

*Luigi Bormioli*

ART AND SCIENCE, FASHION AND DESIGN:  
ITALIAN LIFESTYLE.

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



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

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

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

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

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

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

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

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

A handwritten signature in black ink, reading "Alberto Bormioli". The signature is written in a cursive, flowing style with a large initial 'A'.

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# ART AND SCIENCE, FASHION AND DESIGN: ITALIAN LIFESTYLE

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

The company's flexibility and ability to develop projects in the shortest of leadtimes, timely and reliable deliveries, fast reaction times to customers' needs, are all key factors of Bormioli Luigi's strategy. Bormioli Luigi is renowned worldwide as a leading company entirely dedicated at satisfying its customers' needs. Bormioli Luigi produces not only with high quality levels, but also totally complies with safeguarding the workforce's security and health, and it is committed to safeguarding the environment by the pursuit of an eco-friendly development aimed at bringing down emissions in the atmosphere, such as CO<sub>2</sub>. Bormioli Luigi SpA has implemented and maintains an Environment Management System in compliance with UNI EN ISO 14001:2004 standards.

## THE GLASS

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

The use of:

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

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

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

to increase the value of its products and sales.





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# GLASS TREATMENTS

## TITANIUM Reinforced®

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

This stems'coating process is :

The first in the world

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

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

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

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



## ANTI-DRIP coating

A revolutionary treatment that prevents dripping:

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

## WINE GLASS SENSORY ANALYSIS



## CENTRO STUDI ASSAGGIATORI

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

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

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



# INNOVATIVE MATERIAL

# SON.hyx®

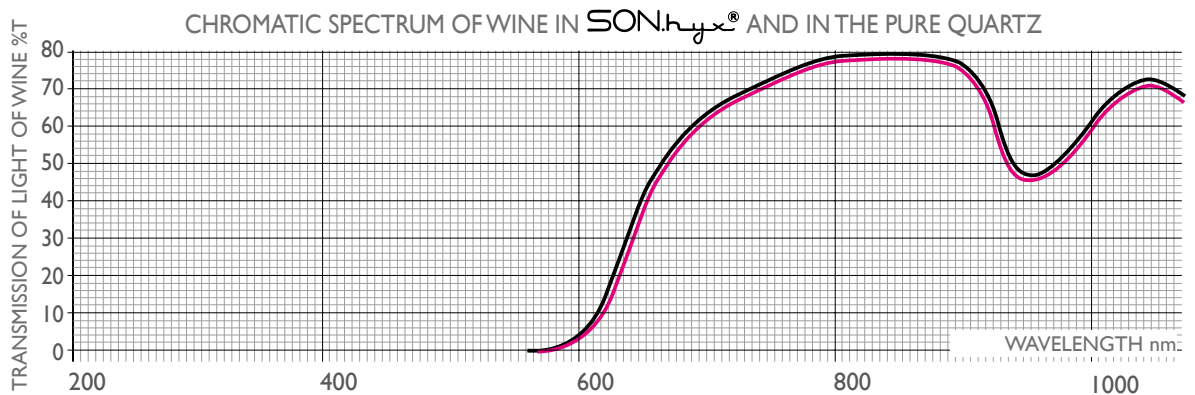
Developed and registered by Bormioli Luigi.  
 A high-tech blown lead-free crystal glass that does not contain any heavy metals.  
 This glass present outstanding chemical, optical and mechanical properties.



SON.hyx®

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

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



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

- **STRONG**

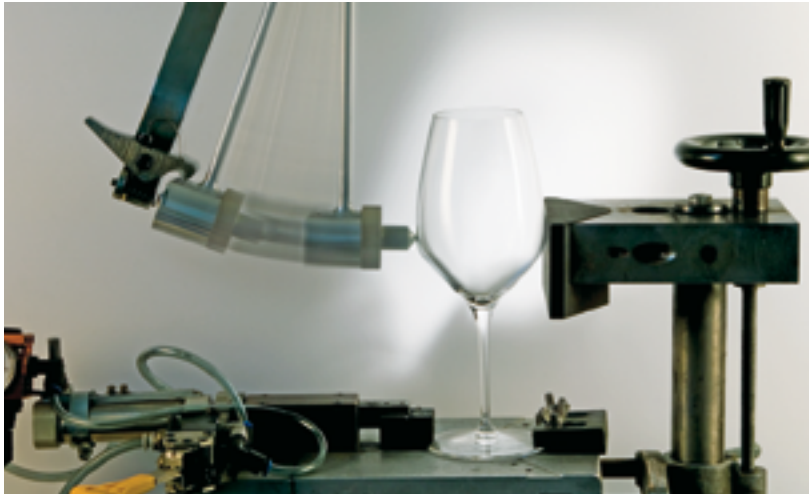
Resistance of the rim	+ 37.5%	High resistance to breakages
Resistance to impact test	+ 105%	
Resistance to twisting of stems (drying by hand)	+ 98%	

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



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

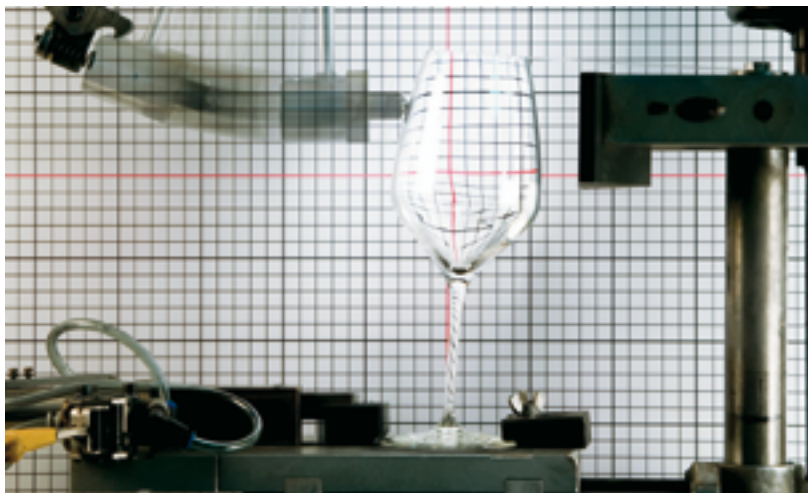
- **SOUND AMPLIFIER**



Bowl impact test



Rim impact test



Stem impact test



Stem twisting test

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



# INNOVATIVE MATERIAL




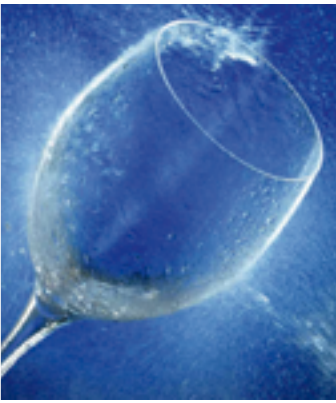


SPARKX®

# sparkx®

## Ultra Clear and durable glass

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

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

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

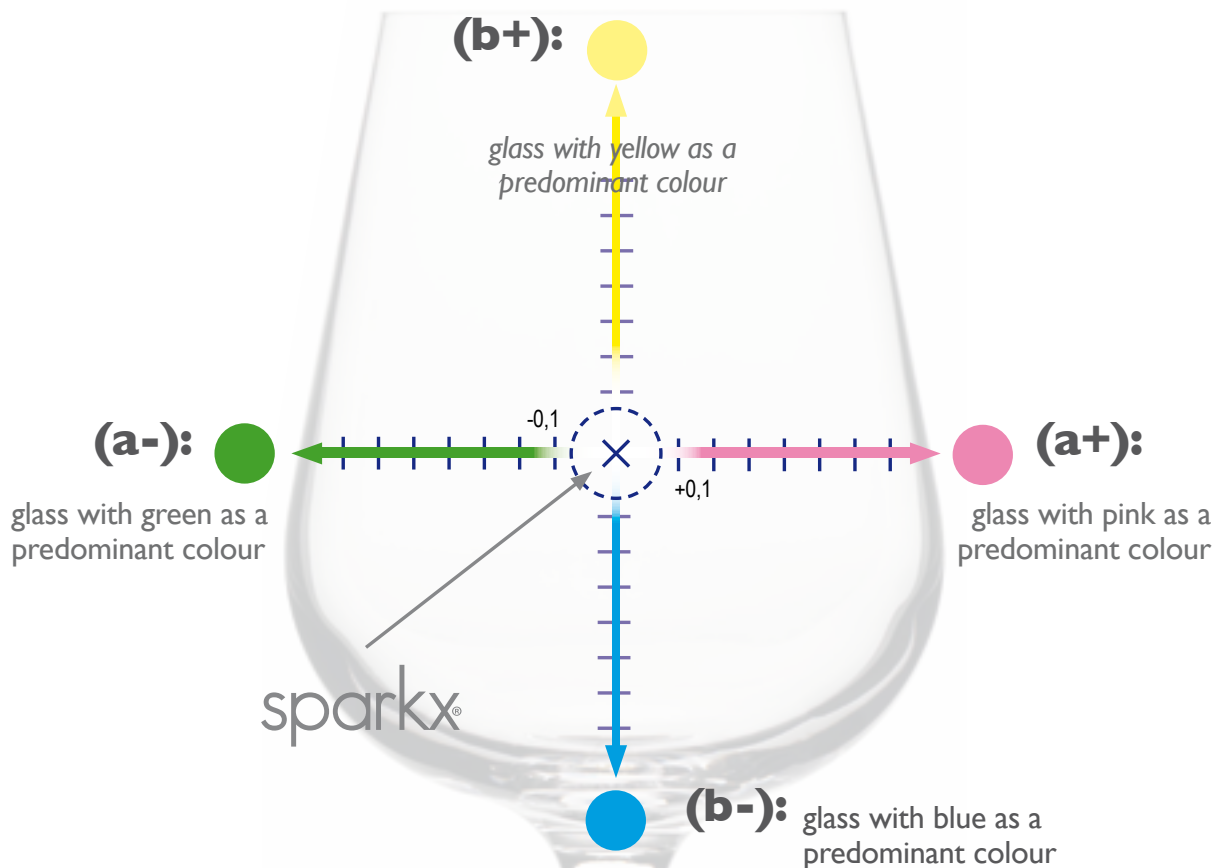
**LIGHTNESS** represents the glass capability to let the light go through, basically it measures the glass transparency. Lightness values superior to 98.8 guarantee an excellent transparency.

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

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

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

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



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

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

# Luigi Bormioli

## BLOWN STEMWARE AND TUMBLERS FEATURES



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



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



Fine, reinforced and laser cut rims.



Innovative shapes elegant and functional.



## CERTIFICATION FOR GAUGE MARKS

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

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





# GLASS, 5000 YEARS OF EXPERIENCE, IS THE CLEAR CHOICE!



## • ECO

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

## • DESIGN

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

## • HEALTH

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

# LEGENDA



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



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

**TITANIUM Reinforced\***

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

**ANTI-DRIP coating**

Revolutionary treatment that prevents dripping.



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



Istituto Eccellenze Italiane Certificate is an association of companies whose aim is to identify, codify and sensorially certify the excellence of Made in Italy.



Products tested by Centro Studi Assaggiatori Italiano.



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



For information vist our website [www.bormioliluigi.com](http://www.bormioliluigi.com) and click on "25 Year Guarantee".



Items available with specific gauge mark.



Mass coloured glass, permanent, suitable for food contact and dishwasher safe.



# COLLECTIONS STEMGLASSES, WINE & MORE

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



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# WINE

## FAST WINE AERATION

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

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

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# FLUTE

## EXTRA FLOW OF BUBBLE

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



# AERO

FAST WINE AERATION



**C 357**  
Goblet

48 cl - 16 ¼ oz  
h 21,2 cm - 8 ¼"  
Max Ø 8,6 cm - 3 ½"

10936/01 • BAF 6/24



**C 351**  
Red wine

36,5 cl - 12 ¼ oz  
h 19,4 cm - 7 ¾"  
Max Ø 8 cm - 3 ¼"

10937/01 • BAF 6/24



**C 345**  
White wine

32,5 cl - 11 oz  
h 18,3 cm - 7 ¼"  
Max Ø 7,7 cm - 3"

10938/01 • BAF 6/24



**C 354**  
Flute

23,5 cl - 8 oz  
h 23,8 cm - 9 ¼"  
Max Ø 7,5 cm - 3"

10939/01 • BAF 6/24



**PM 833**  
Stemless

40 cl - 13 ½ oz  
h 9,9 cm - 4"  
Max Ø 8,8 cm - 3 ½"

10940/01 • BAF 6/24

COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING







# ATELIER

SUPERIOR AROMA DIFFUSION

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



TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE



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

# ATELIER

SUPERIOR AROMA DIFFUSION



## C 315

Barolo / Shiraz

80 cl - 27 oz  
h 24,2 cm - 9 1/2"  
Max Ø 11,5 cm - 4 1/8"

08744/08 • GP 2/12  
08744/07 • BAF 6/12



## C 315

Orvieto  
Classico / Chardonnay

70 cl - 23 3/4 oz  
h 21,7 cm - 8 3/4"  
Max Ø 11,5 cm - 4 1/8"

08747/07 • BAF 6/12



## C 314

Cabernet / Merlot

70 cl - 23 3/4 oz  
h 24,4 cm - 9 1/2"  
Max Ø 10,1 cm - 4"

08743/01 • GP 2/12  
08743/07 • BAF 6/12  
08743/30 • I-10,1 L C€



## C 316

Pinot Noir / Rioja

61 cl - 20 5/8 oz  
h 22 cm - 8 3/4"  
Max Ø 10,5 cm - 4 1/8"

08745/09 • GP 2/12  
08745/07 • BAF 6/12



## C 423

Chianti

55 cl - 18 1/2 oz  
h 23,2 cm - 9 1/4"  
Max Ø 9,1 cm - 3 1/2"

10647/07 • BAF 6/24



## C 317

Riesling / Tocai

44 cl - 15 7/8" oz  
h 22 cm - 8 3/4"  
Max Ø 8,47 cm - 3 3/8"

08746/01 • GP 2/12  
08746/07 • BAF 6/24  
08746/32 • I-10,1 L C€



## C 424

Sauvignon

35 cl - 11 3/4"  
h 20,3 cm - 8"  
Max Ø 7,9 cm - 3"

10648/07 • BAF 6/24



## C 319

Prosecco / Champagne

27 cl - 9 1/2 oz  
h 25,4 cm - 10"  
Max Ø 7,5 cm - 3"

08748/01 • GP 2/12  
08748/07 • BAF 6/12



**C 401**  
Gourmet  
55 cl - 18 ½ oz  
h 23,6 cm - 9 ¼"  
Max Ø 9,8 cm - 3 ¾"  
10411/02 • BAF 6/12



**C 400**  
Red wine  
45 cl - 15 ¼ oz  
h 22,1 cm - 8 ¾"  
Max Ø 9,2 cm - 3 ½"  
10410/02 • BAF 6/24



**C 399**  
White wine  
35 cl - 11 ¾ oz  
h 20,5 cm - 8"  
Max Ø 8,5 cm - 3 ¼"  
10409/02 • BAF 6/24



**C 315**  
Cocktail  
30 cl - 10 oz  
h 16,4 cm - 6 ½"  
Max Ø 11,5 cm - 4 ⅞"  
08750/07 • BAF 6/12



**C 402**  
Sparkling wine  
20 cl - 6 ¾ oz  
h 22,2 cm - 8 ¾"  
Max Ø 6,7 cm - 2 ⅝"  
10412/02 • BAF 6/24



**C 425**  
Grappa  
8 cl - 2 ¾ oz  
h 16 cm - 6 ¼"  
Max Ø 6 - 2 ⅜"  
10649/07 • BAF 6/24

# ATELIER

SUPERIOR AROMA DIFFUSION



## PM 863

Beverage

51 cl - 17 ¼ oz  
h 15,5 cm - 6"  
Max Ø 8,5 cm - 3 ¼"

10407/02 • BAF 6/24



## PM 865

Juice

41 cl - 13 ¾ oz  
h 14,2 cm - 5 ½"  
Max Ø 7,9 cm - 3"

10405/02 • BAF 6/24



## PM 862

D.O.F.

44 cl - 15 oz  
h 11,4 cm - 4 ½"  
Max Ø 9,3 cm - 3 ¾"

10406/02 • BAF 6/24



## PM 864

Water

34 cl - 11 ½ oz  
h 10,6 cm - 4 ¼"  
Max Ø 8,6 cm - 3 ½"

10404/02 • BAF 6/24



## PM 866

Liqueur

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

10403/02 • BAF 6/24



## PM 757

Cabernet Merlot

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

10291/02 • BAF 6/12



## PM 756

Pinot Noir / Rioja

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

10290/02 • BAF 6/12



## PM 764

Riesling / Tocai

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

10289/02 • BAF 6/24



**H 10081**  
Wine Bottle 1L - 34 oz

104 cl - 35 1/4 oz brimful  
h 25,1 cm - 9 7/8"  
Max Ø 12,4 cm - 4 7/8"  
11180/01 • CT 6  
(bottles only)



**RM 487**  
Wine Decanter  
0,75 L - 25 1/4 oz

183 cl - 62 oz brimful  
h 28,7 cm - 11 1/4"  
Max Ø 20,3 cm - 8"  
11938/01 • GP 1/2



**PM 904**  
Carafe 1L - 34 oz

120 cl - 40 1/2 oz brimful  
h 28 cm - 11"  
Max Ø 10,8 cm - 4 1/4"  
10700/01 • CT 6  
10700/31 • I - 1 L CE

ANTI-DRIP coating

NEW



**PM 905**  
Carafe 0,75L - 25 1/4 oz

90 cl - 30 1/2 oz brimful  
h 25,8 cm - 10 1/4"  
Max Ø 9,7 cm - 3 3/4"  
10699/01 • CT 6



**PM 906**  
Carafe 0,50L - 17 oz

64 cl - 21 3/4 oz brimful  
h 22,5 cm - 8 3/4"  
Max Ø 9 cm - 3 1/2"  
10698/01 • CT 6  
10698/31 • I - 10,5 L CE



**PM 907**  
Carafe 0,25L - 8 1/2 oz

32 cl - 10 3/4 oz brimful  
h 17,4 cm - 6 3/4"  
Max Ø 7,3 cm - 2 3/4"  
10697/01 • CT 12  
10697/37 • I - 10,2-0,3 L CE  
10697/34 • I - 1/4 L CE



**PM 908**  
Carafe 0,10L - 3 1/2 oz

15 cl - 5 oz brimful  
h 13,3 cm - 5 1/4"  
Max Ø 5,6 cm - 2 1/4"  
10696/01 • CT 12  
10696/32 • I - 10,1 L CE  
10696/33 • I - 1/8 L CE

COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING



# BACH

ELEGANT FACETED DESIGN





TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE



# BACH

ELEGANT FACETED DESIGN



**C 450**  
Red Wine

40 cl - 13 ½ oz  
h 22 cm - 8 ¾" "  
Max Ø 8 cm - 3 ⅛"

11284/01 • GP4/24



**C 452**  
White Wine

28 cl - 9 ½ oz  
h 20,6 cm - 8 ⅛" "  
Max Ø 7,5 cm - 3"

11285/01 • GP4/24



**C 437**  
Martini

26 cl - 8 ¾ oz  
h 18,5 cm - 7 ¼" "  
Max Ø 11,3 cm - 4 ½"

10951/01 • GP 4/16



**C 451**  
Champagne

21 cl - 7 oz  
h 23,5 cm - 9 ¼" "  
Max Ø 7 cm - 2 ¾"

11283/01 • GP4/24



**PM 489**  
Beverage

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

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



**PM 511**  
Beverage

36 cl - 12 ¼ oz  
h 15,5 cm - 6" "  
Max Ø 6,4 cm - 2 ½"

10826/01 • BAF 6/24



**PM 485**  
D.O.F.

33,5 cl - 11 ¼ oz  
h 9,7 cm - 3 ¾" "  
Max Ø 8,25 cm - 3 ¼"

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



**PM 496**  
Water

25,5 cl - 8 ½ oz  
h 9 cm - 3 ½" "  
Max Ø 7,5 cm - 3"

10825/01 • BAF 6/24



**H 10085**

Spirits Bottle with  
airtight stopper  
0,70L - 23 ¾ oz

73,1 cl - 24 ¾ oz brimful  
h 28,2 cm - 11" "  
Max Ø 8,2 - 3 ¼"

11313/04 • GP 1/6  
11313/05 • CT 6 + B6

**Bach 5 pcs set**

1 Bach Spirits Bottle  
with airtight glass stopper  
0,70 L - 23 ¾ oz  
4 D.O.F. tumblers  
33,5 cl - 11 ¼ oz

11424/02 • GP 5/4







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COLLECTIONS  
STEMGLASSES  
WINE & MORE

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE





# CANALETTO

DIAMOND OPTIC EFFECT FOR AN ELEGANT PRESENTATION



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 144**  
All Purpose

38 cl - 13 oz  
h 22,7 cm - 8 <sup>15</sup>/<sub>16</sub>"  
Max Ø 8,3 cm - 3 <sup>1</sup>/<sub>4</sub>"

10167/02 • GP 4/24



**C 143**  
Wine

28 cl - 9 <sup>1</sup>/<sub>2</sub> oz  
h 21,6 cm - 8 <sup>1</sup>/<sub>2</sub>"  
Max Ø 7,5 cm - 3"

10201/02 • GP 4/24



**C 145**  
Champagne

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

10164/02 • GP 4/24



**PM 514**  
Beverage

44 cl - 15 oz  
h 16,6 cm - 6 <sup>9</sup>/<sub>16</sub>"  
Max Ø 7,1 cm - 2 <sup>3</sup>/<sub>4</sub>"

10203/02 • GP 4/24



**PM 515**  
D.O.F.

35 cl - 12 oz  
h 10,9 cm - 4 <sup>1</sup>/<sub>4</sub>"  
Max Ø 8 cm - 3 <sup>1</sup>/<sub>4</sub>"

10202/02 • GP 4/24

PACKAGING



# CRESCENDO

COMPREHENSIVE RANGE AND A CLASSIC DESIGN



**C 342**  
Bourgogne

66 cl - 22 ¼ oz  
h 22,6 cm - 9"  
Max Ø 10,6 cm - 4 ¼"

09077/09 • GP 4/16



**C 363**  
Bordeaux

59 cl - 20 oz  
h 23,8 cm - 9 ¼"  
Max Ø 9,1 cm - 3 ½"

09627/12 • GP 4/24



**C 364**  
Chardonnay

38 cl - 12 ¾ oz  
h 22,3 cm - 8 ¾"  
Max Ø 8 cm - 3 ¼"

09626/05 • GP 4/24



**C 354**  
Champagne

23,5 cl - 8 ¼ oz  
h 23,8 cm - 9 ¼"  
Max Ø 7,5 cm - 3"

09233/14 • GP 4/24



**C 367**  
Martini

30 cl - 10 oz  
h 19,5 cm - 7 ¾"  
Max Ø 11,7 cm - 4 ½"

09558/07 • GP 4/16



**C 416**  
Cognac

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

10564/02 • GP 4/24



**PM 757**  
Stemless

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

10291/04 • GP 4/16



**PM 805**  
Beverage

59 cl - 20 oz  
h 15 cm - 6"  
Max Ø 8,6 cm - 3 ½"

09434/03 • GP 4/24



**PM 804**  
D.O.F.

46 cl - 15 ½ oz  
h 10,5 cm - 4 ¼"  
Max Ø 9,35 cm - 3 ¾"

09433/03 • GP 4/24



**C 389**  
Pilsner 0.3

38,5 cl - 13 oz  
h 24 cm - 9 ½"  
Max Ø 8 cm - 3 ⅛"

10559/03 • GP 4-24



COLLECTIONS  
STEMGLASSES  
WINE & MORE

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE



PACKAGING



# D.O.C.

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A GLASS DEVELOPED  
WITH THE WINE TASTING PROFESSIONALS





**C 101**

Wine Tasting

4l cl - 14 oz  
h 18,2 cm - 7 3/8"  
Max Ø 7,9 cm - 3 1/8"

10230/01 • BAF 6/24



**C 99**

Wine Tasting

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

10160/01 • BAF 6/24  
10160/32 • I-I 0,1L CE



**C 66**

ISO Wine Glass

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

10228/01 • BAF 6/24  
10228/35 • I-I 2+4 CL CE  
10228/36 • I-I 0,1 L CE



**C 103**

Wine Tasting

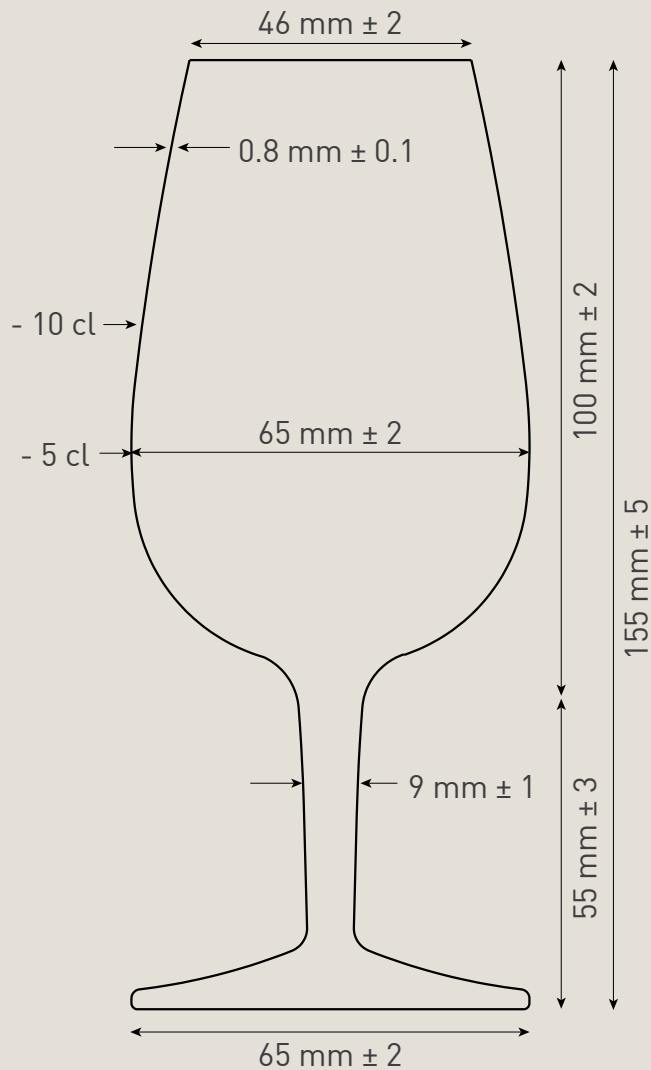
12 cl - 4 oz  
h 13,6 cm - 5 3/8"  
Max Ø 6 cm - 2 3/8"

10229/01 • BAF 6/24

# WINE TASTING D.O.C. 21.5 CL

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

## ISO DIMENSIONS



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



COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING







# EDEN

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



**C 394**  
Bordeaux

48 cl - 16 ¼ oz  
h 20,3 cm - 8"  
Max Ø 8,95 cm - 3 ½"

10182/01 • BAF 6/24



**C 392**  
All purpose

37 cl - 12 ½ oz  
h 18,1 cm - 7 ¼"  
Max Ø 8,45 cm - 3 ¼"

10131/01 • BAF 6/24



**C 391**  
Red wine

29,5 cl - 10 oz  
h 17,2 cm - 6 ¾"  
Max Ø 7,8 cm - 3"

10130/01 • BAF 6/24



**C 390**  
White wine

21 cl - 7 oz  
h 15,5 cm - 6"  
Max Ø 7,1 cm - 2 ¾"

10129/01 • BAF 6/24



**C 393**  
Champagne

18,5 cl - 6 ¼ oz  
h 21,3 cm - 8 ½"  
Max Ø 7 cm - 2 ¾"

10132/01 • BAF 6/24



**PM 839**  
Beverage

50 cl - 17 oz  
h 15,2 cm - 6"  
Max Ø 8,1 cm - 3 ¼"

10121/01 • BAF 6/24



**PM 838**  
D.O.F.

40 cl - 13 ½ oz  
h 10,7 cm - 4 ¼"  
Max Ø 8,8 cm - 3 ½"

10120/01 • BAF 6/24



COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING



# ELEGANTE

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PURE ELEGANCE,  
A COMPLETE RANGE OF STEMWARE AND BARWARE





TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE



# ELEGANTE

PURE ELEGANCE,  
A COMPLETE RANGE OF STEMWARE AND BARWARE



**C 367**  
Martini  
30 cl - 10 oz  
h 19,5 cm - 7 3/4"  
Max Ø 11,7 cm - 4 1/2"  
09558/06 • BAF 6/12



**C 409**  
Martini  
26 cl - 8 3/4 oz  
h 18,5 cm - 7 1/4"  
Max Ø 11,1 cm - 4 1/4"  
10408/01 • BAF 6/12



**C 417**  
Champagne  
16 cl - 5 1/2 oz  
h 23,5 cm - 9 1/4"  
Max Ø 6,7 cm - 2 5/8"  
10567/01 • BAF 6/24



**C 431**  
Vodka  
7 cl - 2 1/4 oz  
h 13,8 cm - 5 1/2"  
Max Ø 5,7 cm - 2 1/4"  
10949/01 • BAF 6/24



**C 389**  
Pilsner 0.4  
50 cl - 17 oz  
h 27 cm - 10 3/4"  
Max Ø 8 cm - 3 1/8"  
10413/01 • BAF 6/24



**C 389**  
Pilsner 0.3  
38.5 cl - 13 oz  
h 24 cm - 9 1/2"  
Max Ø 8 cm - 3 1/8"  
10559/01 • BAF 6/24



**C 439**  
Pilsner 0.2  
26 cl - 8 3/4 oz  
h 21,3 cm - 8 3/8"  
Max Ø 7 cm - 2 3/4"  
11263/01 • BAF 6/24



**C 439**  
Aperitivo - Cocktail  
17 cl - 5 3/4 oz  
h 17,9 cm - 7"  
Max Ø 7 cm - 2 3/4"  
11265/01 • BAF 6/24



TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE



**PM 809**  
Beverage

48 cl - 16 ¼ oz  
h 15,5 cm - 6"  
Max Ø 8,6 cm - 3 ½"

09480/06 • BAF 6/24



**PM 811**  
Hi-ball

34 cl - 11 ½ oz  
h 13,9 cm - 5 ½"  
Max Ø 7,7 cm - 3"

09482/06 • BAF 6/24



**PM 808**  
D.O.F.

40 cl - 13 ½ oz  
h 11,4 cm - 4 ½"  
Max Ø 9,2 cm - 3 ½"

09479/06 • BAF 6/24



**PM 810**  
Whisky

32 cl - 10 ¾ oz  
h 10,5 cm - 4 ¼"  
Max Ø 8,5 cm - 3 ¼"

09481/06 • BAF 6/24



**PM 826**  
Amaro

13,5 cl - 4 ½ oz  
h 8,1 cm - 3 ¼"  
Max Ø 6,6 cm - 2 ¼"

09639/06 • BAF 6/24



**PM 812**  
Liqueur

7 cl - 2 ¼ oz  
h 8,5 cm - 3 ¼"  
Max Ø 4,7 cm - 1 ¾"

09483/06 • BAF 6/24



**PM 910**  
Water

40 cl - 13 ½ oz  
h 10,7 cm - 4 ¼"  
Max Ø 8,3 cm - 3 ¼"

10982/01 • BAF 6/24

PACKAGING





# GRANGUSTO

WINE BY THE GLASS



Sale of wine by the glass is a significant and growing trend in the foodservice segment.

The consumer increasingly prefers wine by the glass for a number of reasons; the continuous price increase in bottles of wine, to taste fine wines at affordable prices and also in order to be able to drink a different wine with each dish.

During Happy Hours, business dinners and after dinner drinks, sales of wine by the glass are increasingly common and requested.

In order to meet the needs of this new trend, Accademia Luigi Bormioli has created the all-purpose GRANGUSTO stemglass and stemless characterised by bowl's shape, dimensions and sensorial perception which is much improved compared to the standard ISO stemglass.

GRANGUSTO have been created with 3 discrete decorative pour-lines :

- 10 cl (0.1 L)
- 12.5 cl (0.125 L)
- 15 cl (0.150 L)

to measure out the correct quantity of wine.

The secret of this successful creation is the result of extensive scientific studies and the long standing professional experience that Accademia Luigi Bormioli has developed in stemglasses for the wine tasting sector. The oxygenation/evaporation surface is directly linked to the volume of the aromatic chamber.

Both the aroma and the flavour of wine are expressed to their fullness as a result of the right proportion of the oxygenation/evaporation surface and the aromatic chamber.

The rim diameter is designed to enable the enjoyment of wine tasting without excessive tilting of the head.

Furthermore Accademia Luigi Bormioli introduces a 'stemless' wine glass suitable for creating a casual wine tasting ambience also decorated with three pour-lines for serving wine by the glass.

The stemless is also suitable for water tasting when paired with the GRANGUSTO stemglass and has 3 discrete decorative pour-lines (10 cl, 12.5 cl and 15 cl).

COLLECTIONS  
STEMGLASSES  
WINE & MORE

(1)

(1)  
The chimney forces alcohol  
odours to the bottom of the glass  
allowing characteristic wine's  
aromas to rise to the top.

Speed of aromas' emission = ISO  
Aromatic intensity 2 times ISO

(2)

Aeration of wine properly balanced  
due to the triangular shape  
of the contact surface.

(3)

3 discrete decorative pour-lines:  
10 cl, 12,5 cl, 15 cl.





# GRANGUSTO

WINE BY THE GLASS



TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE



## C 460

All-purpose stemglass

51 cl - 17 ¼ oz

h 23 cm - 9"

Max Ø 9,5 cm - 3 ¾"

I - I 0,1+0,125+0,15 L

I 1631/30 • BAF 6/24

A stemglass with contemporary and technical features. Its shape makes it a design element on the table and at the same time a unique wine tasting instrument.



## PM 952

All-purpose stemless

46 cl - 15 ½ oz

h 10,5 cm - 4 1/8"

Max Ø 9,8 cm - 3 7/8"

I - I 0,1+0,125+0,15 L

I 1630/30 • BAF 6/24

The stemless feature makes it suitable for creating a casual wine tasting ambience. Its shape has contemporary and technical features. Suitable also for water tasting and a perfect fit with Grangusto stemglass.

PACKAGING



# INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE





TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE



# INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE



**C 432**  
Grandi Vini

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



**C 435**  
Red wine

39 cl - 13 1/4 oz  
h 22,2 cm - 8 3/4"  
Max Ø 8,25 cm - 3 1/4"  
11020/01 • GP 4/24  
11020/02 • GP 6/24



**C 434**  
White wine

27,5 cl - 9 1/4 oz  
h 21 cm - 8 1/4"  
Max Ø 7,5 cm - 3"  
11021/01 • GP 4/24  
11021/02 • GP 6/24



**C 436**  
Flute

20 cl - 6 3/4 oz  
h 23 cm - 9"  
Max Ø 7 cm - 2 3/4"  
11022/01 • GP 4/24  
11022/02 • GP 6/24



**PM 921**  
Beverage

43,5 cl - 14 3/4 oz  
h 16,6 cm - 6 1/2"  
Max Ø 7,1 cm - 2 3/4"  
11024/01 • GP 4/24  
11024/02 • GP 6/24



**PM 920**  
D.O.F.

34,5 cl - 11 3/4 oz  
h 10,9 cm - 4 1/4"  
Max Ø 8,1 cm - 3 1/4"  
11023/01 • GP 4/24  
11023/02 • GP 6/24



**H 10082**

Wine Bottle with airtight  
glass stopper  
1L - 34 oz

104,5 cl - 35 1/4 oz brimful  
h 27,5 cm - 10 7/8"  
Max Ø 10,8 cm - 4 1/4"  
11312/01 • GP 1/6  
11187/01 • CT 6  
(bottles only)



TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE



PACKAGING



# INTENSO

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

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

The olfactory intensity of the aroma families:

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

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

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

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

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

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

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



### C 379

Intenso 740

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

10045/04 • GP 4/8  
10045/06 • BAF 6/12



### C 380

Intenso 550

Red wines aged  
up to 5 years  
55 cl - 18 1/2 oz  
h 23,5 cm - 9 1/4"  
Max Ø 9,1 cm - 3 1/2"

10046/04 • GP 4/24  
10046/06 • BAF 6/24



### C 381

Intenso 450

White wines aged  
over 3 years  
45 cl - 15 1/4 oz  
h 22 cm - 8 3/4"  
Max Ø 8,5 cm - 3 1/4"

10047/04 • GP 4/24  
10047/06 • BAF 6/24  
10047/30 • I - I 0,1 L CE



### C 382

Intenso 350

White wines aged  
up to 3 years  
35 cl - 11 3/4 oz  
h 20,5 cm - 8"  
Max Ø 7,8 cm - 3"

10048/04 • GP 4/24  
10048/06 • BAF 6/24



### C 378

Intenso Flute

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

10044/04 • GP 4/24  
10044/06 • BAF 6/24

Thin rim  
(gustatory pleasantness)

( 1 )

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

( 2 )

Oxygenation surface  
suitable for the wine  
quantity contained

( 3 )

Thin stem and  
Titanium reinforced

( 4 )

Flat base

( 5 )



TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING







# LINEA MICHELANGELO

AN ELEGANT AND TRADITIONAL RANGE FOR EVERYDAY



**C 78**  
Burgundy

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



**C 28**  
Red Wine

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



**C 32**  
White Wine

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



**C 34**  
Champagne

16 cl - 5 ½ oz  
h 18,5 cm - 7 ¼"  
Max Ø 6,4 cm - 2 ½"  
10282/01 • GP 6/24



**C 40**  
Champagne

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



**C 33**  
Liqueur

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



**PM 729**  
Decanter 1L - 34 oz

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



COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING





# MAGNIFICO

MAXIMUM WINE COLOUR REFLECTION

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

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

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

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COLLECTIONS  
STEMGLASSES  
WINE & MORE

---

# MAGNIFICO

MAXIMUM WINE COLOUR REFLECTION



## C 339

XXL

85 cl - 28 ¾ oz  
h 27,5 cm - 10 ¾"  
Max Ø 10,9 cm - 4 ¾"

08988/04 • GP 4/8  
08988/06 • BAF 6/12



## C 338

XL

70 cl - 23 ¾ oz  
h 26 cm - 10 ¼"  
Max Ø 10,3 cm - 4"

08987/04 • GP 4/8  
08987/06 • BAF 6/12



## C 334

Large

59 cl - 20 oz  
h 25,3 cm - 10"  
Max Ø 9,6 cm - 3 ¾"

08960/04 • GP 4/8  
08960/06 • BAF 6/12  
08960/12 • GP 2/12



## C 335

Medium

46 cl - 15 ½ oz  
h 24 cm - 9 ¼"  
Max Ø 8,9 cm - 3 ¼"

08961/04 • GP 4/24  
08961/06 • BAF 6/24  
08961/12 • GP 2/12



## C 336

Small

35 cl - 11 ¾ oz  
h 23 cm - 9"  
Max Ø 8,2 cm - 3 ¼"

08962/04 • GP 4/24  
08962/06 • BAF 6/24  
08962/12 • GP 2/12



## C 337

Flute

32 cl - 10 ¾ oz  
h 26 cm - 10 ¼"  
Max Ø 7,5 cm - 3"

08959/04 • GP 4/24  
08959/06 • BAF 6/24  
08959/12 • GP 2/12



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 386**  
MAGNIFICO 650  
65 cl - 22 oz  
h 26 cm - 10 1/4"  
Max Ø 10,9 cm - 4 1/2"  
10035/06 • BAF 6/12



**C 387**  
MAGNIFICO 450  
45 cl - 15 1/4 oz  
h 26 cm - 10 1/4"  
Max Ø 8,6 cm - 3 3/4"  
10034/06 • BAF 6/24

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

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



**C 359**  
XS Liqueur  
7 cl - 2 1/4 oz  
h 17 cm - 6 3/4"  
Max Ø 6,4 cm - 2 1/2"  
09680/06 • BAF 6/24  
09680/30 • 1 - 12 CL €



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



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



**RM 258**  
Carafe 0,75L - 25 1/4 oz  
201 cl - 68 oz brimful  
h 25,9 cm - 10 1/4"  
Max Ø 15,6 cm - 6 1/4"  
11128/01 • GP 1/4

PACKAGING





# MICHELANGELO MASTERPIECE

THE ONE AND ONLY: THE ORIGINAL



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 343**  
Burgunder

50 cl - 17 oz  
h 20 cm - 7 3/4"  
Max Ø 10,3 cm - 4"

10364/01 • GP 4/24



**C 271**  
Gourmet Goblet

48 cl - 16 1/4 oz  
h 22 cm - 8 2/3"  
Max Ø 9,1 cm - 3 9/16"

10380/01 • GP 4/24



**C 179**  
Burgundy

34 cl - 11 1/2 oz  
h 20,3 cm - 8"  
Max Ø 8,2 cm - 3 1/2"

10367/01 • GP 4/24



**C 180**  
Red wine

23,5 cl - 8 oz  
h 19,1 cm - 7 1/2"  
Max Ø 7,2 cm - 2 1/8"

10366/01 • GP 4/24



**C 145**  
Champagne

20 cl - 6 3/4 oz  
h 23,1 cm - 9"  
Max Ø 7 cm - 2 3/4"

06105/20 • GP 4/24



**C 82**  
All-Purpose

57 cl - 19 1/4 oz  
h 19,8 cm - 7 3/4"  
Max Ø 8,7 cm - 3 3/8"

10200/02 • GP 4/24



**C 49**  
Cognac

39,5 cl - 13 1/4 oz  
h 13,6 cm - 5 3/8"  
Max Ø 9,5 cm - 3 3/4"

10195/02 • GP 4/24



**C 285**  
Martini

26 cl - 8 3/4 oz  
h 18,3 cm - 7 13/64"  
Max Ø 10,2 cm - 4 1/64"

10368/01 • GP 4/24



**C 225**  
Spirit

9,5 cl - 3 1/4 oz  
h 18 cm - 7"  
Max Ø 6 cm - 2 3/8"

10369/01 • GP 4/24  
10369/32 • I-12+4 CL



**C 183**  
Liqueur

7 cl - 2 1/4 oz  
h 13,9 cm - 5 1/2"  
Max Ø 5,2 cm - 2"

10362/01 • GP 4/24

PACKAGING



# MICHELANGELO MASTERPIECE

THE ONE AND ONLY: THE ORIGINAL



**PM 784**  
Cooler Iced Tea

59,5 cl - 20 oz  
h 17,5 cm - 7"  
Max Ø 8,1 cm - 3 1/4"  
10238/01 • GP 4/24



**PM 514**  
Beverage

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



**PM 523**  
Hi-ball

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



**PM 426**  
Beer

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



**PM 785**  
D.O.F.

46,5 cl - 15 3/4 oz  
h 11,7 cm - 4 3/4"  
Max Ø 8,8 cm - 3 2/4"  
10240/01 • GP 4/24



**PM 515**  
D.O.F.

34,5 cl - 12 oz  
h 10,9 cm - 4 1/4"  
Max Ø 8 cm - 3 1/4"  
10234/01 • GP 4/24



**PM 521**  
Whisky-rocks

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



**PM 524**  
Liqueur

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





**RM 101**

Jug 2L - 67 1/2 oz

220 cl - 74 1/2 oz brimful  
h 27,3 cm - 10 3/4"  
Max Ø 13 cm - 5 1/8"

07518/06 • GP 1/6



**RM 112**

Jug 1,5L - 50 13/4 oz

170 cl - 57 1/2 oz brimful  
h 26,2 cm - 10 1/2"  
Max Ø 12,5 cm - 5"

07517/06 • GP 1/6



**RM 119**

Jug 1L - 34 oz

130 cl - 44 oz brimful  
h 26 cm - 10 1/4"  
Max Ø 10,7 cm - 4 1/4"

07980/06 • GP 1/6



**RM 108**

Jug 2,5L - 84 oz

280 cl - 96 3/4 oz brimful  
h 23,5 cm - 9 1/4"  
Max Ø 17,2 cm - 6 3/4"

07857/06 • GP 1/6



**HP 10297**

Pitcher with lid and  
cooling tube all in  
Polypropylene BPA  
and Phthalate free  
2,5L - 84 oz

241,3 cl - 81 1/2 oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18 cm - 7 1/8"

11660/01 • GP 1/3



# MICHELANGELO PROFESSIONAL LINE

MICHELANGELO, "THE ORIGINAL",  
A WIDE AND COMPLETE COLLECTION OF STEMWARE,  
TUMBLERS, SINGLE SERVING / AMUSE-BOUCHE AND PITCHERS  
IDEAL FOR THE TABLE SETTING AND FOODSERVICE





COLLECTIONS  
STEMGLASSES  
WINE & MORE

---

# MICHELANGELO PROFESSIONAL LINE

MICHELANGELO, "THE ORIGINAL",  
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TUMBLERS, SINGLE SERVING / AMUSE-BOUCHE AND PITCHERS  
IDEAL FOR THE TABLE SETTING AND FOODSERVICE

## TABLE SETTING



### C 78

Burgundy

34 cl - 11 1/2 oz  
h 18,8 cm - 7 3/8"  
Max Ø 8,2 cm - 3 1/2"

10286/03 • B 6/24



### C 28

Red Wine

22,5 cl - 7 1/2 oz  
h 17,5 cm - 6 7/8"  
Max Ø 7,3 cm - 2 7/8"

10284/03 • B 6/24



### C 32

White Wine

19 cl - 6 1/2 oz  
h 16,6 cm - 6 1/2"  
Max Ø 6,7 cm - 2 5/8"

10285/03 • B 6/24



### C 34

Champagne

16 cl - 5 1/2 oz  
h 18,5 cm - 7 1/4"  
Max Ø 6,4 cm - 2 1/2"

10282/02 • B 6/24  
10282/31 • I - I 0,1 L CE

## WINE SPECIFIC



### C 271

Bordeaux

48 cl - 16 oz  
h 22 cm - 8 2/3"  
Max Ø 9,1 cm - 3 1/2"

10380/02 • B 6/24



### C 179

Chardonnay

34 cl - 11 1/2 oz  
h 20,3 cm - 8"  
Max Ø 8,2 cm - 3 1/4"

10367/03 • B 6/24



### C 142

Champagne

19 cl - 6 1/2 oz  
h 20,5 cm - 8 1/16"  
Max Ø 6,4 cm - 2 1/2"

10283/02 • B 6/24



### C 176

Prosecco

11,5 cl - 3 3/4 oz  
h 18,2 cm - 7 3/16"  
Max Ø 6 cm - 2 3/8"

10281/01 • B 6/48

BAR & DESSERT



**C 285**  
Martini

26 cl - 8 ¾ oz  
h 18,3 cm - 7 13/64"  
Max Ø 10,2 cm - 4 1/64"  
10368/04 • B 6/24



**C 211**  
Martini

21,5 cl - 7 ¼ oz  
h 17,2 cm - 6 1/3"  
Max Ø 10,4 cm - 4 1/8"  
10275/04 • B 6/24



**C 40**  
Champagne

22,5 cl - 7 ½ oz  
h 14 cm - 5 ½"  
Max Ø 9,5 cm - 3 ¾"  
10287/02 • B 6/24



**PM 784**  
Cooler Iced Tea

59,5 cl - 20 oz  
h 17,5 cm - 7"  
Max Ø 8,1 cm - 3 ¼"  
10238/03 • B 6/24



**PM 514**  
Beverage

43,5 cl - 14 ½ oz  
h 16,6 cm - 6 9/16"  
Max Ø 7,1 cm - 2 ¾"  
10233/04 • B 6/24



**PM 523**  
Hi-ball

31 cl - 10 ½ oz  
h 14,6 cm - 5 ¾"  
Max Ø 6,3 cm - 2 ½"  
10236/03 • B 6/24



**PM 785**  
D.O.F.

46,5 cl - 15 ¾ oz  
h 11,7 cm - 4 ½"  
Max Ø 8,8 cm - 3 ½"  
10240/03 • B 6/24



**PM 515**  
D.O.F.

34,5 cl - 12 oz  
h 10,9 cm - 4 ¼"  
Max Ø 8 cm - 3 ¼"  
10234/04 • B 6/24



**PM 521**  
Whisky-rocks

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



**PM 524**  
Liqueur

7,2 cl - 2 ½ oz  
h 9 cm - 3 ½"  
Max Ø 4,1 cm - 1 5/8"  
10237/03 • B 6/24

COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING



# MICHELANGELO PROFESSIONAL LINE

SINGLE SERVING / AMUSE-BOUCHE, PITCHERS





**PM 970**  
Single Serving  
Amuse-Bouche  
Cylinder

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

11624/01 BAF 6/24



**PM 969**  
Single Serving  
Amuse-Bouche  
Cube

14 cl - 4 3/4 oz  
h 6 cm - 2 3/8"  
Max ∇ 5,6 cm - 2 1/4"

11623/01 BAF 6/24



**PM 968**  
Single Serving  
Amuse-Bouche  
Triangle

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

11622/01 BAF 6/24



**PM 966**  
Single Serving  
Amuse-Bouche  
Oval

15 cl - 5 oz  
h 6 cm - 2 3/8"  
∅ 5,2x7,2 cm - 2x2 7/8"

11620/01 • BAF 6/24



**HP 10297**  
Pitcher 2,5 L - 84 oz

241,3 cl - 81 1/2 oz brimful  
h 24,2 cm - 9 1/2"  
Max Ø 18 cm Ø 7 1/8"

11552/01 • CT 6



**HP 10297**

Pitcher with lid  
and cooling tube all  
in Polypropylene BPA  
and Phthalates free  
2,5 L - 84 oz

241,3 cl - 81 1/2 oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18 cm - 7 1/8"

11660/02 • CT 6







# PALACE

ELEGANT AND RESISTANT

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

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



COLLECTIONS  
STEMGLASSES  
WINE & MORE



TITANIUM Reinforced

# PALACE

ELEGANT AND RESISTANT

COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 352**

Grandi vini

57 cl - 20 oz  
h 22,5 cm - 8 3/4"  
Max Ø 9,1 cm - 3 2/4"

09231/06 • BAF 6/24



**C 357**

Goblet

48 cl - 16 1/4 oz  
h 21,2 cm - 8 3/8"  
Max Ø 8,63 cm - 3 1/2"

09461/06 • BAF 6/24  
09461/38 • I-10,1 L CE



**C 358**

Multipurpose

42 cl - 16 oz  
h 16,3 cm - 6 3/8"  
Max Ø 8,3 cm - 3 1/4"

09462/06 • BAF 6/24



**C 351**

Red wine

36,5 cl - 12 1/4 oz  
h 19,4 cm - 7 3/4"  
Max Ø 8 cm - 3 1/4"

09230/06 • BAF 6/24



**C 345**

White wine

32,5 cl - 11 oz  
h 18,3 cm - 7 1/4"  
Max Ø 7,7 cm - 3"

09242/06 • BAF 6/24



**C 354**

Flute - Champagne

23,5 cl - 8 1/4 oz  
h 23,8 cm - 9 1/4"  
Max Ø 7,5 cm - 3"

09233/06 • BAF 6/24

PACKAGING



# PALACE HYDROSOMMELIER

**C 353**

Sparkling water

32 cl - 10 ¾ oz  
h 15 cm - 6"  
Max Ø 7,6 cm - 3"

09232/05 • BAF 6/24

**PM 834**

Tonic water

44,5 cl - 15 oz  
h 12,5 cm - 5"  
Max Ø 8,1 cm - 3 ¼"

10499/01 • BAF 6/24

**PM 833**

Still natural water

40 cl - 13 ½ oz  
h 9,9 cm - 4"  
Max Ø 8,8 cm - 3 ½"

09655/06 • BAF 6/24

## LET'S LEARN TO APPRECIATE WATER

by drinking from the right glass:  
PALACE HYDROSOMMELIER

In order to taste water and fully appreciate the various sensations, specific tumblers or stem glasses are required, similar to the art of wine tasting.

Glasses should be made in perfectly transparent glass, with thin rims (so as not to alter the taste) and with a specific shape to maintain the serving temperature, particularly for those waters that should be drunk cold.

We created 3 specific glasses for 3 types of water:

- Sparkling mineral water
- Still mineral water
- Tonic water



# EACH WATER HAS ITS OWN TASTE

## MINERAL WATERS

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

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

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

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

### ORGANOLEPTIC PARAMETERS OF MINERAL WATERS

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

## TONIC WATER

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

## CURIOSITY

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

# THE RIGHT GLASSES: PALACE HYDROSOMMELIER



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

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

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



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

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



c) **Tumbler for tonic water:**

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

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

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



# PARMA

PURE AND SIMPLE DESIGN



**C 144**  
Burgundy

39 cl - 13 oz  
h 22,7 cm - 8 <sup>15</sup>/<sub>16</sub>"  
Max Ø 8,2 cm - 3 <sup>1</sup>/<sub>4</sub>"

10166/01 • GP 4/24  
10166/02 • B 6/24



**C 143**  
Red wine

27,5 cl - 9 <sup>1</sup>/<sub>4</sub> oz  
h 21,6 cm - 8 <sup>1</sup>/<sub>2</sub>"  
Max Ø 7,5 cm - 3"

10190/01 • GP 4/24  
10190/02 • B 6/24



**C 145**  
Champagne

20 cl - 6 <sup>3</sup>/<sub>4</sub> oz  
h 23,3 cm - 9 <sup>3</sup>/<sub>16</sub>"  
Max Ø 7 cm - 2 <sup>3</sup>/<sub>4</sub>"

06105/17 • GP 4/24  
06105/18 • B 6/24



**C 269**  
Pilsner

46 cl - 15 <sup>1</sup>/<sub>2</sub> oz  
h 21,5 cm - 8 <sup>1</sup>/<sub>2</sub>"  
Max Ø 7,3 cm - 2 <sup>7</sup>/<sub>8</sub>"

10189/01 • GP 4/24  
10189/02 • B 6/24



**PM 611**  
Bibita

47 cl - 16 oz  
h 16,4 cm - 6 <sup>1</sup>/<sub>2</sub>"  
Max Ø 7,2 cm - 2 <sup>1</sup>/<sub>8</sub>"

10152/02 • GP 4/24



**PM 610**  
D.O.F.

37,5 cl - 12 <sup>7</sup>/<sub>8</sub> oz  
h 9,7 cm - 3 <sup>3</sup>/<sub>4</sub>"  
Max Ø 8,8 cm - 3 <sup>1</sup>/<sub>2</sub>"

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



**RM 311**  
Serving bowl

Max Ø 24 cm - 9 <sup>3</sup>/<sub>4</sub>"

09605/01 • GP 1/4



**RM 309**  
Small bowl

Max Ø 13 cm - 5"

09603/01 • GP 4/16



**RM 306**  
Mini bowl

Max Ø 8 cm - 3 <sup>1</sup>/<sub>4</sub>"

09600/01 • GP 4/24

COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING







# PRECIOUS GLASS

GLASS WITH A UNIQUE MIRROR FINISH

- ▶ Exceptional surface hardness: Anti-Scratch.
- ▶ Protects liquid contained from damaging UV rays.
- ▶ Suitable for food contact.
- ▶ Dishwasher safe over 2000 industrial washing cycles.



**PM 959**  
Mirror finish D.O.F.

50 cl - 17 oz  
h 10.5 cm - 4 1/8"  
Max Ø 9.6 cm - 3 3/4"

11586/02 • B 6/24



**H 10088**  
Mirror finish bottle with  
stainless steel airtight  
closure | L - 34 oz

104.5 cl - 35 1/4 oz brimful  
h 35 cm - 13 3/4"  
Max Ø 8.5 cm - 3 3/8"

11594/03 • CT 6



# PRECIOUS GLASS

GLASS WITH A UNIQUE MIRROR FINISH

- ▶ Exceptional surface hardness: Anti-Scratch.
- ▶ Protects liquid contained from damaging UV rays.
- ▶ Suitable for food contact.
- ▶ Dishwasher safe over 2000 industrial washing cycles.



## H 4992

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"  
□ 7,5x5 cm - 3"x2"

I 1603/02 • CT 12



## H 4992

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"  
□ 7,5x5 cm - 3"x2"

I 1089/03 • CT 12



# PRESTIGE

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



COLLECTIONS  
STEMGLASSES  
WINE & MORE

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE



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



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



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



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



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



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



**C 319**  
Prosecco - Champagne  
27 cl - 9 1/2 oz  
h 25,4 cm - 10"  
Max Ø 7,5 cm - 3"  
08748/09 • GP 4/16



**C 402**  
Sparkling wine  
20 cl - 6 3/4 oz  
h 22,2 cm - 8 3/4"  
Max Ø 6,7 cm - 2 5/8"  
10412/01 • GP 4/24



**PM 757**  
Cabernet - Merlot  
67 cl - 23 1/4 oz  
h 12 cm - 4 3/4"  
Max Ø 10,1 cm - 4"  
10291/05 • GP 4/16



**C 389**  
Pilsner 0.4  
50 cl - 17 oz  
h 27 cm - 10 3/4"  
Max Ø 8 cm - 3 1/8"  
10413/02 • GP 4/24



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

PACKAGING



# PRESTIGE

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



**PM 863**  
Beverage

51 cl - 17 ¼ oz  
h 15,5 cm - 6"  
Max Ø 8,5 cm - 3 ¼"

10407/01 • GP 4/24



**PM 865**  
Juice

41 cl - 13 ¾ oz  
h 14,2 cm - 5 ½"  
Max Ø 7,9 cm - 3"

10405/01 • GP 4/24



**PM 862**  
D.O.F.

44 cl - 15 oz  
h 11,4 cm - 4 ½"  
Max Ø 9,3 cm - 3 ¾"

10406/01 • GP 4/24



**PM 864**  
Water

34 cl - 11 ½ oz  
h 10,6 cm - 4 ¼"  
Max Ø 8,6 cm - 3 ½"

10404/01 • GP 4/24



**PM 866**  
Liqueur

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

10403/01 • GP 4/24



**RM 381**  
Jug 1,5 L - 50 ¾ oz

170 cl - 57 ½ oz brimful  
h 19,9 cm - 7 ¾"  
Max Ø 13,4 cm - 5 ¼"

10435/01 • CT 6

ANTI-DRIP coating



**RM 380**  
Jug 1 L - 34 oz

110 cl - 34 ¼ oz brimful  
h 17 cm - 6 ¾"  
Max Ø 11,8 cm - 4 ¾"

10434/01 • CT 6

ANTI-DRIP coating



**RM 379**  
Jug 0,50 L - 17 oz

57 cl - 19 ¼ oz brimful  
h 13,5 cm - 5 ¼"  
Max Ø 9,4 cm - 3 ¾"

10433/01 • CT 6

ANTI-DRIP coating



**RM 378**  
Jug 0,25 L - 8 ½ oz

27,5 cl - 9 ¼ oz brimful  
h 10,8 cm - 4 ¼"  
Max Ø 7,5 cm - 3"

10432/01 • CT 12

ANTI-DRIP coating



**H 10081**

Wine Bottle with  
airtight glass stopper  
1 L - 34 oz

104 cl - 35 ¼ oz brimful  
h 27,1 cm - 10 ⅝"  
Max Ø 12,4 cm - 4 7/8"

11311/01 • GP 1/6



**PM 904**

Carafe with airtight  
silicone lid bpa free  
1 L - 34 oz

120 cl - 40 ½ oz brimful  
h 29 cm - 11 3/8"  
Max Ø 10,8 cm - 4 ¼"

11234/01 • GP 1/6



COLLECTIONS  
STEMGLASSES  
WINE & MORE

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE



PACKAGING







# PREZIOSO

COOL SENSATION



COLLECTIONS  
STEMGLASSES  
WINE & MORE



## PM 960

Beverage

62 cl - 21 oz  
h 15,6 cm - 6 1/8"  
Max Ø 8,7 cm - 3 3/8"

11589/01 • GP 4/24



## PM 959

D.O.F.

50 cl - 17 oz  
h 10,5 cm - 4 1/8"  
Max Ø 9,6 cm - 3 3/4"

11586/01 • GP 4/24



## PM 950

Water

40 cl - 13 1/2 oz  
h 9,15 cm - 3 5/8"  
Max Ø 9,2 cm - 3 5/8"

11583/01 • GP 4/24



## HP 10296

Pitcher with lid and cooling tube all in Polypropylene BPA and Phthalates free  
2,5 L - 84 oz

257,8 cl - 87 1/4 oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18,2 cm - 7 1/8"

11657/01 • GP 1/3  
11657/02 • CT 6



## H 10271

Bottle with stainless steel airtight closure  
1 L - 34 oz

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

11594/01 • GP 1/12  
11594/02 • CT 6

PACKAGING





# PREZIOSO

COOL SENSATION GREEN

COLLECTIONS  
STEMGLASSES  
WINE & MORE



## PACKAGING



**PM 960**  
Beverage

62 cl - 21 oz  
h 15,6 cm - 6 1/8"  
Max Ø 8,7 cm - 3 3/8"  
11591/01 • GP 4/24



**PM 959**  
D.O.F.

50 cl - 17 oz  
h 10,5 cm - 4 1/8"  
Max Ø 9,6 cm - 3 3/4"  
11588/01 • GP 4/24



**PM 950**  
Water

40 cl - 13 1/2 oz  
h 9,15 cm - 3 5/8"  
Max Ø 9,2 cm - 3 5/8"  
11585/01 • GP 4/24



**HP 10296**

Pitcher with lid and cooling tube all in Polypropylene BPA and Phthalates free  
2,5 L - 84 oz

257,8 cl - 87 1/4 oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18,2 cm - 7 1/8"

11659/01 • GP 1/3  
11659/02 • CT 6



**H 10271**

Bottle with stainless steel airtight closure  
1 L - 34 oz

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

11596/01 • GP 1/12  
11596/02 • CT 6

# PREZIOSO

COOL SENSATION BLU



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**PM 960**  
Beverage

62 cl - 21 oz  
h 15,6 cm - 6 1/8"  
Max Ø 8,7 cm - 3 3/8"  
11590/01 • GP 4/24



**PM 959**  
D.O.F.

50 cl - 17 oz  
h 10,5 cm - 4 1/8"  
Max Ø 9,6 cm - 3 3/4"  
11587/01 • GP 4/24



**PM 950**  
Water

40 cl - 13 1/2 oz  
h 9,15 cm - 3 5/8"  
Max Ø 9,2 cm - 3 5/8"  
11584/01 • GP 4/24



**HP 10296**

Pitcher with lid and cooling tube all in Polypropylene BPA and Phthalates free  
2,5 L - 84 oz

257,8 cl - 87 1/4 oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18,2 cm - 7 1/8"

11658/01 • GP 1/3  
11658/02 • CT 6



**H 10271**

Bottle with stainless steel airtight closure  
1 L - 34 oz

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

11595/01 • GP 1/12  
11595/02 • CT 6

## PACKAGING





# ROMANTICA

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



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C I44**  
All-Purpose

38 cl - 13 oz  
h 22,7 cm - 9"  
Max Ø 8,3 cm - 3 ¼"

10373/01 • GP 4/24



**C I43**  
Wine

28 cl - 9 ½ oz  
h 21,6 cm - 8 ½"  
Max Ø 7,5 cm - 3"

10372/01 • GP 4/24



**C I45**  
Champagne

19,5 cl - 6 ¾ oz  
h 23,1 cm - 9"  
Max Ø 7 cm - 2 ¾"

10371/01 • GP 4/24



**PM 861**  
Beverage

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

10374/01 • GP 4/24



**PM 610**  
D.O.F.

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

10375/01 • GP 4/24

PACKAGING





# ROYALE

A COLLECTION IDEAL FOR TABLE SETTING AND WINE TASTING



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 419**  
Gourmet goblet  
52 cl - 17 ½ oz  
h 23 cm - 9"  
Max Ø 8,9 cm - 3 ½"  
10668/02 • BAF 6/24



**C 420**  
Burgunder  
52 cl - 17 ½ oz  
h 21 cm - 8 ¼"  
Max Ø 9,92 cm - 4"  
10669/02 • BAF 6/12



**C 421**  
White wine  
38 cl - 12 ¾ oz  
h 20,8 cm - 8 ¼"  
Max Ø 8,03 cm - 3 ¼"  
10670/02 • BAF 6/24



**C 422**  
Champagne  
21 cl - 7 oz  
h 23,5 cm - 9 ¼"  
Max Ø 6,4 cm - 2 ½"  
10671/02 • BAF 6/24

PACKAGING







# RUBINO

DESIGNED FOR FOODSERVICE



**C 243**  
Bordeaux

48 cl - 16 ¼ oz  
h 20 cm - 7 ⅞"  
Max Ø 8,8 cm - 3 ½"

10148/01 • BAF 6/24  
10148/31 • I-10,1 L CE



**C 242**  
Goblet

37 cl - 12 ½ oz  
h 18,1 cm - 7 ⅞"  
Max Ø 8,1 cm - 3 ¼"

07698/16 • BAF 6/24  
10147/30 • I-10,1 L CE



**C 241**  
Red Wine

27,6 cl - 9 ½ oz  
h 17,1 cm - 6 ¾"  
Max Ø 7,3 cm - 2 7/8"

07697/04 • BAF 6/24



**C 240**  
White Wine

21 cl - 7 oz  
h 15,5 cm - 6 ⅞"  
Max Ø 6,7 cm - 2 ¾"

10149/01 • BAF 6/24



**C 244**  
Flute

21 cl - 7 oz  
h 23 cm - 9"  
Max Ø 7 cm - 2 ¾"

10150/01 • BAF 6/24



**PM 610**  
D.O.F.

37,5 cl - 12 ¾ oz  
h 9,7 cm - 3 ¾"  
Max Ø 8,8 cm - 2 ⅞"

10151/01 • BAF 6/24



**PM 649**  
Juice

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

10153/01 • BAF 6/24

COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING



# SUBLIME

A FUSION OF STYLE AND ELEGANCE





TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE



# SUBLIME

A FUSION OF STYLE AND ELEGANCE

**C 454**

Red wine

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

11557/01 • GP 4/24

**C 456**

White wine

28 cl - 9 1/2 oz  
h 20,6 cm - 8 1/8"  
Max Ø 7,5 cm - 3"

11558/01 • GP 4/24

**C 457**

Champagne

21 cl - 7 oz  
h 23,5 cm - 9 1/4"  
Max Ø 7 cm - 2 3/4"

11559/01 • GP 4/24

**C 479**

Cocktail - Champagne

30 cl - 10 1/4 oz  
h 14,2 cm - 5 5/8"  
Max Ø 10,5 cm - 4 1/8"

11898/01 • GP 4/16

**NEW**

**PM 961**

Beverage

59 cl - 20 oz  
h 14,6 cm - 5 3/4"  
Max Ø 7,8 cm - 3 1/8"

11560/01 • GP 4/24

**PM 995**

Long Drink

45 cl - 15 1/4 oz  
h 13,3 cm - 5 1/4"  
Max Ø 7,2 cm - 2 7/8"

11897/01 • GP 4/24

**PM 962**

D.O.F.

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

11561/01 • GP 4/24

**PM 961**

Whisky

35 cl - 11 3/4 oz  
h 9,2 cm - 3 5/8"  
Max Ø 7,8 cm - 3 1/8"

11896/01 • GP 4/24

**NEW**

**NEW**



NEW



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**RM 478**

Bowl

h 11 cm - 4 <sup>3</sup>/<sub>8</sub>"  
Max Ø 25 cm - 9 <sup>7</sup>/<sub>8</sub>"

11927/01 • GP 1/6



**RM 477**

Bowl

h 9 cm - 3 <sup>1</sup>/<sub>2</sub>"  
Max Ø 21,5 cm - 8 <sup>1</sup>/<sub>2</sub>"

11926/01 • GP 1/6



**RM 476**

Small Bowl

h 7,7 cm - 3"  
Max Ø 18 cm - 7 <sup>1</sup>/<sub>8</sub>"

11925/01 • GP 1/6



**RM 475**

Small Bowl

h 6,5 cm - 2 <sup>1</sup>/<sub>2</sub>"  
Max Ø 14 cm - 5 <sup>1</sup>/<sub>2</sub>"

11924/01 • GP 1/6



**RM 474**

Small Bowl

h 4 cm - 1 <sup>5</sup>/<sub>8</sub>"  
Max Ø 8,4 cm - 3 <sup>1</sup>/<sub>4</sub>"

11923/01 • GP 2/12



**RM 479**

Cake Stand

h 11 cm - 4 <sup>3</sup>/<sub>8</sub>"  
Max Ø 29 cm - 11 <sup>3</sup>/<sub>8</sub>"

11928/01 • GP 1/4



**RM 479**

Cake Stand with Dome

h 27 cm - 10 <sup>5</sup>/<sub>8</sub>"  
Max Ø 29 cm - 11 <sup>3</sup>/<sub>8</sub>"

11930/01 • GP 1/2

# SUBLIME

A FUSION OF STYLE AND ELEGANCE



## PM 955

Carafe  
with cork stopper  
1 L - 34 oz

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

11627/01 • GP 1/12



## PM 955

Carafe  
1 L - 34 oz

112 cl - 37 <sup>3</sup>/<sub>4</sub> oz brimful  
h 26.3 cm - h 10 <sup>3</sup>/<sub>8</sub>"  
Ø 8.9 cm - Ø 3 <sup>1</sup>/<sub>2</sub>"

11626/01 • CT 6



## RM 483

Carafe  
1,5 L - 50 <sup>3</sup>/<sub>4</sub> oz

180 cl - 60 <sup>3</sup>/<sub>4</sub> oz brimful  
h 24,5 cm - 9 <sup>5</sup>/<sub>8</sub>"  
Max Ø 11,2 cm - 4 <sup>3</sup>/<sub>8</sub>"

11933/01 • GP 1/4



## RM 482

Carafe  
1 L - 34 oz

120 cl - 40 <sup>1</sup>/<sub>4</sub> oz brimful  
h 21,5 cm - 8 <sup>1</sup>/<sub>2</sub>"  
Max Ø 9,8 cm - 3 <sup>7</sup>/<sub>8</sub>"

11932/01 • GP 1/4



## RM 481

Decanter  
0,75 L - 25 <sup>1</sup>/<sub>4</sub> oz

186 cl - 63 oz brimful  
h 33 cm - 12"  
Max Ø 14,9 cm - 5 <sup>7</sup>/<sub>8</sub>"

11931/01 • GP 1/2



NEW

NEW

NEW

COLLECTIONS  
STEMGLASSES  
WINE & MORE



# SUPER

## ADVANCED WINE STEMWARE

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

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

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

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

### SUPER 800

for aged and tannin-rich red wines

### SUPER 600

High Aromatic Filter for all red wines

### SUPER 350

High Aromatic Filter for all white and rosè wines

### SUPER 200

(flute) High Aromatic Filter for all sparkling wines

Super is an elegant collection for the mise-en-place comprised of 4 universal and innovative stemglasses apt to enhance the aromatic-gustatory perception of any type of wine.



#### C 374 SUPER 800

For aged and  
tannin-rich red wines  
80 cl - 27 oz  
h 23,5 cm - 9 1/4"  
Max Ø 12 cm - 4 3/4"

09650/06 • BAF 6/12



#### C 383 SUPER 600

High aromatic filter  
for red wines  
60 cl - 20 1/4 oz  
h 22,7 cm - 9"  
Max Ø 10,8 cm - 4 1/4"

10038/06 • BAF 6/12



#### C 385 SUPER 350

High aromatic filter  
for white and rosé wines  
35 cl - 11 3/4 oz  
h 19,2 cm - 7 1/2"  
Max Ø 9,2 cm - 3 1/2"

10040/06 • BAF 6/24



#### C 130 SUPER FLUTE

High aromatic filter  
for sparkling wines  
20 cl - 6 3/4 oz  
h 24,3 cm - 9 1/2"  
Max Ø 7 cm - 2 3/4"

10041/06 • BAF 6/24



( 1 )

Thin rim  
(gustatory pleasantness)

( 2 )

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

( 3 )

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

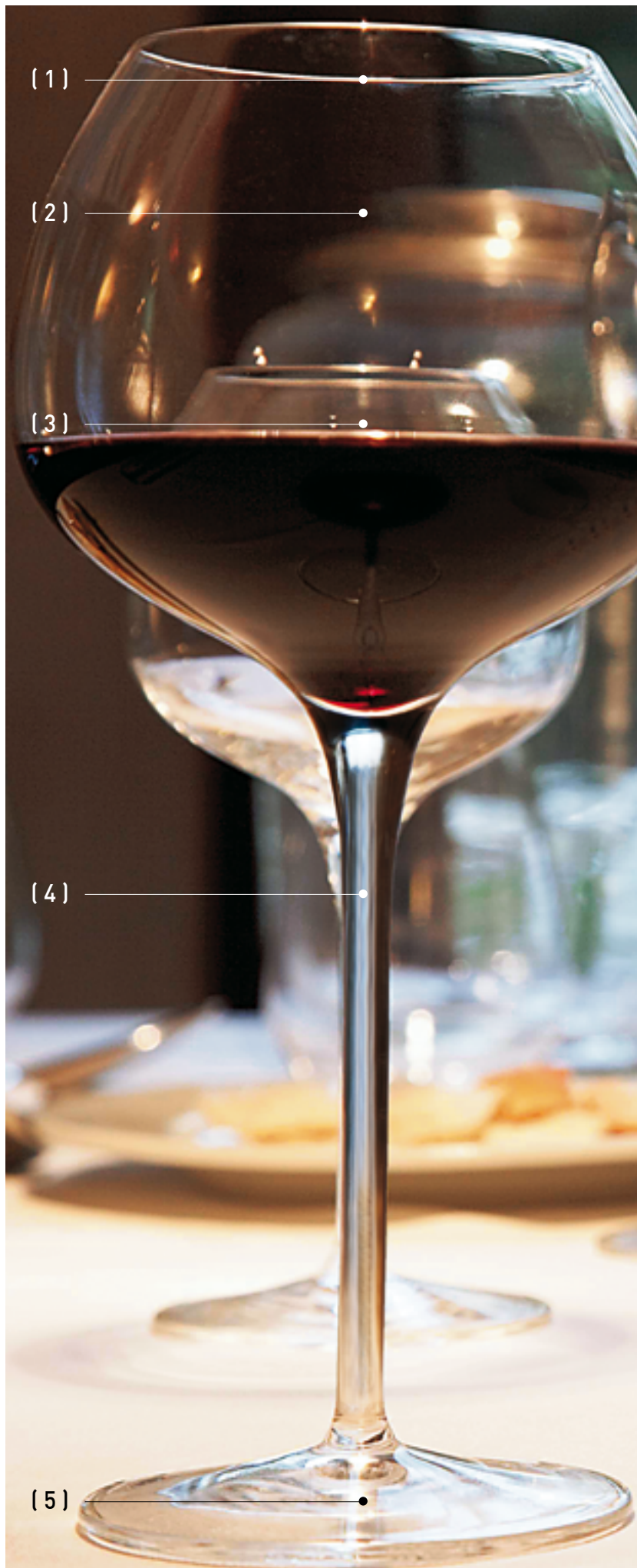
The shape of the bowl allows  
the wine to oxygenate rapidly  
during the rotation of the  
stemglass.

( 4 )

Thin stem and  
Titanium reinforced

( 5 )

Flat base



COLLECTIONS  
STEMGLASSES  
WINE & MORE



PACKAGING





# SUPREMO

WINE AMBASSADOR

The stemglasses of the Supremo range have been designed by Bormioli Luigi's designers in collaboration with Centro Studi Assaggiatori (the international specialists of the wine sensorial analysis).

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

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

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

The stemglass design is suitable for specific wine varieties.



COLLECTIONS  
STEMGLASSES  
WINE & MORE



REGISTERED  
DESIGNS

# SUPREMO

---

## WINE AMBASSADOR

( 1 )

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

( 2 )

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

( 3 )

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

( 4 )

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

( 5 )

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

( 6 )

Permanent ultra break-resistant stem (Titanium reinforced).



COLLECTIONS  
STEMGLASSES  
WINE & MORE



REGISTERED  
DESIGNS



(1) —●

(2) —●

(3) —●

(A)

(4) —●

(B)

(5) —●

(6) —●

# SUPREMO

WINE AMBASSADOR



## C 446

Burgundy

65 cl - 22 oz  
h 24,5 cm - 9 5/8"  
Max Ø 11 cm - 4 1/4"

11277/01 • BAF 6/12  
11277/02 • GP 2/12

A stemglass of significant dimensions, elegant and innovative in its design. The stem, the bowl and the rim have a pleasant shape and thinness. A stemglass recommended by the expert connoisseur for noble and structured red wines, the 'king' of the Wine Cellar and for important occasions.

### RECOMMENDED WINES:

Burgundy  
Barolo  
Bourgogne  
Nebbiolo  
Pinot Nero



## C 449

Bordeaux

55 cl - 18 1/2 oz  
h 24,3 cm - 9 5/8"  
Max Ø 9,5 cm - 3 3/4"

11278/01 • BAF 6/12  
11278/02 • GP 2/12

A stemglass that combines prestige and innovation, originality and technology. Its design, elegant yet modern, allows for a comfortable grip making this stemglass suitable for a technical tasting. Connoisseurs will select it for very sophisticated wines. It is a stemglass for wine experts, to be used at home, in Wine cellars and will add a touch of elegance and competence in a Wine Bar.

### RECOMMENDED WINES:

Bordeaux  
Merlot  
Cabernet  
Nero d'Avola  
Rioja  
Primitivo  
Shiraz



## C 448

Chianti / Pinot Grigio

45 cl - 15 1/4 oz  
h 23,3 cm - 9 1/8"  
Max Ø 8,8 cm - 3 1/2"

11279/01 • BAF 6/24  
11279/02 • GP 2/12

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



COLLECTIONS  
STEMGLASSES  
WINE & MORE



REGISTERED  
DESIGNS



**C 453**  
Chardonnay  
35 cl - 11 3/4 oz  
h 22,1 cm - 8 3/4"  
Max Ø 8,1 cm - 3 1/4"  
| 1280/01 • BAF 6/24  
| 1280/02 • GP 2/12

Stemglass with an innovative and lively appearance, a harmony between design and science. Well balanced and pleasant looking, it gives prominence to the wine contained making it suitable for the most discerning connoisseurs. Suitable for Wine Bars, Restaurants and Wine Cellars.

RECOMMENDED WINES:  
Chardonnay  
Sauvignon Blanc  
Mueller Thurgau  
Gewuerztraminer  
Pinot Bianco



**C 447**  
Champagne  
24 cl - 8 oz  
h 25 cm - 9 5/8"  
Max Ø 7 cm - 2 3/4"  
| 1276/01 • BAF 6/24  
| 1276/02 • GP 2/12

Stemglass with a distinctive and sophisticated bowl shape giving the glass an alternative and innovative look that is very contemporary yet elegant. It is extremely light and delicate, with a comfortable grip and a thin rim that is very pleasant on the lips. Suitable for special occasions and very impressive in a Wine Bar.

RECOMMENDED WINES:  
Champagne  
Franciacorta  
Prosecco  
Cava  
Asti  
Brachetto



**PM 947**  
Pinot Noir  
45 cl - 15 1/4 oz  
h 9,8 cm - 3 7/8"  
Max Ø 10 cm - 4"  
| 1281/01 • BAF 6/24  
| 1281/02 • GP 2/12

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  
  
Acqua

PACKAGING







# SUPREMO

WINE AMBASSADOR



COLLECTIONS  
STEMGLASSES  
WINE & MORE



SUPREMO  
**RM 457**  
Red Wine Decanter  
2 Bottles 1.50 L - 50 ¾ oz

334 cl - 113 oz brimful  
h 30,5 cm - 12"  
Max Ø 26 cm - 10 ¼"

11564/01 • GP 1/2

ANTI-DRIP coating



SUPREMO  
**RM 458**  
Red Wine Decanter  
1 Bottle 0,75 L - 25 ¼ oz

224 cl - 75 ¾ oz brimful  
h 29 cm - 11 ¾"  
Max Ø 22 cm - 8 ⅝"

11565/01 • GP 1/2

ANTI-DRIP coating



SUPREMO  
**RM 459**  
White Wine Decanter  
0,75 L - 25 ¼ oz

160 cl - 54 oz brimful  
h 31,5 cm - 12 ⅜"  
Max Ø 17 cm - 6 ¾"

11566/01 • GP 1/4

ANTI-DRIP coating

PACKAGING





# T-GLASS

TRUE WINE STEMLESS

NEW

## A LESSON IN DESIGN BY ACCADEMIA LUIGI BORMIOLI

T-Glass, an innovative stemless program with a functional design, maintaining the original bowl shape designed for wine tasting.

These glasses manufactured without stem, with a bowl suitable for the tasting of any wine varietals welded onto a foot (or base) have the advantage of being easy and to use.

- EASY to use. Suitable for casual dining occasions.
- EASY to wash, safer.
- EASY to store.
- EASY to hold. Holding it by the base it prevents heat transfert to the wine.
- EASY to handle, more durable.
- EASY and versatile, suitable also for non alcoholic drinks.



**C 474**  
Cabernet - Merlot  
70 cl - 23 ¾ oz  
h 15,7 cm - 6 1/8"  
Max Ø 10,1 cm - 4"  
11916/01 • GP 4/16



**C 473**  
Pinot noir  
61 cl - 20 ¾ oz  
h 14 cm - 5 1/2"  
Max Ø 10,6 cm - 4 1/8"  
11900/01 • GP 4/16



**C 475**  
Riesling - Tocai  
44 cl - 15 oz  
h 14 cm - 5 1/2"  
Max Ø 8,4 cm - 3 1/4"  
11917/01 • GP 4/16



**C 477**  
Sauvignon  
35 cl - 11 ¾ oz  
h 13,1 cm - 5 1/8"  
Max Ø 7,9 cm - 3 1/8"  
11919/01 • GP 4/16



**C 476**  
Prosecco  
27 cl - 9 1/4 oz  
h 15,7 cm - 6 1/8"  
Max Ø 6,9 cm - 2 ¾"  
11918/01 • GP 4/16



COLLECTIONS  
STEMGLASSES  
WINE & MORE

# VINEA™

TASTE THE DIFFERENCE

NEW





COLLECTIONS  
STEMGLASSES  
WINE & MORE



REGISTERED  
DESIGNS



# VINEA™

TASTE THE DIFFERENCE

NEW

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 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 characteristic flavours 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 central part of the bowl.

Such phenomena identified in VINEA™ stemglasses enhances both the wine's aromas and flavours without any interference with gaseous ethanol. Gaseous ethanol condenses partly on the walls of the bowl and partly vanishes towards 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 centre 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"

EPIASURE (indentation)  
for the appreciation  
of the true wine colour

## 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

NEW



**C 464**

Nebbiolo - Barolo

80 cl - 27 oz  
h 24,8 cm - 9 3/4"  
Max Ø 11,3 cm - 4 1/2"

11830/01 • BAF 6/12

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 colour detector for vintage red wines and an extraordinary enhancer of the finest aromatic aromas.

**RECOMMENDED WINES:**

Barolo Docg  
Valtellina Superiore Docg  
Sassella  
Bourgogne



**C 467** Sangiovese -  
Brunello di Montalcino

70 cl - 23 3/4 oz  
h 25,5 cm - 10"  
Max Ø 10,1 cm - 4"

11833/01 • BAF 6/12

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 colour bursts forth and the aromas originated from long aging are highlighted.

**RECOMMENDED WINES:**

Brunello di Montalcino Docg  
Chianti Classico Docg  
Bordeaux



**C 470**  
Corvina - Amarone

60 cl - 20 1/4 oz  
h 23 cm - 9"  
Max Ø 10,3 cm - 4"

11835/02 • GPR 2/12  
11835/01 • BAF 6/12

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:**

Amarone della Valpolicella Docg  
Merlot Corvina Veneto Igt  
Syrah



**C 471**  
Cannonau

55 cl - 18 1/2 oz  
h 24,2 cm - 9 1/2"  
Max Ø 9,3 cm - 3 5/8"

11836/02 • GPR 2/12  
11836/01 • BAF 6/24

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:**

Cannonau di Sardegna Doc  
Tài Rosso Colli Berici Doc  
Côtes du Rhône Aoc  
Syrah-Grenache





**C 468**

Montepulciano - Merlot

45 cl - 15 1/4 oz  
h 23 cm - 9"  
Max Ø 8,7 cm - 3 3/8"

11834/01 • BAF 6/24

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:**

Montepulciano d'Abruzzo Doc  
Rosso Piceno Doc  
Merlot



**C 466**

Malvasia - Orvieto

35 cl - 11 3/4 oz  
h 21,5 cm - 8 1/2"  
Max Ø 8,1 cm - 3 1/4"

11832/02 • GPR 2/12  
11832/01 • BAF 6/24

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:**

Castelli Romani Doc bianco  
Orvieto Doc  
Gewürztraminer



**C 472**

Franciacorta - Pinot Nero

27 cl - 9 1/4 oz  
h 25,2 cm - 9 7/8"  
Max Ø 7 cm - 2 3/4"

11837/01 • BAF 6/24

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:**

Franciacorta Docg Brut  
Pinot Nero  
Trento Doc Brut Spumante  
Metodo Classico  
Champagne Brut



**C 465**

Prosecco

20 cl - 6 3/4 oz  
h 23 cm - 9"  
Max Ø 6,7 cm - 2 5/8"

11831/02 • GPR 2/12  
11831/01 • BAF 6/24

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:**

Prosecco Doc Extra Dry  
Prosecco Superiore  
Valdobbiadene Docg Extra Dry  
Cava

PACKAGING



# VINEA™

TASTE THE DIFFERENCE



### C 478

Moscato - Spumante

30 cl - 10 1/4 oz  
h 15,3 cm - 6"  
Max Ø 11,5 cm - 4 1/2"

11899/02 • GPR 2/12  
11899/01 • BAF 6/24

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:

Asti Spumante Docg  
Brachetto d'Acqui Docg  
Champagne



### PM 983

Nero d'Avola

67 cl - 22 3/4 oz  
h 12,2 cm - 4 3/4"  
Max Ø 10,2 cm - 4"

11839/01 • BAF 6/12

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:

Nero d'Avola Terre Siciliane Igp  
Salento Igp  
Zinfandel



### PM 981

Trebbiano

43 cl - 14 1/2 oz  
h 10,5 cm - 4 1/8"  
Max Ø 8,8 cm - 3 1/2"

11838/02 • GPR 2/12  
11838/01 • BAF 6/24

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 colour of achromatic white wines and amplifies the sweet aromas of honey, pale-flesh fruit and pastry.

#### RECOMMENDED WINES:

Trebbiano d'Abruzzo Doc  
Trebbiano Rubicone Igt  
Chardonnay



### RM 484

Red Wine Decanter  
0,75 L - 25 1/4 oz

217 cl - 73 1/2 oz brimful  
h 30,5 cm - 12"  
Max Ø 22 cm - 8 5/8"

11935/01 • GP 1/2

ANTI-DRIP coating



### RM 485

White Wine Decanter  
0,75 L - 25 1/4 oz

156 cl - 52 3/4 oz brimful  
h 30,6 cm - 12"  
Max Ø 17,1 cm - 6 3/4"

11936/01 • GP 1/2

ANTI-DRIP coating



### RM 486

Mini Decanter  
0,125 L - 4 1/4 oz

33,5 cl - 11 1/4 oz brimful  
h 15,3 cm - 6"  
Max Ø 12 cm - 4 3/4"

11937/01 • GP 1/2



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**NEW GPR=GIFT PACK REINFORCED**  
PARTICULARLY SUITABLE FOR E-COMMERCE SHIPMENT,  
NO NEED FOR OVERPACKING. PATENT PENDING.

# VINOTEQUE

ARTE ITALIANA DELLA DEGUSTAZIONE





COLLECTIONS  
STEMGLASSES  
WINE & MORE



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

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

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

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

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

### STEMGLASSES CHARACTERISTICS

The different shapes of the bowls:

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

### SENSORY PERFORMANCES:

- Wine colour efficiency  $\simeq$  100%
- Olfactory perception  $\simeq$  100%
- Taste balance  $\simeq$  100%

### CARAFES AND DECANTERS

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

# VINOTEQUE

ARTE ITALIANA DELLA DEGUSTAZIONE



**C 374**  
SUPER 800

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

09650/06 • BAF 6/12

For aged and tannin-rich red wines.

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

#### RECOMMENDED WINES:

Barbera d'Asti Doc  
Chianti Docg  
Valcalepio Rosso Doc  
Riserva



**C 362**  
RISERVA

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

09641/06 • BAF 6/12

For full-bodied and very mature red wines.

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

#### RECOMMENDED WINES:

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



**C 342**  
ROBUSTO

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

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

For very structured and very smooth red wines.

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

#### RECOMMENDED WINES:

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



**C 363**  
RICCO

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

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

For full-bodied and mature red wines.

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

#### RECOMMENDED WINES:

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



**C 368**  
ARMONICO

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

09556/06 • BAF 6/12

For smooth and balanced red wines.

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

#### RECOMMENDED WINES:

Chianti  
Barbera d'Asti  
Langhe Doc Nebbiolo  
Rossi Sicilia



**C 365**  
MATURO

49 cl - 16 ½ oz  
h 24,2 cm - 9 ½"  
Max Ø 8,8 cm - 3 ½"

09643/06 • BAF 6/24

For full-bodied and mature white wines.

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

**RECOMMENDED WINES:**

Chardonnay  
Riesling Venezia Giulia  
Sauvignon  
Chenin Blanc



**C 371**  
SMART TESTER

40 cl - 13 ½ oz  
h 22 cm - 8 ¾"  
Max Ø 8 cm - 3 ¼"

09647/06 • BAF 6/24

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

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

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

**IT ENSURES  
THE MEDIUM PERCEPTION  
OF ALL WINES.**



**C 364**  
FRAGRANTE

38 cl - 12 ¾ oz  
h 22,3 cm - 8 ¾"  
Max Ø 8 cm - 3 ¼"

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

For medium-bodied white and red wines.

The shape of the bowl allows firstly for the perception of acidity, balancing its low presence with the wine fruity notes. The head space high volume slows down aromatic notes evaporation.

**RECOMMENDED WINES:**

Chianti Classico  
Pauliac  
Margaux  
Sassicaia  
Pinot Grigio e Bianco



**C 366**  
FRESCO

38 cl - 12 ¾ oz  
h 22,8 cm - 9"  
Max Ø 8,1 cm - 3 ¼"

09644/06 • BAF 6/24

For fruity and fresh red and white wines.

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

**RECOMMENDED WINES:**

Beaujolais  
Pinot Noir  
Chardonnay delle Venezie  
Pinot Grigio

# VINOTEQUE

ARTE ITALIANA DELLA DEGUSTAZIONE



**C 373**  
GRADEVOLE

34 cl - 11 ½ oz  
h 22,3 cm - 8 ¾"  
Max Ø 8 cm - 3 ⅛"

09642/06 • BAF 6/24

For rosé and white wines.

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

**RECOMMENDED WINES:**

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



**C 388**  
SMART 270

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

10051/06 • BAF 6/24

For universal tasting of dessert wines.

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

**RECOMMENDED WINES:**

Sherry  
Marsala  
Porto  
Dessert wines



**C 370**  
PERLAGE

17,5 cl - 6 oz  
h 25 cm - 9 ¾"  
Max Ø 7 cm - 2 ¾"

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

For sparkling wines.

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

**RECOMMENDED WINES:**

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



**C 372**  
SPIRITS SNIFFER

17 cl - 5 ¾ oz  
h 16,5 cm - 6 ½"  
Max Ø 7 cm - 2 ¾"

09649/02 • GP 2/12  
09649/06 • BAF 6/24  
09649/34 • I - I2+4 CL CE

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

**RECOMMENDED FOR  
WHITE AND DARK  
ALCOHOLIC BEVERAGES:**

Cognac  
Armagnac  
Calvados  
Cask Aged Grappa.  
Young Grappa



**C 416**  
COGNAC

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

10564/01 • BAF 6/24

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

**RECOMMENDED WINES:**

Cognac  
Armagnac  
Brandy  
Cask Aged Grappa  
Rhum





TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 415**  
LIQUEUR

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

10565/01 • BAF 6/24

For young  
and aromatic grappa  
and fruit brandies.

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

RECOMMENDED WINES:

Aromatic distillates  
Young Grappa



**C 359**  
GRAPPA

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

09651/06 • BAF 6/24  
09651/32 • I - I 2+4 CL C€

Stemglass suitable  
for the universal  
tasting of liqueurs.



**RM 319**  
DECANTER

0,75 L - 25 1/4 oz

253 cl - 85 1/2 oz brimful  
h 35 cm - 13 3/4"  
Max Ø 20 cm - 7 3/4"

09630/05 • GP 1/6

Extremely suitable  
for the decantation  
of red wines.

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



ANTI-DRIP coating

PACKAGING





# VINTAGE

CONTEMPORARY STEMWARE FOR FOODSERVICE



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 210**  
Wine

41,5 cl - 14 oz  
h 22,4 cm - 8 <sup>13</sup>/<sub>16</sub>"  
Max Ø 7,6 cm - 3"

09964/01 • BAF 6/24  
09964/32 • I-10,1 L C€



**C 148**  
Wine

37 cl - 12 <sup>1</sup>/<sub>2</sub> oz  
h 20,5 cm - 8 <sup>1</sup>/<sub>16</sub>"  
Max Ø 7,5 cm - 3"

09961/01 • BAF 6/24  
09961/32 • I-10,1 L C€



**C 192**  
Wine

25 cl - 8 <sup>1</sup>/<sub>2</sub> oz  
h 18,1 cm - 7 <sup>1</sup>/<sub>8</sub>"  
Max Ø 6,7 cm - 2 <sup>5</sup>/<sub>8</sub>"

09962/01 • BAF 6/24  
09962/32 • I-10,1 L C€



**SV 3**

Decanter  
0,75 L - 25 <sup>1</sup>/<sub>4</sub> oz

145 cl - 49 oz brimful  
h 22,4 cm - 8 <sup>7</sup>/<sub>8</sub>"  
Max Ø 18 cm - 7"

07693/01 • B 1/6  
07693/05 • BAF 1/6

PACKAGING



# WINE STYLE SPECIFIC

---

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





TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE



# WINE STYLE SPECIFIC

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



## C 362

Bold Reds

76 cl - 25 ¾ oz  
h 24,8 cm - 9 ¾"

Max Ø 9,9 cm - 4"

09641/02 • GP 2/12



## C 342

Smooth Reds

66 cl - 22 ¼ oz

h 22,6 cm - 9"

Max Ø 10,6 cm - 4 ¼"

09077/15 • GP 2/12



## C 363

Juicy Reds

59 cl - 20 oz

h 23,8 cm - 9 ¼"

Max Ø 9,1 cm - 3 ½"

09627/19 • GP 2/12



## C 365

Rich Whites

49 cl - 16 ½ oz

h 24,2 cm - 9 ½"

Max Ø 8,8 cm - 3 ½"

09643/03 • GP 2/12



## C 366

Crisp Whites

38 cl - 12 ¾ oz

h 22,8 cm - 9"

Max Ø 8,1 cm - 3 ¼"

09644/05 • GP 2/12



## C 364

Soft Whites

38 cl - 12 ¾ oz

h 22,3 cm - 8 ¾"

Max Ø 8 cm - 3 ¼"

09626/08 • GP 2/12



## C 373

Pink Wines

34 cl - 11 ½ oz

h 22,3 cm - 8 ¾"

Max Ø 8 cm - 3 ⅛"

09642/01 • GP 2/12



## C 370

Sparkling Wines

17,5 cl - 6 oz

h 25 cm - 9 ¾"

Max Ø 7 cm - 2 ¾"

09648/07 • GP 2/12



## C 388

Sweet Wines

27 cl - 9 ¼ oz

h 21,7 cm - 8 ½"

Max Ø 7 cm - 2 ¾"

10051/01 • GP 2/12



## Decanter

White wine  
0,75 L - 25 ¼ oz

172 cl - 58 ¼ oz brimful

h 47,4 cm - 18 ¾"

Max Ø 13,5 cm - 5 ¼"

10681/01 • GPI/6





SHELF IMPACT PACKAGING



COLLECTIONS  
STEMGLASSES  
WINE & MORE



PACKAGING







# BEER COLLECTION

BIRRATEQUE | 138  
I CLASSICI | 146



# BIRRATEQUE™

DESIGN GLASS FOR CRAFT BEER STYLES

NEW

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 colour, 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 flavours 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 flavour will be distorted.

## GLASS QUALITY

Birrateque collection is produced by using Lead-Free High-Tech Crystal Glass SON.hyx®. The transparency and sparkle of this innovative glass enable the appreciation of the real colour and clarity of the beer and its foam. The synergy between the glass quality and the unadulterated appearance of the beer will create appealing impressions which will result in unique sensations during the tasting process.

The glasses are machine-blown with features typical of mouth-blown although more durable and precise instruments (faithful to specifications)

## SHAPES & DIMENSIONS

The shape and dimensions of the glasses have been designed for specific Beer Styles to optimize the typical aromas and the gustatory perceptions.

The unique features of this glassware are:

- a) Distribute the beer more widely across the mouth, not just to the center of the tongue.
- b) Allow the beer to flow slowly into the mouth avoiding any turbulence. In this way both the tongue and the nose will be able to perceive all the gustatory and aromatic elements (mouthfeel).
- c) Avoid the transfer of heat from hand to the beer.
- d) Maintain the foam at an adequate level when drinking. This inhibits the oxidation of the beer and ensures its flavour not to be subdued while the diffusion and release of aromas is guaranteed.

Beer Foam represents:

- The beer "Safeguard" as it guarantees the correct level of bitterness. Every beer has its own level of bitterness which can be measured in International Bitterness Units or IBUs.
- The "aromatic conveyer" of Beer.

All of the above is guaranteed by the Foam Control System (FCS) applied to BIRRATEQUE™ glasses. Laser etching at the base ensures that a small stream of fine bubbles are continually released, replenishing the head and releasing the aroma at the same time.

# BIRRATEQUE™

DESIGN GLASS FOR CRAFT BEER STYLES

NEW

(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™

DESIGN GLASS FOR CRAFT BEER STYLES

NEW

- (1)  
Laser-cut fine rim (gustatory pleasantness: no turbulence)
- (2)  
Turn-out lip directs beer to all part of tongue at reduced speed.
- (3)  
Aroma control Curve.
- (4)  
Round surface to avoid the dispersion of aromas while filling the glass.
- (5)  
Titanium reinforced stem.
- (6)  
Flat and stable base.



COLLECTIONS  
BIRRATEQUE



REGISTERED  
DESIGNS



**PM 987**  
Wheat - Weiss

78 cl - 26 ½ oz  
h 18,8 cm - 7 ¾"  
Max Ø 10,2 cm - 4"

I 1827/02 • GPR 2/12  
I 1827/01 • BAF 6/24

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



**PM 988**  
Seasonal - Saison

75 cl - 23 ¼ oz  
h 18,4 cm - 7 ¼"  
Max Ø 10,5 cm - 4 ⅛"

I 1828/02 • GPR 2/12  
I 1828/01 • BAF 6/24

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 Beers



**PM 986**  
Stout - Porter

60 cl - 20 ¼ oz  
h 17,8 cm - 7"  
Max Ø 9,5 cm - 3 ¾"

I 1826/02 • GPR 2/12  
I 1826/01 • BAF 6/24

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 flavours 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

# BIRRATEQUE™

DESIGN GLASS FOR CRAFT BEER STYLES

NEW



**PM 985**  
Ipa - White Ipa

54 cl - 18 1/4 oz  
h 18,4 cm - 7 1/4"  
Max Ø 8,8 cm - 3 1/2"

11825/02 • GPR 2/12  
11825/01 • BAF 6/24

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



**PM 989**  
Cider

50 cl - 17 oz  
h 14,6 cm - 5 3/4"  
Max Ø 9,5 cm - 3 3/4"

11829/02 • GPR 2/12  
11829/01 • BAF 6/24

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 flavours and aromas linked to sweetness such as fresh fruit and pastry emphasizing the foam firmness and the effervescence.

**IDEAL FOR:**

Cidre/Sidro  
Hard Cider  
Fruit Cider  
Scrumpy  
Pear / Perry



**C 469**  
Beer tester

42 cl - 14 1/4 oz  
h 20 cm - 7 7/8"  
Max Ø 8,9 cm - 3 1/2"

11808/01 • GPR 2/12  
11808/02 • BAF 6/24

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.





COLLECTIONS  
BIRRATEQUE



REGISTERED  
DESIGNS

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE



**NEW GPR=GIFT PACK REINFORCED**  
PARTICULARLY SUITABLE FOR E-COMMERCE SHIPMENT,  
NO NEED FOR OVERPACKING. PATENT PENDING.



# I CLASSICI

PERFECT SHAPES TO TASTE AND ENJOY ANY BEER IN THE WORLD

BEER  
COLLECTION



DRINK  
**C 82**

57 cl - 19 ¼ oz  
h 19,8 cm - 7 ¾"  
Max Ø 8,7 cm - 3 ⅜"

10200/02 • GP 4/24  
10200/01 • BAF 6/24



DRINK  
**C 52**

37 cl - 12 ½ oz  
h 18,3 cm - 7 ¼"  
Max Ø 7,5 cm - 3"

10199/01 • BAF 6/24



ELEGANTE  
**C 389** Pilsner 0.4

50 cl - 17 oz  
h 27 cm - 10 ¾"  
Max Ø 8 cm - 3 ⅛"

10413/01 • BAF 6/24



ELEGANTE  
**C 389** Pilsner 0.3

38.5 cl - 13 oz  
h 24 cm - 9 ½"  
Max Ø 8 cm - 3 ⅛"

10559/01 • BAF 6/24



ELEGANTE  
**C 439** Pilsner 0.2

26 cl - 8 ¾ oz  
h 21,3 cm - 8 ⅜"  
Max Ø 7 cm - 2 ¾"

11263/01 • BAF 6/24



PALACE  
**C 358** Multisuso

42 cl - 16 oz  
h 16,3 cm - 5 ½"  
Max Ø 8,3 cm - 3 ¼"

09462/06 • BAF 6/24



PARMA  
**C 269**

46 cl - 15 ½ oz  
h 21,5 cm - 8 ½"  
Max Ø 7,3 cm - 2 7/8"

10189/01 • GP 4/24  
10189/02 • B 6/24



SCHUMANN  
**PM 426**

45 cl - 15 ¼ oz  
h 21,5 cm - 8 ½"  
Max Ø 8,2 cm - 3 ½"

06085/19 • GP 4/24  
06102/06 • B 6/24



# TUMBLERS



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# AERO

FAST WINE AERATION

## TUMBLERS



### PM833

Stemless

40 cl - 13 1/2 oz  
h 9,9 cm - 4"  
Max Ø 8,8 cm - 3 1/2"  
10940/01 • BAF 6/24

## PACKAGING



# ALFIERI



### PM 658

Beverage

42 cl - 14 oz  
h 17,1 cm - 6 3/4"  
Max Ø 6,9 cm - 2 3/4"  
11429/01 • GP 4/24



### PM 657

D.O.F.

34,5 cl - 12 oz  
h 10,1 cm - 4"  
Max Ø 8,3 cm - 3 1/4"  
11430/01 • GP 4/24

## PACKAGING



# AMETISTA



## TUMBLERS



**PM 693**  
Beverage

46 cl - 15 1/2 oz  
h 12 cm - 4 7/16"  
Max Ø 8,7 cm - 3 7/16"  
I0185/01 • BAF 6/24



**PM 694**  
D.O.F.

34 cl - 11 1/2 oz  
h 9,1 cm - 3 19/32"  
Max Ø 8,7 cm - 3 27/64"  
I0186/01 • BAF 6/24

## PACKAGING





# ATELIER

SUPERIOR AROMA DIFFUSION

## TUMBLERS

**PM 863**

Beverage

51 cl - 17 ¼ oz  
h 15,5 cm - 6"  
Max Ø 8,5 cm - 3 ¼"

10407/02 • BAF 6/24

**PM 865**

Juice

41 cl - 13 ¾ oz  
h 14,2 cm - 5 ½"  
Max Ø 7,9 cm - 3"

10405/02 • BAF 6/24

**PM 862**

D.O.F.

44 cl - 15 oz  
h 11,4 cm - 4 ½"  
Max Ø 9,3 cm - 3 ¾"

10406/02 • BAF 6/24

**PM 864**

Water

34 cl - 11 ½ oz  
h 10,6 cm - 4 ¼"  
Max Ø 8,6 cm - 3 ½"

10404/02 • BAF 6/24

**PM 866**

Liqueur

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

10403/02 • BAF 6/24

**PM 757**

Cabernet Merlot

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

10291/02 • BAF 6/12

**PM 756**

Pinot Noir / Rioja

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

10290/02 • BAF 6/12

**PM 764**

Riesling / Tocai

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

10289/02 • BAF 6/24

## PACKAGING





# BACH

ELEGANT FACETED DESIGN



## TUMBLERS

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE



**PM 489**  
Beverage  
48 cl - 16 ¼ oz  
h 16 cm - 6 ¼"  
Max Ø 7,2 cm - 2 ¾"  
I0824/01 • BAF 6/24  
I0824/02 • GP 4/24



**PM 511**  
Beverage  
36 cl - 12 ¼ oz  
h 15,5 cm - 6"  
Max Ø 6,4 cm - 2 ½"  
I0826/01 • BAF 6/24



**PM 485**  
D.O.F.  
33.5 cl - 11 ¼ oz  
h 9,7 cm - 3 ¾"  
Max Ø 8,25 cm - 3 ¼"  
I0823/01 • BAF 6/24  
I0823/02 • GP 4/24



**PM 496**  
Water  
25.5 cl - 8 ½ oz  
h 9 cm - 3 ½"  
Max Ø 7,5 cm - 3"  
I0825/01 • BAF 6/24

## PACKAGING





# CANALETTO

DIAMOND OPTIC EFFECT FOR AN ELEGANT PRESENTATION

TUMBLERS

PACKAGING



### PM 514

Bibita

44 cl - 15 oz  
h 16,6 cm - 6 <sup>7</sup>/<sub>16</sub>"  
Max Ø 7,1 cm - 2 <sup>3</sup>/<sub>4</sub>"

10203/02 • GP 4/24



### PM 515

Whisky

35 cl - 12 oz  
h 10,9 cm - 4 <sup>1</sup>/<sub>4</sub>"  
Max Ø 8 cm - 3 <sup>1</sup>/<sub>4</sub>"

10202/02 • GP 4/24

# CLASSICO



### PM 880

Beverage

48 cl - 16 <sup>1</sup>/<sub>4</sub> oz  
h 16,1 cm - 6 <sup>1</sup>/<sub>4</sub>"  
Max Ø 7 cm - 2 <sup>3</sup>/<sub>4</sub>"

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



### PM 881

Long drink

34 cl - 11 <sup>1</sup>/<sub>2</sub> oz  
h 14,6 cm - 5 <sup>3</sup>/<sub>4</sub>"  
Max Ø 6,3 cm - 2 <sup>1</sup>/<sub>2</sub>"

10421/01 • BAF 6/24

PACKAGING



### PM 879

D.O.F.

40 cl - 13 <sup>1</sup>/<sub>2</sub> oz  
h 9,8 cm - 3 <sup>3</sup>/<sub>4</sub>"  
Max Ø 8,6 cm - 3 <sup>1</sup>/<sub>2</sub>"

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



### PM 883

Water

32 cl - 10 <sup>3</sup>/<sub>4</sub> oz  
h 9,4 cm - 3 <sup>3</sup>/<sub>4</sub>"  
Max Ø 7,9 cm - 3"

10422/01 • BAF 6/24



### PM 884

Liqueur

7 cl - 2 <sup>1</sup>/<sub>4</sub> oz  
h 8,8 cm - 3 <sup>1</sup>/<sub>2</sub>"  
Max Ø 4 cm - 1 <sup>1</sup>/<sub>2</sub>"

10423/01 • BAF 6/24



# EDEN

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



## TUMBLERS



**PM 839**  
Bibita

50 cl - 17 oz  
h 15,2 cm - 6"  
Max Ø 8,1 cm - 3 1/4"

10121/01 • BAF 6/24



**PM 838**  
Whisky

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

10120/01 • BAF 6/24

## PACKAGING





# ELEGANTE

PURE ELEGANCE.

## TUMBLERS



**PM 809**  
Beverage

48 cl - 16 ¼ oz  
h 15,5 cm - 6"  
Max Ø 8,6 cm - 3 ½"

09480/06 • BAF 6/24



**PM 808**  
D.O.F.

40 cl - 13 ½ oz  
h 11,4 cm - 4 ½"  
Max Ø 9,2 cm - 3 ½"

09479/06 • BAF 6/24



**PM 910**  
Water

40 cl - 13 ½ oz  
h 10,7 cm - 4 ¼"  
Max Ø 8,3 cm - 3 ¼"

10982/01 • BAF 6/24



**PM 811**  
Hi-ball

34 cl - 11 ½ oz  
h 13,9 cm - 5 ½"  
Max Ø 7,7 cm - 3"

09482/06 • BAF 6/24



**PM 810**  
Whisky

32 cl - 10 ¾ oz  
h 10,5 cm - 4 ¼"  
Max Ø 8,5 cm - 3 ¼"

09481/06 • BAF 6/24



**PM 826**  
Amaro

13,5 cl - 4 ½ oz  
h 8,1 cm - 3 ¼"  
Max Ø 6,6 cm - 2 ¼"

09639/06 • BAF 6/24



**PM 812**  
Liqueur

7 cl - 2 ¼ oz  
h 8,5 cm - 3 ¼"  
Max Ø 4,7 cm - 1 ¾"

09483/06 • BAF 6/24

## PACKAGING



# GRANGUSTO

WINE BY THE GLASS



**PM 952**  
All-purpose stemless

46 cl - 15 ½ oz  
h 10,5 cm - 4 1/8"  
Max Ø 9,8 cm - 3 7/8"

I-10,1+0,125+0,15 L

I 1630/30 • BAF 6/24

The stemless feature makes it suitable for creating a casual wine tasting ambience. Its shape has contemporary and technical features. Suitable also for water tasting and a perfect fit with Grangusto stemglass.



TUMBLERS

PACKAGING



# INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE



**PM 921**  
Beverage

43,5 cl - 14 ¾ oz  
h 16,6 cm - 6 ½"  
Max Ø 7,1 cm - 2 ¾"

I 1024/01 • GP 4/24  
I 1024/02 • GP 6/24



**PM 920**  
D.O.F.

34,5 cl - 11 ¾ oz  
h 10,9 cm - 4 ¼"  
Max Ø 8,1 cm - 3 ¼"

I 1023/01 • GP 4/24  
I 1023/02 • GP 6/24

PACKAGING



# MAGNIFICO

LIGHTWEIGHT ELEGANCE



**PM 925**  
Beverage

59 cl - 20 oz  
h 14 cm - 5 ½"  
Max Ø 8,6 cm - 3 ¾"

I 1282/01 • BAF 6/24



**PM 801**  
D.O.F.

50 cl - 17 oz  
h 10,4 cm - 4"  
Max Ø 9,4 cm - 3 ¾"

09264/06 • BAF 6/24

PACKAGING





# MICHELANGELO MASTERPIECE

THE ONE AND ONLY: THE ORIGINAL

## TUMBLERS



**PM 784**  
Cooler Iced Tea

59,5 cl - 20 oz  
h 17,5 cm - 7"  
Max Ø 8,1 cm - 3 1/4"

10238/01 • GP 4/24



**PM 514**  
Beverage

43,5 cl - 14 1/2 oz  
h 16,6 cm - 6 9/16"  
Max Ø 7,1 cm - 2 3/4"

10233/01 • GP 4/24



**PM 523**  
Hi-ball

31 cl - 10 1/2 oz  
h 14,6 cm - 5 3/4"  
Max Ø 6,3 cm - 2 1/2"

10236/01 • GP 4/24



**PM 426**  
Beer

45 cl - 15 1/4 oz  
h 21,5 cm - 8 1/2"  
Max Ø 8,2 cm - 3 1/2"

06085/19 • GP 4/24



**PM 785**  
D.O.F.

46,5 cl - 15 3/4 oz  
h 11,7 cm - 4 3/4"  
Max Ø 8,8 cm - 3 3/4"

10240/01 • GP 4/24



**PM 515**  
D.O.F.

34,5 cl - 12 oz  
h 10,9 cm - 4 1/4"  
Max Ø 8 cm - 3 1/4"

10234/01 • GP 4/24



**PM 521**  
Whisky-rocks

26,5 cl - 9 oz  
h 10,2 cm - 4 1/16"  
Max Ø 7,3 cm - 2 7/8"

10235/01 • GP 4/24



**PM 524**  
Liqueur

7,2 cl - 2 1/2 oz  
h 9 cm - 3 5/16"  
Max Ø 4,1 cm - 1 5/8"

10237/01 • GP 4/24

## PACKAGING



# ON THE ROCKS

SQUARE SHAPE



TUMBLERS



**PM 923**  
Beverage

44 cl - 15 oz  
h 16,9 cm - 6 ¾"  
Max  $\square$  7,2 cm - 2 ¾"

10953/01 • GP 4/24



**PM 922**  
D.O.F.

40 cl - 13 ½ oz  
h 10,2 cm - 4"  
Max  $\square$  9,1 cm - 3 ½"

10952/01 • GP 4/24

PACKAGING





# PALACE

ELEGANT AND RESISTANT

## TUMBLERS



**PM 834**  
Tonic water

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

10499/01 • BAF 6/24



**PM 833**  
Still natural water

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

09655/06 • BAF 6/24

## PACKAGING



# PARMA

PURE AND SIMPLE DESIGN



**PM 611**  
Beverage

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

10152/02 • GP 4/24



**PM 610**  
D.O.F.

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

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

## PACKAGING





# PRECIOUS GLASS

GLASS WITH A UNIQUE MIRROR FINISH



## PM 959

D.O.F.

50 cl - 17 oz  
h 10,5 cm - 4 1/8"  
Max Ø 9,6 cm - 3 3/4"

11586/02 • B 6/24

TUMBLERS

# PRESTIGE

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



## PM 863

Bibita

51 cl - 17 1/4 oz  
h 15,5 cm - 6"  
Max Ø 8,5 cm - 3 1/4"

10407/01 • GP 4/24



## PM 865

Succo

41 cl - 13 3/4 oz  
h 14,2 cm - 5 1/2"  
Max Ø 7,9 cm - 3"

10405/01 • GP 4/24



## PM 862

Whisky

44 cl - 15 oz  
h 11,4 cm - 4 1/2"  
Max Ø 9,3 cm - 3 3/4"

10406/01 • GP 4/24



## PM 864

Acqua

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

10404/01 • GP 4/24



## PM 866

Liquore

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

10403/01 • GP 4/24



PACKAGING





# PREZIOSO

## TUMBLERS



## PACKAGING



**PM 960**  
Beverage

62 cl - 20 oz  
h 15,6 cm - 21 "  
Max Ø 8,7 cm - 3 3/8 "

11589/01 • GP 4/24



**PM 959**  
D.O.F.

50 cl - 17 oz  
h 10,5 cm - 4 1/8 "  
Max Ø 9,6 cm - 3 3/4 "

11586/01 • GP 4/24



**PM 950**  
Water

40 cl - 13 1/2 oz  
h 9,15 cm - 3 5/8 "  
Max Ø 9,2 cm - 3 5/8 "

11583/01 • GP 4/24

# PREZIOSO

COOL SENSATION BLUE



## PM 960

Beverage

62 cl - 21 oz  
h 15,6 cm - 6 1/8"  
Max Ø 8,7 cm - 3 3/8"  
11590/01 • GP 4/24



## PM 959

D.O.F.

50 cl - 17 oz  
h 10,5 cm - 4 1/8"  
Max Ø 9,6 cm - 3 3/4"  
11587/01 • GP 4/24



## PM 950

Water

40 cl - 13 1/2 oz  
h 9,15 cm - 3 5/8"  
Max Ø 9,2 cm - 3 5/8"  
11584/01 • GP 4/24



TUMBLERS

# PREZIOSO

COOL SENSATION GREEN



## PM 960

Beverage

62 cl - 21 oz  
h 15,6 cm - 6 1/8"  
Max Ø 8,7 cm - 3 3/8"  
11591/01 • GP 4/24



## PM 959

D.O.F.

50 cl - 17 oz  
h 10,5 cm - 4 1/8"  
Max Ø 9,6 cm - 3 3/4"  
11588/01 • GP 4/24



## PM 950

Water

40 cl - 13 1/2 oz  
h 9,15 cm - 3 5/8"  
Max Ø 9,2 cm - 3 5/8"  
11585/01 • GP 4/24

PACKAGING





# PURO

## TUMBLERS



**PM 805**  
Beverage

59 cl - 20 oz  
h 15 cm - 6"  
Max Ø 8,6 cm - 3 1/2"

09434/06 • BAF 6/24



**PM 823**  
Juice

35 cl - 11 3/4 oz  
h 12,8 cm - 5"  
Max Ø 7,3 cm - 2 3/4"

09669/06 • BAF 6/24



**PM 804**  
Whisky

46 cl - 15 1/2 oz  
h 10,5 cm - 4 1/4"  
Max Ø 9,35 cm - 3 3/4"

09433/06 • BAF 6/24



**PM 822**  
Water

32 cl - 10 3/4 oz  
h 9,4 cm - 3 3/4"  
Max Ø 8,4 cm - 3 1/4"

09668/06 • BAF 6/24

## PACKAGING



# ROMANTICA

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



**PM 861**  
Beverage

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



**PM 610**  
D.O.F.

37,5 cl - 12 ¾ oz  
h 9,7 cm - 3 ¾"  
Max Ø 8,8 cm - 3 ½"  
10375/01 • GP 4/24

# ROSSINI



**PM 529**  
Beverage

40 cl - 13 ½ oz  
h 15,3 cm - 6 1/32"  
Max Ø 7,1 cm - 2 13/16"  
07180/10 • GP 4/24



**PM 528**  
D.O.F.

34,5 cl - 11 ½ oz  
h 10,2 cm - 4 1/32"  
Max Ø 8,3 cm - 3 ¼"  
07179/10 • GP 4/24



**PM 527**  
Whisky-rocks

26 cl - 8 ¾ oz  
h 9,4 cm - 3 11/16"  
Max Ø 7,6 cm - 3"  
07178/10 • GP 4/24



**PM 530**  
Liqueur

6,5 cl - 2 ¼ oz  
h 6,3 cm - 2 ½"  
Max Ø 5,1 cm - 2 1/16"  
07181/10 • GP 4/24



TUMBLERS

PACKAGING



PACKAGING





# RUBINO

CHEERFUL TRASPARENT COLOUR PALETTE

## TUMBLERS



**PM 610**  
D.O.F.

37,5 cl - 12 ¾ oz  
h 9,7 cm - 3 ¾"  
Max Ø 8,8 cm - 2 ⅛"  
10151/01 • BAF 6/24



**PM 649**  
Juice

35 cl - 11 ¾ oz  
h 10,2 cm - 4"  
Max Ø 8,2 cm - 3 ¼"  
10153/01 • BAF 6/24

## PACKAGING



# STRAUSS

## SQUARE SHAPE



### TUMBLERS



**PM 233**  
Long Drink  
39 cl - 13 1/2 oz  
h 16 cm - 6 1/4"  
Max  $\varnothing$  6,3 cm - 2 1/2"  
09832/06 • BAF 6/24



**PM 229**  
Hi-ball  
26,5 cl - 9 oz  
h 15 cm - 5 7/8"  
Max  $\varnothing$  5,5 cm - 2 1/8"  
09831/06 • BAF 6/48



**PM 300**  
D.O.F.  
35 cl - 11 3/4 oz  
h 9,8 cm - 4"  
Max  $\varnothing$  7,9 cm - 3 1/8"  
09833/06 • BAF 6/24



**PM 227**  
Whisky-rocks  
29 cl - 9 3/4 oz  
h 9 cm - 3 1/2"  
Max  $\varnothing$  7,5 cm - 3"  
09830/06 • BAF 6/48



**PM 228**  
Juice  
24 cl - 8 oz  
h 8,4 cm - 3 1/4"  
Max  $\varnothing$  7 cm - 2 3/4"  
09829/06 • BAF 6/24



**PM 232**  
Liqueur  
6 cl - 2 oz  
h 6,2 cm - 2 1/2"  
Max  $\varnothing$  4,5 cm - 1 3/4"  
09828/06 • BAF 6/48

### PACKAGING





# STRAUSS ROCKS

SQUARE SHAPE

## TUMBLERS



**PM 923**  
Beverage

44 cl - 15 oz  
h 16,9 cm - 6 ¾"  
Max  $\square$  7,2 cm - 2 ¾"

10953/02 • BAF 6/24



**PM 922**  
D.O.F.

40 cl - 13 ½ oz  
h 10,2 cm - 4"  
Max  $\square$  9,1 cm - 3 ½"

10952/02 • BAF 6/24

## PACKAGING





# SUBLIME

A FUSION OF STYLE AND ELEGANCE



## PM 961

Beverage

59 cl - 20 oz  
h 14,6 cm - 5 ¾"  
Max Ø 7,8 cm - 3 ⅛"

11560/01 • GP 4/24



## PM 962

D.O.F.

45 cl - 15 ¼ oz  
h 10 cm - 3 7/8"  
Max Ø 8,4 cm - 3 ¼"

11561/01 • GP 4/24



## PM 961

Whisky

35 cl - 11 ¾ oz  
h 9,2 cm - 3 5/8"  
Max Ø 7,8 cm - 3 ⅛"

11896/01 • GP 4/24



## PM 995

Long Drink

45 cl - 15 ¼ oz  
h 13,3 cm - 5 ¼"  
Max Ø 7,2 cm - 2 7/8"

11897/01 • GP 4/24

NEW

NEW

# SUPREMO



## PM 947

Pinot Noir

45 cl - 15 ¼ oz  
h 9,8 cm - 3 7/8"  
Max Ø 10 cm - 4"

11281/01 • BAF 6/24  
11281/02 • GP 2/12

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.

# TOP CLASS



## RM 230

Beverage

35 cl - 12 ¼ oz  
h 13 cm - 5"  
Max Ø 6,7 cm - 2 ¾"

10822/01 • BAF 6/24



## RM 231

All-Purpose

44 cl - 15 ½ oz  
h 10,7 cm - 4 ½"  
Max Ø 7,9 cm - 3"

10820/01 • BAF 6/24



## RM 229

Water

35 cl - 12 ¼ oz  
h 8,8 cm - 3 ½"  
Max Ø 7,9 cm - 3"

10821/01 • BAF 6/24



TUMBLERS

PACKAGING



REGISTERED  
DESIGNS

PACKAGING



PACKAGING





# VERONESE

OVAL SHAPE

## TUMBLERS



### PM 565

Beverage

43 cl - 14 1/2" oz  
h 15,5 cm - 6 1/8"  
Max Ø 7,9 cm - 3 1/8"

09839/06 • BAF 6/24



### PM 612

Hi-ball

31 cl - 10 1/2" oz  
h 15 cm - 6"  
Max Ø 6,9 cm - 2 3/4"

09838/06 • BAF 6/24



### PM 566

D.O.F.

34,5 cl - 11 1/2" oz  
h 9,8 cm - 3 7/8"  
Max Ø 9,1 cm - 3 5/8"

09837/06 • BAF 6/24



### PM 569

Whisky-rocks

26 cl - 8 3/4 oz  
h 9,1 cm - 3 1/2"  
Max Ø 8,3 cm - 3 1/4"

09836/06 • BAF 6/24



### PM 568

Liqueur

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

09834/06 • BAF 6/24

# VERONESE ROCKS

OVAL SHAPE



### PM 565

Beverage

43 cl - 14 1/2 oz  
h 15,7 cm - 6 1/8"  
Max Ø 7,95 cm - 3 1/8"

11266/01 • BAF 6/24



### PM 946

D.O.F.

40 cl - 13 1/2 oz  
h 10,3 cm - 4"  
Max Ø 9,5 cm - 3 3/4"

11267/01 • BAF 6/24

## PACKAGING



# VINEA

TASTE THE DIFFERENCE

NEW



### PM 983

Nero d'Avola

67 cl - 22 3/4 oz  
h 12,2 cm - 4 3/4"  
Max Ø 10,2 cm - 4"

11839/01 • BAF 6/12



### PM 981

Trebbiano

43 cl - 14 1/2 oz  
h 10,5 cm - 4 1/8"  
Max Ø 8,8 cm - 3 1/2"

11838/02 • GPR 2/12  
11838/01 • BAF 6/24



TUMBLERS



REGISTERED  
DESIGNS

PACKAGING





# SPECIALS

---

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

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

COGNAC	174
DESSERT	175
FLUTE COLLECTION	176

# COGNAC

IDEAL FOR TASTING BRANDY AND COGNAC



NAPOLEON  
**C 77** Cognac

72 cl - 24 1/4 oz  
h 16,6 cm - 6 1/2"  
Max Ø 11,6 cm - 4 1/4"  
10196/01 • BAF 6/12



VINOTEQUE  
**C 416** Cognac

46,5 cl - 15 3/4 oz  
h 12,7 cm - 5"  
Max Ø 9,67 cm - 3 3/4"  
10564/01 • BAF 6/24



NAPOLEON  
**C 49** Cognac

39,5 cl - 13 1/4 oz  
h 13,6 cm - 5 3/8"  
Max Ø 9,5 cm - 3 3/4"  
10195/01 • BAF 6/24



NAPOLEON  
**C 72** Cognac

23 cl - 7 3/4 oz  
h 11,6 cm - 4 1/4"  
Max Ø 8 cm - 3 1/4"  
10194/01 • BAF 6/24

# DESSERT

A VARIETY OF DESIGNS FOR  
A STYLISH PRESENTATION OF DESSERTS

TABLETOP  
AND  
SERVEWARE



**RM 306** PARMA  
Mini bowl

Max Ø 8 cm - 3 1/4"

09600/01 • GP 4/24



**RM 309** PARMA  
Small bowl

Max Ø 13 cm - 5"

09603/01 • GP 4/16



**RM 272** GOCCE  
Small bowl

h 5 cm - 2"  
Max Ø 16 cm - 6 1/4"

09215/01 • GP 4/24



**C 263** VAN GOGH  
A.p. dessert bowl

42 cl - 14 1/4 oz  
h 9,9 cm - 3 57/64"  
Max Ø 11,2 cm - 4 13/32"

10188/01 • GP 4/24



**PM 99** CHOPIN  
A.p. dessert bowl

35 cl - 11 3/4 oz  
h 9,2 cm - 3 11/16"  
Max Ø 11,3 cm - 4 1/4"

10184/01 • GP 4/24



**C 315** ATELIER  
Cocktail

30 cl - 10 oz  
h 16,4 cm - 6 1/2"  
Max Ø 11,5 cm - 4 4/8"

08750/07 • BAF 6/12



**C 40** MICHELANGELO  
Champagne

22,5 cl - 7 1/2 oz  
h 14 cm - 5 1/2"  
Max Ø 9,5 cm - 3 3/4"

10287/01 • GP 4/16



**C 479** SUBLIME  
Champagne - Cocktail

30 cl - 10 1/4 oz  
h 14,2 cm - 5 5/8"  
Max Ø 10,5 cm - 4 1/8"

11898/01 • GP 4/16

NEW

# FLUTE COLLECTION

A VARIETY OF CAPACITIES AND SHAPES FOR EVERY OCCASIONS



ACCADEMIAVINO  
**C 128** N.14 Sweet White

27,5 cl - 9 ½ oz  
h 22 cm - 8 ⅔"  
Max Ø 7,4 cm - 2 ⅓"  
10187/01 • BAF 6/24



ACCADEMIAVINO  
**C 228** N.21 Champagne

18,5 cl - 6 ½ oz  
h 23,4 cm - 9 ⅞"  
Max Ø 7 cm - 2 ¾"  
07648/05 • BAF 6/24



AERO  
**C 354** Flute

23,5 cl - 8 oz  
h 23,8 cm - 9 ¼"  
Max Ø 7,5 cm - 3"  
10939/01 • BAF 6/24



ATELIER - PRESTIGE  
**C 319** Champagne

27 cl - 9 ½ oz  
h 25,4 cm - 10"  
Max Ø 7,5 cm - 3"  
08748/01 • GP 2/12  
08748/05 • GP 4/16  
08748/07 • BAF 6/12



ATELIER - PRESTIGE  
**C 402** Sparkling wine

20 cl - 6 ¾ oz  
h 22,2 cm - 8 ¾"  
Max Ø 6,7 cm - 2 ⅝"  
10412/01 • GP 4/24  
10412/02 • BAF 6/24



CANALETTO  
**C 145** Champagne

19,5 cl - 6 ¾ oz  
h 23,1 cm - 9 ⅓"  
Max Ø 7 cm - 2 ¾"  
10164/02 • GP 4/24



BACH  
**C 451** Champagne

21 cl - 7 oz  
h 23,5 cm - 9 ¼"  
Max Ø 7 cm - 2 ¾"  
11283/01 • GP 4/24



DREAM  
**C 98** Champagne

14,2 cl - 4 ¾ oz  
h 19 cm - 7 ½"  
Max Ø 6 cm - 2 ⅜"  
10317/02 • B 6/24  
10317/32 • I-I 0,1 L C€



EDEN  
**C 393** Champagne

18,5 cl - 6 ¼ oz  
h 21,3 cm - 8 ½"  
Max Ø 7 cm - 2 ¾"  
10132/01 • BAF 6/24



ELEGANTE  
**C 417** Champagne

16 cl - 5 ½ oz  
h 23,5 cm - 9 ¼"  
Max Ø 6,7 cm - 2 ⅝"  
10567/01 • BAF 6/24



INCANTO  
**C 436** Flute

20 cl - 6 ¾ oz  
h 23 cm - 9"  
Max Ø 7 cm - 2 ¾"  
11022/01 • GP 4/24  
11022/02 • GP 6/24



INTENSO  
**C 378** Flute

24 cl - 8 ¼ oz  
h 24 cm - 9 ½"  
Max Ø 7 cm - 2 ¾"  
10044/04 • GP 4/24  
10044/06 • BAF 6/24



LIN. MICHELANGELO  
**C 34** Champagne

16 cl - 5 ½ oz  
h 18,5 cm - 7 ¼"  
Max Ø 6,4 cm - 2 ½"  
10282/01 • GP 6/24  
10282/02 • B 6/24  
10282/31 • I-I 0,1 L C€



LIN. MICHELANGELO  
**C 176** Champagne

11,5 cl - 3 ¾ oz  
h 18,2 cm - 7 ⅓"  
Max Ø 6 cm - 2 ⅜"  
10281/01 • B 6/48





**MAGNIFICO**  
**C 337** Champagne  
32 cl - 10 3/4 oz  
h 26 cm - 10 1/4"  
Max Ø 7,5 cm - 3"  
08959/12 • GP 2/12  
08959/04 • GP 4/24  
08959/06 • BAF 6/24



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



**MICHELANGELO M.**  
**C 145** Champagne  
20 cl - 6 3/4 oz  
h 23,1 cm - 9"  
Max Ø 7 cm - 2 3/4"  
06105/20 • GP 4/24



**PALACE**  
**C 354** Champagne  
23,5 cl - 8 1/4 oz  
h 23,8 cm - 9 1/4"  
Max Ø 7,5 cm - 3"  
09233/06 • BAF 6/24



**PERLAGE**  
**C 170** Champagne  
15,5 cl - 5 1/4 oz  
h 18,5 cm - 7 1/4"  
Max Ø 6,4 cm - 2 1/2"  
07177/01 • B 6/24



**ROMANTICA**  
**C 145** Champagne  
19,5 cl - 6 3/4 oz  
h 23,1 cm - 9"  
Max Ø 7 cm - 2 3/4"  
10371/01 • GP 4/24



**ROYALE**  
**C 422** Flute  
21 cl - 7 oz  
h 23,5 cm - 9 1/4"  
Max Ø 6,4 cm - 2 1/2"  
10671/02 • BAF6/24



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



**SUBLIME**  
**C 457** Champagne  
21 cl - 7 oz  
h 23,5 cm - 9 1/4"  
Max Ø 7 cm - 2 3/4"  
11559/01 • GP 4/24



**SUPER**  
**C 130** Flute  
20 cl - 6 3/4 oz  
h 24,3 cm - 9 1/2"  
Max Ø 7 cm - 2 3/4"  
10041/06 • BAF 6/24



**SUPREMO**  
**C 447** Champagne  
24 cl - 8 oz  
h 25 cm - 9 5/8"  
Max Ø 7 cm - 2 3/4"  
11276/02 • GP 2/12  
11276/01 • BAF 6/24



**VINEA**  
**C 472** Franciacorta  
27 cl - 9 1/4 oz  
h 25,2 cm - 9 7/8"  
Max Ø 7 cm - 2 3/4"  
11837/01 • BAF 6/24



**VINEA**  
**C 465** Prosecco  
20 cl - 6 3/4 oz  
h 23 cm - 9"  
Max Ø 6,7 cm - 2 5/8"  
11831/02 • GPR 2/12  
11831/01 • BAF 6/24



**VINOTEQUE**  
**C 370** Flute  
17,5 cl - 6 oz  
h 25 cm - 9 3/4"  
Max Ø 7 cm - 2 3/4"  
09648/02 • GP 2/12  
09648/06 • BAF 6/24



## THERMIC GLASS

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

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

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

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

FOOD&DESIGN COLLECTION	180
DRINK&DESIGN COLLECTION	186
SINGLE ORIGIN COFFEE CUP COLLECTION	189

## **THERMIC GLASS** *food&design*

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

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

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

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



**RM 368**  
 Michelangelo

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



**RM 370**  
 Conical

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



**RM 371**  
 Cilindrica

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



**RM 367**  
 Ametista

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



**RM 369**  
 Chopin

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



**RM 339**  
 Michelangelo

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



**RM 340**  
 Conical

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



**RM 341**  
 Cilindrica

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



**RM 337**  
 Ametista

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



**RM 338**  
 Chopin

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



**Round oil bottle**

0,25 L - 8 1/2 oz  
 h 11,7 cm - 4 1/2"  
 Max Ø 8,5 cm - 3 1/4"  
 10029/01 • GP 1/6



**Conical oil bottle**

0,25 L - 8 1/2 oz  
 h 15,3 cm - 6"  
 Max Ø 9,1 cm - 3 1/2"  
 10030/01 • GP 1/6





# THERMIC GLASS

*food & design*



**RM 467**  
 Wok  
 17,5 cl - 6 oz  
 h 4,2 cm - 1 5/8" "  
 Max Ø 10,8 cm - 4 1/4" "  
 11863/01 • GP 2/12



**Tajine**  
 18,5 cl - 6 1/4 oz  
 h 8,9 cm - 3 1/2" "  
 Max Ø 10,9 cm - 4 1/4" "  
 11873/01 • GP 2/12

NEW

NEW



**RM 461**  
 Round pot with handles  
 27 cl - 9 1/4 oz  
 h 5,4 cm - 2 1/8" "  
 Max Ø 10,4 cm - 4 1/8" "  
 11638/01 • GP 2/8



**RM 460**  
 Round pot with handles  
 12 cl - 4 oz  
 h 5,4 cm - 2 1/8" "  
 Max Ø 7,1 cm - 2 3/4" "  
 11637/01 • GP 2/12



**RM 464**  
 Pot with handles and lid  
 25 cl - 8 1/2 oz  
 h 9,3 cm - 3 5/8" "  
 Max Ø 9,5 cm - 3 3/4" "  
 11643/01 • GP 2/8



**RM 463**  
 Tegamino with handle  
 25 cl - 8 1/2 oz  
 h 4,5 cm - 1 3/4" "  
 Max Ø 11,3 cm - 4 1/2" "  
 11640/01 • GP 2/12



**RM 462**  
 Tegamino with handle  
 16 cl - 5 1/2 oz  
 h 4,5 cm - 1 3/4" "  
 Max Ø 9,2 cm - 3 5/8" "  
 11639/01 • GP 2/12



it's a  
nice day!!







## THERMIC GLASS

*food & design*

NEW

- ▶ Double wall borosilicate glass, hand made, thermal shock resistant.
- ▶ Microwave and dishwasher safe.
- ▶ Maintain the temperature of both drinks and food hot and cold.
- ▶ Maintain unadulterated the level of acidity of liquid/food contained.
- ▶ Prevent condensation on the outer surface.
- ▶ Not suitable for oven cooking.
- ▶ Mass coloured glass, permanent and suitable for food contact.



**RM 469**  
Clear Cupcake

24 cl - 8 oz  
h 7,7 cm - 3"  
Max Ø 8,9 cm - 3 1/2"  
11865/01 • GP 2/12



**RM 469**  
Amber Cupcake

24 cl - 8 oz  
h 7,7 cm - 3"  
Max Ø 8,9 cm - 3 1/2"  
11870/01 • GP 2/12



**RM 469**  
Green Cupcake

24 cl - 8 oz  
h 7,7 cm - 3"  
Max Ø 8,9 cm - 3 1/2"  
11868/01 • GP 2/12



**RM 469**  
Grey Cupcake

24 cl - 8 oz  
h 7,7 cm - 3"  
Max Ø 8,9 cm - 3 1/2"  
11867/01 • GP 2/12



## CAFFEINO

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



### RM 373

Caffeino

8,5 cl - 2 ¾ oz  
h 7,4 cm - 3"  
Max Ø 6,2 cm - 2 ½"  
10352/01 • GP 2/12

## ESPRESSINO

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



### RM 374

Espresso

10,5 cl - 3 ½ oz  
h 8,2 cm - 3 ¼"  
Max Ø 6,5 cm - 2 ½"  
10353/01 • GP 2/12

## ESPRESSO

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



Espresso cup with  
stainless steel saucer

6,5 cl - 2 ¼ oz  
h 5,4 cm - 2 ¼"  
Max Ø 6,1 cm - 2 ½"  
10083/01 • GP 2/6



Cappuccino cup with stainless steel saucer

16,5 cl - 5 1/4 oz  
h 7,3 cm - 2 3/4"  
Max Ø 8,2 cm - 3 1/4"

10086/01 • GP 2/6



Multipurpose cup with stainless steel saucer

30 cl - 10 1/4 oz  
h 8,8 cm - 3 1/2"  
Max Ø 9,8 cm - 3 3/4"

10089/01 • GP 2/6

## CAPPUCCINO

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

## MULTIPURPOSE

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





# THERMIC GLASS

*drink & design*



## RM 219

Thermic multipurpose

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

08879/04 • GP 2/12



## RM 376

Latte Macchiato

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

10355/01 • GP 2/12



## RM 377

Mug

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

10356/01 • GP 2/12



## RM 401

Aroma Coffee

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

10972/01 • GP 2/12



## RM 402

Supremo Coffee

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

10973/01 • GP 2/12



## RM 220

Thermic coffee/tea mug

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

08880/05 • GP 2/12



## RM 435

Coffee and tea mug

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

11212/01 • GP 2/6



## RM 221

Thermic espresso cup

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

08881/04 • GP 2/12



## RM 466

Creamer

14,5 cl - 5 oz  
h 9,2 cm - 3 5/8"  
Max Ø 6,8 cm - 2 5/8"

11862/01 • GP 2/12

**NEW**



# SINGLE ORIGIN COFFEE CUP

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

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



**RM 385 JAMAICA**  
single origin coffee cup

9 cl - 3 oz  
h 8 cm - 3 1/4"  
Max Ø 6,2 cm - 2 1/4"  
10663/01 • GP 2/12



**RM388 COSTARICA**  
single origin coffee cup

8,5 cl - 2 3/4 oz  
h 8 cm - 3 1/4"  
Max Ø 6,8 cm - 2 3/4"  
10666/01 • GP 2/12

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

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



**RM 387 BRASILE**  
single origin coffee cup

7,5 cl - 2 1/4 oz  
h 7,1 cm - 2 3/4"  
Max Ø 7,1 cm - 2 3/4"  
10665/01 • GP 2/12



**RM 384 INDIA**  
single origin coffee cup

8,5 cl - 2 3/4 oz  
h 6,7 cm - 2 3/4"  
Max Ø 6,4 cm - 2 1/2"  
10662/01 • GP 2/12

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

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



**RM 383 ETIOPIA**  
single origin coffee cup

8,5 cl - 2 3/4 oz  
h 8 cm - 3 1/4"  
Max Ø 6,2 cm - 2 1/4"  
10661/01 • GP 2/12



**RM386 COLOMBIA**  
single origin coffee cup

10 cl - 3 1/2 oz  
h 8 cm - 3 1/4"  
Max Ø 6,2 cm - 2 1/4"  
10664/01 • GP 2/12

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





# THERMIC GLASS

*drink & design*



**RM 471**  
Long Drink  
37 cl - 12 1/2 oz  
h 13,2 cm - 5 1/4"  
Max Ø 9,5 cm - 3 3/4"  
11909/01 • GP 2/12



**RM 472**  
Whisky  
32 cl - 10 3/4 oz  
h 10 cm - 3 7/8"  
Max Ø 9,6 cm - 3 3/4"  
11910/01 • GP 2/12



**RM 473**  
Liqueur  
8 cl - 2 3/4 oz  
h 7,5 cm - 3"  
Max Ø 5,7 cm - 2 1/4"  
11911/01 • GP 2/12

NEW

NEW

NEW



**RM 217**  
Thermic tumbler  
47 cl - 16 oz  
h 15 cm - 6"  
Max Ø 9 cm - 3 1/2"  
08877/04 • GP 2/12



**RM 218**  
Thermic tumbler  
35 cl - 12 oz  
h 11,5 cm - 4 1/2"  
Max Ø 9 cm - 3 1/2"  
08878/04 • GP 2/12



**RM 375**  
Juice  
27 cl - 9 oz  
h 11,3 cm - 4 1/2"  
Max Ø 8,2 cm - 3 1/4"  
10354/01 • GP 2/12



**Bottle with stopper**  
0,75 L - 25 1/4 oz  
h 27 cm - 10 3/4"  
Max Ø 9,2 cm - 3 1/2"  
10092/01 • GP 1/12







# TABLETOP AND SERVEWARE

---

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

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# CHARGERS

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

TABLETOP  
AND  
SERVEWARE



## RM 313

Classico

Charger  
Max Ø 32 cm - 12 1/2"  
09612/01 • GP 1/6



## RM 238

Emozioni

Charger  
Max Ø 32 cm - 12 1/4"  
09010/01 • B 6/12



## RM 314

Pop art

Charger  
Max Ø 32 cm - 12 1/2"  
09613/01 • GP 1/6



## RM 315

Bambù

Charger  
Max Ø 32 cm - 12 1/2"  
09614/01 • GP 1/6



## RM 312

Carré

Charger  
Max 33x33 cm - 13x13"  
09611/01 • GP 1/6



## RM 316

Barocco

Charger  
Max Ø 32 cm - 12 1/2"  
09615/01 • GP 1/6



# GLITTER

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

TABLETOP  
AND  
SERVEWARE



**RM 327**

Gold cake plate

Max Ø 33 cm - 13"

09928/01 • B 6/12



**RM 327**

White cake plate

Max Ø 33 cm - 13"

10383/01 • B 6/12

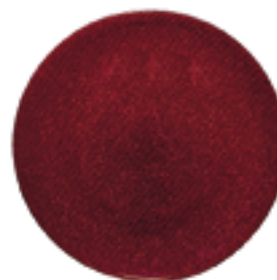


**RM 327**

Bronze cake plate

Max Ø 33 cm - 13"

09930/01 • B 6/12



**RM 327**

Red cake plate

Max Ø 33 cm - 13"

10384/01 • B 6/12



**RM 327**

Copper cake plate

Max Ø 33 cm - 13"

09929/01 • B 6/12



**RM 327**

Silver cake plate

Max Ø 33 cm - 13"

09931/01 • B 6/12



**RM 345**

Gold cake plate  
with foot

Max Ø 33 cm - 13 "

11610/01 • GP 1/4



**RM 345**

Silver cake plate  
with foot

Max Ø 33 cm - 13 "

11611/01 • GP 1/4



**RM 345**

Copper cake plate  
with foot

Max Ø 33 cm - 13 "

11612/01 • GP 1/4

# GOCCE

COMPLETE HAND MADE COLLECTION ENRICHED  
BY A PRECIOUS TEXTURE



TABLETOP  
AND  
SERVEWARE



**RM 271**  
Dessert plate

Max Ø 21 cm - 8 ¼"

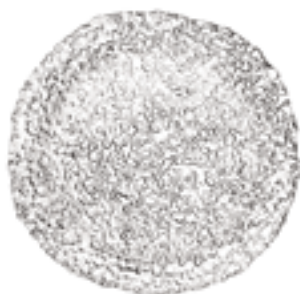
09214/01 • B 6/12



**RM 270**  
Soup plate

Max Ø 24 cm - 9 ½"

09213/01 • B 6/12



**RM 239**  
Cake plate

Max Ø 32 cm - 12 ¼"

09013/01 • B 6/12



**RM 268**  
Charger

Max Ø 32 cm - 12 ¼"

09211/02 • B 6/12



**RM 269**  
Dinner plate

Max Ø 28 cm - 11"

09212/01 • B 6/12



**RM 272**  
Small bowl

h 5 cm - h 2"  
Max Ø 16 cm - 6 ¼"

09215/01 • GP 4/16



**RM 273**  
Serving bowl

h 8,5 cm - h 3 ¼"  
Max Ø 25 cm - 9 ¾"

09216/01 • GP 1/4

PACKAGING



# INSIEME

LIVING ITALIAN STYLE





TABLETOP  
AND  
SERVEWARE

---



# INSIEME

LIVING ITALIAN STYLE



## I 1060/02

Large  
Cake Stand with Dome

h 43,9 cm - 17 ¼"   
Max Ø 33,1 cm - 13"

I 1060/02 • GPI/2



## I 1063/02

Medium  
Cake Stand with Dome

h 37,1 cm - 14 ½"   
Max Ø 27,9 cm - 11"

I 1063/02 • GPI/3



## I 1066/02

Small  
Cake Stand with Dome

h 28,2 cm - 11"   
Max Ø 19,4 cm - 7 ¾"

I 1066/02 • GPI/3



## RM 418

Large Cake Stand

h 16 cm - 6 ¼"   
Max Ø 33,1 cm - 13"

I 1058/01 • GPI/4



## RM 420

Medium Cake Stand

h 13,5 cm - 5 ¼"   
Max Ø 27,9 cm - 11"

I 1061/01 • GPI/6



## RM 422

Small Cake Stand

h 11,5 cm - 4 ½"   
Max Ø 19,4 cm - 7 ¾"

I 1064/01 • GPI/6





TABLETOP  
AND  
SERVEWARE



**I 1077/01**

Punch Bowl with Ladle

h 24,4 cm - 9 1/2"   
Max Ø 25 cm - 9 3/4"

I 1077/01 • GP1/2



**RM 429**

Trifle/Dessert Bowl

h 21,5 cm - 8 1/2"   
Max Ø 22 cm - 8 3/4"

I 1074/01 • GP1/3



**RM 428**

Small Dessert Bowl

h 12 cm - 4 3/4"   
Max Ø 10,5 cm - 4 1/4"

I 1073/01 • GP2/12



**I 1288/01**

Candy Dish

h 24,5 cm - 9 5/8"   
Max Ø 13 cm - 5"

I 1288/01 • GP 1/6



**I 1069/01**

Cheese Platter  
with Dome

h 24,6 cm - 9 3/4"   
Max Ø 27,9 cm - 11"

I 1069/01 • GP 1/3

PACKAGING





# MICHELANGELO PROFESSIONAL LINE

AMUSE-BOUCHE, SINGLE SERVING



TABLETOP  
AND  
SERVEWARE



## PM 969

Single Serving  
Amuse-Bouche  
Cube

14 cl - 4 3/4 oz  
h 6 cm - 2 3/8"  
Max  $\square$  5,6 cm - 2 1/4"

11623/01 BAF 6/24



## PM 970

Single Serving  
Amuse-Bouche  
Cylinder

15 cl - 5 oz  
h 6 cm - 2 3/8"  
Max  $\varnothing$  6,2 cm - 2 1/2"

11624/01 BAF 6/24



## PM 968

Single Serving  
Amuse-Bouche  
Triangle

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

11622/01 BAF 6/24



## PM 966

Single Serving  
Amuse-Bouche  
Oval

15 cl - 5 oz  
h 6 cm - 2 3/8"  
 $\varnothing$  5,2x7,2 cm - 2x2 7/8"

11620/01 • BAF 6/24

PACKAGING



# SUBLIME

A FUSION OF STYLE AND ELEGANCE



## PM 955

Carafe  
with cork stopper  
1 L - 34 oz

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

11627/01 • GP 1/12



## PM 955

Carafe  
1 L - 34 oz

112 cl - 37 <sup>3</sup>/<sub>4</sub> oz brimful  
h 26.3 cm - h 10 <sup>3</sup>/<sub>8</sub>"  
Ø 8.9 cm - Ø 3 <sup>1</sup>/<sub>2</sub>"

11626/01 • CT 6



## RM 483

Carafe  
1,5 L - 50 <sup>3</sup>/<sub>4</sub> oz

180 cl - 60 <sup>3</sup>/<sub>4</sub> oz brimful  
h 24,5 cm - 9 <sup>5</sup>/<sub>8</sub>"  
Max Ø 11,2 cm - 4 <sup>3</sup>/<sub>8</sub>"

11933/01 • GP 1/4



## RM 482

Carafe  
1 L - 34 oz

120 cl - 40 <sup>1</sup>/<sub>4</sub> oz brimful  
h 21,5 cm - 8 <sup>1</sup>/<sub>2</sub>"  
Max Ø 9,8 cm - 3 <sup>7</sup>/<sub>8</sub>"

11932/01 • GP 1/4



NEW

NEW

NEW



TABLETOP  
AND  
SERVEWARE



**RM 478**

Bowl

h 11 cm - 4 <sup>3</sup>/<sub>8</sub>"  
Max Ø 25 cm - 9 <sup>7</sup>/<sub>8</sub>"

11927/01 • GP 1/6



**RM 477**

Bowl

h 9 cm - 3 <sup>1</sup>/<sub>2</sub>"  
Max Ø 21,5 cm - 8 <sup>1</sup>/<sub>2</sub>"

11926/01 • GP 1/6



**RM 476**

Small Bowl

h 7,7 cm - 3"  
Max Ø 18 cm - 7 <sup>1</sup>/<sub>8</sub>"

11925/01 • GP 1/6



**RM 475**

Small Bowl

h 6,5 cm - 2 <sup>1</sup>/<sub>2</sub>"  
Max Ø 14 cm - 5 <sup>1</sup>/<sub>2</sub>"

11924/01 • GP 1/6



**RM 474**

Small Bowl

h 4 cm - 1 <sup>5</sup>/<sub>8</sub>"  
Max Ø 8,4 cm - 3 <sup>1</sup>/<sub>4</sub>"

11923/01 • GP 2/12



**RM 479**

Cake Stand

h 11 cm - 4 <sup>3</sup>/<sub>8</sub>"  
Max Ø 29 cm - 11 <sup>3</sup>/<sub>8</sub>"

11928/01 • GP 1/44



**RM 479**

Cake Stand with Dome

h 27 cm - 10 <sup>5</sup>/<sub>8</sub>"  
Max Ø 29 cm - 11 <sup>3</sup>/<sub>8</sub>"

11930/01 • GP 1/2



# BOTTLES

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REGISTERED  
DESIGNS

# OPTIMA

SPECIFIC SERVING BOTTLES

BOTTLES





REGISTERED  
DESIGNS

# OPTIMA

## SPECIFIC SERVING BOTTLES

### BOTTLES



#### H 10101

Fine Wine - 1 L - 34 oz

104 cl - 35 ¼ oz brimful  
h 31,8 cm - 12 ½"  
Max Ø 8,8 cm - 3 ½"

11202/30 • CT6  
I - I L CE



#### H 4974

Acqua - 0,75 L - 25 ¼ oz

104 cl - 35 ¼ oz brimful  
h 26 cm - 10 ¼"  
Max Ø 8 cm - 3 ¼"

10954/01 • CT6



#### H 4934

Fine Wine  
0,75 L - 25 ¼ oz

79 cl - 26 ¾ oz brimful  
h 29,5 cm - 11 ½"  
Max Ø 8 cm - 3 ¼"

10876/30 • CT6  
I - I 0,75 L CE



#### H 4961

Fine Wine  
0,50 L - 17 oz

53,5 cl - 19 oz brimful  
h 26,2 cm - 10 ¼"  
Max Ø 7,1 cm - 2 ¾"

10931/30 • CT6  
I - I 0,50 L CE



#### H 4960

Fine Wine  
0,25 L - 8 ½ oz

28 cl - 9 ½ oz brimful  
h 19,6 cm - 7 ¾"  
Max Ø 6 cm - 2 ¼"

10955/30 • CT12  
I - I 0,25 L CE



#### H 10088

Hydrosommelier  
Bottle with stainless  
steel airtight closure  
© Registered Designs  
1 L - 34 oz

104,5 cl - 35 ¼ oz brimful  
h 33 cm - 13 ¼"  
Max Ø 8,5 cm - 3 ¾"

11321/01 • CT 6



#### P 118

Airtight glass stopper  
with silicone O-rings  
BPA free.  
Suitable to all Luigi  
Bormioli bottles.

h 4,3 cm - 1 ¾"  
Max Ø 5,9 cm - 2 ¾"

11301/02 • BAF 12/48



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



REGISTERED  
DESIGNS

# OPTIMA

## SPECIFIC SERVING BOTTLES

### BOTTLES



#### H 10441

Rectangular glass can  
with airtight screw top  
1 L - 8 1/2 oz

105 cl - 35 1/2 oz brimful  
h 21,5 cm - 8 1/2"

□ 11x7,6 cm - 4 3/8"x3"

11957/01 • CT6



#### H 10399

Rectangular glass can  
with airtight screw top  
0,50 L - 17 oz

54 cl - 18 1/4 oz brimful  
h 18 cm - 7 1/8"

□ 9x6,2 cm - 3 1/2"x2 1/2"

11956/01 • CT12

NEW

NEW



#### H 10076

Juice with airtight  
screw top  
1 L - 34 oz

104 cl - 35 1/4 oz brimful  
h 27 cm - 10 5/8"  
Max Ø 8,2 cm - 3 1/4"

11319/01 • CT6



#### H 4972 50

Latte - 0,50 L - 17 oz

54 cl - 18 1/4 oz brimful  
h 17,9 cm - 7"  
Max Ø 8,5 cm - 3 3/8"

10957/01 • CT12



#### H 4992

Premium Olive oil  
0,25 L - 8 1/2 oz  
with silicone/stainless  
steel (18/8) pourer

28 cl - 9 1/2 oz brimful  
h 19,8 cm - 7 3/4"  
□ 7,5x5 cm - 3"x2"

11089/01 • CT12



#### H 4992

Vinegar 0,25 L - 8 1/2 oz  
with silicone/stainless  
steel (18/8) pourer

28 cl - 9 1/2 oz brimful  
h 19,8 cm - 7 3/4"  
□ 7,5x5 cm - 3"x2"

11603/01 • CT12





# PRECIOUS GLASS

GLASS WITH A UNIQUE MIRROR FINISH



REGISTERED  
DESIGNS

## BOTTLES

- ▶ Exceptional surface hardness: Anti-Scratch.
- ▶ Protects liquid contained from damaging UV rays.
- ▶ Suitable for food contact.
- ▶ Dishwasher safe over 2000 industrial washing cycles.



**H 4992**  
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"  
□ 7,5x5 cm - 3"x2"

I 1603/02 • CT 12



**H 4992**  
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"  
□ 7,5x5 cm - 3"x2"

I 1089/03 • CT 12



**H 10088**  
Mirror finish bottle with  
stainless steel airtight  
closure 1 L - 34 oz

104.5 cl - 35 ¼ oz brimful  
h 35 cm - 13 ¾"  
Max Ø 8.5 cm - 3 ⅜"

I 1594/03 • CT 6



REGISTERED  
DESIGNS

# SODA BOTTLES

## BOTTLES



### **H 10271**

Bottle with stainless  
steel airtight closure  
1 L - 34 oz

104,5 cl - 35 ¼ oz brimful  
h 35 cm - 13 ¾"  
Max Ø 8,5 cm - 3 ⅜"

11594/01 • GP 1/12  
11594/02 • CT 6



### **H 10271**

Bottle with stainless  
steel airtight closure  
1 L - 34 oz

104,5 cl - 35 ¼ oz brimful  
h 35 cm - 13 ¾"  
Max Ø 8,5 cm - 3 ⅜"

11596/01 • GP 1/12  
11596/02 • CT 6



### **H 10271**

Bottle with stainless  
steel airtight closure  
1 L - 34 oz

104,5 cl - 35 ¼ oz brimful  
h 35 cm - 13 ¾"  
Max Ø 8,5 cm - 3 ⅜"

11595/01 • GP 1/12  
11595/02 • CT 6







# WINE DECANTERS

---

## DECANTERS AND CARAFES FOR THE SERVICE OF WINES

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

Designed to hold 0,75 L or 1,5 L of wine with the right amount of oxygenation area.

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

Some Carafes and Decanters have a new revolutionary treatment to prevent dripping **ANTI-DRIP coating**, others have a bevelled finish that ensures a constant flow of wine when pouring it.



# WINE DECANTERS



VINEA  
**RM 484**  
 Red Wine Decanter  
 0,75 L - 25 1/4 oz  
 217 cl - 73 1/2 oz brimful  
 h 30,5 cm - 12"  
 Max Ø 22 cm - 8 5/8"  
 11935/01 • GP 1/2

ANTI-DRIP coating

NEW



VINEA  
**RM 485**  
 White Wine Decanter  
 0,75 L - 25 1/4 oz  
 156 cl - 52 3/4 oz brimful  
 h 30,6 cm - 12"  
 Max Ø 17,1 cm - 6 3/4"  
 11936/01 • GP 1/2

ANTI-DRIP coating

NEW



VINEA  
**RM 486**  
 Mini Decanter  
 0,125 L - 4 1/4 oz  
 33,5 cl - 11 1/4 oz brimful  
 h 15,3 cm - 6"  
 Max Ø 12 cm - 4 3/4"  
 11937/01 • GP 1/2

NEW



ATELIER  
**RM 487**  
 Wine Decanter  
 0,75 L - 25 1/4 oz  
 183 cl - 62 oz brimful  
 h 28,7 cm - 11 1/4"  
 Max Ø 20,3 cm - 8"  
 11938/01 • GP 1/2

ANTI-DRIP coating

NEW



SUBLIME  
**RM 481**  
 Decanter  
 0,75 L - 25 1/4 oz  
 186 cl - 63 oz brimful  
 h 33 cm - 12"  
 Max Ø 14,9 cm - 5 7/8"  
 11931/01 • GP 1/2

NEW



VINO CLASSICO  
**SV 2** Decanter  
 0,75 L - 25 1/4 oz  
 170 cl - 57 1/2 oz brimful  
 h 25 cm - 9 7/8"  
 Max Ø 22 cm - 8 5/8"  
 07650/07 • BAF 1/4



VINTAGE  
**SV 3** Decanter  
 0,75 L - 25 1/4 oz  
 145 cl - 49 oz brimful  
 h 22,4 cm - 8 7/8"  
 Max Ø 18 cm - 7"  
 07693/01 • B 1/6  
 07693/05 • BAF 1/6



SUPREMO  
**RM 457**  
 Red Wine Decanter  
 2 Bottles 1.50 L - 50 ¾ oz  
 334 cl - 113 oz brimful  
 h 30,5 cm - 12"  
 Max Ø 26 cm - 10 ¼"  
 11564/01 GP 1/2

ANTI-DRIP coating



SUPREMO  
**RM 458**  
 Red Wine Decanter  
 1 Bottle 0,75 L - 25 ¼ oz  
 224 cl - 75 ¾ oz brimful  
 h 29 cm - 11 ⅜"  
 Max Ø 22 cm - 8 ⅝"  
 11565/01 GP 1/2

ANTI-DRIP coating



SUPREMO  
**RM 459**  
 White Wine Decanter  
 0,75 L - 25 ¼ oz  
 160 cl - 54 oz brimful  
 h 31,5 cm - 12 ⅜"  
 Max Ø 17 cm - 6 ¾"  
 11566/01 GP 1/4

ANTI-DRIP coating



WINE STYLE SPECIFIC  
**RM 390**  
 White Wine Decanter  
 0,75 L - 25 ¼ oz  
 172 cl - 58 ¼ oz brimful  
 h 47,4 cm - 18 ¾"  
 Max Ø 13,5 cm - 5 ¼"  
 10681/01 • GP 1/6



VINOTEQUE  
**RM 319** Decanter  
 0,75 L - 25 ¼ oz  
 253 cl - 85 ½ oz brimful  
 h 35 cm - 13 ¾"  
 Max Ø 20 cm - 7 ¾"  
 09630/05 • GP 1/6

ANTI-DRIP coating



INCANTO  
**H 10082**  
 Wine Bottle with airtight  
 glass stopper 1 L - 34 oz  
 104,5 cl - 35 ¼ oz brimful  
 h 27,5 cm - 10 7/8"  
 Max Ø 10,8 cm - 4 ¼"  
 11312/01 • GP 1/6  
 11187/01 • CT 6  
 (bottles only)



ATELIER - PRESTIGE  
**H 10081**  
 Wine Bottle - with airtight  
 glass stopper 1 L - 34 oz  
 104 cl - 35 ¼ oz brimful  
 h 27,1 cm - 10 5/8"  
 Max Ø 12,4 cm - 4 7/8"  
 11311/01 • GP 1/6  
 11180/01 • CT 6  
 (bottles only)



MICHELANGELO  
**PM 729**  
 1 L - 34 oz  
 105 cl - 35 ½ oz brimful  
 h 36,3 cm - 14 ¼"  
 Max Ø 10,7 cm - 4 ¼"  
 08740/01 • GP 1/6  
 08740/02 • CT 5



# CARAFES

# CARAFES



SUBLIME  
**RM 483**  
Carafe 1,5 L - 50 <sup>3</sup>/<sub>4</sub> oz  
180 cl - 60 <sup>3</sup>/<sub>4</sub> oz brimful  
h 24,5 cm - 9 <sup>5</sup>/<sub>8</sub>"  
Max Ø 11,2 cm - 4 <sup>3</sup>/<sub>8</sub>"  
11933/01 • GP 1/4



SUBLIME  
**RM 482**  
Carafe 1 L - 34 oz  
120 cl - 40 <sup>1</sup>/<sub>2</sub> oz brimful  
h 21,5 cm - 8 <sup>1</sup>/<sub>2</sub>"  
Max Ø 9,8 cm - 3 <sup>7</sup>/<sub>8</sub>"  
11932/01 • GP 1/4

**NEW**

**NEW**



SUBLIME  
**PM 955**  
Carafe  
1 L - 34 oz  
112 cl - 37 <sup>3</sup>/<sub>4</sub> oz brimful  
h 26,3 cm - h 10 <sup>3</sup>/<sub>8</sub>"  
Ø 8,9 cm - Ø 3 <sup>1</sup>/<sub>2</sub>"  
11626/01 • CT 6  
bottles only



SUBLIME  
**PM 955**  
Carafe with cork stopper  
1 L - 34 oz  
112 cl - 37 <sup>3</sup>/<sub>4</sub> oz brimful  
h 28,6 cm - h 11 <sup>1</sup>/<sub>4</sub>"  
Ø 8,9 cm - Ø 3 <sup>1</sup>/<sub>2</sub>"  
11627/01 • GP 1/12



MICHELANGELO  
MASTERPIECE  
**HP 10297**  
Pitcher with lid and cooling tube all in Polypropylene BPA and Phthalates free  
2,5 L - 84 oz  
241,3 cl - 81 <sup>1</sup>/<sub>2</sub> oz brimful  
h 25,6 cm - 10 <sup>1</sup>/<sub>8</sub>"  
Max Ø 18 cm - 7 <sup>1</sup>/<sub>8</sub>"  
11660/01 • GP 1/3





PREZIOSO  
**HP 10296**  
Pitcher with lid and cooling tube all in Polypropylene BPA and Phthalates free  
2,5 L - 84 oz

257,8 cl - 87 ¼ oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18,2 cm - 7 1/8"

11657/01 • GP 1/3  
11657/02 • CT 6



PREZIOSO  
COOL SENSATION BLUE  
**HP 10296**  
Pitcher with lid and cooling tube all in Polypropylene BPA and Phthalates free  
2,5 L - 84 oz

257,8 cl - 87 ¼ oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18,2 cm - 7 1/8"

11658/01 • GP 1/3  
11658/02 • CT 6



PREZIOSO  
COOL SENSATION GREEN  
**HP 10296**  
Pitcher with lid and cooling tube all in Polypropylene BPA and Phthalates free  
2,5 L - 84 oz

257,8 cl - 87 ¼ oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18,2 cm - 7 1/8"

11659/01 • GP 1/3  
11659/02 • CT 6



ATELIER  
**PM 904**  
Carafe 1 L - 34 oz

120 cl - 40 ½ oz brimful  
h 28 cm - 11"  
Max Ø 10,8 cm - 4 ¼"

10700/01 • CT 6  
10700/31 • I - I L C€



ATELIER  
**PM 905**  
Carafe 0,75 L - 25 ¼ oz

90 cl - 30 ½ oz brimful  
h 25,8 cm - 10 ¼"  
Max Ø 9,7 cm - 3 ¾"

10699/01 • CT 6



ATELIER  
**PM 906**  
Carafe 0,50 L - 17 oz

64 cl - 21 ¾ oz brimful  
h 22,5 cm - 8 ¾"  
Max Ø 9 cm - 3 ½"

10698/01 • CT 6  
10698/31 • I - I 0,5 L C€



ATELIER  
**PM 907**  
Carafe 0,25 L - 8 ½ oz

32 cl - 10 ¾ oz brimful  
h 17,4 cm - 6 ¾"  
Max Ø 7,3 cm - 2 ¾"

10697/01 • CT 12  
10697/37 • I - I 0,2-0,3 L C€  
10697/34 • I - I ¼ L C€



ATELIER  
**PM 908**  
Carafe 0,10 L - 3 ½ oz

15 cl - 5 oz brimful  
h 13,3 cm - 5 ¼"  
Max Ø 5,6 cm - 2 ¼"

10696/01 • CT 12  
10696/32 • I - I 0,1 L C€  
10696/33 • I - I 1/8 L C€

## CARAFES



MICHELANGELO  
PROFESSIONAL LINE  
**HP 10297**  
Pitcher 2,5 L - 84 oz

241,3 cl - 81 1/2 oz brimful  
h 24,2 cm - 9 1/2"  
Max Ø 18 cm Ø 7 1/8"  
11552/01 • CT 6



MICHELANGELO  
PROFESSIONAL LINE  
**HP 10297**  
Pitcher with lid  
and cooling tube all  
in Polypropylene BPA  
and Phthalates free  
2,5 L - 84 oz

241,3 cl - 81 1/2 oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18 cm - 7 1/8"  
11660/02 • CT 6



PRESTIGE  
**PM 904**  
Carafe with airtight  
silicone lid bpa free  
1 L - 34 oz

120 cl - 40 1/2 oz brimful  
h 29 cm - 11 3/8"  
Max Ø 10,8 cm - 4 1/4"  
11234/01 • GP 1/6



CONICA  
**PM 706**  
Carafe 1 L - 34 oz

130 cl - 44 oz brimful  
h 24,5 cm - 9 3/4"  
Max Ø 13 cm - 5 1/8"  
08550/02 • CT 6



CONICA  
**PM 713**  
Carafe 0,50 L - 17 oz

64 cl - 21 3/4 oz brimful  
h 19,5 cm - 7 3/4"  
Max Ø 10,3 cm - 4"  
08548/02 • CT 12



CONICA  
**PM 714**  
Carafe 0,25 L - 8 1/2 oz

30 cl - 10 1/4 oz brimful  
h 15,6 cm - 6 1/8"  
Max Ø 8,2 cm - 3 1/4"  
08549/02 • CT 12



PERFECTA  
**PM 697**  
Carafe 1 L - 34 oz

130 cl - 44 oz brimful  
h 28,2 cm - 11 1/8"  
Max Ø 9,9 cm - 3 7/8"  
08542/02 • CT 6



PERFECTA  
**PM 687**  
Carafe 0,50 L - 17 oz

62 cl - 21 oz brimful  
h 22,4 cm - 8 3/4"  
Max Ø 7,9 cm - 3 1/8"  
08541/02 • CT 12



PERFECTA  
**PM 696**  
Carafe 0,25 L - 8 1/2 oz

30 cl - 10 1/4 oz brimful  
h 17,8 cm - 7"  
Max Ø 6,3 cm - 3 1/2"  
08540/02 • CT 12



CARAFES



MICHELANGELO  
MASTERPIECE  
**RM 108**  
Jug 2,5 L - 84 oz

280 cl - 96 3/4 oz brimful  
h 23,5 cm - 9 1/4"  
Max Ø 17,2 cm - 6 3/4"  
07857/06 • GP 1/6



MICHELANGELO  
MASTERPIECE  
**RM 101**  
Jug 2 L - 67 1/2 oz

220 cl - 74 1/2 oz brimful  
h 27,3 cm - 10 3/4"  
Max Ø 13 cm - 5 1/8"  
07518/06 • GP 1/6



MICHELANGELO  
MASTERPIECE  
**RM 112**  
Jug 1,5 L - 50 1/4 oz

170 cl - 57 1/2 oz brimful  
h 26,2 cm - 10 1/2"  
Max Ø 12,5 cm - 5"  
07517/06 • GP 1/6



MICHELANGELO  
MASTERPIECE  
**RM 119**  
Jug 1 L - 34 oz

130 cl - 44 oz brimful  
h 26 cm - 10 1/4"  
Max Ø 10,7 cm - 4 1/4"  
07980/06 • GP 1/6



PRESTIGE  
**RM 381**  
Carafe 1,5 L - 50 3/4 oz

170 cl - 57 1/2 oz brimful  
h 19,9 cm - 7 3/4"  
Max Ø 13,4 cm - 5 1/4"  
10435/01 • CT 6

ANTI-DRIP coating



PRESTIGE  
**RM 380**  
Carafe 1 L - 34 oz

110 cl - 34 1/4 oz brimful  
h 17 cm - 6 3/4"  
Max Ø 11,8 cm - 4 3/4"  
10434/01 • CT 6

ANTI-DRIP coating



PRESTIGE  
**RM 379**  
Carafe 0,50 L - 17 oz

57 cl - 19 1/4 oz brimful  
h 13,5 cm - 5 1/4"  
Max Ø 9,4 cm - 3 3/4"  
10433/01 • CT 6

ANTI-DRIP coating



PRESTIGE  
**RM 378**  
Carafe 0,25 L - 8 1/2 oz

27,5 cl - 9 1/4 oz brimful  
h 10,8 cm - 4 1/4"  
Max Ø 7,5 cm - 3"  
10432/01 • CT 12

ANTI-DRIP coating



MAGNIFICO  
**RM 258**  
Carafe 0,75 L - 25 1/4 oz

201 cl - 68 oz brimful  
h 25,9 cm - 10 1/4"  
Max Ø 15,6 cm - 6 1/4"  
11128/01 • GP 1/4



# SPIRITS BOTTLES & SPIRITS DECANTERS

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ACCESSORIES FOR THE TABLE,  
FOR THE SERVICE OF SPIRITS.

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

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

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

# SPIRITS BOTTLES & SPIRITS DECANTERS

SHAPES AND STYLES  
FOR AN ELEGANT AND PROFESSIONAL SERVICE



PUCCINI  
**11334/01**  
Decanter with airtight  
glass stopper  
0,70 L - 23 ¾ oz  
73 cl - 24 ¾ oz brimful  
h 16,6 cm - h 6 ½"  
□ 15,6 cm x 7,3 cm  
□ 6 ⅛" x 2 7/8"  
11334/01 • CT 6 + B6



LISZT  
**11335/01**  
Decanter with airtight  
glass stopper  
0,70 L - 23 ¾ oz  
73 cl - 24 ¾ oz brimful  
h 20 cm - h 7 7/8"  
□ 15 cm x 9,1 cm  
□ 5 7/8" x 3 5/8"  
11335/01 • CT 6 + B6



ROSSINI  
**11336/01**  
Decanter with airtight  
glass stopper  
0,70 L - 23 ¾ oz  
73 cl - 24 ¾ oz brimful  
h 21,3 cm - h 8 3/8"  
Ø 10,2 cm - Ø 4"  
11336/01 • CT 6 + B6

Also available 0,75 L - 25 ¼ oz capacity on request  
Decanters only also available in trays on pallet 100x120



CLASSICO  
**H 10083**

Spirits Bottle with  
airtight glass stopper  
0,70 L - 23 ¾ oz

73,1 cl - 24 ¾ oz brimful  
h 28.2 cm - h 11 1/8"  
Ø 8.2 cm - Ø 3 1/4"

11320/02 • CT 6 + B6



BACH  
**H 10085**

Spirits Bottle with  
airtight glass stopper  
0,70 L - 23 ¾ oz

73,1 cl - 24 ¾ oz brimful  
h 28.2 cm - h 11 1/8"  
Ø 8.2 cm - Ø 3 1/4"

11313/04 • GP 1/6  
11313/05 • CT 6 + B6



ON THE ROCKS  
**H 10080**

Spirits Bottle with  
airtight glass stopper  
0,70 L - 23 ¾ oz

73,1 cl - 24 ¾ oz brimful  
h 27.5 cm - h 10 7/8"  
Ø 8.1 cm - Ø 3 1/4"

11314/03 • GP 1/6  
11314/02 • CT 6 + B6





# ART AND SCIENCE OF GLASS

## TO IMPROVE THE QUALITY OF LIFE

“The diffusion of the wine aromatic molecules in the bowl of a stemglass takes place according to laws of physics such as Fick’s second law of diffusion expressed by the differential equation

$$\frac{\partial \Phi}{\partial t} = D \cdot \left( \frac{\partial^2 \Phi}{\partial x^2} + \frac{\partial^2 \Phi}{\partial y^2} \right)$$

Our elegant shapes and the attention to detail capture and control these aromatic molecules to emphasize the wine aromatic notes and to perceive its aromatic profile”

*Research and Development Department  
Bormioli Luigi SpA*

# ACCADEMIA

*Luigi Bormioli*  
★★★★★

presents a collection of professional hi-tech products. This range of products made in lead-free blown crystal glass, renowned for its high sonority, brilliance, transparency and durability are characterised by high advanced technology and know-how. The ultimate design of these products makes them suitable for the most demanding professional requirements and sophisticated wine tasting lovers.

Each individual product, in the collection ACCADEMIA *Luigi Bormioli*, is the expression of the highest expertise that have made BORMIOLI LUIGI and the Italian lifestyle famous worldwide. Creativity and style, fantasy and elegance combined with excellent technical abilities and know-how.

The brand ACCADEMIA *Luigi Bormioli* is the expression all of those values that placed BORMIOLI LUIGI at the forefront, appreciated and recognised worldwide.

## 5 STARS

The stars represent the five characteristics obtained through continuous research in the development of products with high technological content, such as:

**DESIGN**

**TRANSPARENCY**

**HIGH RESISTANCE**

**FUNCTIONALITY**

**QUALITY AND INNOVATION**



# THE WINE TASTING WITH THE

*Luigi Bormioli*

## COLLECTION

The oenological experience takes on a new and more pleasant dimension, making the voyage into the art of wine tasting easier throughout.

The art of wine tasting is divided into three sensorial steps:

### LOOK

During the visual examination of the wine the following characteristics are evaluated:

**CLEARNESS, COLOUR, DENSITY, DEPTH**

In order to better evaluate the clearness and colour of the wine, it should be poured into a highly transparent and colourless glass. LUIGI BORMIOLI crystal glass is absolutely transparent (transmission of light throughout the visible field exceeds 91%) and it is colourless (the colourless index is practically zero). Appearance and colour of the wine can be evaluated at the centre of the bowl, whilst its nuances by looking at the edge of wine when tilting the glass. The high transparency of ACCADEMIA *Luigi Bormioli* products allows for a better visual evaluation of the brightness, intensity and hues of the wine's colour.

### SMELL

The second sensorial step allows to detect the different and at times complex collection of aromas found in the wine.

The smell is characterised by volatile molecules that, after swirling the wine, break up from the liquid releasing the full aroma. The stemglass should be held by its foot so that the hand is not too close to the nose thus influencing the wine's aroma and also to avoid altering the wine's temperature. The foot of the ACCADEMIA *Luigi Bormioli* stemware has been developed to increase stability and to make it easier to hold.

The geometrical shapes of ACCADEMIA *Luigi Bormioli* stemware are designed to have a larger surface area thus improving the oxygenation and facilitating the concentration of flavours.

The deep epicure of the flutes creates a continual flow of bubbles (Perlage) and allows the distinctive aromas to surface permitting the best appreciation of all champagnes even the most delicate.

### TASTE

The sense of taste is quite limited as the taste buds can only recognise 4 elements of taste: sweet, acidic, bitter and salty. These taste buds areas are positioned in specific areas of the tongue. The shapes and sizes of ACCADEMIA *Luigi Bormioli* stemglasses have been designed to guide the wine towards specific areas of the tongue ensuring the appropriate amount of wine or distillate at every sip, enhancing the wine or distillate structure and softness where necessary whilst containing the acidity or alcoholic perception when highly predominant.

Different shapes for different types of wine will meet everyone's highest possible expectations and satisfy even the most demanding wine connoisseur.

The fine rim gives a nice sensation to the lips making the wine tasting even more pleasant.

# THE STEMGLASSES BY ACCADEMIA *Luigi Bormioli*

Are produced with lead free crystal glass SON.tyx® having exceptionally high levels of transparency, colourlessness, sparkle and high resistance to mechanical shocks and dishwashing; with a correct weight balance between bowl and stem to make swirling easier and smoother.

They are also produced with a correct balance between bowl and stem to make swirling easier and smoother. In this way the wine when swirled around the bowl releases its bouquet to the full and also enables a better diffusion and distribution of the aroma molecules for a distinctive olfactory experience.



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



Stems without any mould seams and highly flexible.



Fine, reinforced and laser cut rims.



Bowls' shapes having a larger surface area to improve oxygenation, curved in at the top to enhance the concentration of flavours and their diffusion to the top.



ACCADEMIA *Luigi Bormioli* offers a number of professional ranges that are the result of research, sensory analysis and scientific studies carried out on shapes, sizes and innovative materials.

The collection comprises:

#### **HIGH PRECISION WINE INSTRUMENTS:**

innovative ranges of stemglasses, tumblers and wine accessories dedicated to both foodservice and wine tasting. Items designed to enhance the aroma, to emphasize the role of 'touch', to adjust 'taste' and to appreciate the colour and its nuances: a real sensorial experience.

#### **HIGH PRECISION WATER INSTRUMENTS:**

within the Palace range a new collection dedicated to water tasting: Hydrosommelier

#### **HIGH PRECISION BAR INSTRUMENTS:**

the Bar section offers new ranges of tumblers aimed at enhancing cocktail and mixed drinks tasting. Tumbler ranges designed to enhance drinks with high alcoholic content and also drinks having a more delicate aroma.

#### **ACCESSORIES:**

accessories for the table, decanters and carafes for the service of wine and spirits.

# ART AND SCIENCE OF GLASS FOR WINE APPRECIATION

Everyone appreciates a good glass of wine, but the art of tasting is not an easy task. The sophisticated sensitivity required implies a broad experience supported by specific technical knowledge of the organoleptic properties of wine and of the art of tasting.

In this respect, the role of the wine glass is not only of utmost importance but tremendously decisive, as a qualifying vehicle that enhances the characteristics of the liquid. Many generations of wine connoisseurs and wine experts have debated and reasoned over which wine glass shapes are the best to convey the virtues of wines.

The Bormioli Luigi Research Group has analysed these factors, applying scientific methods and criteria - both theoretical and empirical – in order to associate the most appropriate geometrical shape to each single type of wine. In order to apply this technical knowledge to glass containers, research took advantage of the valuable contribution of industrial design and development and marketing departments. Different parameters were measured and quantitative analyses were compared. In summary, the aim was to acknowledge the different laws regarding the diffusion of the content in order to direct the molecule towards the relevant taste buds, by simultaneously enhancing the intensity and the persistence of the olfactory perceptions. In fact, the sense of smell is synergic to taste, as we are aware when we have a cold or when we hold shut a child's nose while he takes a bitter medicine.

Sight is the first sense to provide information on the state, evolution, structure and type of wine: the visual aspect anticipates impressions that will later be confirmed and integrated by smell and taste. In this identification and perception process the nose follows the eye, performing a complex activity. Perhaps, this skill has been partly lost during the last millennia of history (that's why the few existing renowned "noses" are extremely well paid in the perfume industry) and it would be useful to regain such a skill to ensure a higher quality of life.

Afterwards, the sense of taste will assess the flavours: they can be sweet, bitter, salty and sour. If these parameters seem insufficient to you, keep in mind that their combination determines a 4-D universe! Finally, there are many tactile sensations as well as aromas that can be recognised by retronasal means, when the liquid is already inside the mouth or has just been swallowed. Imagine at this point the possible variety of "tastes" originated by the sum of the aforesaid sensations!

$$\frac{\partial \phi}{\partial t} = \Delta \cdot \left( \frac{\partial^2 \phi}{\partial x^2} + \frac{\partial^2 \phi}{\partial y^2} \right)$$

The extent and complexity of the practice of “wine tasting” justifies the magic and enchanted atmosphere where the beauty of the vineyards exposed to sun, the elegiac alcoholic fermentation of the musts, the fine culture that unlocks the most elegant perceptive and sensory horizons, all merge together.

In this delightful backdrop, the right stemglass has an important and meaningful role to play. A professional and informed restaurant owner, should recognise the importance and the role of a stemglass, and also recognise the difference in quality offered by various manufacturers. As an ‘expert’ and informed guide he should lead the everyday consumer through a journey rendered more valuable and remarkable by an extraordinary aesthetical charme, an emotional feeling and intelligence .

# WINE QUALITY AND

## ACCADEMIA *Luigi Bormioli* STEMGLASSES

Numerous sensory studies on consumers show that everyone, even those who are not wine and distillate experts recognise a good product when they taste it and they prefer this over an imperfect, weak or ordinary product. In all fields, consumer sensory preferences generally follow three main trends that have been outlined over the last ten years and are summed up by these three words:

### POWER DEPTH PERFECTION

- **POWER**

It is closely linked to the quantity of molecules that are released by the drink and influence our olfactory perception, firstly directly via the nasal senses, as soon as we bring the glass to the nose, and then by the retro-olfactory senses, when the wine is in the mouth and straight after swallowing. The intensity of perceptions has become a recurrent decisive element in our society; hence, in the future those products which have more pronounced flavours or aromas will become more successful than others. Consumers want to be impressed, excited, involved and surprised.

- **DEPTH**

The notion of depth is directly linked to the number and type of molecules that are able to interact with our olfactory organ. Current wine measurement instruments (gas chromatographers and the likes) have been able to detect thousands of molecules, which together are able to create very effective combinations. Wine Tasters, unlike other analysis devices, rarely identify molecules individually. They generally detect groups of molecules that evoke an already lived experience and name them after this experience: rose, grass, cork, citrus and so on. When a wine lacks a certain abundance of molecules groups, it is generally defined as poor, short or dull. In this case, it is said that there is a lack of depth, as opposed to complex and rich wines that suggest many olfactory engrams such as flowers, fruits, spices, aromatic herbs, etc..

- **PERFECTION**

Power and depth are useless if perfection is missing. Perfection manifests itself in two different but complimentary ways: on the one hand by the absence of inhibiting aromas, and on the other by the coherence of the positive notes. In terms of inhibiting aromas, any odorous note that suggests potentially dangerous food, even at subliminal level, reduces or annihilates its consumption. Whether the consumer identifies an anomalous fermentation through smell produced by microorganisms is not important, nor whether he recognises it or not. However, it is certain that some molecules will convey the message and thus force him to avoid the consumption of that product. Coherence is a different issue. The herbaceous note can be specific to some wines, whereas for grappa it is always considered a defect.





The shape and the size of the stemglass affect the perception of the quality of the wine. Perceptions vary considerably according to the variation of shapes and sizes. The ideal stemglass will:

- a) magnify the power of a wine or distillate, by concentrating the aromas in the upper part of the glass and directing them towards the nose;
- b) emphasize the depth, by developing the wine's bouquet with suitable oxygenation for each type and enhance the most noble, unusual and refined notes in a selective way, thanks to special dimensional proportion of the stemglasses;
- c) highlight the perfection of wines and distillates: some of Accademia Luigi Bormioli's stemglasses show up defects, allowing anybody to distinguish prestigious wines or distillates from those that present anomalous aromas.
- d) Enhance the intensity of the wine's individual flavours and the subsequent impact on the taste of the combined effect of the basic taste:

**ACID**  
**SWEET**  
**BITTER**

A wine is balanced when the "Sweet Taste" sensations are equal to the sum of "Acid Taste" plus "Bitter Taste" sensations.

# THE WINE SERVING TEMPERATURES

The wine temperature plays a major role on the olfactory, gustatory and tactile sensations.

As far as the olfactory sense is concerned, the wine temperature determines the appropriate mix of molecules that occupy the head space thus determining the wine bouquet. At a lower temperature, flowery and fruity notes are enhanced whereas at a higher temperature spicy, alcoholic and vegetal notes are more pronounced. At 4°C there is a tendency for the aromas to be suppressed. White wines are better appreciated at moderate temperatures (9-13°C) while red wines at temperatures ranging from 15°C to 19°C. By increasing the temperature, the aroma is emphasised but the wine loses elegance because some less pleasant components such as ethyl acetate and other esters tend to prevail.

As far as the taste and tactile profile are concerned, low temperatures increase the perception of the polyphenol astringency and their bitter taste: this is why higher serving temperatures are commonly chosen for red wines. White wines are served at a lower temperature, since they have a much lower (and different in type) polyphenols content. White wines having a particular acidity do not undergo a variation of this level of acidity if served at their respective optimum temperature. When white wines have a high sugar content, the lower temperature, maintaining the freshness of the acidity strongly represses the sweetness resulting in a well balanced and pleasant taste.

Furthermore, the salty flavour, which is not generally perceived as such, is strengthened and offers pleasant sapidity.



## RECOMMENDED TEMPERATURE

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### STRONG SWEET WHITE WINES

7 ÷ 9 °C - 44.6 ÷ 48.2 F°

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### WHITE AND DRY LIGHT WINES AND SPARKLING WINES

8 ÷ 10 °C - 46.4 ÷ 50 F°

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### DRY, MATURE AND COMPLEX WHITE WINES

10 ÷ 12 °C - 50 ÷ 53.6 F°

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### ROSÉ WINES

9 ÷ 10 °C - 48.2 ÷ 50 F°

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### YOUNG AND LOW-TANNIN RED WINES

13 ÷ 15 °C - 55.4 ÷ 59 F°

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### STRUCTURED RED WINES

15 ÷ 17 °C - 59 ÷ 62.6 F°

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### AGED AND TANNIN-RICH RED WINES

16 ÷ 18 °C - 60.8 ÷ 64.4 F°

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Our stemglasses minimise  
wine temperature  
alteration that may occur  
after pouring.

# ACCADEMIA *Luigi Bormioli* STEMGLASSES AND WINE OXYGENATION

It is interesting to analyse the phenomena that takes place during wine oxygenation. Oxygen is responsible for the quality of the aromas in the glass and the gustatory pleasure. The phenomenon of oxygenation occurs when:

- the bottle of wine is uncorked (wine-air contact surface);
- wine is poured into the stemglass or into the decanter (the flow of wine is in contact with air and it facilitates the absorption);
- the stemglass is filled with wine (mixing of air with wine due to a turbulence effect);
- the wine is in the stemglass or in the decanter (between the wine-air interface);
- the wine is swirled in the stemglass (phenomenon of mixing by turbulence and the increase of the surface exposed to the air)

It is now understood how the oxygenation effect of the stemglass is related to the area of wine-air interface and the volume of wine below this interface: the higher the interface area and the lower the volume below such interface, the higher will be the level of oxygenation.

## A) OXYGENATION EFFECT ON OLFACTORY PERCEPTIONS

At the initial phase (before oxygenation) in which olfactory intensity is lower and wine appears as more “closed”, subsequently the wine will start to absorb oxygen and its olfactory perception will increase to arrive to the complete perception of all types of aromas.

## B) EFFECT OF OXYGENATION ON TASTE PERCEPTIONS

As soon as the wine absorbs the oxygen, there is a strong improvement in its bouquet and its tactile taste characteristics both due to a direct influence of oxygenation on certain components and the synesthetic effect due to the aromatic openness.



It must be noted that wine temperature is essential for oxygenation: the colder the wine, the higher the oxygen solubility will be, but at the same time the oxygen absorption process slows down due to the reaction of oxygen with other product components.

On the air-wine contact surface, namely in the interface, two phenomena take place:

- oxygen (contained in the air) absorption by the wine;
- some wine components, alcoholic and aromatic, are released into the air as a consequence of evaporation.

Hence, two molecular flows will take place: from the air towards the wine and from the wine towards the air.

The oxygen absorption speed depends on:

- the wine temperature;
- the type of wine;
- the wine-air area interface.

This speed (expressed in oxygen mg/litre/minute absorbed by wine) must be calibrated for each type of wine. Infact under-oxygenation and over-oxygenation phenomena can repress the pleasantness of the product. Grand Cru, mature aged red wines do not necessarily require strong oxygenation since this operation can affect their delicate balance. For this reason, wine Tasters prefer to follow their development directly in the stemglass, without using a decanter first. In many cases, the addition of oxygen is however useful, as for the wines which have a tendency towards reduction, such as some young white and red wines.

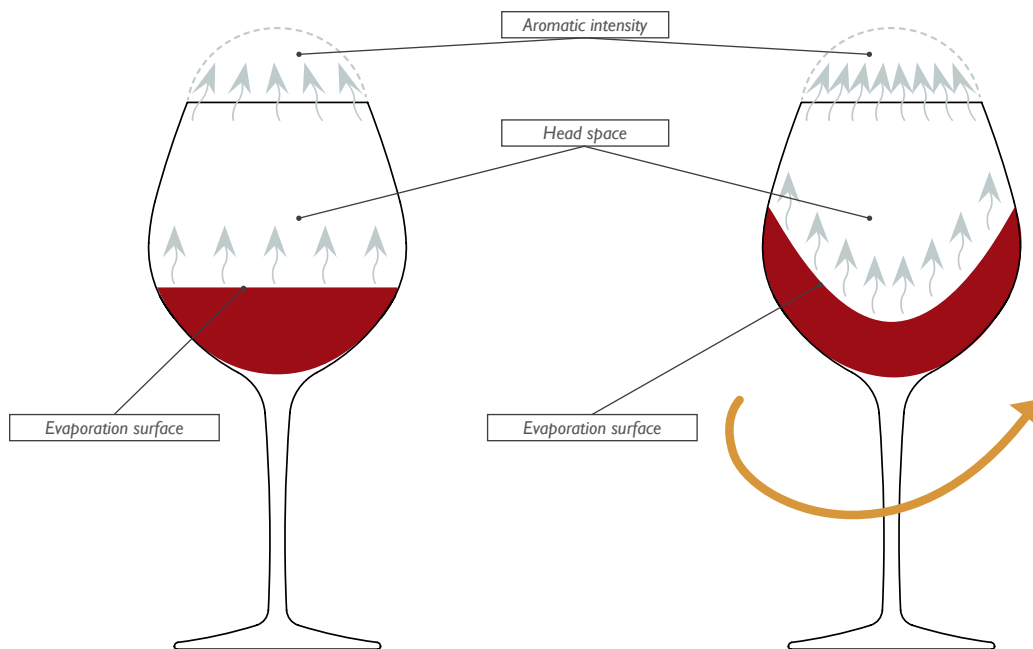
We have studied the speed of oxygenation in the stemglasses in order to better encourage the most prestigious aromas over the most ordinary aromas. Naturally, the speed of oxygenation is considerably increased due to the swirling movement of the wine in the bowl. This is the result of both the turbulence effect and the increased area of wine-air interface.

# ACCADEMIA *Luigi Bormioli* STEMGLASSES AND OLFACTORY PERCEPTIONS

## INTENSITY AND AROMA PROFILE

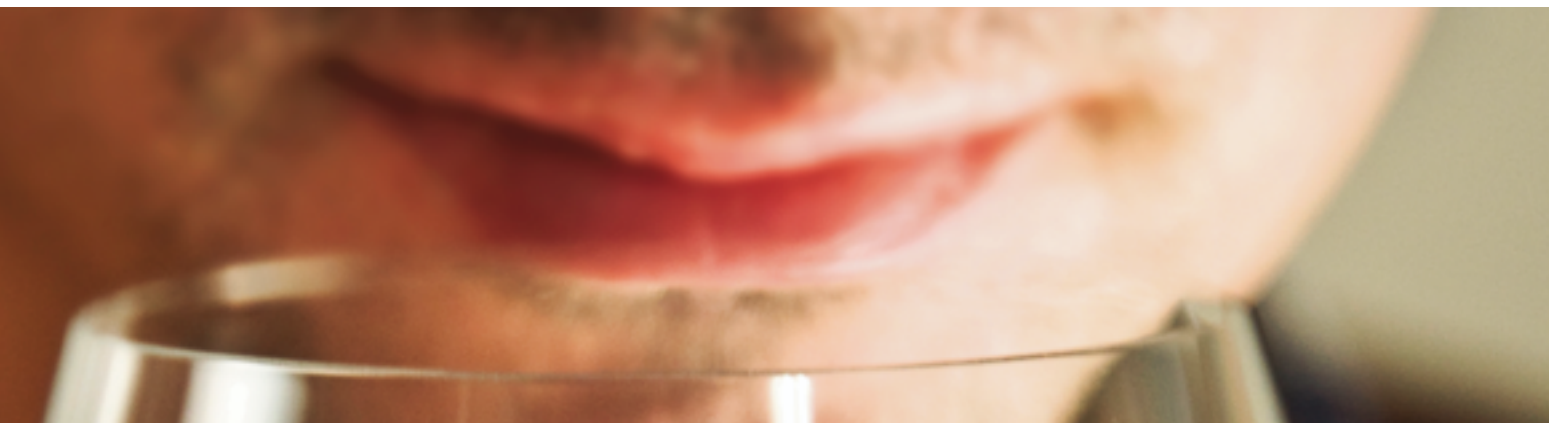
According to a principle of physics, the steam pressure of a molecule dissolved in a liquid depends on the solvent, the solute and the temperature. Wine molecules that pass to a gas phase in the bowl are diffused in the surrounding air at a speed that depends on the opening diameter of the bowl. Furthermore, the wider the free surface of wine, the higher the number of wine molecules that will pass to the gas state, and this number is also linked to the wine temperature: the quantity of wine molecules that will evaporate depends on the wine alcoholic content. The higher the alcoholic content, the higher the quantity of wine molecules that will evaporate.

Figure 1 Shows the relation between the evaporation surface of the wine and the subsequent diffusion of the aromas towards the mouth of the bowl. By increasing the free surface, wine evaporation will increase, as shown in Figure 2, by swirling the wine, the wine surface will expand and the evaporation subsequently increases, obtaining a higher level of aromatic intensity at the “mouth” of the bowl.



**Figure 1**  
Aromatic intensity of resting wine.

**Figure 2**  
Aromatic intensity of wine swirled in the glass: wine evaporation surface and corresponding increased aromatic intensity.



We have analysed the air above the wine by means of chromatography at different heights and at different times after pouring the wine into the stemglass. Approximately fifty wines were studied at different temperatures. Upon completion of these tests we reached the following conclusions:

- White wines should be drunk cold since the flowery and fruity notes which dominate the aroma of white wines become quickly present in sufficient quantities even at a low temperature.
- Red wines should be served at a higher temperature in order to perceive the full aromatic range.
- The sensations will be more intense if the air present at the opening of the glass is inhaled.
- It is necessary to increase the oxygenation surface area of certain wines. In fact, the phenols are aromatic components that are influenced by the shape of the stemglass. By increasing the contact surface with the wine, these phenols are oxygenated and are converted into ethers which provide the wine with the so called “dry piquancy”.
- The type of aromas and their intensity are influenced by the volume above the filling line, namely the head space.

In the head space we find a concentration of the aromas released into the air by the wine. The aromas are protected by the walls of the glass, thus they are gathered better and gradually conveyed towards the nose.

We empirically found the distribution of the aromatic intensity inside the head space, namely molecular aromatic concentration ( $\Phi$ ) at the passing of time for each position ( $x$ ) inside the headspace.

The curves of the aromatic concentration at different moments in time ( $t_1, t_2, t_3, t_4$ ) are shown in figures a, b, c, d. where:

$\Phi$  represents the aromatic concentration that has the dimensions of [number of molecules/m<sup>3</sup>].

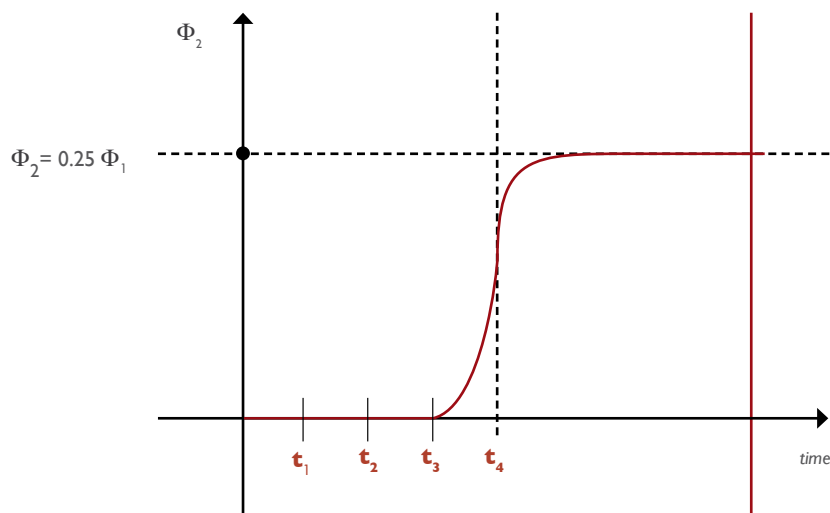
$\Phi_1$  is the aromatic concentration in position 1.

$\Phi_2$  is the aromatic concentration in position 2 at different moments in time.

$H$  is the head space height.

# ACCADEMIA *Luigi Bormioli* STEMGLASSES AND OLFACTORY PERCEPTIONS

The time-aromatic concentration  $\Phi_2$  diagram at the mouth of the bowl (position 2) is shown in the following figure:



The experimental curves agree with the laws of physics, in particular with Fick's second law of diffusion:

$$\frac{\partial \Phi}{\partial t} = D \cdot \left( \frac{\partial^2 \Phi}{\partial x^2} + \frac{\partial^2 \Phi}{\partial y^2} \right)$$

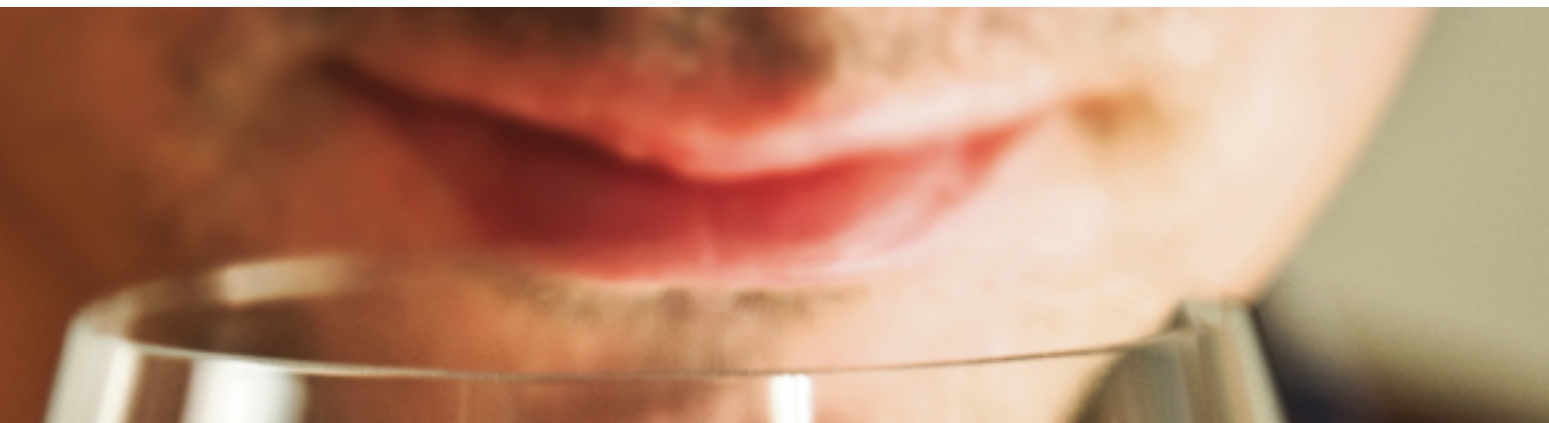
WHERE:

- $t$  is the time in seconds
- $D$  is the coefficient of wine diffusion expressed in  $[m^2/s]$  and depends on the type of wine and on its temperature
- $x$  and  $y$  are the vertical and horizontal dimensions expressed in  $[m]$

This law describes the variation in time of the aromatic concentration in the  $x$  and  $y$  directions. The shape and size of our glasses were designed for both a correct diffusion of the aromas within the head space and for a rapid reconstitution of aromatic concentration after every single sip of wine.

Within the head space three types of aromas can be distributed: primary, secondary and tertiary. These aromas are grouped according to their volatility and measured according to an evaporation coefficient (aromatic notes) on a scale of 1 to 100.





## PRIMARY AND VARIETAL AROMAS

These are the lightest molecules in the upper part of the glass. These aromas suggest flowers, fruits and sometimes vegetal notes. They come from grapes and are linked to the wine varieties. Generally, these are the most volatile molecules with an evaporation coefficient ranging from 1 to 14. These aromas are disclosed immediately after pouring the wine into the glass.

## SECONDARY OR FERMENTATION AROMAS

The middle section of the bowl contains aromas linked to fermentation (herbaceous, minerals and ripe fruits). The evaporation coefficient ranges from 15 to 60. These aromas manifest themselves as a result of the swirling of the wine in the bowl and the shape of the glass.

## TERTIARY AROMAS (BOUQUET) AND AROMAS DERIVING FROM AGING

These are mainly generated by heavier molecules that settle in the lowest part of the bowl and these aromas are reminiscent of woods, animals and spices; they are linked to the maturation and aging of the wine, without oxygen (wine in the unopened bottle). These are aromas with less volatile molecules and with an evaporation coefficient ranging from 61 to 100.

These aromas, as for the secondary ones, become evident in the same way, namely after appropriately swirling the wine in the bowl and depends on the shape of the glass.

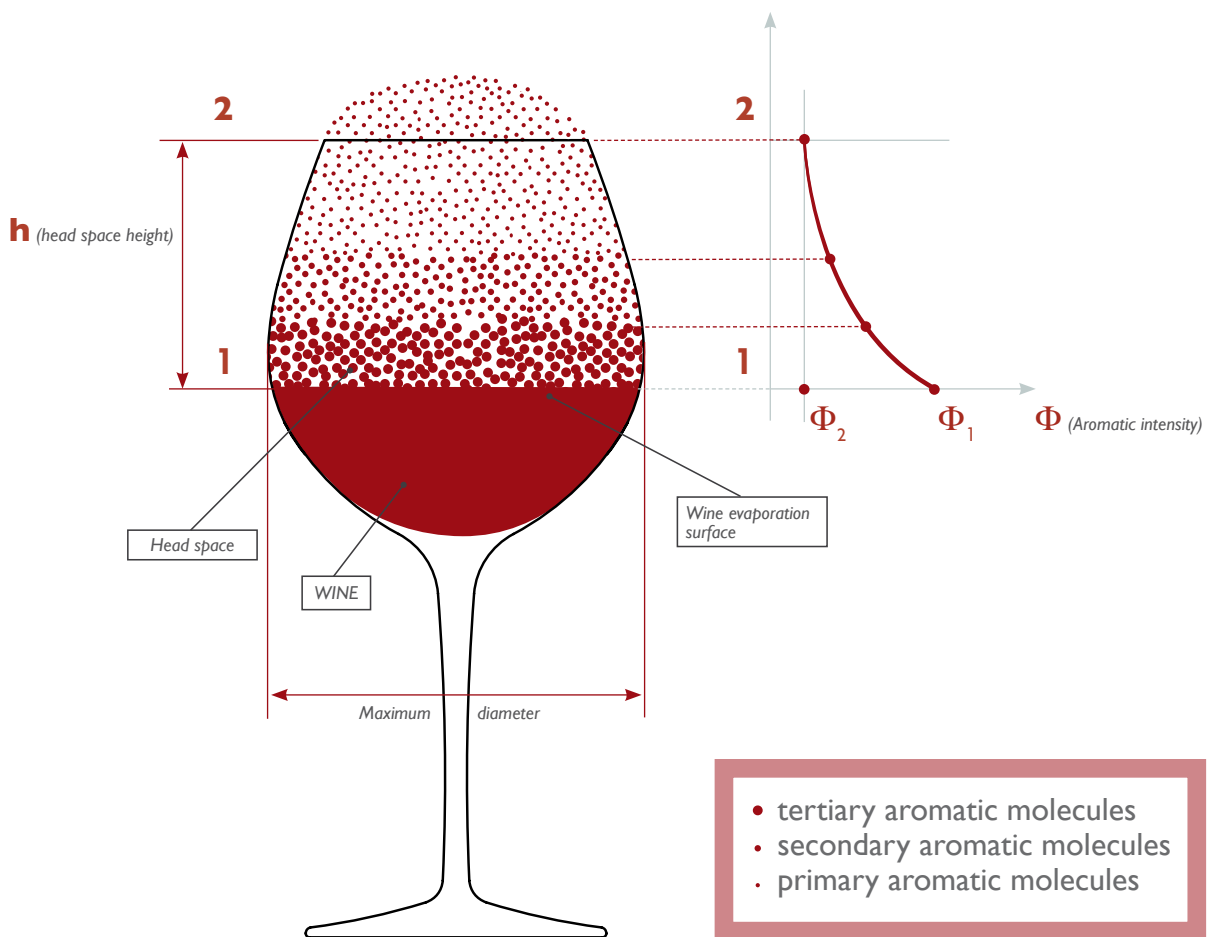
The possibility to perceive and penetrate the different layers of the aromas depends directly on the shape and volume of the bowl. The glasses with a wide bowl are suitable for aged wines with complex scents and heavy molecules, whereas those with a narrow bowl are suitable for young wines and light aromas.

From our research it is clear that the intensity of all the perceptions varies according to the type of stemglass. Increasing the height of the bowl and the ratio between the maximum diameter and the diameter of the glass mouth intensifies all olfactory perceptions. In white wines, as they are served cold, there is less development of aromas (less evaporation), but with an appropriate high ratio between maximum diameter and the diameter of the glass mouth, it is possible to increase the intensity of the aromas. The opposite applies to red wines. For white wines, a large oxygenation surface is not necessary in order to develop aromas, whereas the contact surface (between glass and wine) must be as small as possible in order to avoid the warming of the wine. The bowls of the stemglasses designed for white wines are tall and narrow, the opposite for red wines, but with an appropriate geometrical shape.

The size and shape of the bowls of the glasses are designed so as to contain most of the aromas released within the head space. Thus, it is possible to maximise the intensity of the aromas.

# ACCADEMIA *Luigi Bormioli* STEMGLASSES AND OLFACTORY PERCEPTIONS

**Figure 3** shows the molecular distribution of aromas and the corresponding intensity at a particular moment in time.



**Figure 3**

**Figure 3:** Distribution of primary, secondary and tertiary aromas within the head space and corresponding curve of aromatic intensity, which is higher on the evaporation surface.



Decreasing the outgoing speed of the aromas from the mouth of the glass is a criteria used to increase the number of aromatic molecules remaining within the head space thus preventing rapid evaporation.

The shape and volume of the head space are designed to allow full perception of the aromas (profile) in all their intensity. The latter is favoured by the curved walls of the glass bowl, which concentrate the aromas on the opening of the bowl and hence towards the nose. In fact, concave walls delay the exit of the aromas from the glass.

The well proportioned stemglasses for each type of wine, must have an olfactory perception efficiency equal to 100%.

# TREE OF AROMAS

## RED WINES

### FLORAL AROMAS

SPECIFIC FLOWERS Violet, rose, dried rose

VARIOUS FLOWERS Flowers

HONEY Honey, acacia honey, beeswax, honeycomb

CITRUS FRUIT Lemon, orange, grapefruit, mandarin, orange peel

### FRUITY AROMAS

BLACK AND RED FRUIT Cherry, raspberry, strawberry, blackberry, blueberry, redcurrant, plum

PALE-FLESHED FRUIT WITH STONE Peach, apricot

VARIOUS FRESH FRUIT Apple, banana, sharon fruit, aromatic grapes, various fresh fruit

DRIED FRUIT Date, dried fig, prune

NUTS Nuts, almond, hazelnut

COOKED FRUIT Jam, fruit in syrup, cooked prune, cooked fruit

FRESH VEGETAL Grass, freshly-mown grass, tomato leave, green olive, bell pepper

### VEGETAL AROMAS

AROMATIC HERBS Thyme, sage, bay

BALM LIKE AROMAS Aniseed, oak tree, eucalyptus, pine, conifer

DRY VEGETAL Hay, tobacco, tea

UNDERGROWTH Moss, humus, mushroom, truffle

### SPICY AROMAS

SPICES Cinnamon, pepper, clove, liquorice, wood

PASTRY LIKE AROMAS Vanilla, biscuit

TOASTY AROMAS Toasted bread, cocoa, coffee, caramel

ANIMAL AROMAS Leather, fur, gamey aroma



## WHITE WINES

### FLORAL AROMAS

**SPECIFIC FLOWERS** Cornflower, elder blossom, jasmine, violet, hawthorn, acacia blossom, wisteria, magnolia

**VARIOUS FLOWERS** White flowers, wild flowers, fresh flowers, dried flowers, alpine flowers

**HONEY** Honey, wax, linden

**CITRUS FRUIT** Lemon, orange, grapefruit, mandarin, citric, citron, candied orange

**BLACK AND RED FRUIT** Cherry, sour cherry, strawberry, raspberry, morel, plum, fruit of the forest

**PALE-FLESHED FRUIT WITH STONE** Peach, apricot

**VARIOUS FRESH FRUIT** Apple peel, banana, sharon fruit, fig, unripe fruits, melon, must, pear, kiwi, grape, yeast

**DRIED FRUIT** Raisins

**NUTS** Almond, walnut, hazelnut, chestnut, acorn

**COOKED FRUIT** Jam, pineapple in syrup, marmalade

**EXOTIC FRUIT** Pineapple, passion fruit, mango, tropical fruit, ripe fruit

**FRESH VEGETAL** Asparagus, grass, tomato leave, olive, bell pepper, nettle, green tomato, chicory, rocket, savoy

**AROMATIC HERBS** Basil, mint, thyme, sage, bay, rosemary, juniper berry

**BALM LIKE AROMAS** Eucalyptus, pine, talc, menthol, resin

**DRY VEGETAL** Hay, tobacco, tea, dried grass, straw, paper, dried leave

**UNDERGROWTH** Moss, earth, mushroom

**SPICES** Cinnamon, pepper, coriander, liquorice

**WOOD** Green wood

**PASTRY LIKE AROMAS** Vanilla, biscuit, candied fruit, cream, bread, baked cake, torrone, flour

**TOASTY AROMAS** Cocoa, coffee, caramel, toasted bread, polenta, crust of bread

### FRUITY AROMAS

### VEGETAL AROMAS

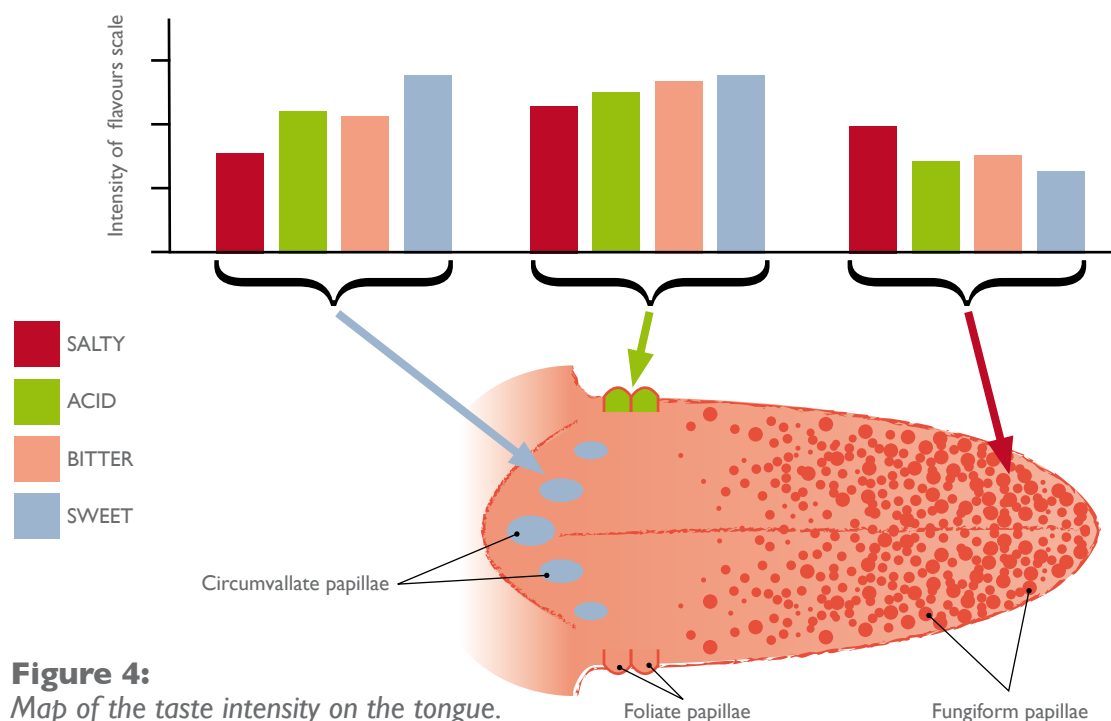
### SPICY AROMAS

# ACCADEMIA *Luigi Bormioli* STEMGLASSES AND TACTILE-GUSTATORY PERCEPTIONS

It is useful to analyse a wine in terms of balance between acidity, alcohol, structure, body and, as far as red wines are concerned, the astringency given by the tannins (an astringent chemical substance derived from grape seeds or from the wood where the wine was aged). A dry white wine that is particularly acid is unpleasant just like a rich red wine that is too astringent.

Tannins cause a sudden drop of the proteins contained in the saliva which function as a lubricant, causing a considerable decrease of salivation. It is just like eating an unripe Sharon fruit, which is dry and rough on the tongue.

The four flavours are detected by receptors. It is commonly believed that each part of the tongue specifically perceives one of the four flavours. The tip perceives the sweetness, the bottom part the bitter and the sides perceive the acid. In fact, the most recent physiological studies on the tongue show that the receptors of the four flavours are distributed in a uniform way across the tongue, with very few significant differences between one spot and another (Figure 4).



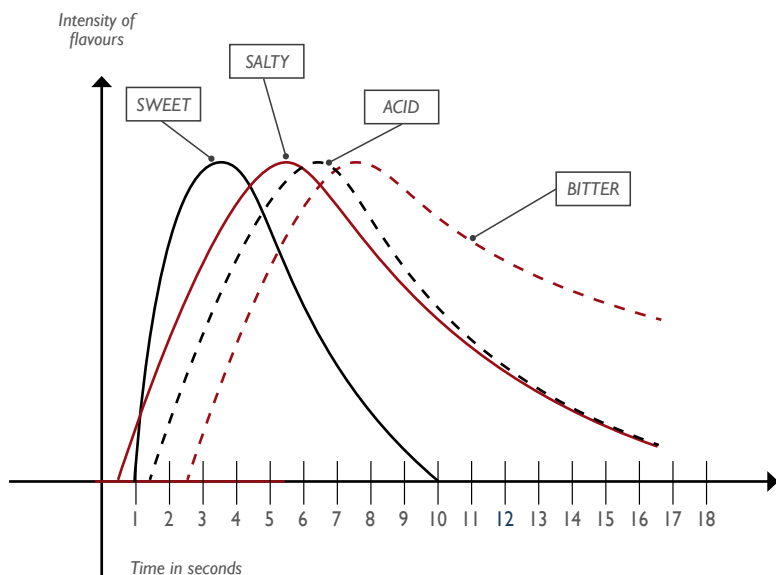
**Figure 4:**  
Map of the taste intensity on the tongue.

Tongue diagram inspired by an illustration contained in the book: "Rosenzweig M., Leiman A.L., Breedlove S.M. - Psicologia biologica - Casa Editrice Ambrosiana - 1998"



In order to better appreciate the taste of wine and distillates it is necessary to introduce the liquid into the mouth in such a way as to satisfy the gustatory-tactile balance. According to the different types of wine, the consumer will tend to have a greater appreciation for the structure or the drinkability, the freshness or the softness, and may look for sweet tastes or tolerate bitter and astringent ones, but only in some categories. The task of the wine Taster is not easy, because he will have to try and recognise the tastes and, at the same time, assess their proportions.

Human physiology can help us, demonstrating empirically that the basic flavours are perceived at different times, as described in the graph of Figure 5.



**Figure 5:**  
*Diagram of intensity of flavours at different times*

### 1 SALTY:

as soon as the liquid is introduced into the mouth, there is a latency time of less than a second, which means it is perceived immediately.

### 2 SWEET:

it has a latency time of about one second, hence it is perceived almost at the same time as the salty taste.

### 3 ACID:

it is perceived immediately after the sweet because its latency time is slightly higher than one second.

### 4 BITTER:

it has a longer latency time, more than two seconds and it has a higher persistence; for this reason it is normally assessed after the others.

# ACCADEMIA *Luigi Bormioli* STEMGLASSES AND TACTILE-GUSTATORY PERCEPTIONS

Furthermore, there is an interaction among the different tastes:

- a) The salty taste emphasises the bitter and acid tastes and it is in conflict with the sweet taste and by interacting with this taste gives rise to sensations that are defined as “sapid” by wine Tasters.
- b) The sweet taste is in conflict with the bitter and the acid tastes; resulting in the salty taste producing a sapid sensation.
- c) The acid taste conflicts with the sweet.
- d) The bitter taste is depressed by the sweet taste and it is strengthened by the salty and the acid tastes.

The shape of the bowl (particularly mouth diameter and opening angle) tends to force the drinker to tilt their head when introducing the wine into the mouth. The shape of the bowl induces different movements of the head and allows the liquid to flow onto the palate in various ways.

The bowl with a wide opening forces the wine Taster to take large sips of the liquid by tilting the head forward, directing the wine towards the centre of the tongue and across the whole width. The bowl with a narrow opening forces the drinker to tilt the head backwards and drink limited quantities each time, in order to control the flow of the wine.

The bowls slightly flared out and convey the wine on the tip of the tongue in small doses, and for this reason they will be used for wines with strong acidic characteristics. For softer and aged wines, bowls with wide and almost straight sides are used in order to have a wide opening to be able to fully appreciate the roundness of the wine.

Finally, the thickness of the glass (less than 1 mm) will facilitate the introduction of the wine into the mouth by avoiding any turbulence and by enhancing the pleasure whilst drinking.

## TACTILE SENSATIONS ARE:

- **astringency (linked to tannins);**
- **sparkle** due to carbon dioxide for sparkling wines;
- **warmth** due to the effect of alcohol on the mucous membranes;
- **temperature** perceived in the oral cavity; the temperature considerably modifies the flavours - a wine that is served cold will tend to be more bitter and less sweet while the perception of sourness will remain the same. However, the most relevant effect will be synaesthesia - at low temperatures the quantity of aromas released by the wine is lower and this aroma psychologically influences the gustatory perception. For this reason the wines which are rich in aroma and without defect, even if white, should never be served ice cold, instead they should be served cool at a controlled temperature

Our stemglasses are designed to maintain the serving temperature for as long as possible, to appropriately distribute the drink in the oral cavity optimising the balance perceived in the mouth. The efficiency of our stemglasses in relation to gustatory balance (taste balance) is equal to 100%.



# SPIRITS (DISTILLATES) TASTING WITH ACCADEMIA *Luigi Bormioli* STEMGLASSES

In distillates, the quantity of alcohol is considerably higher than any type of wine. The average alcoholic content of a distillate is about 40%. The volatility of the alcohol conveys the aromas upwards effectively even without the help of strong oxygenation caused by the rotation of the glass.

The bowl has a relatively small mouth diameter in order to avoid introducing large quantities of alcohol in the mouth.

Service temperature affects both aromas and tastes and it ranges from about 7°C to 18°C; a higher temperature will make alcohol too ethereal and fiery and will affect the tasting. Young Grappa and fruit brandies can be served at a temperature ranging from 7° C to 15° C, whereas for the aged distillates (such as Cognac, Armagnac, Calvados, Cask Aged grappa, Young grappa) the temperature can range between 16° C and 18° C.

The olfactory examination is complex because with every olfaction our perception system selects and highlights different aromatic notes which can be perceived less in the following olfactory examination due to a self adjusting process. This is what makes the distillates so fascinating: each glass is a new and ever-changing experience which can last for several minutes without being repetitive. The tasting cards used for the sensory examination, in particular those based on the Aroma Chart such as the Big Sensory Test, generally follow this aromatic path over time. First of all, floral and honey flavours are assessed, followed by citrus and then fresh fruits, dried fruits, vegetal, sweet pastry and spicy smells. Finally, the last scents assessed are those deriving from a possible incorrect use of the barrique and the anomalous aromas (which might be caused by the raw materials, or by the distillation process or problems with the aging wood).

The aromatic assessment can also be carried out by taking a small sip of distillate releasing aromas with great intensity in the mouth thanks to the temperature in the mouth.

## We created a universal tasting glass (Spirits Snifter) which allows the taster to:

- introduce with each sip only a few millilitres of distillate in the mouth;
- to bring out all the aromas of each distillate thanks to the suitable maximum diameter/mouth diameter ratio;
- to balance the gustatory perception.







## CONCLUSIONS

The stemglasses have been designed to perfectly combine olfactory and gustatory-tactile perceptions, by taking into account that such instruments must be ergonomic to make tasting a more pleasurable experience. The stemglasses presented by the ACCADEMIA *Luigi Bormioli* can assess:

- a) the intensity of the colour and the tonality of each wine or distillate;**
- b) the intensity and the aromatic profile of each wine or distillate, to the smallest detail;**
- c) the structure and roundness of each type of wine, beyond the gustatory-tactile balance of acidity and astringency and in certain types of wines, of sweet and bitter tastes.**

To conclude, the choice of a wine stemglass is linked to its aromatic profile as well as to its structure, acidity, alcoholic and tannin contents.

# PACKAGING



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