



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.

Certified according to ISO/PAS iwa 8:2009, ultra clear, and transparent





i meravigliosi 10 - Luigi Bormioli







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.

i meravigliosi

extra-light wine glass par excellence



12736/01 BAROLO - SHIRAZ

75 cl - 25 1/4 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 ½ ″ 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 ½ Ø 9.3 cm - 3 5/8"

Case Pack: 24





12733/01 CHARDONNAY/ TOCAI

45 cl - 15 1/4 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 ³/₄ oz h 20.3 cm - 8" Ø 8 cm - 3¹/₈"

Case Pack: 24



12735/01 CHAMPAGNE/ PROSECCO

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

Case Pack: 24



12738/01MOSCATO/SPUMANTE

30 cl - 10 ½ oz h 14.8 cm - 5 ½ " Ø 10.7 cm - 4 ¼"

Case Pack: 24



12766/01 STEMLESS

45 cl - 15 ½ oz h 9.9 cm - 3 ½ Ø 9.1 cm - 3 ½

Case Pack: 24











wine glasses 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 Tentazioni 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 gromatic 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 glasses for connoisseurs



12503/01 BORDEAUX/RED WINES

67 cl - 22 ³/₄ oz h 24.5 cm - 9 ⁵/₈ " Ø 11.3 cm - 4 ¹/₂ "

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.



12505/01 ORANGE WINE TESTER

65 cl - 22 oz h 23.3 cm - 9 1/8 " Ø 11.4 cm - 4 1/2 "

Case Pack: 12

A large glass with an elegant yet technical shape, designed for complex orange wines as well as structured or refined whites.

The design allows for the most valuable notes to be revealed: fruits in syrup, pastry, spices.



12502/01 MERIOT/RED WINE

57 cl - 19 ½ oz h 23.3 cm - 9 ½ " Ø 10.6 cm - 4 ½ "

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.



12501/01 CHARDONNAY WHITE WINES

47 cl -16 oz h 22.1 cm - 8 ¾ " Ø 10 cm - 3 ⁷/₈ "

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:

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

RECOMMENDED WINES:

Caligo Sauvignon Collio DOC Conti Formentini Lugana DOC Bolla Tufaie Soave Classico Superiore DOCG Bolla

RECOMMENDED WINES:

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

RECOMMENDED WINES:

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









12500/01PROSECCO TESTER SPARKLING WINES

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

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 ½ oz h 15.7 cm - 6 ½ " 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 ³/₄ oz h 11 cm - 4 ³/₈ " 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:

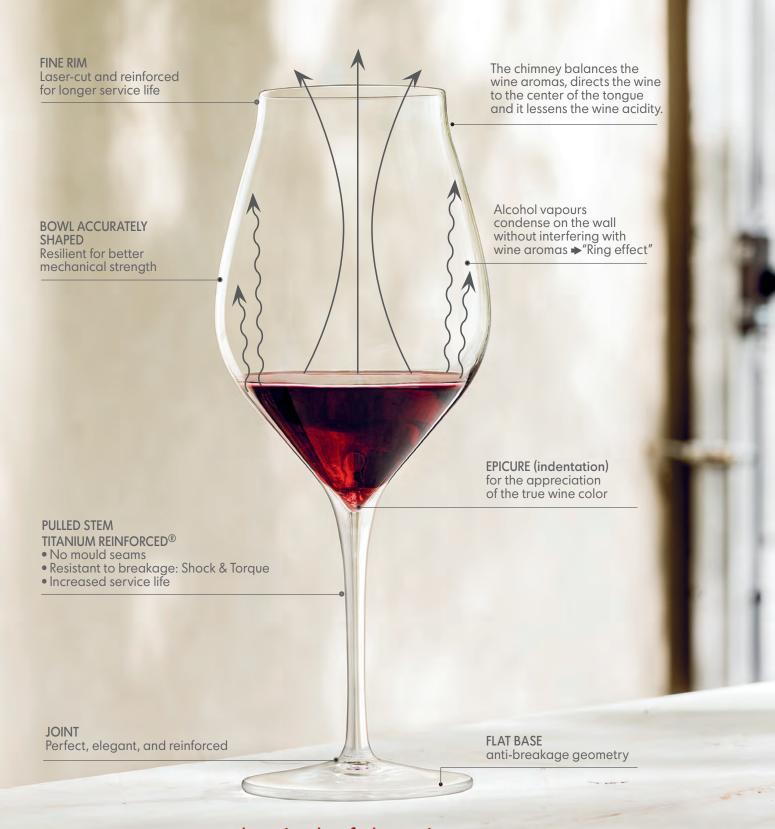
Single Malt Whisky Rum Cognac Brandy Grappa di Moscato





taste the difference

only true wine aromas



the miracle of glass science



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.hvx[®].

VINEATM 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 varietals. 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 varietals 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 stemplasses are such as to:

- Lessen the perception of the alcoholic elements enhancing only the true aromas of the specific vine varietals.
- 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.

vinea

taste the difference



11830/01 NEBBIOLO/BAROLO

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

Case Pack: 12

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

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

RECOMMENDED WINES:

Full-bodied reds such as Barolo



11833/01 SANGIOVESE/BRUNELLO DI MONTALCINO

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

Case Pack: 12



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

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

RECOMMENDED WINES:

Dark, savory reds such as Bordeaux



11835/01 CORVINA/AMARONE

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

Case Pack: 12

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

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



11836/01

55 cl - 18 ½ oz h 24.2 cm - 9 ½" Ø 9.3 cm - 3 ¾"

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:

Aromatic, bold reds such as Syrah

RECOMMENDED WINES:

Fruity, spicy reds such as Syrah-Grenache







11834/01 MONTEPULCIANO/ MERLOT

45 cl - 15 1/4 oz h 23 cm - 9" Ø 8.7 cm - 3 3/8"

Case Pack: 24

An elegant and classic stemglass, lightweight, a passepartout 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



11832/01MALVASIA/ORVIETO

35 cl - 11 ³/₄ oz h 21.5 cm - 8 ¹/₂" Ø 8.1 cm - 3 ¹/₄"

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

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.



11838/01

43 cl - 14 ½ oz h 10.5 cm - 4 1/8" Ø 8.8 cm - 3 1/2"

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:

Red wines & Zinfandel

RECOMMENDED WINES:

White wines

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.



Sparkling wines such as Prosecco



11899/01MOSCATO/SPUMANTE

30 cl - 10 ½ oz h 15.3 cm - 6" Ø 11.5 cm - 4½"

Case Pack: 24

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

RECOMMENDED WINES:

Sparkling wines such as Champagne







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

 $217 \text{ cl} - 73 \frac{1}{2} \text{ oz brimful}$ h 30.5 cm - 12" Ø 22 cm - 8 $\frac{5}{8}$ "

Case Pack: 2

ANTI-DRIP coating



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

156 cl - 52 ¾ oz brimful h 30.6 cm - 12″ Ø 17.1 cm - 6 ¾"

Case Pack: 2

ANTI-DRIP coating



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

33.5 cl - 11 ¼ oz brimful h 15.3 cm - 6″ Ø 12 cm - 4¾″

Case Pack: 2







supremo

wine ambassador



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 ½ 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.



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.



11281/01

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 nofrills 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:

Chardonnay Sauvignon Blanc Mueller Thurgau Gewürztraminer Pinot Bianco

RECOMMENDED WINES:

Champagne Franciacorta Prosecco Cava Asti Brachetto

RECOMMENDED WINES:

Pinot Noir Nebbiolo Carbernet Merlot Water







vinoteque

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 ≈ 100%
- Olfactory perception ≈ 100%
- Taste balance $\simeq 100\%$

vinoteque

italian art of tasting



09641/06

76 cl - 25 ³/₄ oz h 24.8 cm - 9 ³/₄"

Ø 9.9 cm - 4"

Case Pack: 12

For full-bodied and very mature red wines.

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



09077/06 ROBUSTO

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

Case Pack: 12

For very structured and very smooth red wines.

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



09627/06

RICCO

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

Case Pack: 24

For full-bodied and mature red

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

RECOMMENDED WINES:

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

RECOMMENDED WINES:

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

RECOMMENDED WINES:

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







09643/06

MATURO

49 cl - 16 ½ oz h 24.2 cm - 9 ½" Ø 8.8 cm - 3 ½"

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.



09647/06

SMART TESTER

40 cl - 13 ½ oz h 22 cm - 8 ¾4″ Ø 8 cm - 3 ¼″

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



09626/06

FRAGRANTE

38 cl - 12 ¾ oz h 22.3 cm - 8 ¾" Ø 8 cm - 3 ¼"

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:

Chardonnay Riesling Venezia Giulia Sauvignon Chenin Blanc

IT ENSURES THE MEDIUM PERCEPTION OF ALL WINES.

RECOMMENDED WINES:

Chianti Classico Pauliac Margaux Sassicaia Pinot Grigio e Bianco

vinoteque

italian art of tasting



09644/06

FRESCO

38 cl - 12 ¾ oz h 22.8 cm - 9" Ø 8.1 cm - 3 1/4"

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.



09648/06

PERLAGE

17.5 cl - 6 oz $h 25 cm - 9 \frac{3}{4}$ " Ø7 cm - 2 3/4"

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.



09649/06

SPIRITS SNIFTER

17 cl - 5 ¾ oz h 16.5 cm - 6 ½" Ø7 cm - 2 3/4"

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 WINES:

Beaujolais Pinot Noir Chardonnay delle Venezie Pinot Grigio

RECOMMENDED WINES:

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

RECOMMENDED BEVERAGES:

Cognac Armagnac Calvados Cask Aged Grappa Young Grappa







10564/01

COGNAC

46.5 cl - 15 ¾ oz h 12.7 cm - 5" Ø 9.7 cm - 3 3/4"

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.



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

RECOMMENDED WINES:

Cognac Armagnac Brandy Cask Áged Grappa Rhum





magnifico

maximum color 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 3/4"

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"





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®



08744/07

BAROLO / SHIRAZ

80 cl - 27 oz h 24.2 cm - 9 ½" Ø 11.5 cm - 4 ½"

Case Pack: 12 7.5 oz pour at shoulder



08747/07

ORVIETO CLASSICO / CHARDONNAY

70 cl - 23 ¾ oz h 21.7 cm - 8 ½" Ø 11.5 cm - 4 1/2"

Case Pack: 12 7 oz pour at shoulder



08743/07

CABERNET / MERLOT

70 cl - 23 ¾ oz h 24.4 cm - 9 ½" \emptyset 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 ½ oz h 23.2 cm - 9 ¼" Ø 9.1 cm - 3 ½"

Case Pack: 24 3.5 oz pour at shoulder



10411/02

GOURMET

55 cl - 18 ½ oz h 23.6 cm - 9 ¼" Ø 9.8 cm - 3 ¾"

Case Pack: 12 6 oz pour at shoulder



08746/07

RIESLING/TOCAL

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



10410/02 **RED WINE**

 $45 \, \text{cl} - 15 \, \frac{1}{4} \, \text{oz}$ h 22.1 cm - 8 ¾″ Ø 9.2 cm - 3 ½"

Case Pack: 24 6 oz pour at shoulder



10648/07

35 cl - 11 ¾ 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 ¾ oz h 20.5 cm - 8"Ø 8.5 cm - 3 1/4"

Case Pack: 24 4 oz pour at shoulder





08750/07 COCKTAIL

30 cl - 10 oz $h 16,4 cm - h 6 \frac{1}{2}$ " Ø 11,5 cm - Ø 4 1/2"

Case Pack: 12 5 oz pour at shoulder



08748/07

PROSECCO/CHAMPAGNE

27 cl - 9 ½ 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 ¾ oz $h 22,2 cm - h 8 \frac{3}{4}$ " 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" Ø6cm-Ø23/8"

Case Pack: 24



10291/02

CABERNET MERLOT

67 cl - 23 ½ oz h 12 cm - h 4 ¾″ 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/TOCAL

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

41 cl - 13 ¾ 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 $h 11.4 cm - 4 \frac{1}{2}$ " Ø 9.3 cm - 3 3/4"

Case Pack: 24



10404/02

34 cl - 11 ½ oz h 10.6 cm - 4 1/4" Ø 8.6 cm - 3 ½"

Case Pack: 24



10403/02 LIQUEUR

7,5 cl - 2 ½ oz h 6,6 cm - h 2 1/4" Ø 5,3 cm - Ø 2"





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.

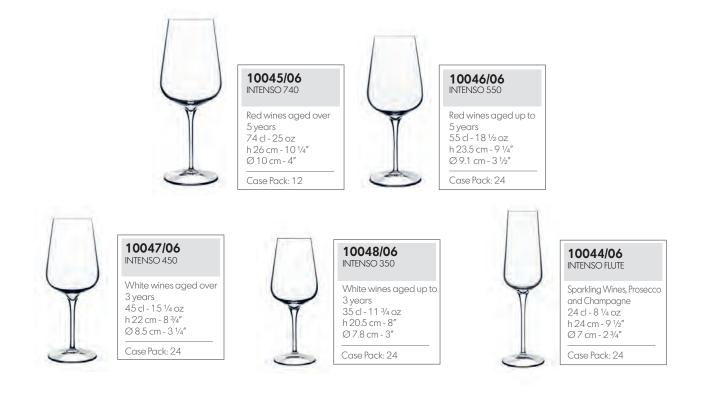
The correct oxygenation index of these stemglasses reduces the acidic flavor and that of tannins resulting in a perfect taste balance.

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.





sublime



a fusion of style and elegance



11557/01 RED WINE

40 cl - 13 ½ oz h 22 cm - 8 ¾" Ø 8 cm - 3 1/8"

Case Pack: 24



11558/01

28 cl - 9 ½ oz h 20.6 cm - 8 1/8" Ø 7.5 cm - 3"

Case Pack: 24



11559/01

21 cl - 7 oz h 23.5 cm - 9 1/4" Ø7 cm - 23/4"

Case Pack: 24



11898/01 CHAMPAGNE COCKTAIL

30 cl - 10 ½ oz h 14.2 cm - 5 ½" Ø 10.5 cm - 4 ½"

Case Pack: 16



11560/01

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

Case Pack: 24



11897/01

45 cl - 15 ½ oz h 13.3 cm - 5 ¼ Ø 7.2 cm - 2 1/8

Case Pack: 24



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

35 cl - 11 ¾ oz $h 9.2 cm - 3 \frac{5}{8}$ " Ø 7.8 cm - 3 1/8"

Case Pack: 24



11627/01CARAFE 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





the new golden age of cocktail making





12981/01 COCKTAIL

30 cl - 10 ½ oz h 14.2 cm - 5 ⅓ ″ Ø 10.5 cm - 4½ ″

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"





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

--- NEW -



11284/01 RED WINE

40 cl - 13 ½ oz h 22 cm - 8 ½" Ø 8 cm - 3 ⅓"

Case Pack: 24



11285/01 WHITE WINE

28 cl - 9 ½ oz h 20.6 cm - 8 1/8" Ø 7.5 cm - 3"

Case Pack: 24



10951/01 MARTINI

26 cl - 8 ¾ oz h 18.5 cm - 7 1/4" Ø 11.3 cm - 4 ½"

Case Pack: 16



12940/02 RETRO FIZZ

26 cl - 8 ¾ oz h 15.7 cm - 6¹/₈" Ø 9.7 cm - 3 ⁷/₈"

Case Pack: 16

- NEW



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

NEW -



11283/01 CHAMPAGNE

21 cl - 7 oz h 23.5 cm - 9 ½" Ø 7 cm - 2 ¾"





elegant faceted design



10824/01 BEVERAGE

48 cl - 16 1/4 oz h 16 cm - 6 ½" Ø 7.2 cm - 2 ¾"

Case Pack: 24



10826/01 HI-BALL

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

Case Pack: 24



10823/01 D.O.F.

33.5 cl - 11 1/4 oz h 9.7 cm - 3 3/4" Ø 8.25 cm - 3 1/4"

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 ½ oz h 6.6 cm - 2 5/8 " Ø 4.8 cm - 1 7/8"

Case Pack: 48

---- NEW ----

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.





aero

fast wine aeration



12196/01 GRANDI VINI

57 cl - 20 oz h 22.5 cm - 8 ¾" Ø 9.1 cm - 3 ½"

Case Pack: 24



10936/01 GOBLET

48 cl - 161/4 oz h 21.2 cm - 81/4 " Ø 8.6 cm - 3 1/2"

Case Pack: 24



10937/01 RED WINE

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

Case Pack: 24



10938/01

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 ½ oz h 9.9 cm - 4" Ø 8.8 cm - 3 ½"





palace

elegant and resistant



09231/06 GRANDIVINI

57 cl - 20 oz h 22.5 cm - 8 ¾" Ø 9.1 cm - 3 ½"

Case Pack: 24



09461/06

GOBLET

48 cl - 16 1/4 oz h 21.2 cm - 8 ³/₈" Ø 8.63 cm - 3 ½"

Case Pack: 24



09230/06 RED WINE

36.5 cl - 12 ½ oz h 19.4 cm - 7 ³/₄" Ø 8 cm - 3 ¹/₄"

Case Pack: 24



09242/06

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 ½ oz h 16.3 cm - 6 ½ Ø 8.3 cm - 3 ¼"

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 h12.5 cm - 5" Ø 8.1 cm - 3 1/4"

Case Pack: 24

- NEW -



09655/06 STILL NATURAL WATER

40 cl - 13 ½ oz h 9.9 cm - 4" Ø 8.8 cm - 3 ½"









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 ½ oz h 23.5 cm - 9 ¼ " Ø 9.4 cm - 3 ¾ "

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 ½ oz h 23.6 cm - 9 ¼" Ø 7 cm - 2 ¾"

Case Pack: 24



12770/01 BEVERAGE

48 cl - 16 ½ oz h 15.7 cm - 6 ½ " Ø 7.2 cm - 2 ¾"

Case Pack: 24



12769/01 D.O.F.

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





incanto

classic hand-cut effect for timeless elegance



11019/02 GRANDI VINI

50 cl - 17 oz h 23 cm - 9" Ø 9 cm - 3 ½"

Case Pack: 24



11020/02 RED WINE

39 cl - 13 ½ 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 ½ oz h 21 cm - 8 ½" Ø 7.5 cm - 3"

Case Pack: 24



11022/02

20 cl - 6 ¾ oz h 25 cm - 9" Ø 7 cm - 2 3/4"

Case Pack: 24



11024/02 BEVERAGE

43.5 cl - 14 ¾ oz h 16.6 cm - 6 ½" Ø 7.1 cm - 2 ¾"

Case Pack: 24



11023/02 D.O.F.

34.5 cl - 11 ¾ oz h 10.9 cm - 4 1/4" Ø 8.1 cm - 3 1/4"





mixology



12464/01 SPANISH GIN & TONIC

80 cl - 27 oz $h 20.5 cm - 8 \frac{1}{8}$ " Ø 11.9 cm - 4 ⁵/₈"

Case Pack: 12



12458/01

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 ½ 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 - 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 ¾ " Ø 6.8 cm - 2 3/4"

Case Pack: 24



12724/01

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

Case Pack: 12



12723/01

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

Case Pack: 12



12648/01 COCKTAILICE

50 cl - 17 oz h 10.4 - 4" Ø 9.4 cm - 3 ¾″

Case Pack: 24



12876/01 SCHNAPPS

7 cl - 2 ½ oz h 13.8 cm - 5 ³/₈" Ø 5.7 cm - 2 1/4 "

Case Pack: 24



12722/01

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







mixology



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 ½ oz h 15.7 cm - 6 ½ Ø 7.3 cm - 2 1/8"

Case Pack: 12



12418/01 CHARME HI-BALL

48 cl - 16 ½ oz h 15.7 cm - 6½" Ø 7.4 cm - 2 ⁷/₈"

Case Pack: 12



12346/01 TEXTURES D.O.F.

38 cl - 12 ¾ oz h 9.6 cm - 3 ¾ " Ø 8.6 cm - 3 ³/₈"

Case Pack: 24



12344/01 ELIXIR D.O.F.

38 cl - 12 ¾ oz h 9.6 cm - 3 ¾ " 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" \emptyset 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 "





via veneto barware



12891/01 GIN GLASS

80.5 cl - 27 ½ oz $h 23.5 cm - 9 \frac{1}{4}$ "

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 ½ oz h 18.4 cm - 7 ¼

Ø 11.4 cm - 4 1/4" Case Pack: 12



12892/01 COPPA

30 cl - 10 1/4 oz h 15 cm - 5 ⁷/₈" Ø 11.3 cm - 4 ½ "

Case Pack: 12

____ NEW __



12882/01 FIZZ

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

Case Pack: 24

____ NEW __



12902/01 FLUTE

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

Case Pack: 24

--- NEW ---



12772/01 MARTINI

22 cl - 7 ½ oz h 17.2 cm - 6 ¾ " Ø 10.4 cm - 4 ⅓ "





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

40 cl - 13 ½ oz h 14.2 cm - 5 ⅓" Ø 7 cm - 2 ¾"

Case Pack: 24



12885/01 RUM

45 cl - 15 ½ oz h 9.2 cm - 3 ½ ° Ø 9.8 cm - 3 ½ °

Case Pack: 24

____ NEW __



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"





elegante



09558/06 MARTINI

30 cl - 10 oz h 19.5 cm - 7 ³/₄" \emptyset 11.7 cm - 4 $^{1}I_{2}''$

Case Pack: 12



10408/01 MARTINI

26 cl - 8 ³/₄ oz h 18.5 cm - 7 ¹/₄" Ø 11.1 cm - 4 1/4"

Case Pack: 12



10567/01 FLUTE

16 cl - 5 ½ oz h 23.5 cm - 9 ¼" Ø 6.7 cm - 2 ⅓"

Case Pack: 24



10413/01 PILSNER 0.4

50 cl - 17 oz h 27 cm - 10 ³/₄" Ø 8 cm - 3 ¹/₈"

Case Pack: 24



10559/01 PILSNER 0.3

38.5 cl - 13 oz h 24 cm - 9 ½" Ø 8 cm - 3 1/8"



birrateque

design 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

HOLLING CHYDIAL OCLAS TITANIUM Reinforced







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

design 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

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

Case Pack: 24



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

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

54 cl - 18 ½ 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

Pilsner Light Lager











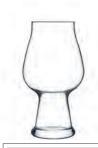
12462/01PREMILIM SNIFTER

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

Case Pack: 24



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.



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.



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.



11827/01

78 cl - 26 ½ oz h 18.8 cm - 7 ¾ ″ 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:

Belgian Style Beer Dark Lager Wild/Sour Beer Specialty & Hybrid Beer

IDEAL FOR:

Baltic Porter Irish Dry Stout Milk Stout Oatmeal Stout Oyster Stout Bock

IDEAL FOR:

Kriek Framboise Bière De Garde Holiday Spiced Beer Bock

IDEAL FOR:

Dunkel Weizen Doppelbock Berliner Weisse Gose Lambic Belgian Witbier





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 ¼ Ø 9.4 cm - 3 ¾"

Case Pack: 24



12111/02 GOLD LABEL WHITE WINE

38 cl - 12 ³/₄ oz h 21.5 cm - 8 ¹/₂" 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 ¼" Ø 7.0 cm - 2 ¾"





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

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

Case Pack: 24



10367/03

34 cl - 11 ½ oz h 20.3 cm - 8" Ø 8.2 cm - 3 ¼"

Case Pack: 24



10286/03 BURGUNDY

34 cl - 11 ½ oz h 18.8 cm - 7 ³/₈" Ø 8.2 cm - 3 ½"

Case Pack: 24



10366/01

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

Case Pack: 24



10200/01

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

37 cl - 12 ½ oz h 18.3 cm - 7 ¼" Ø 7.5 cm - 3"

Case Pack: 24



10368/04

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

21.5 cl - 7 ½ oz h 17.2 cm - 6 ⅓" Ø 10.4 cm - 4 ⅙"

Case Pack: 24



10287/02

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

Case Pack: 24



10283/02 CHAMPAGNE

19 cl - 6 ½ oz h 20.5 cm - 8 ¼ 6" Ø 6.4 cm - 2 ½"

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

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"

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

43.5 cl - 14 ½ oz h 16.6 cm - 6 ⁹/₁₆" Ø 7.1 cm - 2 3/4"

Case Pack: 24



10236/03

HI-BALL

31 cl - 10 ½ oz h 14.6 cm - 5 ¾" Ø 6.3 cm - 2 ½"

Case Pack: 24



10240/03 SUPER D.O.F.

46.5 cl - 15 ¾ oz h 11.7 cm - 4 ½" Ø 8.8 cm - 3 ½"

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 1/8"

Case Pack: 24



10185/04

46 cl - 15 ½ oz h 12 cm - 4 47/64" Ø 8.7 cm - 3 1/16"



michelangelo

single serving



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 ½"

Case Pack: 24



10151/01

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

35 cl - 11 ¾ oz h 10.2 cm - 4" Ø 8.2 cm - 3 1/4"



d.o.c.

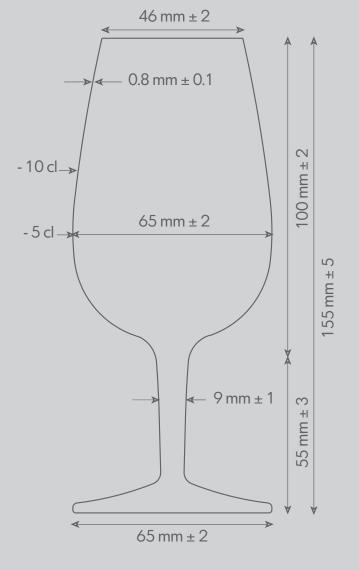


a glass developed with the wine tasting professionals

WINE TASTING D.O.C. 21.5 CL

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.

ISO DIMENSIONS



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

The right wine quantity to be tested is 5 cl.



10228/01 ISO WINE GLASS

21.5 cl - 7 ½ oz h 15.5 cm - 6 ½ Ø 6.5 cm - 2 ½"





classico

contemporary design meets simplicity



10420/01 BEVERAGE

48 cl - 16 1/4 oz h 16.1 cm - 6 1/4" Ø7 cm - 2 3/4"

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 ³/₄" Ø 7.9 cm - 3"

Case Pack: 24



10423/01 LIQUEUR

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



strauss



09832/06 LONG DRINK

39 cl - 13 ½ oz h 16 cm - 6 1/4" Ø 6.3 cm - 2 1/2"

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 ³/₄ 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 ½" 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 3/4"

Case Pack: 48

strauss rocks



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"



veronese





09839/06 BEVERAGE

43 cl - 14 ½ oz h 15.5 cm - 6 1/8" 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 ⅓" Ø 9.1 cm - 3 ⅙"

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"







top class

simple, basic lines



12634/01 ALL PURPOSE

45 cl - 15 ¹/₄" oz h 10.7 cm - 4 ½" 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"



types & styles

a comprehensive collection of classic designs in ultra-clear transparenglass to meet all your needs for both serving and enjoying drinks.

all stemware in this collection have seam-free stems with titanium reinforcement for areater strenath.

flutes



IMERAVIGLIOSI 12735/01 CHAMPAGINE / PROSECCO

40 cl - 13 ½ oz h 24.5 cm - 9 ⅓ ″ Ø 7.8 cm - 3 ⅓ ″

Case Pack: 24



TENTAZIONI 12500/01 PROSECCO TESTER

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

Case Pack: 12



VINEA 11837/01 PINOT NERO/ FRANCIACORTA

27 cl - 9 ½ oz h 25.2 cm - 9 ½ Ø 7 cm - 2 ¾"

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



SUPREMO 11276/01 CHAMPAGNE

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

Case Pack: 24



VINOTEQUE 09648/06 SPARKLING WINE

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

Case Pack: 24



MAGNIFICO **08959/06**

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

Case Pack: 24



ATELIER **08748/07**SPARKLING WINE

27 cl - 9 ½ oz h 25.4 cm - 10" Ø 7.5 cm - 3"

Case Pack: 12



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



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



INTENSO 10044/06 SPARKLING WINE

24 cl - 8 ½ oz h 24 cm - 9 ½" Ø 7 cm - 2 ¾"

Case Pack: 24



SUBLIME 11559/01 CHAMPAGNE

21 cl - 7 oz h 23.5 cm - 9 ¼" Ø 7 cm - 2 ¾"

Case Pack: 24



12983/01 FLUTE

21 cl - 7 oz h 23.5 cm - 9 ½" Ø 7 cm - 2 ¾"

Case Pack: 24

NEW -



BACH 11283/01 CHAMPAGNE

21 cl - 7 oz h 23.5 cm - 9 1/4" 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 ½ oz h 23.8 cm - 9 ¼" Ø 7.5 cm - 3"

Case Pack: 24



DIAMANTE 12759/01 PROSECCO

22 cl - 7 ½ oz h 23.6 cm - 9 ¼" Ø 7 cm - 2 ¾"

Case Pack: 24



INCANTO 11022/01 FLUTE

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

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





ELEGANTE 10567/01 SPARKLING WINE

16 cl - 5 ½ oz h 23.5 cm - 9 ¼" Ø 6.7 cm - 2 ⅓"

Case Pack: 24



MICHELANGELO 10283/02

19 cl - 6 ½ oz h 20.5 cm - 8 ½ Ø 6.4 cm - 2 ½"

Case Pack: 24



MICHELANGELO 06105/20 CHAMPAGNIE

20 cl - 6 ¾ oz h 23.1 cm - 9" Ø 7 cm - 2 ¾"

Case Pack: 24



ACCADEMIA VINO 07648/05

18.5 cl - 6 ½ oz h 23.4 cm - 9 ⅓² Ø 7 cm - 2 ¾″

beer



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



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



ELEGANTE 10413/01 PILSNER 0.4

50 cl - 17 oz h 27 cm - 10 ³/4″ Ø 8 cm - 3 ¹/8″

Case Pack: 24



ELEGANTE 10559/01 PILSNER 0.3

38.5 cl - 13 oz h 24 cm - 9 ½" Ø 8 cm - 3 ½"

Case Pack: 24



PARMA 10189/02 PILSNER

46 cl - 15 ½ oz h 21.5 cm - 8 ½" Ø 7.3 cm - 2 ¾"

Case Pack: 24



BIRRATEQUE 11827/01 WHEAT

78 cl - 26 ½ oz h 18.8 cm - 7 ¾" Ø 10.2 cm - 4"

Case Pack: 24



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 ½ oz h 17.8 cm - 7" Ø 9.5 cm - 3 ¾"



BIRRATEQUE 12462/01 PREMIUM SNIFTER

56 cl -19 oz h 17.4 cm - 6 ⁷/₈" Ø 9.7 cm - 3 ¾"

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 11808/02 BEER TESTER

42 cl - 14 1/40z h 20 cm - 7 ⁷/₈" Ø 8.9 cm - 3 1/₂"

Case Pack: 24



BIRRATEQUE 11829/01 CIDER

50 cl - 17 oz h 14.6 cm - 5 ¾″ Ø 9.5 cm - 3 ¾″

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



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



MICHELANGELO 10200/01 GOBLET

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

Case Pack: 24



MICHELANGELO 10199/01 MULTIPURPOSE

37 cl - 12 ½ oz h 18.3 cm - 7 ¼" Ø 7.5 cm - 3"

martini & coupes



I MERAVIGLIOSI 12738/01 MOSCATO - SPUMANTE

30 cl - 10 ½ oz h 14.8 cm - 5 ½ " Ø 10.7 cm - 4 ¼ "

Case Pack: 24



TENTAZIONI 12498/01 SPUMANTE SPARKLING WINES

30 cl - 10 ½ oz h 15.7 cm - 6 ⅓ " Ø 10.3 cm - 4"

Case Pack: 12



VINEA 11899/01 MOSCATO/SPUMANTE

30 cl - 10 ½ oz h 15.3 cm - 6" Ø 11.5 cm - 4½"

Case Pack: 24



08750/07

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

Case Pack: 12



SUBLIME 11898/01 CHAMPAGNE/COCKTAIL

30 cl - 10 ½ oz h 14.2 cm - 5 ⅓" Ø 10.5 cm - 4⅓"

Case Pack: 16



JAZZ **12981/01**

30 cl - 10 ½ oz h 14.2 cm - 5 ½ " Ø 10.5 cm - 4½ "

Case Pack: 16





BACH **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

- NEW -



BACH 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



MIXOLOGY 12460/01

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

Case Pack: 24



MIXOLOGY 12459/01 MARTINI

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

Case Pack: 24



ROMA 1960 **12776/01** MARGARITA

69 cl - 13 1/4 oz h 18.4 cm - 7 1/4" Ø 11.4 cm - 4 1/2"

Case Pack: 12



ROMA 1960 12892/01

30 cl - 10 1/4 oz h 15 cm - 5 ⁷/8" Ø 11.3 cm - 4 1/2"

Case Pack: 12



ROMA 1960 **12882/01** FIZZ

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

--- NEW ---

Case Pack: 24



ROMA 1960 **12772/01** MARTINI

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



ELEGANTE 10408/01 MARTINI

26 cl - 8 ¾ oz h 18.5 cm - 7 ¼" Ø 11.1 cm - 4 ¼"

Case Pack: 12



ELEGANTE **09558/06**

30 cl - 10 oz h 19.5 cm - 7 ³/₄" Ø 11.7 cm - 4 ¹/₂"

Case Pack: 12



MICHELANGELO 10368/04

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

Case Pack: 24



MICHELANGELO 10275/04

21.5 cl - 7 ½ oz h 17.2 cm - 6 ⅓" Ø 10.4 cm - 4 ⅙"

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

cognac



MIXOLOGY 12724/01 COGNAC

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

Case Pack: 12



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 1/4 oz h 13.6 cm - 5 %" Ø 9.5 cm - 3 3/4"

Case Pack: 24

specialty



VINOTEQUE 09649/06 SPIRITS SNIFTER

17 cl - 5 ¾ oz h 16.5 cm - 6 ½" Ø 7 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 ³/₄ oz h 16 cm - 6 ¹/₄" Ø 6 cm - 2 ³/₈"

Case Pack: 24



MIXOLOGY 12671/01

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

Case Pack: 24



12876/01 SCHNAPPS

7 cl - 2 ½ oz h 13.8 cm - 5 ¾ Ø 5.7 cm - 2 ¼

Case Pack: 24

— NEW -



mixology



12272/02 DASH BOTTLE ELIXIR Nº1

10 cl - 3 ½ oz h 13.5 cm - 5 %" Max Ø 5.7 cm - 2 1/4"

Case Pack: 24



12273/02 DASH BOTTLE ELIXIR N°2

10 cl - 3 ½ oz h 14.2 cm - 5 %"

Max Ø 5.2 cm - 2"

Case Pack: 24



12274/02

DASH BOTTLE ELIXIR N°3

10 cl - 3 ½ oz h 15.2 cm - 6" Max Ø 3.7 x 7.7cm -1 ½" 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 ½ oz h 21.7 cm - 8 ½" 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 ½ 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 ½ oz h 21.7 cm - 8 ½" Ø 4.9 cm - 1 1/8"

Case Pack: 12



12221/01

MIXING GLASS

73 cl - 12 1/4 oz brimful h 14.3 cm - 5 %" 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



specific serving bottles



11202/30

FINE WINE 1 L - 34 oz

104 cl - 35 1/4 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 1/4 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 1/4" Ø 7.1 cm - 2 3/4"

Case Pack: 6



10955/30

FINE WINE 0.25 L - 8 ½ oz

28 cl - 9 ½ oz brimful h 19.6 cm - 7 3/4" Ø 6 cm - 2 1/4"

Case Pack: 12



10954/01

ACQUA 0.75 L - 25 1/4 oz

104 cl - 35 1/4 oz brimful h 26 cm - 10 1/4" Ø 8 cm - 3 1/4"

Case Pack: 6



OPTIMA 11321/01

Clear Hydrosommelier Bottle with stainless airtight closure ® Registered Designs 1 L-34 oz

104,5 cl - 35 1/4 oz brimful h 33 cm - 13 1/4" Ø 8.5 cm - 3 ³/₈"

Case Pack: 6



11970/02

Airtight glass stopper with silicone O-rings BPA free

h 4.3 cm - 1 3/4" \emptyset 5.9 cm - 2 $\frac{3}{8}$ "

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

 $28 \, \text{cl} - 9 \, \frac{1}{2} \, \text{oz} \, \text{brimful}$ h $19.8 \, \text{cm} - 7 \, \frac{3}{4}$ " $\varnothing \, 7.5 \, \times 5 \, \text{cm} - 3 \, \text{"} \, \times 2 \, \text{"}$

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 ³/₈" 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 ½ oz brimful h 18 cm - 7 ½ 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 ½ oz brimful h 27 cm - 10 5/8" Ø 8.2 cm - 3 ½"

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 ½ oz brimful h 30.5 cm - 12" Ø 22 cm - 8 5%"

Case Pack: 2

ANTI-DRIP coating



VINEA 11936/01 WHITE WINE DECANTER 0.75 L - 25 1/4 oz

156 cl - 52 ¾ oz brimful h 30.6 cm - 12" Ø 17.1 cm - 6 ¾"

Case Pack: 2

ANTI-DRIP coating



VINEA 11937/01 MINI DECANTER

0.125 L - 4 1/4 oz

33.5 cl - 11 ½ oz brimful h 15.3 cm - 6" Ø 12 cm - 4 ¾"

Case Pack: 2



11938/01 RED WINE DECANTER

.75L - 25 ½ 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 ½"



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 - 213/4 oz brimful h 19.5 cm - 7 ³/₄" Ø 10.3cm - 4"

Case Pack: 12



CONICA **08549/02**

Carafe 0.25 L - 8 ½ 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



08542/02

Carafe 1 L - 34 oz

130 cl - 44 oz brimful h 28.2 cm - 11 1/8" \emptyset 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 ¾″ 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 ½"

Case Pack: 12



ATELIER 10700/01 Carafe

1 L - 34 oz

120 cl - 40 ½ oz brimful h 28 cm - 11" Ø 10.8 cm - 4 1/4"

Case Pack: 6

PRESTIGE 11213/00

Airtight silicone lid BPA

Available separately



ATELIER 10698/01

Carafe 0.50 L - 17 oz

64 cl - 21 ¾ oz brimful h 22.5 cm - 8 3/4" Ø 9 cm - 3 ½"

Case Pack: 6



ATELIER 1697/01

Carafe $0.25\,L - 8\,1/_{\!2}\,oz$

 $32 \, \text{cl} - 10 \, \text{3/4} \, \text{oz} \, \text{brimful}$ 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 ½ oz

15 cl - 5 oz brimful h 13.3 cm - 5 1/4" Ø 5.6 cm - 2 1/4"



lock-eat

the ultimate solution









11959/01

FOOD JAR 23/4 oz

14.7 cl - 5 oz brimful h 6.4 cm - 2 ½" Ø 8.4 cm - 3 1/4"

Case Pack: 24

11663/01

SFRVING IAR without top

Case Pack: 12

12204/01

FOOD JAR TOP with gasket & metal wire

Case Pack: 12

11960/01

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

Case Pack: 24

11666/01

SFRVING IAR without top

Case Pack: 12

12204/01

FOOD JAR TOP with gasket & metal wire

Case Pack: 12

11961/01

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

SFRVING IAR without top

Case Pack: 12

12204/01

FOOD JAR TOP with gasket & metal wire

Case Pack: 12

11962/01

41.1 cl - 14 oz brimful h 14 cm - 5 ½" 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 81/2 oz

34.3 cl - 111/2 oz brimful h 16.7 cm - 6 5/8' Ø7 cm - 2 3/4"

Case Pack: 12

11582/01

JUICE JAR without top

Case Pack: 12

12205/01

with gasket & metal wire

Case Pack: 12

11964/01

60.5 cl - 20 ½ oz brimful h 21.1 cm - 8 1/4" \emptyset 7.3 cm - 2^{7} /₈"

Case Pack: 12

11569/01

JUICE JAR without top

Case Pack: 12

12205/01

with gasket & metal wire

Case Pack: 12

11965/01

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

with gasket & metal wire

Case Pack: 12



Suitable for refrigerator and freezer



Suitable for refrigerator



lock-eat

the ultimate solution



12159/01 FOOD JAR XL 0.5 L - 17 oz

65 cl - 22 oz brimful h 10.5 cm - 4 ¹/8" Max Ø 12 cm - 4 ¾ "

Case Pack: 6



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

90 cl - 30 ½ oz brimful h 13.7 cm - 5 ¾" $Max \varnothing 12 cm - 4 \frac{3}{4}$ "

Case Pack: 6



12161/01 FOOD JAR XL 1 L - 34 oz

115 cl - 39 oz brimful h 17 cm - 6 ¾″ $Max \varnothing 12 cm - 4 \frac{3}{4}$ "

Case Pack: 6





12162/01 HANDY JAR 1.5 L - 50 ¾ 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 2 L - 67 ¾ oz

215 cl - 72 3/4 oz brimful h 19 cm - 7 ½" Max Ø 14.5 cm - 5 3/4"

Case Pack: 6



Suitable for refrigerator and freezer



Suitable for refrigerator only

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