

*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 that reads "Alberto Bormioli". The signature is written in a cursive, flowing style.

# INDEX

<b>8</b>	<b>INNOVATIONS</b>		
10	INNOVATIVE MATERIAL SON.HYX		
12	INNOVATIVE MATERIAL SPARKX		
<hr/>			
<b>17</b>	<b>COLLECTIONS STEMGLASSES WINE &amp; MORE</b>		
20	AERO		
22	ATELIER		
28	BACH		
32	CANALETTO		
34	CRESCENDO		
<b>New</b> 36	D.O.C		
38	EDEN		
40	ELEGANTE		
42	INCANTO		
46	INTENSO		
48	LINEA MICHELANGELO		
50	MAGNIFICO		
54	MICHELANGELO MASTERPIECE GOLD LABEL		
56	MICHELANGELO MASTERPIECE		
60	MICHELANGELO PROFESSIONAL LINE		
66	PALACE		
69	PALACE HYDROSOMMELIER		
72	PARMA		
74	PRECIOUS GLASS		
76	PRESTIGE		
80	ROMANTICA		
82	ROYALE		
84	RUBINO		
86	SUBLIME		
92	SUPER		
94	SUPREMO		
102	T-GLASS		
<b>New</b> 104	TENTAZIONI		
110	VINEA		
118	VINOTEQUE		
124	VINTAGE		
126	WINE STYLE SPECIFIC		
<hr/>			
<b>131</b>	<b>BEER COLLECTION</b>		
<b>New</b> 132	BIRRATEQUE		
140	I CLASSICI		
<hr/>			
<b>New</b> 142	<b>MIXOLOGY</b>		
<hr/>			
<b>149</b>	<b>TUMBLERS</b>		
150	AERO		
150	ALFIERI		
151	AMETISTA		
152	ATELIER		
153	BACH		
153	CANALETTO		
<b>New</b> 154	CHARME		
155	CLASSICO		
155	EDEN		
156	ELEGANTE		
<b>New</b> 156	ELIXIR		
157	INCANTO		
157	MAGNIFICO		
158	MICHELANGELO MASTERPIECE		
159	ON THE ROCKS		
160	PALACE		
160	PARMA		
161	PRECIOUS GLASS		
161	PRESTIGE		
162	PURO		
163	ROMANTICA		
163	RUBINO		
164	STRAUSS		
165	STRAUSS ROCKS		
166	SUBLIME		
166	SUPREMO		
<b>New</b> 167	TEXTURE		
168	TOP CLASS		
168	VERONESE		
169	VINEA		
<hr/>			
<b>171</b>	<b>SPECIALS</b>		
172	COGNAC COLLECTION		
173	DESSERT COLLECTION		
<b>New</b> 174	FLUTE COLLECTION		
<hr/>			
<b>177</b>	<b>THERMIC GLASS</b>		
178	FOOD&DESIGN COLLECTION		
184	DRINK&DESIGN COLLECTION		
187	SINGLE ORIGIN COFFEE CUP COLLECTION		
<hr/>			
<b>195</b>	<b>TABLETOP AND SERVEWARE</b>		
196	ARABESK		
198	CHARGERS		
200	GLITTER		
201	GOCCE		
202	GRAPHICS		
204	MICHELANGELO PROFESSIONAL LINE		
205	SUBLIME		
<hr/>			
<b>209</b>	<b>BOTTLES</b>		
<b>New</b> 210	OPTIMA		
218	PRECIOUS GLASS		
<hr/>			
<b>221</b>	<b>WINE DECANTERS</b>		
<hr/>			
<b>225</b>	<b>CARAFES</b>		
<hr/>			
<b>New</b> 231	<b>SPIRITS BOTTLES &amp; SPIRITS DECANTERS</b>		
<hr/>			
<b>New</b> 234	<b>SET</b>		

# ALPHABETICAL INDEX

20	AERO - COLLECTION	60	MICHELANGELO PROFESSIONAL LINE
149	AERO - TUMBLERS	204	MICHELANGELO PROFESSIONAL LINE SINGLE SERVING
150	ALFIERI	<b>New</b> 142	MIXOLOGY
151	AMETISTA	159	ON THE ROCKS
196	ARABESK	<b>New</b> 210	OPTIMA
22	ATELIER - COLLECTION	66	PALACE - COLLECTION
152	ATELIER - TUMBLERS	160	PALACE - TUMBLERS
28	BACH - COLLECTION	69	PALACE HYDROSOMMELIER
153	BACH - TUMBLERS	72	PARMA - COLLECTION
<b>New</b> 132	BIRRATEQUE	160	PARMA - TUMBLERS
32	CANALETTO - COLLECTION	74	PRECIOUS GLASS - COLLECTION
153	CANALETTO - TUMBLERS	161	PRECIOUS GLASS - TUMBLERS
225	CARAFES COLLECTION	218	PRECIOUS GLASS - BOTTLES
198	CHARGERS	76	PRESTIGE - COLLECTION
<b>New</b> 154	CHARME	161	PRESTIGE - TUMBLERS
155	CLASSICO	162	PURO
172	COGNAC COLLECTION	80	ROMANTICA - COLLECTION
34	CRESCENDO	163	ROMANTICA - TUMBLERS
221	DECANTER PER VINO	82	ROYALE
173	DESSERT COLLECTION	84	RUBINO - COLLECTION
184	DRINK&DESIGN COLLECTION	163	RUBINO - TUMBLERS
<b>New</b> 36	D.O.C	187	SINGLE ORIGIN COFFEE CUP COLLECTION
38	EDEN - COLLECTION	<b>New</b> 231	SPIRITS BOTTLES & SPIRITS DECANTERS
155	EDEN - TUMBLERS	164	STRAUSS
40	ELEGANTE - COLLECTION	165	STRAUSS ROCKS
156	ELEGANTE - TUMBLERS	205	SUBLIME - ACCESSORIES
<b>New</b> 156	ELIXIR	86	SUBLIME - COLLECTION
<b>New</b> 174	FLUTE COLLECTION	166	SUBLIME - TUMBLERS
178	FOOD&DESIGN COLLECTION	92	SUPER
200	GLITTER	94	SUPREMO - COLLECTION
201	GOCCE	166	SUPREMO - TUMBLERS
202	GRAPHICS	102	T-GLASS
140	I CLASSICI	<b>New</b> 104	TENTAZIONI
42	INCANTO - COLLECTION	<b>New</b> 167	TEXTURE
157	INCANTO - TUMBLERS	168	TOP CLASS
46	INTENSO	168	VERONESE
48	LINEA MICHELANGELO	110	VINEA - COLLECTION
50	MAGNIFICO - COLLECTION	169	VINEA - TUMBLERS
157	MAGNIFICO - TUMBLERS	118	VINOTEQUE
56	MICHELANGELO MASTERPIECE - COLLECTION	124	VINTAGE
158	MICHELANGELO MASTERPIECE - TUMBLERS	126	WINE STYLE SPECIFIC
54	MICHELANGELO MASTERPIECE GOLD LABEL		



## ART AND SCIENCE, FASHION AND DESIGN: ITALIAN LIFESTYLE

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

Bormioli Luigi SpA has implemented and maintains a Quality Management System in compliance with UNI EN ISO 9001:2008 standards. The company's flexibility and ability to develop projects in the shortest of leadtimes, timely and reliable deliveries, fast reaction times to customers' needs, are all key factors of Bormioli Luigi's strategy. Bormioli Luigi is renowned worldwide as a leading company entirely dedicated at satisfying its customers' needs. Bormioli Luigi produces not only with high quality levels, but also totally complies with safeguarding the workforce's security and health, and it is committed to safeguarding the environment by the pursuit of an eco-friendly development aimed at bringing down emissions in the atmosphere, such as CO2. Bormioli Luigi SpA has implemented and maintains an Environment Management System in compliance with UNI EN ISO 14001:2004 standards.

## THE GLASS

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

The use of:

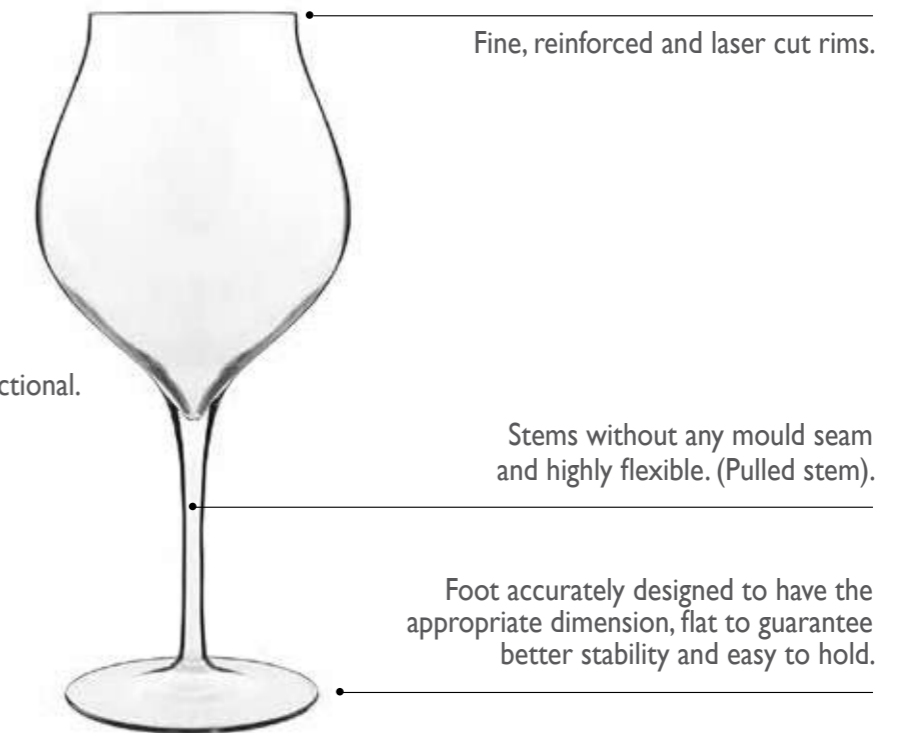
- purest raw materials,
- advanced and eco-friendly melting processes,
- highly innovative production processes, enable the achievement of a glass:
  - extra pure and totally transparent,
  - sparkling,
  - longer lasting,
  - resistant to breakage.

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

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

to increase the value of its products and sales.

## BLOWN STEMWARE AND TUMBLERS FEATURES



Fine, reinforced and laser cut rims.

Innovative designs elegant and functional.

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

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



# INNOVATIONS

GLASS TREATMENTS	10
WINE GLASS SENSORY ANALYSIS	11
INNOVATIVE MATERIAL SON.HYX	12
INNOVATIVE MATERIAL SPARKX	14

## 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.

# SON.hyx<sup>®</sup>

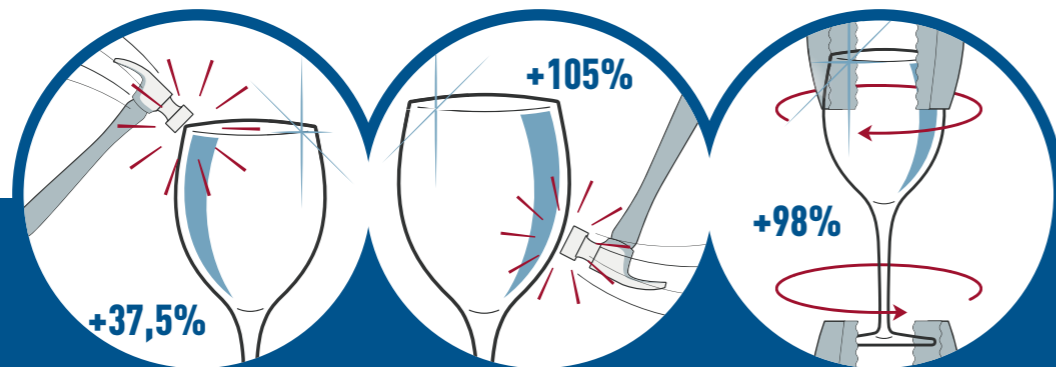
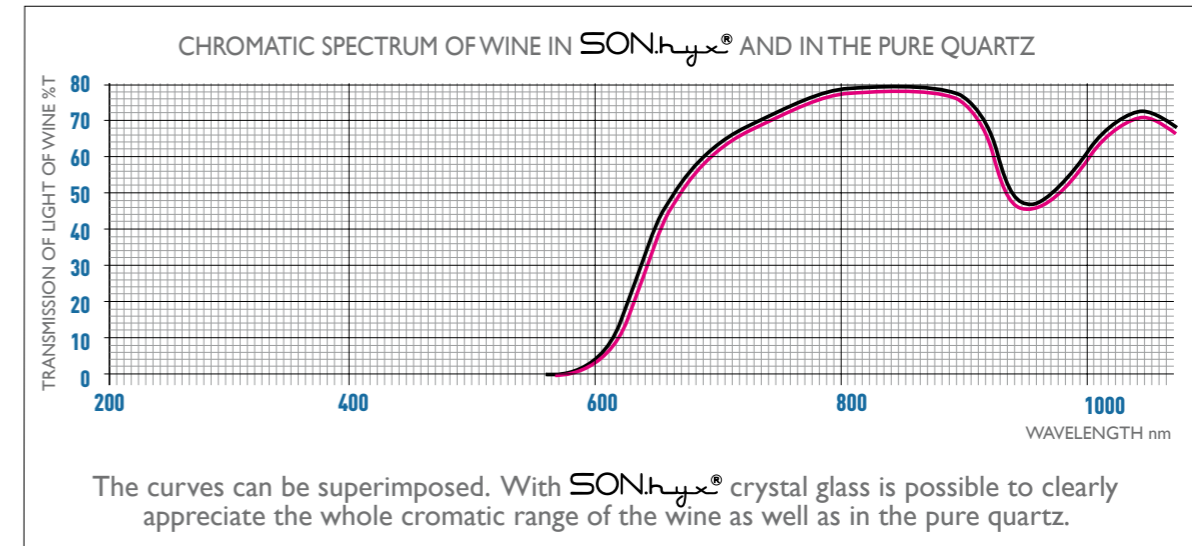
Crystal glass par excellence



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

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

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

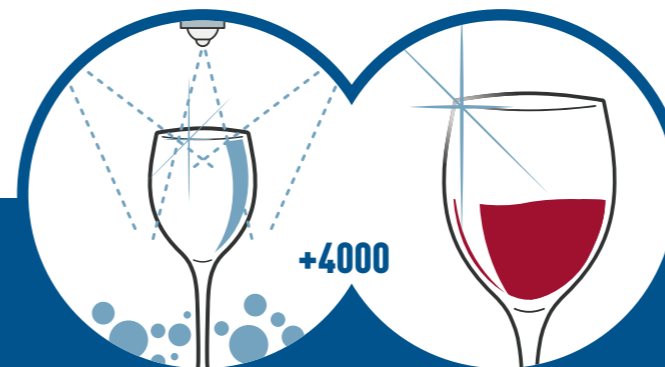


**Strong**  
 High resistance to breakage

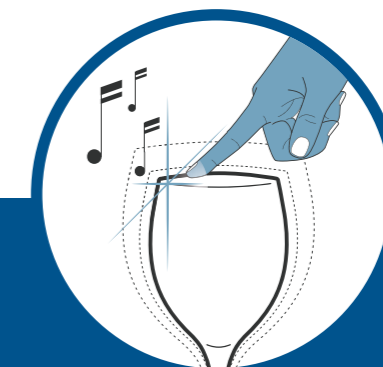
Resistance of the rim

Resistance to impact test

Resistance to twisting of stems



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



**Sound** amplifier



**Eco-** friendly  
 Lead and other heavy metal free.  
 Produced with low CO<sub>2</sub> emission level.

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



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 transparency.

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, is lead and other heavy metal free. is classified Ultra Clear according to ISO/PAS IWA 8:2009.

### 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

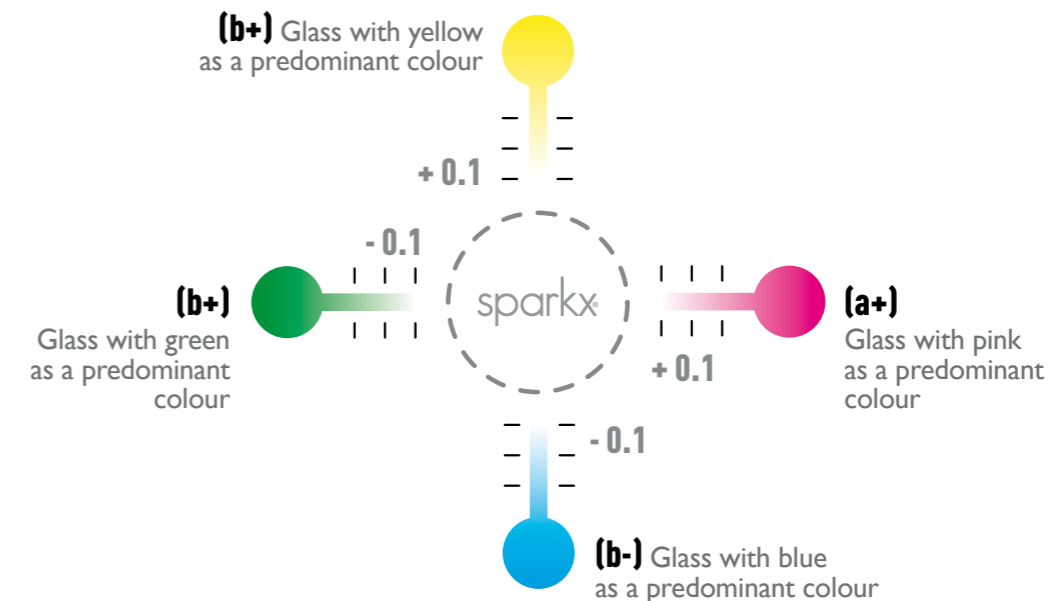
represents the glass purity, basically it measures the degree of colourless. Chroma values inferior to 0.5 do not modify the real colour of the liquid contained.

### 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.

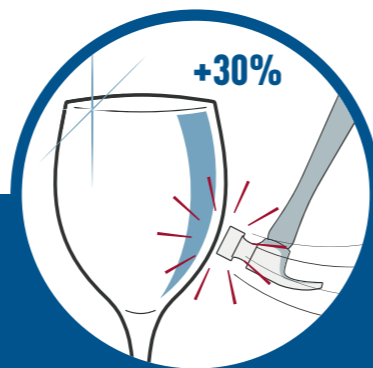
Compliance to all 3 above mentioned values results in an Ultra Clear glass with a high colour efficiency (R) of the liquid contained (R>99.99%).

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

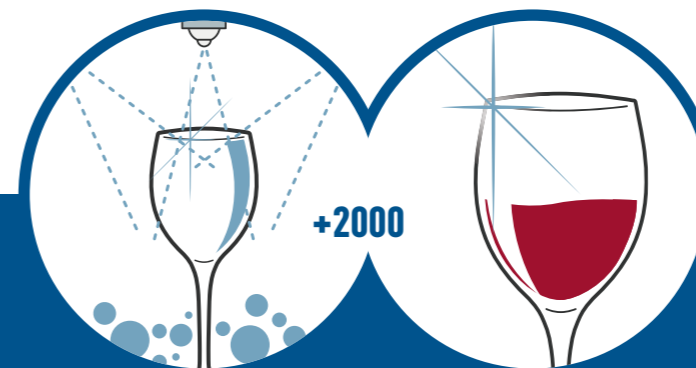


**Pure and transparent**  
According to ISO/PAS IWA 8:2009.

Lightness 'L' superior to **98.8**  
Chroma 'C' inferior to **0.5**  
Iron oxide inferior to **140 ppm**



**Durable**  
Resistance to mechanical shocks increased by **30 %**.



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



**Eco- friendly**  
Lead and other heavy metal free.





## 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 | - | washing cycles also leaving on the glass unwanted optical effects, such as iridescence, and stems with reduced resistance to breakages.



## 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.



## 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® and the Analogic-Affective Big Sensory Test®. Centro Studi Assaggiatori is the research unit on the most advanced and complete sensory assessment in Italy. Founded in 1990, each year the Centro Studi Assaggiatori carries out thousands of tests on consumers in order to assess the perceived quality of products and services. Nowadays, it owns one of the biggest archives in Italy which reflects the changes in tastes and trends. Centro Studi Assaggiatori cooperates with many Italian and foreign Universities in research studies. Centro Studi Assaggiatori thanks to its courses in sensory analysis have provided basic knowledge to a large number of sensory experts and have trained hundreds 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.

## 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.



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



Revolutionary treatment that prevents dripping.



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



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 visit 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

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.





AERO	20
ATELIER	22
BACH	28
CANALETTO	32
CRESCENDO	34
D.O.C	36
EDEN	38
ELEGANTE	40
INCANTO	42
INTENSO	46
LINEA MICHELANGELO	48
MAGNIFICO	50
MICHELANGELO MASTERPIECE GOLD LABEL	54
MICHELANGELO MASTERPIECE	56
MICHELANGELO PROFESSIONAL LINE	60
PALACE	66
PALACE HYDROSOMMELIER	69
PARMA	72
PRECIOUS GLASS	74
PRESTIGE	76
ROMANTICA	80
ROYALE	82
RUBINO	84
SUBLIME	86
SUPER	92
SUPREMO	94
T-GLASS	102
TENTAZIONI	104
VINEA	110
VINOTEQUE	118
VINTAGE	124
WINE STYLE SPECIFIC	126

# WINE

## FAST WINE AERATION

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

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



# FLUTE

## EXTRA FLOW OF BUBBLE

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

# AERO

## FAST WINE AERATION



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 352**  
Grandi Vini  
57 cl - 20 oz  
h 22,5 cm - 8 ¾"  
Max Ø 9,1 cm - 3 ½"  
12196/01 • BAF 6/24



**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

PACKAGING







# ATELIER

SUPERIOR AROMA DIFFUSION

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



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



COLLECTIONS  
STEMGLASSES  
WINE & MORE



# ATELIER

SUPERIOR AROMA DIFFUSION



COLLECTIONS  
STEMGLASSES  
WINE & MORE



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



**C 400**  
Red wine  
45 cl - 15 1/4 oz  
h 23,1 cm - 8 3/4"  
Max Ø 9,2 cm - 3 1/2"  
10410/02 • BAF 6/24



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



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



**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"  
10412/02 • BAF 6/24



**C 425**  
Grappa  
8 cl - 2 3/4 oz  
h 16 cm - 6 1/4"  
Max Ø 6 - 2 3/8"  
10649/07 • BAF 6/24  
10649/31 • I - 10,1 L C€

PACKAGING



# 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



**RM 487**  
Wine Decanter  
0,75 L - 25 ¼ oz  
183 cl - 62 oz brimful  
h 28,7 cm - 11 ¼"  
Max Ø 20,3 cm - 8"  
11938/01 • GP 1/2



**PM 904**  
Carafe 1L - 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 CE

ANTI-DRIP coating



**PM 906**  
Carafe 0,50L - 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 CE



**PM 907**  
Carafe 0,25L - 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 CE  
10697/34 • I-I ¼ L CE



**PM 908**  
Carafe 0,10L - 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 CE  
10696/33 • I-I 1/8 L CE



COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING



# BACH

ELEGANT FACETED DESIGN



COLLECTIONS  
STEMGLASSES  
WINE & MORE





# BACH

ELEGANT FACETED DESIGN



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



**C 452**  
White Wine  
28 cl - 9 1/2 oz  
h 20,6 cm - 8 1/8"  
Max Ø 7,5 cm - 3"  
11285/01 • GP4/24



**C 437**  
Martini  
26 cl - 8 3/4 oz  
h 18,5 cm - 7 1/4"  
Max Ø 11,3 cm - 4 1/2"  
10951/01 • GP 4/16



**C 451**  
Champagne  
21 cl - 7 oz  
h 23,5 cm - 9 1/4"  
Max Ø 7 cm - 2 3/4"  
11283/01 • GP4/24



**PM 489**  
Beverage  
48 cl - 16 1/4 oz  
h 16 cm - 6 1/4"  
Max Ø 7,2 cm - 2 3/4"  
10824/01 • BAF 6/24  
10824/02 • GP 4/24



**PM 511**  
Beverage  
36 cl - 12 1/4 oz  
h 15,5 cm - 6"  
Max Ø 6,4 cm - 2 1/2"  
10826/01 • BAF 6/24



**PM 485**  
D.O.F.  
33,5 cl - 11 1/4 oz  
h 9,7 cm - 3 3/4"  
Max Ø 8,25 cm - 3 1/4"  
10823/01 • BAF 6/24  
10823/02 • GP 4/24



**PM 496**  
Water  
25,5 cl - 8 1/2 oz  
h 9 cm - 3 1/2"  
Max Ø 7,5 cm - 3"  
10825/01 • BAF 6/24



**H 10085**  
Spirits Bottle with  
airtight stopper  
0,70L - 23 3/4 oz  
73,1 cl - 24 3/4 oz brimful  
h 28,2 cm - 11"  
Max Ø 8,2 - 3 1/4"  
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 3/4 oz  
4 D.O.F. tumblers  
33,5 cl - 11 1/4 oz  
11424/02 • GP 5/4



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 15/16"  
Max Ø 8,3 cm - 3 1/4"  
10167/02 • GP 4/24



**C 143**  
Wine  
28 cl - 9 1/2 oz  
h 21,6 cm - 8 1/2"  
Max Ø 7,5 cm - 3"  
10201/02 • GP 4/24



**C 145**  
Champagne  
19,5 cl - 6 3/4 oz  
h 23,1 cm - 9 3/16"  
Max Ø 7 cm - 2 3/4"  
10164/02 • GP 4/24



**PM 514**  
Beverage  
44 cl - 15 oz  
h 16,6 cm - 6 9/16"  
Max Ø 7,1 cm - 2 3/4"  
10203/02 • GP 4/24



**PM 515**  
D.O.F.  
35 cl - 12 oz  
h 10,9 cm - 4 1/4"  
Max Ø 8 cm - 3 1/4"  
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.

A GLASS DEVELOPED  
WITH THE WINE TASTING PROFESSIONALS



**C485**  
Wine Tasting  
51 cl - 17 1/4 oz  
h 20.2 cm - 8"  
ø 8.6 cm - 3 3/8"  
12436/01 BAF6/24

**NEW**



**C 101**  
Wine Tasting  
41 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  
31 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 C€



**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 C€  
10228/36 • I-I 0,1 L C€

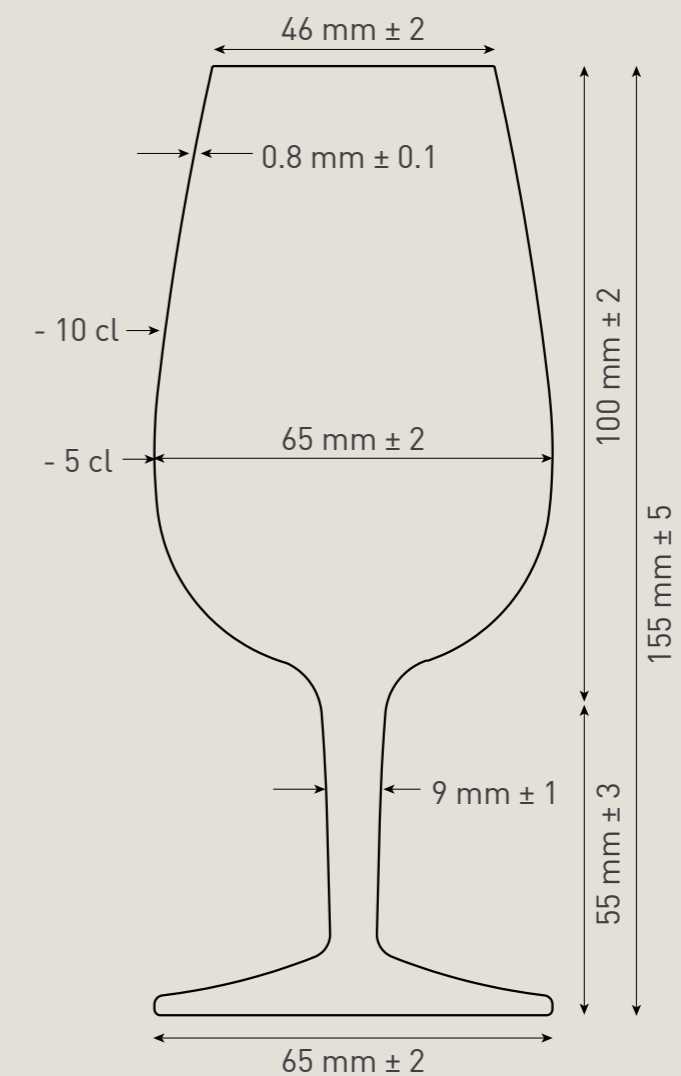


**C 103**  
Wine Tasting  
12 cl - 4 oz  
h 13,6 cm - 5 3/8"  
Max Ø 6 cm - 2 3/8"  
10229/01 • BAF 6/24

## 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 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

PURE ELEGANCE,  
A COMPLETE RANGE OF STEMWARE AND BARWARE



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**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 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



**PM 811**  
Hi-ball  
34 cl - 11 1/2 oz  
h 13,9 cm - 5 1/2"  
Max Ø 7,7 cm - 3"  
09482/06 • BAF 6/24



**PM 810**  
Whisky  
32 cl - 10 3/4 oz  
h 10,5 cm - 4 1/4"  
Max Ø 8,5 cm - 3 1/4"  
09481/06 • BAF 6/24



**PM 910**  
Water  
40 cl - 13 1/2 oz  
h 10,7 cm - 4 1/4"  
Max Ø 8,3 cm - 3 1/4"  
10982/01 • BAF 6/24

PACKAGING





# INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE



COLLECTIONS  
STEMGLASSES  
WINE & MORE



# INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE



**C 432**  
Grandi Vini  
50 cl - 17 oz  
h 23 cm - 9"  
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)



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"  
10045/06 • 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"  
10046/06 • 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"  
10047/06 • BAF 6/24



**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"  
10048/06 • 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"  
10044/06 • BAF 6/24

Thin rim  
(gustatory pleasantness)

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

Oxygenation surface  
suitable for the wine  
quantity contained

Thin stem and  
Titanium reinforced

Flat base



COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING





# LINEA MICHELANGELO

AN ELEGANT AND TRADITIONAL RANGE FOR EVERYDAY



**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"  
10287/02 • B 6/24



**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".

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 varietals

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



COLLECTIONS  
STEMGLASSES  
WINE & MORE



# MAGNIFICO

MAXIMUM WINE COLOUR REFLECTION



**C 339**  
XXL  
85 cl - 28 ¾ oz  
h 27,5 cm - 10 ¾"  
Max Ø 10,9 cm - 4 ¾"  
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  
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



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.)

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



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



**C 359**  
XS Liqueur  
7 cl - 2 ¼ oz  
h 17 cm - 6 ¾"  
Max Ø 6,4 cm - 2 ½"  
09680/06 • BAF 6/24



**PM 925**  
Beverage  
59 cl - 20 oz  
h 14 cm - 5 ½"  
Max Ø 8,6 cm - 3 ⅜"  
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 ¾"  
09264/06 • BAF 6/24



COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING





# MICHELANGELO MASTERPIECE GOLD LABEL

THE ICONIC DESIGN - PULLED THINNER STEM



**C 484**  
Pinot Noir  
58 cl - 19 ½ oz  
h 21.8 cm - 8 ⅝"  
Max Ø 10.5 cm - 4 ⅛"  
12113/01 • GP 4/16



**C 481**  
Chianti  
52 cl - 17 ½ oz  
h 23.5 cm - 9 ¼"  
Max Ø 9.4 cm - 3 ¾"  
12110/01 • GP 4/16



**C 482**  
Riesling  
38 cl - 12 ¾ oz  
h 21.5 cm - 8 ½"  
Max Ø 8.5 cm - 3 ⅜"  
12111/01 • GP 4/16



**C 483**  
Prosecco  
22 cl - 7 ½ oz  
h 23.6 cm - 9 ¼"  
Max Ø 7 cm - 2 ¾"  
12112/01 • GP 4/16



COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING







# MICHELANGELO MASTERPIECE

THE ONE AND ONLY: THE ORIGINAL



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 343**  
Burgunder  
50 cl - 17 oz  
h 20 cm - 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 1/2"  
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 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 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



**Sangria set**  
5 pieces  
1 Pitcher with lid  
2,5 L - 84 oz  
4 Beverage tumblers  
46 cl - 15 1/2 oz  
11857/01 • Set GP5/3



COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING





# 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",  
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

## WINE SPECIFIC GOLD LABEL



**C 484**  
Pinot Noir  
58 cl - 19 ½ oz  
h 21.8 cm - 8 5/8"  
Max Ø 10.5 cm - 4 1/8"  
12113/02 • B 6/24



**C 481**  
Chianti  
52 cl - 17 ½ oz  
h 23.5 cm - 9 ¼"  
Max Ø 9.4 cm - 3 ¾"  
12110/02 • B 6/24



**C 482**  
Riesling  
38 cl - 12 ¾ oz  
h 21.5 cm - 8 ½"  
Max Ø 8.5 cm - 3 3/8"  
12111/02 • B 6/24



**C 483**  
Prosecco  
22 cl - 7 ½ oz  
h 23.6 cm - 9 ¼"  
Max Ø 7 cm - 2 ¾"  
12112/02 • B 6/24

## TABLE SETTING



**C 78**  
Burgundy  
34 cl - 11 ½ oz  
h 18.8 cm - 7 3/8"  
Max Ø 8.2 cm - 3 ½"  
10286/03 • B 6/24



**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"  
10284/03 • B 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"  
10285/03 • B 6/24



**C 34**  
Champagne  
16 cl - 5 ½ oz  
h 18.5 cm - 7 ¼"  
Max Ø 6.4 cm - 2 ½"  
10282/02 • B 6/24  
10282/31 • I - I 0,1 L CE

## WINE SPECIFIC



**C 179**  
Chardonnay  
34 cl - 11 ½ oz  
h 20.3 cm - 8"  
Max Ø 8.2 cm - 3 ¼"  
10367/03 • B 6/24



**C 142**  
Champagne  
19 cl - 6 ½ oz  
h 20.5 cm - 8 1/16"  
Max Ø 6.4 cm - 2 ½"  
10283/02 • B 6/24



**C 176**  
Prosecco  
11.5 cl - 3 ¾ oz  
h 18.2 cm - 7 3/16"  
Max Ø 6 cm - 2 3/8"  
10281/01 • B 6/48

PACKAGING





# MICHELANGELO PROFESSIONAL LINE

SINGLE SERVING / AMUSE-BOUCHE, PITCHERS



## BAR & DESSERT



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



**C 211**  
Martini  
21,5 cl - 7 1/4 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 1/2 oz  
h 14 cm - 5 1/2"  
Max Ø 9,5 cm - 3 3/4"  
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 1/4"  
10238/03 • B 6/24



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



**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"  
10236/03 • B 6/24



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



**PM 515**  
D.O.F.  
34,5 cl - 12 oz  
h 10,9 cm - 4 1/4"  
Max Ø 8 cm - 3 1/4"  
10234/04 • 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 1/2 oz  
h 9 cm - 3 1/2"  
Max Ø 4,1 cm - 1 5/8"  
10237/03 • B 6/24



**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 Ø 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"  
Ø 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

COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING





# PALACE

ELEGANT AND RESISTANT

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



COLLECTIONS  
STEMGLASSES  
WINE & MORE

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.







TITANIUM Reinforced

COLLECTIONS  
STEMGLASSES  
WINE & MORE

# PALACE

ELEGANT AND RESISTANT



**C 352**  
Grandi vini  
57 cl - 20 oz  
h 22,5 cm - 8 3/4"  
Max Ø 9,1 cm - 3 1/2"  
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 - I,0,1 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 353**  
Sparkling water  
32 cl - 10 3/4 oz  
h 15 cm - 6"  
Max Ø 7,6 cm - 3"  
09232/05 • 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



**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 cm - 4"  
Max Ø 8,8 cm - 3 1/2"  
09655/06 • BAF 6/24



**Hydrosommelier**  
7 pieces set  
1 Acqua Bottle  
0.75 L - 25 1/4 oz  
6 Tumblers  
40 cl - 13 1/2 oz  
11165/01 • Set GP7/4



**Winesommelier**  
7 pieces set  
1 Fine Wine Bottle  
0.75 L - 25 1/4 oz  
6 Goblets  
48 cl - 16 1/4 oz  
11166/01 • Set GP7/4

PACKAGING



# PALACE HYDROSOMMELIER

## LET'S LEARN TO APPRECIATE WATER

by drinking from the right glass:  
PALACE HYDROSOMMELIER

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

We created 3 specific glasses for 3 types of water:

- Sparkling mineral water
- Still mineral water
- Tonic water



# EACH WATER HAS ITS OWN TASTE

## MINERAL WATERS

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

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

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

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

### ORGANOLEPTIC PARAMETERS OF MINERAL WATERS

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

### TONIC WATER

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

### CURIOSITY

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

## THE RIGHT GLASSES: PALACE HYDROSOMMELIER



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

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

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

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

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

c) **Tumbler for tonic water:**

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

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

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





# PARMA

PURE AND SIMPLE DESIGN



COLLECTIONS  
STEMGLASSES  
WINE & MORE



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



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



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



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



**PM 611**  
Bibita  
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"  
10151/01 • BAF 6/24  
10151/02 • GP 4/24

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.



**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"

11603/02 • 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"

11089/03 • CT 12





# PRESTIGE

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



**C 314**  
Cabernet - Merlot  
70 cl - 23 3/4 oz  
h 24,4 cm - 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 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



COLLECTIONS  
STEMGLASSES  
WINE & MORE

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE

PACKAGING





# PRESTIGE

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



**PM 863**  
Beverage

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

10407/01 • GP 4/24



**PM 865**  
Juice

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**  
D.O.F.

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**  
Water

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**  
Liqueur

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



**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



**RM 380**

Jug 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



COLLECTIONS  
STEMGLASSES  
WINE & MORE

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE

PACKAGING







# ROMANTICA

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



COLLECTIONS  
STEMGLASSES  
WINE & MORE



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



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



**C 145**  
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



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**C 243**  
Bordeaux  
48 cl - 16 1/4 oz  
h 20 cm - 7 7/8"  
Max Ø 8,8 cm - 3 1/2"  
10148/01 • BAF 6/24  
10148/31 • I-10,1 L CE



**C 242**  
Goblet  
37 cl - 12 1/2 oz  
h 18,1 cm - 7 1/8"  
Max Ø 8,1 cm - 3 1/4"  
07698/16 • BAF 6/24  
10147/30 • I-10,1 L CE



**C 241**  
Red Wine  
27,6 cl - 9 1/2 oz  
h 17,1 cm - 6 3/4"  
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 1/8"  
Max Ø 6,7 cm - 2 3/4"  
10149/01 • BAF 6/24



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



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



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

PACKAGING





# SUBLIME

A FUSION OF STYLE AND ELEGANCE



COLLECTIONS  
STEMGLASSES  
WINE & MORE







TITANIUM Reinforced

# SUBLIME

A FUSION OF STYLE AND ELEGANCE



COLLECTIONS  
STEMGLASSES  
WINE & MORE



**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



**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



**RM 478**  
Bowl  
h 11 cm - 4 3/8"  
Max Ø 25 cm - 9 7/8"  
11927/01 • GP 1/6



**RM 477**  
Bowl  
h 9 cm - 3 1/2"  
Max Ø 21,5 cm - 8 1/2"  
11926/01 • GP 1/6



**RM 476**  
Small Bowl  
h 7,7 cm - 3"  
Max Ø 18 cm - 7 1/8"  
11925/01 • GP 1/6



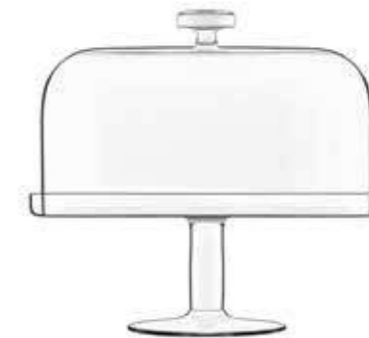
**RM 475**  
Small Bowl  
h 6,5 cm - 2 1/2"  
Max Ø 14 cm - 5 1/2"  
11924/01 • GP 1/6



**RM 474**  
Small Bowl  
h 4 cm - 1 5/8"  
Max Ø 8,4 cm - 3 1/4"  
11923/01 • GP 2/12



**RM 479**  
Cake Stand  
h 11 cm - 4 3/8"  
Max Ø 29 cm - 11 3/8"  
11928/01 • GP 1/4



**RM 479**  
Cake Stand with Dome  
h 27 cm - 10 5/8"  
Max Ø 29 cm - 11 3/8"  
11930/01 • GP 1/2

COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING



# SUBLIME

A FUSION OF STYLE AND ELEGANCE



**PM 955**  
Carafe  
with cork stopper  
1 L - 34 oz  
112 cl - 37 3/4 oz brimful  
h 28.6 cm - h 11 1/4"  
Ø 8.9 cm - Ø 3 1/2"  
11627/01 • GP 1/12



**PM 955**  
Carafe  
1 L - 34 oz  
112 cl - 37 3/4 oz brimful  
h 26.3 cm - h 10 3/8"  
Ø 8.9 cm - Ø 3 1/2"  
11626/01 • CT 6



**RM 483**  
Carafe  
1,5 L - 50 3/4 oz  
180 cl - 60 3/4 oz brimful  
h 24.5 cm - 9 3/8"  
Max Ø 11,2 cm - 4 3/8"  
11933/01 • GP 1/4



**RM 482**  
Carafe  
1 L - 34 oz  
120 cl - 40 1/4 oz brimful  
h 21,5 cm - 8 1/2"  
Max Ø 9,8 cm - 3 7/8"  
11932/01 • GP 1/4



**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



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 behaviour 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 rosè 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

# 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



**C 453**  
Chardonnay  
35 cl - 11 3/4 oz  
h 22,1 cm - 8 3/4"  
Max Ø 8,1 cm - 3 1/4"  
11280/01 • BAF 6/24  
11280/02 • 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"  
11276/01 • BAF 6/24  
11276/02 • 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"  
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.

**RECOMMENDED WINES:**

Pinot Noir  
Nebbiolo  
Cabernet  
Merlot  
  
Acqua



COLLECTIONS  
STEMGLASSES  
WINE & MORE



REGISTERED  
DESIGNS

PACKAGING







# SUPREMO

WINE AMBASSADOR



COLLECTIONS  
STEMGLASSES  
WINE & MORE



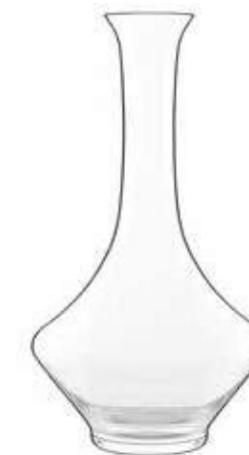
SUPREMO  
**RM 457**  
Red Wine Decanter  
2 Bottles 1.50 L - 50 3/4 oz  
334 cl - 113 oz brimful  
h 30,5 cm - 12"  
Max Ø 26 cm - 10 1/4"  
11564/01 • GP 1/2

ANTI-DRIP coating



SUPREMO  
**RM 458**  
Red Wine Decanter  
1 Bottle 0,75 L - 25 1/4 oz  
224 cl - 75 3/4 oz brimful  
h 29 cm - 11 3/8"  
Max Ø 22 cm - 8 5/8"  
11565/01 • GP 1/2

ANTI-DRIP coating



SUPREMO  
**RM 459**  
White Wine Decanter  
0,75 L - 25 1/4 oz  
160 cl - 54 oz brimful  
h 31,5 cm - 12 3/8"  
Max Ø 17 cm - 6 3/4"  
11566/01 • GP 1/4

ANTI-DRIP coating

PACKAGING





# T-GLASS™

TRUE WINE STEMLESS

## 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 3/4"  
11918/01 • GP 4/16



COLLECTIONS  
STEMGLASSES  
WINE & MORE

PACKAGING





# TENTAZIONI

WINE GLASS FOR CONNOISSEURS

NEW



COLLECTIONS  
STEMGLASSES  
WINE & MORE





# TENTAZIONI

WINE GLASS FOR CONNOISSEURS

NEW

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

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

And that's not all. The double chimney holds the aromatic molecules in the headspace for a particularly long time without releasing them into the air. This enhances the fruity taste of the wine while the acidic and bitter components are minimised.

The shape and dimensions of the Tentazioni glasses were conceived using an experimental process.

The diameter, "D", of the free surface of the wine in the bowl (10 cl) is approximately 8 times the depth (d) of the wine. This leads to two results:

a) High levels of wine aeration.

b) The molecules of alcohol move rapidly toward the walls of the bowl, leaving only the aromatic molecules of the wine in the central part. This creates a "ring" aromatic distribution, as illustrated:

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

The wide rounded bowl allows the complex aromas to spread and aerate, highlighting the richness of their fragrances. The wine can also be swirled horizontally in the cup without rising up or leaving the alcohol on the walls which would interfere with the aromatic structure.

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

## ORANGE WINES

The so-called Orange Wines represent a new style of wine, referring to wines produced from white grapes through prolonged maceration. During fermentation, the must remains in contact with the grape skins for a long period of time, imparting tannins and an unusual golden orange colour which often includes shades of amber.

The winemaking process used is the same as for red wines, once also used for whites, and which today is being brought back by some producers who want to reintroduce historic traditions. The perception of the flavours is broad and complex, ranging from tannic intensity, with the primary aromas of the grape, to ripe and dried fruits, with herbaceous and fragrant notes.

The red lines represent the alcoholic components

The green lines represent the aromas of the wine





# TENTAZIONI

WINE GLASS FOR CONNOISSEURS

NEW



**C487**  
Bordeaux - Red Wines  
67 cl - 22 3/4 oz  
h 24.5 cm - 9 5/8"  
Ø 11.3 cm - 4 1/2"  
12503/01 • BAF 6/12

An elegant, sinuous and artistic glass, with a well-balanced stem and advanced technical properties for the tasting of substantial, structured and vintage reds. It brings out the most distinctive and valuable notes in every famous wine: rose in Barolo, dried fruit in Amarone, spices in aged Chianti.

**RECOMMENDED WINES:**

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



**C486**  
Orange Wine Tester  
65 cl - 22 oz  
h 23.3 cm - 9 1/8"  
Ø 11.4 cm - 4 1/2"  
12505/01 • BAF 6/12

A large glass with an elegant yet technical shape, designed for complex Orange wines as well as structured or refined whites. The design allows for the most valuable notes to be revealed: fruits in syrup, pastry, spices.

**RECOMMENDED WINES:**

Caligo Sauvignon Collio Doc  
Conti Formentini  
Lugana doc Bolla  
Tufae Soave Classico  
Superiore Docg Bolla



**C488**  
Merlot - Red Wines  
57 cl - 19 1/4 oz  
h 23.3 cm - 9 1/8"  
Ø 10.6 cm - 4 1/8"  
12502/01 • BAF6/12

Elegant goblet for young and fruity reds, it is designed with a cutting-edge technical form that, in expert hands, can bring substance and structure to any red, from Italy or elsewhere. The glass emphasises the floral and vegetal background notes for greater complexity.

**RECOMMENDED WINES:**

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



**C489**  
Chardonnay - White Wines  
47 cl - 16 oz  
h 22.1 cm - 8 3/4"  
Ø 10 cm - 3 7/8"  
12501/01 • BAF6/12

A delicate and ergonomic glass designed to create a harmonious balance. The glass combines grace and technical design to emphasise the characteristics of fresh and light whites, especially the fine floral tones and the complex herbaceous and balsamic background notes.

**RECOMMENDED WINES:**

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



**C490**  
Prosecco Tester  
Sparkling Wines  
42 cl - 14 1/4 oz  
h 25 cm - 9 7/8"  
Ø 9 cm - 3 1/2"  
12500/01 • BAF6/12

This flute boasts an innovative design thanks to its wide bowl, rounded at the base to direct the aromas along the long chimney. Elegant and delicate in appearance and to the touch, it offers excellent results in terms of the bubble in sparkling wines, emphasising the style and hidden fragrances.

**RECOMMENDED WINES:**

Valdobbiadene Prosecco superiore Docg Santi brut  
Ancestrale Pignoletto Modena Doc  
Trento Doc Conti d'Arco  
Metodo Classico Nino Negri



**C492**  
Spumante  
Sparkling Wines  
30 cl - 10 1/4 oz  
h 15.7 cm - 6 1/8"  
Ø 10.3 cm - 4"  
12498/01 • BAF6/12

A glass with an air of traditional class and an elegant and ergonomic stem, which hides a technical design created for tasting sweet sparkling wines. The distinctive elements are enhanced in every aromatic style, from the floral notes of Moscato to the fruity notes of Charmat, and the vanilla in the Metodo Classico.

**RECOMMENDED WINES:**

Asti Spumante Docg Ca' Bianca  
Lamberti Turà spumante bianco extra dry  
Cavicchioli Rosé Modena  
DOC Spumante Extra Dry



**C491**  
The Tester  
23 cl - 7 3/4 oz  
h 11 cm - 4 3/8"  
Ø 7.7 cm - 3"  
12499/01 • BAF6/12

A small, light and delicate glass with an elegant and contemporary look, but which is strictly technical, held exclusively from the base. When it comes to sensory evaluation, it acts like a magnifying glass, showcasing the floral tones in aromatic spirits, the spiced notes in aged spirits, and the peaty notes in whisky.

**RECOMMENDED WINES:**

Single Malt Whisky  
Rhum  
Cognac  
Brandy  
Grappa di Moscato



COLLECTIONS  
STEMGLASSES  
WINE & MORE



PACKAGING





# VINEA™

TASTE THE DIFFERENCE



COLLECTIONS  
STEMGLASSES  
WINE & MORE



®  
REGISTERED  
DESIGNS

25 YEAR GUARANTEE  
ANNI DI GARANZIA  
ANS DE GARANTIE



# VINEA™

TASTE THE DIFFERENCE

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

VINEA™ collection is characterized by a captivating unique design as it combines classic shapes with more contemporary and functional ones.

This collection is dedicated to the most important native (autochthonous) Italian vine varieties.

The stemglasses have been designed through the use of correlated research and trials and subsequently tested by Centro Studi Assaggiatori using the Advanced Big Sensory Test® and the Analogic-Affective Big Sensory Test® to mark them out.

VINEA™ stemglasses best highlight the sensorial perceptions of each vine varieties emphasizing their organoleptic qualities.

The shapes of all items in the VINEA™ collection differ from all the other stemglasses present on the market as the wine contained releases an “explosion” of all the characteristics 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.**

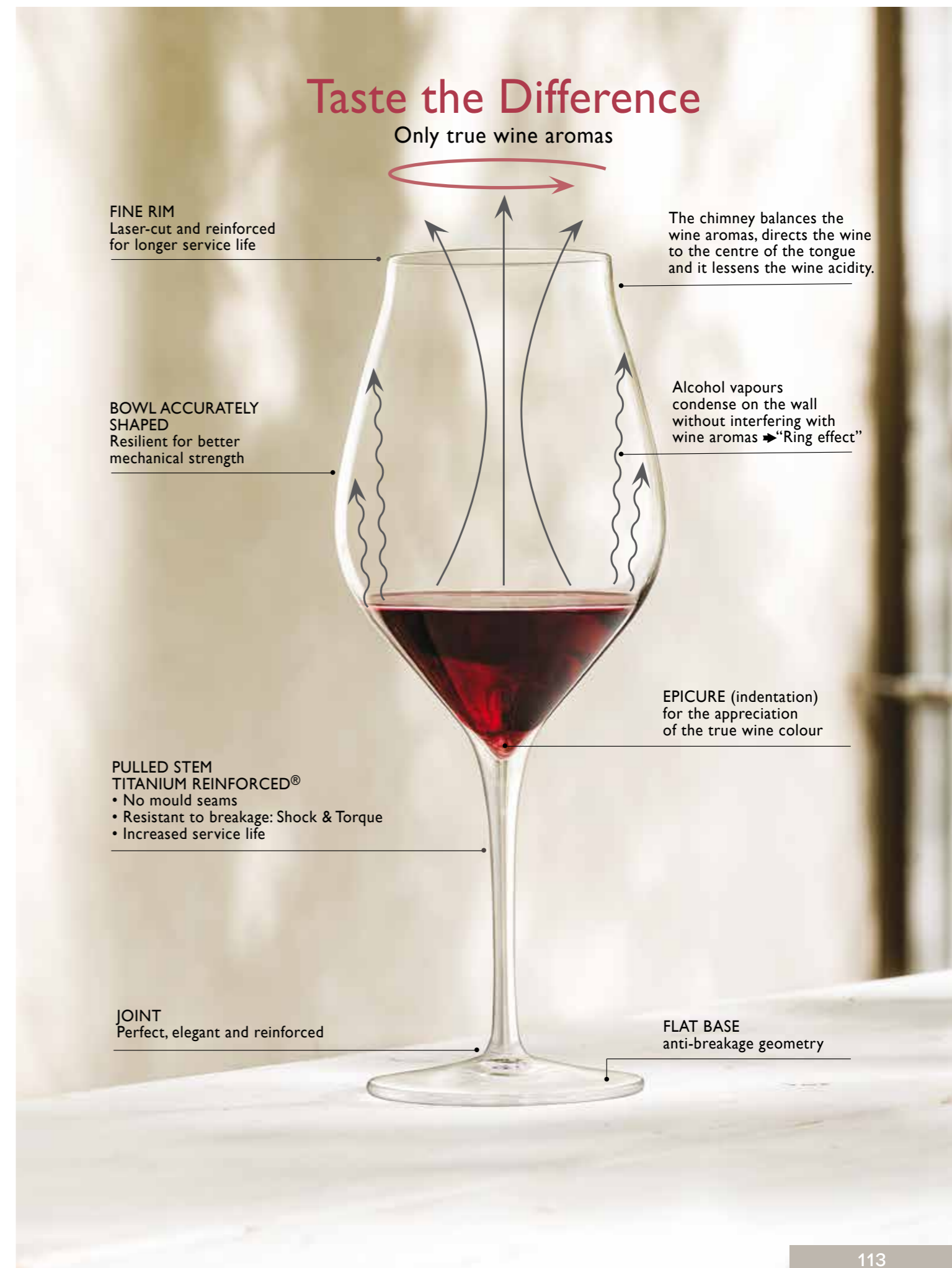
The shapes and dimensions of the stemglasses are such as to:

- 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.





**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  
Tai 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





# 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 3/8"  
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

11937/01 • GP 1/2



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



COLLECTIONS  
STEMGLASSES  
WINE & MORE

# VINOTEQUE

ARTE ITALIANA DELLA DEGUSTAZIONE



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

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

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

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

- Shapes and sizes designed as a result of scientific studies, to maximize the olfactory and taste perception of wines.
- Tested by **Centro Studi Assaggiatori** using the Advanced Big Sensory Test<sup>®</sup> and the Analogic-Affective Big Sensory Test<sup>®</sup>.
- Made in **TITANIUM Reinforced** 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**



COLLECTIONS  
STEMGLASSES  
WINE & MORE





# 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 1/2 oz  
h 24,2 cm - 9 1/2"  
Max Ø 8,8 cm - 3 1/2"  
09643/06 • BAF 6/24

For full-bodied and mature white wines.

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

**RECOMMENDED WINES:**

Chardonnay  
Riesling Venezia Giulia  
Sauvignon  
Chenin Blanc



**C 371**  
SMART TESTER  
40 cl - 13 1/2 oz  
h 22 cm - 8 3/4"  
Max Ø 8 cm - 3 1/4"  
09647/06 • BAF 6/24

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

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

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

IT ENSURES THE MEDIUM PERCEPTION OF ALL WINES.



COLLECTIONS  
STEMGLASSES  
WINE & MORE



PACKAGING



# VINOTEQUE

ARTE ITALIANA DELLA DEGUSTAZIONE



**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



**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 - 12+4 CL C€

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



**C 415**  
LIQUEUR

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

10565/01 • BAF 6/24

Stemglass suitable for the universal tasting of liqueurs.

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 ½ oz  
h 20,2 cm - 8"  
Max Ø 6,4 cm - 2 ½"

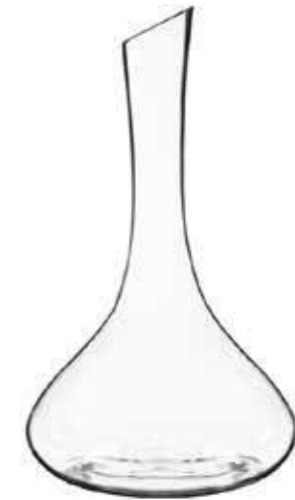
09651/06 • BAF 6/24  
09651/32 • I - 12+4 CL C€

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



**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

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**



COLLECTIONS  
STEMGLASSES  
WINE & MORE



PACKAGING







# VINTAGE

CONTEMPORARY STEMWARE FOR FOODSERVICE



COLLECTIONS  
STEMGLASSES  
WINE & MORE



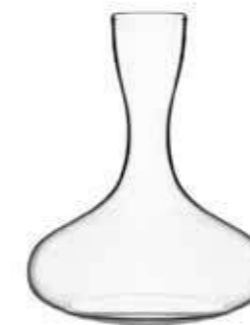
**C 210**  
Wine  
41,5 cl - 14 oz  
h 22,4 cm - 8 13/16"  
Max Ø 7,6 cm - 3"  
09964/01 • BAF 6/24  
09964/32 • I-10,1 L CE



**C 148**  
Wine  
37 cl - 12 1/2 oz  
h 20,5 cm - 8 1/16"  
Max Ø 7,5 cm - 3"  
09961/01 • BAF 6/24  
09961/32 • I-10,1 L CE



**C 192**  
Wine  
25 cl - 8 1/2 oz  
h 18,1 cm - 7 1/8"  
Max Ø 6,7 cm - 2 5/8"  
09962/01 • BAF 6/24  
09962/32 • I-10,1 L CE



**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

PACKAGING



# WINE STYLE SPECIFIC

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



COLLECTIONS  
STEMGLASSES  
WINE & MORE





# WINE STYLE SPECIFIC

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



**C 362**  
Bold Reds  
76 cl - 25 3/4 oz  
h 24,8 cm - 9 3/4"  
Max Ø 9,9 cm - 4"  
09641/02 • GP 2/12



**C 342**  
Smooth Reds  
66 cl - 22 1/4 oz  
h 22,6 cm - 9"  
Max Ø 10,6 cm - 4 1/4"  
09077/15 • GP 2/12



**C 363**  
Juicy Reds  
59 cl - 20 oz  
h 23,8 cm - 9 1/4"  
Max Ø 9,1 cm - 3 1/2"  
09627/19 • GP 2/12



**C 365**  
Rich Whites  
49 cl - 16 1/2 oz  
h 24,2 cm - 9 1/2"  
Max Ø 8,8 cm - 3 1/2"  
09643/03 • GP 2/12



**C 366**  
Crisp Whites  
38 cl - 12 3/4 oz  
h 22,8 cm - 9"  
Max Ø 8,1 cm - 3 1/4"  
09644/05 • GP 2/12



**C 364**  
Soft Whites  
38 cl - 12 3/4 oz  
h 22,3 cm - 8 3/4"  
Max Ø 8 cm - 3 1/4"  
09626/08 • GP 2/12



**C 370**  
Sparkling Wines  
17,5 cl - 6 oz  
h 25 cm - 9 3/4"  
Max Ø 7 cm - 2 3/4"  
09648/07 • GP 2/12



SHELF IMPACT PACKAGING



COLLECTIONS  
STEMGLASSES  
WINE & MORE



PACKAGING







# BEER COLLECTION

BIRRATEQUE | 132  
I CLASSICI | 140



# BIRRATEQUE™

DESIGN GLASS FOR CRAFT BEER STYLES

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

(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

(1)  
Laser-cut fine rim (gustatory pleasantness: no turbulence)

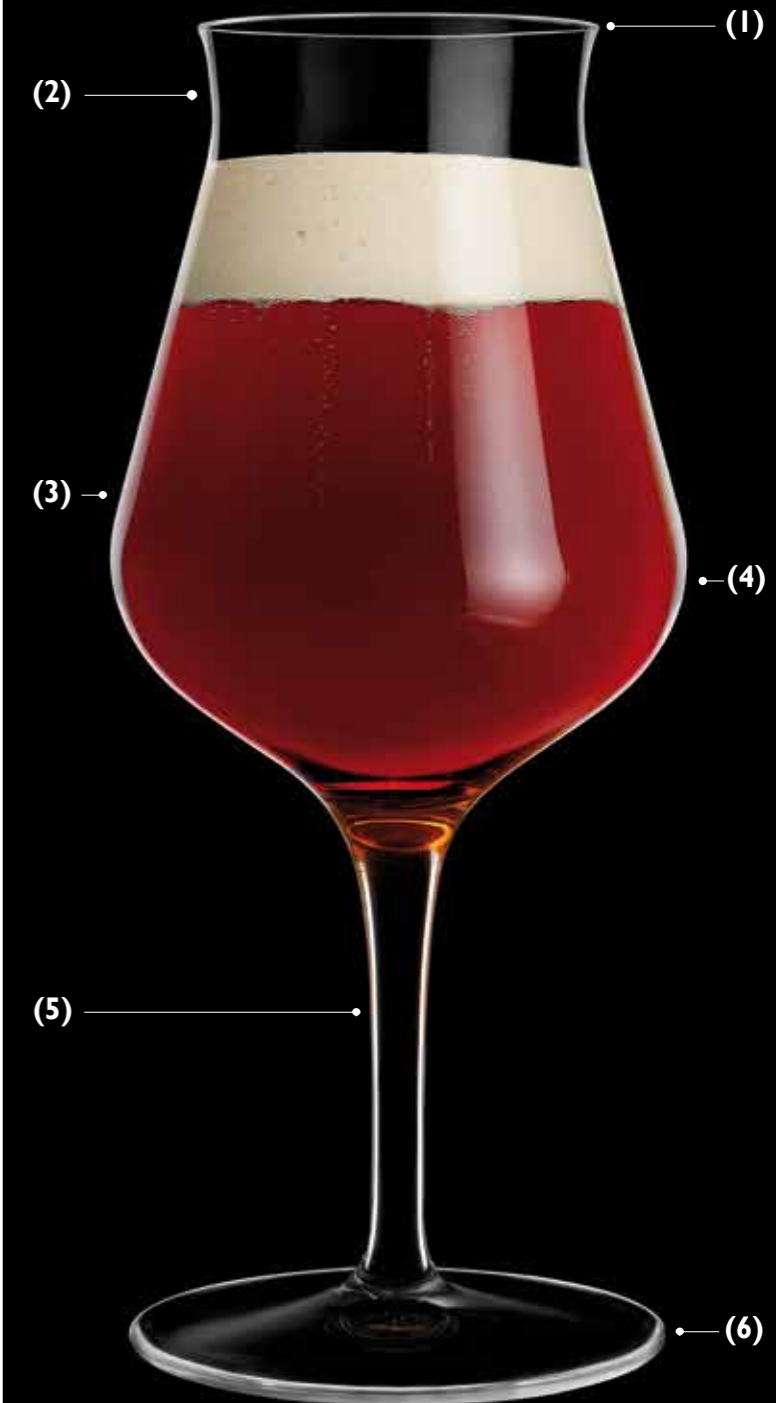
(2)  
Turn-out lip directs beer to all part of tongue at reduced speed.

(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.





# BIRRATEQUE™

DESIGN GLASS FOR CRAFT BEER STYLES

NEW



**C495**  
Premium Snifter

56 cl - 19 oz  
h 17,4 cm - 6 7/8"  
Ø 9,7 cm - 3 3/4"

12462/01 • BAF 6/24  
12462/02 • GPR 2/8

A technical glass for special beers, The Premium Snifter transforms the Tulip glass, beloved by experts, into a vital tasting tool. It is a solid, heavy, and practical glass. For special, structured and complex beers, it provides aromatic depth, bringing the most valuable notes to the foreground: floral, citrus, fruity.

**IDEAL FOR:**

Belgian Style Beers, Bocks, Dark Lagers, Specialty & Hybrid Beers, Wild/Sour Beers

NEW



**PM1020**  
Pilsner

54 cl - 18 1/4 oz  
h 20,4 cm - 8"  
Ø 7,7 cm - 3"

12461/01 • BAF 6/24  
12461/02 • GPR 2/12

The linear shape, a scientific take on the classic cylindrical glass, combines informality and advanced techniques: the solidity of the stem contrasts with the refined rim, making it the ideal expert tool for everyday use. The Pilsner highlights the compactness of the foam and the distinctive fragrances, especially citrus fruits, that may otherwise be hidden.

**IDEAL FOR:**

American Pilsners, Baltic Pilsners, German Pilsners, Czech Pilsners, Light Lagers



**PM 987**  
Wheat - Weiss

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

11827/02 • GPR 2/12  
11827/01 • 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 1/4 oz  
h 18,4 cm - 7 1/4"  
Max Ø 10,5 cm - 4 1/8"

11828/02 • GPR 2/12  
11828/01 • 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 1/4 oz  
h 17,8 cm - 7"  
Max Ø 9,5 cm - 3 3/4"

11826/02 • GPR 2/12  
11826/01 • 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:**

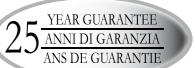
Baltic Porter  
Irish Dry Stout  
Milk Stout  
Oatmeal Stout  
Oyster Stout  
Bock



COLLECTIONS  
BIRRATEQUE



REGISTERED  
DESIGNS



PACKAGING



# BIRRATEQUE™

DESIGN GLASS FOR CRAFT BEER STYLES



**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.

**NEW**



**Birrrateque**  
6 pieces set

2 Wheat-Weiss  
78 cl - 26 1/2 oz  
2 Ipa-White Ipa  
54 cl - 18 1/4 oz  
2 Beer Tester  
42 cl - 14 1/4 oz

12326/01 • Set GP6/4



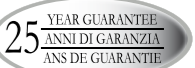
**NEW GPR=**GIFT PACK REINFORCED  
PARTICULARLY SUITABLE FOR E-COMMERCE SHIPMENT,  
NO NEED FOR OVERPACKING.



COLLECTIONS  
BIRRATEQUE



REGISTERED  
DESIGNS







# I CLASSICI

PERFECT SHAPES TO TASTE AND ENJOY ANY BEER IN THE WORLD

BEER  
COLLECTION



DRINK  
**C 82**  
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  
10200/01 • BAF 6/24



DRINK  
**C 52**  
37 cl - 12 1/2 oz  
h 18,3 cm - 7 1/4"  
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 3/4"  
Max Ø 8 cm - 3 1/8"  
10413/01 • BAF 6/24



ELEGANTE  
**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



PALACE  
**C 358** Multiuso  
42 cl - 16 oz  
h 16,3 cm - 5 1/2"  
Max Ø 8,3 cm - 3 1/4"  
09462/06 • BAF 6/24



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



SCHUMANN  
**PM 426**  
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  
06102/06 • B 6/24





## MIXOLOGY

BETWEEN HISTORY AND CULTURE, FROM PROHIBITION TO EXOTIC MIXTURES OF AVANT-GARDE, EMERGES MIXOLOGY, THE ART OF MIXING WHERE NOTHING IS LEFT TO CHANCE.

LUIGI BORMIOLI EMBARKED UPON THIS NEW ADVENTURE WITH A COLLECTION OF LUXURY BARWARE AND COCKTAIL MAKING EQUIPMENT, CREATED IN COLLABORATION WITH YURI GELMINI, HEAD BARMAN OF THE SURFER'S DEN IN MILAN AND FUTURISTIC MIXOLOGIST.

THE STUDY AND THE SEARCH FOR NEW ELEMENTS, EXPERT HANDS WHICH KNOW HOW TO MIX AND FINE-TUNE NEW FLAVOURS, EVERYTHING IS LEFT TO THE TASTE AND THE IMAGINATION OF FUTURIST MIXOLOGIST YURI GELMINI, AND LEADS TO FORMS OF CREATIVITY AND AESTHETIC EXPRESSION THANKS TO BOTH TECHNICAL MEANS AND HIS ABILITY DERIVING FROM STUDY AND EXPERIENCE IN THIS FIELD.



# MIXOLOGY

**NEW**



**C493**  
Spanish Gin & Tonic  
80 cl - 27 oz  
h 20.5 cm - 8 1/8"  
ø 11.9 cm - 4 3/8"  
12464/01 • BAF 6/12  
12464/02 • GP 4/8



**C352**  
Spritz  
57 cl - 20 oz  
h 22.5 cm - 8 7/8"  
ø 9.1 cm - 3 5/8"  
12458/01 • BAF 6/24  
12458/02 • GP 4/24



**C40**  
Cocktail  
22.5 cl - 7 1/2 oz  
h 14 cm - 5 1/2"  
ø 9.5 cm - 3 3/4"  
12460/01 • BAF 6/24  
12460/02 • GP 4/16



**C211**  
Martini  
21.5 cl - 7 1/4 oz  
h 17.2 - 6 1/3"  
ø 10.4 cm - 4 1/8"  
12459/01 • BAF 6/24  
12459/02 • GP 4/16



**PM 1030**  
Textures Hi-Ball  
48 cl - 16 1/4 oz  
h 15.7 cm - 6 1/8"  
ø 7.1 cm - 2 3/4"  
12420/01 • BAF 6/12  
12420/02 • GP 4/8



**PM 1028**  
Charme Hi-Ball  
48 cl - 16 1/4 oz  
h 15.7 cm - 6 1/8"  
ø 7.4 cm - 2 7/8"  
12418/01 • BAF 6/12  
12418/02 • GP 4/8



**PM 1029**  
Elixir Hi-Ball  
48 cl - 16 1/4 oz  
h 15.7 cm - 6 1/8"  
ø 7.3 cm - 2 7/8"  
12419/01 • BAF 6/12  
12419/02 • GP 4/8



**PM 1017**  
Textures D.O.F.  
38 cl - 12 3/4 oz  
h 9.6 cm - 3 3/4"  
ø 8.6 cm - 3 3/8"  
12346/01 • BAF 6/24  
12346/02 • GP 4/24



**PM 1015**  
Charme D.O.F.  
38 cl - 12 3/4 oz  
h 9.6 cm - 3 3/4"  
ø 8.5 cm - 3 3/8"  
12328/01 • BAF 6/24  
12328/02 • GP 4/24



**PM 1016**  
Elixir D.O.F.  
38 cl - 12 3/4 oz  
h 9.6 cm - 3 3/4"  
ø 8 cm - 3 1/8"  
12344/01 • BAF 6/24  
12344/02 • GP 4/24



**H10634**  
Dash Bottle Elixir n°1  
10 cl - 3 1/2 oz  
h 13.5 cm - 5 3/8"  
ø 5.7 cm - 2 1/4"  
12272/01 • CT 24



**H10635**  
Dash Bottle Elixir n°2  
10 cl - 3 1/2 oz  
h 14.2 cm - 5 5/8"  
ø 5.2 cm - 2"  
12273/01 • CT 24



**H10636**  
Dash Bottle Elixir n°3  
10 cl - 3 1/2 oz  
h 15.2 cm - 6"  
ø 3.7 x 7.7 cm - 1 1/2 x 3"  
12274/01 • CT 24



**ELIXIR H10709**  
Decanter with airtight glass stopper  
0.75 L - 25 1/4 oz  
0.78 L - 26 1/4 oz brimful  
h 20.7 cm - 8 1/8"  
Max ø 9 cm - 3 1/2"  
12468/01 • CT 6



**TEXTURES H10770**  
Decanter with airtight glass stopper  
0.75 L - 25 1/4 oz  
0.78 L - 26 1/4 oz brimful  
h 20.7 cm - 8 1/8"  
Max ø 9 cm - 3 1/2"  
12520/01 • CT 6



**CHARME H10769**  
Decanter with airtight glass stopper  
0.75 L - 25 1/4 oz  
0.78 L - 26 1/4 oz brimful  
h 20.7 cm - 8 1/8"  
Max ø 9 cm - 3 1/2"  
12521/01 • CT 6



**H10631**  
Mixing Glass  
70.5 cl - 23 3/4 oz  
h 14.3 cm - 5 5/8"  
ø 11.5 cm - 4 1/2"  
12221/01 • CT 12

MIXOLOGY

PACKAGING





# MIXOLOGY



**H10585**  
Authentica Bottle  
with silicone/stainless steel  
(18/8) pourer  
0.5 L - 17 oz

52.5 cl - 17 3/4 oz brimful  
h 31.3 cm - 12 3/8"  
Max Ø 6.9 cm - 2 3/4"

I2207/02 • CT 12



**H10584**  
Authentica Bottle  
with silicone/stainless steel  
(18/8) pourer  
0.25 L - 8 1/2 oz

27.3 cl - 9 1/4 oz brimful  
h 26.1 cm - 10 1/4"  
Ø 5.8 cm - 2 1/4"

I2208/02 • CT 12



**H10583**  
Authentica Bottle  
with silicone/stainless steel  
(18/8) pourer  
0.125 L - 4 1/2 oz

14.1 cl - 4 3/4 oz brimful  
h 21.7 cm - 8 1/2"  
Ø 4.9 cm - 1 7/8"

I2209/02 • CT 12

**NEW**



**Mixology**  
5 pieces set

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

I2324/01 • Set GP5/3

**NEW**



**Elixir Whisky**  
set 5 pieces

- I Elixir Decanter, 0.75 L - 25 1/4 oz
- 4 DOF tumblers 38 cl - 12 3/4 oz

I2469/01 • Set GP5/3





# TUMBLERS



AERO	150
ALFIERI	150
AMETISTA	151
ATELIER	152
BACH	153
CANALETTO	153
CHARME	154
CLASSICO	155
EDEN	155
ELEGANTE	156
ELIXIR	156
INCANTO	157
MAGNIFICO	157
MICHELANGELO MASTERPIECE	158
ON THE ROCKS	159
PALACE	160
PARMA	160
PRECIOUS GLASS	161
PRESTIGE	161
PURO	162
ROMANTICA	163
RUBINO	163
STRAUSS	164
STRAUSS ROCKS	165
SUBLIME	166
SUPREMO	166
TEXTURE	167
TOP CLASS	168
VERONESE	168
VINEA	169



# AERO



**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

TUMBLERS

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



**PM 693**  
Beverage  
46 cl - 15 1/2 oz  
h 12 cm - 4 7/8"  
Max Ø 8,7 cm - 3 7/16"  
10185/01 • 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"  
10186/01 • BAF 6/24



TUMBLERS

PACKAGING







# ATELIER

## 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



**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

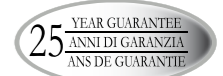


**PM 485**  
D.O.F.  
33,5 cl - 11 ¼ oz  
h 9,7 cm - 3 ¾"  
Max Ø 8,25 cm - 3 ¼"  
10823/01 • BAF 6/24  
10823/02 • GP 4/24



**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

## TUMBLERS



## PACKAGING



# CANALETTO



**PM 514**  
Beverage  
44 cl - 15 oz  
h 16,6 cm - 6 9/16"  
Max Ø 7,1 cm - 2 ¾"  
10203/02 • GP 4/24



**PM 515**  
Whisky  
35 cl - 12 oz  
h 10,9 cm - 4 ¼"  
Max Ø 8 cm - 3 ¼"  
10202/02 • GP 4/24



## PACKAGING





# CHARME

NEW



TUMBLERS

PACKAGING



**PM 1015**  
D.O.F.  
38 cl - 12 3/4 oz  
h 9,6 cm - 3 3/4"  
ø 8,5 cm - 3 3/8"

12328/01 • BAF 6/12  
12328/02 • GP 4/24



**PM 1028**  
Hi-Ball  
48 cl - 16 1/4 oz  
h 15,7 cm - 6 1/8"  
ø 7,4 cm - 2 7/8"

12418/01 • BAF 6/12  
12418/02 • GP 4/8

# CLASSICO



TUMBLERS

PACKAGING



**PM 880**  
Beverage  
48 cl - 16 1/4 oz  
h 16,1 cm - 6 1/4"  
Max Ø 7 cm - 2 3/4"

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



**PM 881**  
Long drink  
34 cl - 11 1/2 oz  
h 14,6 cm - 5 3/4"  
Max Ø 6,3 cm - 2 1/2"

10421/01 • BAF 6/24



**PM 879**  
D.O.F.  
40 cl - 13 1/2 oz  
h 9,8 cm - 3 3/4"  
Max Ø 8,6 cm - 3 1/2"

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



**PM 883**  
Water  
32 cl - 10 3/4 oz  
h 9,4 cm - 3 3/4"  
Max Ø 7,9 cm - 3"

10422/01 • BAF 6/24



**PM 884**  
Liqueur  
7 cl - 2 1/4 oz  
h 8,8 cm - 3 1/2"  
Max Ø 4 cm - 1 1/2"

10423/01 • BAF 6/24

# EDEN



TUMBLERS

PACKAGING



**PM 839**  
Beverage  
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





# ELEGANTE

TUMBLERS



**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 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



# ELIXIR

NEW



**PM 1016**  
D.O.F.

38 cl - 12 ¾ oz  
h 9,6 cm - 3 ¾"  
ø 8 cm - 3 1/8"  
12344/01 • BAF 6/12  
12344/02 • GP 4/24



**PM 1029**  
Hi-Ball

48 cl - 16 ¼ oz  
h 15,7 cm - 6 1/8"  
ø 7,3 cm - 2 7/8"  
12419/01 • BAF 6/12  
12419/02 • GP 4/8

PACKAGING



# INCANTO



TUMBLERS



**PM 921**  
Beverage

43,5 cl - 14 ¾ oz  
h 16,6 cm - 6 ½"  
Max Ø 7,1 cm - 2 ¾"  
11024/01 • GP 4/24  
11024/02 • 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"  
11023/01 • GP 4/24  
11023/02 • GP 6/24

PACKAGING



# MAGNIFICO

TUMBLERS



**PM 925**  
Beverage

59 cl - 20 oz  
h 14 cm - 5 ½"  
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 ¾"  
09264/06 • BAF 6/24

PACKAGING



# MICHELANGELO MASTERPIECE

## 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 2/4"  
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 8/16"  
Max Ø 4,1 cm - 1 5/8"  
10237/01 • GP 4/24

## PACKAGING



# ON THE ROCKS

## TUMBLERS



**PM 923**  
Beverage  
44 cl - 15 oz  
h 16,9 cm - 6 3/4 "  
Max Ø 7,2 cm - 2 3/4"  
10953/01 • GP 4/24



**PM 922**  
D.O.F.  
40 cl - 13 1/2 oz  
h 10,2 cm - 4 "  
Max Ø 9,1 cm - 3 1/2"  
10952/01 • GP 4/24

## PACKAGING







# PALACE

## 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



**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"

10151/01 • BAF 6/24

## PACKAGING



# PRECIOUS GLASS



## TUMBLERS



**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

# PRESTIGE



**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





# 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



TUMBLERS



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

10375/01 • GP 4/24

PACKAGING



# RUBINO



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

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

10151/01 • BAF 6/24



**PM 649**  
Juice

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

10153/01 • BAF 6/24

PACKAGING







# STRAUSS

## TUMBLERS



**PM 233**  
Long Drink  
39 cl - 13 1/2 oz  
h 16 cm - 6 1/4"  
Max  $\square$  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  $\square$  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  $\square$  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  $\square$  7,5 cm - 3"  
09830/02 • BAF 6/24



**PM 228**  
Juice  
24 cl - 8 oz  
h 8,4 cm - 3 1/4"  
Max  $\square$  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  $\square$  4,5 cm - 1 3/4"  
09828/06 • BAF 6/48

## PACKAGING



# STRAUSS ROCKS



## TUMBLERS



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



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

## PACKAGING





# SUBLIME

TUMBLERS



**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 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



**PM 995**  
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

PACKAGING



# SUPREMO



**PM 947**  
Pinot Noir  
45 cl - 15 1/4 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.



PACKAGING



# TEXTURES

NEW



TUMBLERS



**PM 1017**  
D.O.F.  
38 cl - 12 3/4 oz  
h 9,6 cm - 3 3/4"  
ø 8,6 cm - 3 3/8"  
12346/01 • BAF 6/12  
12346/02 • GP 4/24



**PM 1030**  
Hi-Ball  
48 cl - 16 1/4 oz  
h 15,7 cm - 6 1/8"  
ø 7,1 cm - 2 3/4"  
12420/01 • BAF 6/12  
12420/02 • GP 4/8

PACKAGING







# TOP CLASS

TUMBLERS



**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

PACKAGING



# VERONESE



**PM 565**  
Beverage  
43 cl - 14 ½ 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 ½ oz  
h 15 cm - 6"  
Max Ø 6,9 cm - 2 ¾"  
09838/06 • BAF 6/24



**PM 566**  
D.O.F.  
34,5 cl - 11 ½ 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 ¾ oz  
h 9,1 cm - 3 ½"  
Max Ø 8,3 cm - 3 ¼"  
09836/06 • BAF 6/24



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

PACKAGING



# VINEA



TUMBLERS



REGISTERED DESIGNS

PACKAGING



**PM 983**  
Nero d'Avola  
67 cl - 22 ¾ oz  
h 12,2 cm - 4 ¾"  
Max Ø 10,2 cm - 4"  
11839/01 • BAF 6/12



**PM 981**  
Trebiano  
43 cl - 14 ½ oz  
h 10,5 cm - 4 1/8"  
Max Ø 8,8 cm - 3 ½"  
11838/02 • GPR 2/12  
11838/01 • BAF 6/24





## 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	172
DESSERT	173
FLUTE COLLECTION	174



# 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



**RM 502 ARABESK**  
Small bowl  
h 5 cm - 2"  
Max Ø 16 cm - 6 1/4"  
12236/01 • B 4/16



**RM 497 GRAPHICS**  
Small bowl  
h 5 cm - 2"  
Max Ø 16 cm - 6 1/4"  
12231/01 • B 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



**C 315 ATELIER**  
Cocktail  
30 cl - 10 oz  
h 16,4 cm - 6 1/2"  
Max Ø 11,5 cm - 4 1/8"  
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"  
10287/02 • B 6/24



**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

TABLETOP  
AND  
SERVEWARE

# FLUTE COLLECTION

A VARIETY OF CAPACITIES AND SHAPES FOR EVERY OCCASIONS



ACCADEMIA VINO  
**C 128** N.14 Sweet White  
27,5 cl - 9 1/2 oz  
h 22 cm - 8 2/3"  
Max Ø 7,4 cm - 2 15/16"  
10187/01 • BAF 6/24



ACCADEMIA VINO  
**C 228** N.21 Champagne  
18,5 cl - 6 1/2 oz  
h 23,4 cm - 9 7/32"  
Max Ø 7 cm - 2 3/4"  
07648/05 • BAF 6/24



AERO  
**C 354** Flute  
23,5 cl - 8 oz  
h 23,8 cm - 9 1/4"  
Max Ø 7,5 cm - 3"  
10939/01 • BAF 6/24



ATELIER - PRESTIGE  
**C 319** Champagne  
27 cl - 9 1/2 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 3/4 oz  
h 22,2 cm - 8 3/4"  
Max Ø 6,7 cm - 2 5/8"  
10412/01 • GP 4/24  
10412/02 • BAF 6/24



CANALETTO  
**C 145** Champagne  
19,5 cl - 6 3/4 oz  
h 23,1 cm - 9 3/16"  
Max Ø 7 cm - 2 3/4"  
10164/02 • GP 4/24



BACH  
**C 451** Champagne  
21 cl - 7 oz  
h 23,5 cm - 9 1/4"  
Max Ø 7 cm - 2 3/4"  
11283/01 • GP 4/24



DREAM  
**C 98** Champagne  
14,2 cl - 4 3/4 oz  
h 19 cm - 7 1/2"  
Max Ø 6 cm - 2 3/8"  
10317/02 • B 6/24  
10317/32 • I - I 0,1 L CCE



EDEN  
**C 393** Champagne  
18,5 cl - 6 1/4 oz  
h 21,3 cm - 8 1/2"  
Max Ø 7 cm - 2 3/4"  
10132/01 • BAF 6/24



ELEGANTE  
**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



INCANTO  
**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



INTENSO  
**C 378** Flute  
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



LIN. MICHELANGELO  
**C 34** Champagne  
16 cl - 5 1/2 oz  
h 18,5 cm - 7 1/4"  
Max Ø 6,4 cm - 2 1/2"  
10282/01 • GP 6/24  
10282/02 • B 6/24  
10282/31 • I - I 0,1 L CCE



LIN. MICHELANGELO  
**C 176** Champagne  
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



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



MICHELANGELO M.  
GOLD LABEL  
**C 483** Prosecco  
22 cl - 7 1/2 oz  
h 23,6 cm - 9 1/4"  
Max Ø 7 cm - 2 3/4"  
12112/01 • 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



TENTAZIONI  
**C 490** Prosecco tester  
Sparkling Wines  
42 cl - 14 1/4 oz  
h 25 cm - 9 7/8"  
Ø 9 cm - 3 1/2"  
12500/01 • BAF6/12



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

NEW





## 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	178
DRINK&DESIGN COLLECTION	184
SINGLE ORIGIN COFFEE CUP COLLECTION	187













**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.

 <b>RM 368</b> 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	 <b>RM 370</b> 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	 <b>RM 371</b> Cylindrical 24 cl - 8 oz h 8,6 cm - 3 1/2" Max Ø 8,1 cm - 3 1/4" 10330/01 • GP 2/12	
 <b>RM 367</b> 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	 <b>RM 369</b> 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	 <b>RM 339</b> 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	
 <b>RM 340</b> 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	 <b>RM 341</b> Cylindrical 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	 <b>RM 337</b> 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	 <b>RM 338</b> 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
 <b>Round oil bottle</b> 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	 <b>Conical oil bottle</b> 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

REGISTERED DESIGNS

PACKAGING







**THERMIC GLASS**  
*food & design*



**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



**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



**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 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 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 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



THERMIC  
GLASS

®  
REGISTERED  
DESIGNS

PACKAGING





**THERMIC GLASS**  
*food & design*

- ▶ 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



THERMIC  
GLASS

®  
REGISTERED  
DESIGNS

PACKAGING







Multipurpose cup with stainless steel saucer

30 cl - 10 ¼ oz  
h 8,8 cm - 3 ½"  
Max Ø 9,8 cm - 3 ¾"  
10089/01 • GP 2/12

### 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.



Cappuccino cup with stainless steel saucer

16,5 cl - 5 ¼ oz  
h 7,3 cm - 2 ¾"  
Max Ø 8,2 cm - 3 ¼"  
10086/01 • GP 2/12

### 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.



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 2/12

### 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.)



**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

### 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 all the nutty flavours. The olfactory perception of honey is enhanced resulting in a more intense aroma.



**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

### 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.





# THERMIC GLASS

drink&design

THERMIC GLASS

REGISTERED DESIGNS



**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 2/12



**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

PACKAGING



# 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.



**RM 386 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.



**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

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 388 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.



**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.



**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

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 Ethiopia 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 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

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.



THERMIC GLASS



REGISTERED DESIGNS

PACKAGING







# THERMIC GLASS

*drink&design*

THERMIC  
GLASS

®  
REGISTERED  
DESIGNS



**RM 491**  
Irish Coffee  
25 cl - 8 1/2 oz  
h 15.7 cm - 6 1/8"  
Max ø 7.8 cm - 3 1/8"  
12188/01 • GP 2/12



**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



**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

PACKAGING







# THERMIC GLASS

*drink&design*

THERMIC GLASS



REGISTERED DESIGNS



**RM493**  
Happy Days Soda glass  
39 cl - 13 1/4 oz  
h 17.2 cm - 6 7/8"  
Max ø 8.8 cm - 3 1/2"  
12190/01 • GP 2/12



**RM 489**  
Happy Days Hi ball  
36 cl - 12 1/4 oz  
h 14.7 cm - 5 3/4"  
Max ø 8.6 cm - 3 3/8"  
12186/01 • GP 2/12



**RM 490**  
Happy Days Ice cream  
36 cl - 12 1/4 oz  
h 11 cm - 4 3/8"  
Max ø 11.3 cm - 4 1/2"  
12187/01 • GP 2/12



**RM 488**  
Happy Days D.O.F.  
30 cl - 10 1/4 oz  
h 11.3 cm - 4 1/2"  
Max ø 8.8 cm - 3 1/2"  
12185/01 • GP 2/12



**RM 492**  
Happy Days Mug  
30 cl - 10 1/4 oz  
h 12.1 cm - 4 3/4"  
Max ø 8.7 cm - 3 3/8"  
12189/01 • GP 2/12

## PACKAGING







# THERMIC GLASS

*drink&design*

THERMIC  
GLASS

®  
REGISTERED  
DESIGNS



Christmas Breakfast  
multipurpose cup with  
stainless steel saucer  
30 cl - 10 ¼ oz  
h 8.8 cm - 3 ½"  
Max ø 9.8 cm - 3 ¾"  
10089/02 • GP 2/12



Christmas Breakfast  
cappuccino cup with  
stainless steel saucer  
16.5 cl - 5 ¼ oz  
h 7.3 cm - 2 ¾"  
Max ø 8.2 cm - 3 ¼"  
10086/02 • GP 2/12



Christmas Breakfast  
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"  
10083/02 • GP 2/12



**RM 376**  
Christmas Breakfast  
Latte macchiato  
34 cl - 11 ½ oz  
h 15 cm - 6"  
Max ø 8.9 cm - 3 ½"  
10355/03 • GP 2/12



**RM 377**  
Christmas Breakfast  
Mug  
32 cl - 10 ¾ oz  
h 11.3 cm - 4 ½"  
Max ø 8.5 cm - 3 ¼"  
10356/04 • GP 2/12



**RM 375**  
Christmas Breakfast  
Juice  
27 cl - 9 oz  
h 11.3 cm - 4 ½"  
Max ø 8.2 cm - 3 ¼"  
10354/03 • GP 2/12



**RM 373**  
Christmas Breakfast  
Caffeino  
8.5 cl - 2 ¾ oz  
h 7.4 cm - 3"  
Max ø 6.2 cm - 2 ½"  
10352/04 • GP 2/12

IMBALLO





## 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.

ARABESK	196
CHARGERS	199
GLITTER	200
GOCCE	201
GRAPHICS	202
MICHELANGELO PROFESSIONAL LINE	204
SUBLIME	205



# ARABESK

AN ELABORATE DESIGN OF INTERLACED LINES  
 AND PATTERNS FOR A SOPHISTICATED HOME STYLE



**RM 500**  
 Cake plate  
 Max ø 32 cm - 12 1/4"  
 12234//01 • B 6/12



**RM 499**  
 Charger  
 Max ø 32 cm - 12 1/4"  
 12233/01 • B 6/12



**RM 503**  
 Centerpiece  
 Max ø 33 cm - 13"  
 12237/01 • B 1/4



**RM 501**  
 Bowl  
 h 8.5 cm - 3 1/4"  
 Max ø 25 cm - 9 3/4"  
 12235/01 • B 1/4



**RM 502**  
 Small bowl  
 h 5 cm - 2"  
 Max ø 16 cm - 6 1/4"  
 12236/01 • B 4/16





# CHARGERS

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



**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 316**  
Barocco  
Charger  
Max Ø 32 cm - 12 1/2"  
09615/01 • GP 1/6

TABLETOP  
AND  
SERVEWARE





# 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 1/4"  
09214/01 • B 6/12



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



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



**RM 268**  
Charger  
Max Ø 32 cm - 12 1/4"  
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 1/4"  
09215/01 • GP 4/16



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

PACKAGING





# GRAPHICS

A SERIES OF CURVES AND LINES CREATE A BRILLIANT TEXTURE. THE SERVEWARE COLLECTION FOR A SPARKLING TABLE SETTING



**RM 495**  
 Cake plate  
 Max ø 32 cm - 12 ¼" 

---

 12229//01 • B 6/12



**RM 494**  
 Charger  
 Max ø 32 cm - 12 ¼" 

---

 12228/01 • B 6/12



**RM 498**  
 Centerpiece  
 Max ø 33 cm - 13" 

---

 12232/01 • B 1/4



**RM 496**  
 Bowl  
 h 8.5 cm - 3 ¼"  
 Max ø 25 cm - 9 ¾" 

---

 12230/01 • B 1/4



**RM 497**  
 Small bowl  
 h 5 cm - 2"  
 Max ø 16 cm - 6 ¼" 

---

 12231/01 • B 4/16





# 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 3/4 oz brimful  
h 28.6 cm - h 11 1/4"  
 $\varnothing$  8.9 cm -  $\varnothing$  3 1/2"  
11627/01 • GP 1/12



**PM 955**  
Carafe  
1 L - 34 oz  
112 cl - 37 3/4 oz brimful  
h 26.3 cm - h 10 3/8"  
 $\varnothing$  8.9 cm -  $\varnothing$  3 1/2"  
11626/01 • CT 6



**RM 483**  
Carafe  
1,5 L - 50 3/4 oz  
180 cl - 60 3/4 oz brimful  
h 24,5 cm - 9 5/8"  
Max  $\varnothing$  11,2 cm - 4 3/8"  
11933/01 • GP 1/4



**RM 482**  
Carafe  
1 L - 34 oz  
120 cl - 40 1/4 oz brimful  
h 21,5 cm - 8 1/2"  
Max  $\varnothing$  9,8 cm - 3 7/8"  
11932/01 • GP 1/4





TABLETOP  
AND  
SERVEWARE

PACKAGING



**RM 478**  
Bowl  
h 11 cm - 4 3/8"  
Max Ø 25 cm - 9 7/8"  
11927/01 • GP 1/6



**RM 477**  
Bowl  
h 9 cm - 3 1/2"  
Max Ø 21,5 cm - 8 1/2"  
11926/01 • GP 1/6



**RM 476**  
Small Bowl  
h 7,7 cm - 3"  
Max Ø 18 cm - 7 1/8"  
11925/01 • GP 1/6



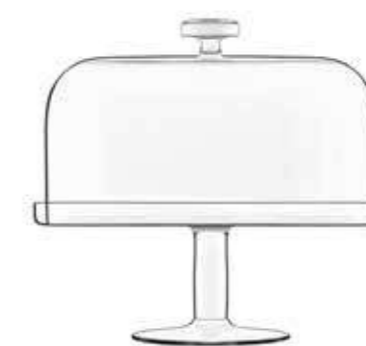
**RM 475**  
Small Bowl  
h 6,5 cm - 2 1/2"  
Max Ø 14 cm - 5 1/2"  
11924/01 • GP 1/6



**RM 474**  
Small Bowl  
h 4 cm - 1 5/8"  
Max Ø 8,4 cm - 3 1/4"  
11923/01 • GP 2/12



**RM 479**  
Cake Stand  
h 11 cm - 4 3/8"  
Max Ø 29 cm - 11 3/8"  
11928/01 • GP 1/44



**RM 479**  
Cake Stand with Dome  
h 27 cm - 10 5/8"  
Max Ø 29 cm - 11 3/8"  
11930/01 • GP 1/2







# BOTTLES

OPTIMA 210  
PRECIOUS GLASS 218

# OPTIMA

SPECIFIC SERVING BOTTLES

BOTTLES







REGISTERED  
DESIGNS

# OPTIMA

SPECIFIC SERVING BOTTLES

BOTTLES



**H 10101**  
Fine Wine - 1 L - 34 oz  
104 cl - 35 1/4 oz brimful  
h 31,8 cm - 12 1/2"  
Max Ø 8,8 cm - 3 1/2"  
11202/30 • CT6  
I-I 1 L €€



**H 4974**  
Acqua - 0,75 L - 25 1/4 oz  
104 cl - 35 1/4 oz brimful  
h 26 cm - 10 1/4"  
Max Ø 8 cm - 3 1/4"  
10954/01 • CT6



**H 4934**  
Fine Wine  
0,75 L - 25 1/4 oz  
79 cl - 26 3/4 oz brimful  
h 29,5 cm - 11 1/2"  
Max Ø 8 cm - 3 1/4"  
10876/30 • CT6  
I-I 0,75 L €€



**H 4961**  
Fine Wine  
0,50 L - 17 oz  
53,5 cl - 19 oz brimful  
h 26,2 cm - 10 1/4"  
Max Ø 7,1 cm - 2 3/4"  
10931/30 • CT6  
I-I 0,50 L €€



**H 4960**  
Fine Wine  
0,25 L - 8 1/2 oz  
28 cl - 9 1/2 oz brimful  
h 19,6 cm - 7 3/4"  
Max Ø 6 cm - 2 1/4"  
10955/30 • CT12  
I-I 0,25 L €€



**H 10088**  
Hydrosommelier  
Bottle with stainless  
steel airtight closure  
© Registered Designs  
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"  
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 3/4"  
Max Ø 5,9 cm - 2 3/8"  
11970/02 • 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
- €€ 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



# OPTIMA

## SPECIFIC SERVING BOTTLES



REGISTERED  
DESIGNS

### BOTTLES



**H10585**  
Authentica Bottle  
with steel airtight closure  
0.5 L - 17 oz

52.5 cl - 17 ¾ oz brimful  
h 31.3 cm - 12 3/8" "  
Max Ø 6.9 cm - 2 ¼" "

12207/01 • CT 12



**H10585**  
Authentica Bottle  
with silicone/stainless steel  
(18/8) pourer  
0.5 L - 17 oz

52.5 cl - 17 ¾ oz brimful  
h 31.3 cm - 12 3/8" "  
Max Ø 6.9 cm - 2 ¼" "

12207/02 • CT 12



**H10584**  
Authentica Bottle  
with steel airtight closure  
0.25 L - 8 ½ oz

27.3 cl - 9 ¼ oz brimful  
h 26.1 cm - 10 ¼" "  
Ø 5.8 cm - 2 ¼" "

12208/01 • CT 12



**H10584**  
Authentica Bottle  
with silicone/stainless steel  
(18/8) pourer  
0.25 L - 8 ½ oz

27.3 cl - 9 ¼ oz brimful  
h 26.1 cm - 10 ¼" "  
Ø 5.8 cm - 2 ¼" "

12208/02 • CT 12



**H10583**  
Authentica Bottle  
with steel airtight closure  
0.125 L - 4 ½ oz

14.1 cl - 4 ¾ oz brimful  
h 21.7 cm - 8 ½" "  
Ø 4.9 cm - 1 7/8" "

12209/01 • CT 12



**H10583**  
Authentica Bottle  
with silicone/stainless steel  
(18/8) pourer  
0.125 L - 4 ½ oz

14.1 cl - 4 ¾ oz brimful  
h 21.7 cm - 8 ½" "  
Ø 4.9 cm - 1 7/8" "

12209/02 • CT 12



# OPTIMA

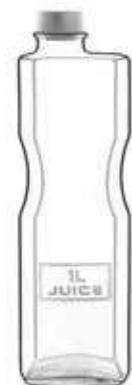
## SPECIFIC SERVING BOTTLES



**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



**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

**NEW**



**H10634**  
Mini oil/vinegar  
bottle N°1  
with borosilicate glass  
pourer and natural  
cork fitting  
10 cl - 3 1/2 oz  
h 14 cm - 5 1/2"  
Ø 5.7 cm - 2 1/4"  
12511/01 • CT 24



**H10635**  
Mini oil/vinegar  
bottle N°2  
with borosilicate glass  
pourer and natural  
cork fitting  
10 cl - 3 1/2 oz  
h 14.7 cm - 5 3/4"  
Ø 5.2 cm - 2"  
12513/01 • CT 24



**H10636**  
Mini oil/vinegar  
bottle N°3  
with borosilicate glass  
pourer and natural  
cork fitting  
10 cl - 3 1/2 oz  
h 15.7 cm - 6 1/8"  
Ø 3.7 x 7.7cm - 1 1/2 x 3"  
12514/01 • CT 24



**Optima**  
4 pieces set  
1 Fine Wine Bottle  
0.75 L - 25 1/4 oz  
1 Acqua Bottle  
0.75 L - 25 1/4 oz  
1 Premium Olive Oil  
with silicone/stainless  
steel pourer  
0.25 L - 8 1/2 oz  
1 Vinegar with silicone/  
stainless steel pourer  
0.25 L - 8 1/2 oz  
12325/01 • Set GP4/4



**Elixir**  
4 pieces Condiments set  
1 Mini oil/vinegar Bottle N°1  
10 cl - 3 1/2 oz  
1 Mini oil/vinegar Bottle N°2  
10 cl - 3 1/2 oz  
1 Mini oil/vinegar Bottle N°3  
10 cl - 3 1/2 oz  
1 Mini oil/vinegar  
Authentica Bottle  
0.125 L - 4 1/2 oz  
with borosilicate glass pourer  
and natural cork fitting  
12401/01 • Set GP4/4



# 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





## 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 ¼ oz  
 217 cl - 73 ½ oz brimful  
 h 30,5 cm - 12"  
 Max Ø 22 cm - 8 ⅝"  
 11935/01 • GP 1/2

ANTI-DRIP coating



VINEA  
**RM 485**  
 White Wine Decanter  
 0,75 L - 25 ¼ oz  
 156 cl - 52 ¾ oz brimful  
 h 30,6 cm - 12"  
 Max Ø 17,1 cm - 6 ¾"  
 11936/01 • GP 1/2

ANTI-DRIP coating



VINEA  
**RM 486**  
 Mini Decanter  
 0,125 L - 4 ¼ oz  
 33,5 cl - 11 ¼ oz brimful  
 h 15,3 cm - 6"  
 Max Ø 12 cm - 4 ¾"  
 11937/01 • GP 1/2



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



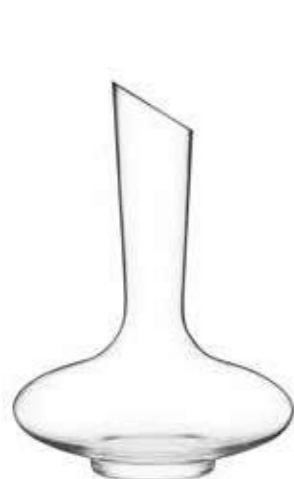
SUPREMO  
**RM 458**  
 Red Wine Decanter  
 1 Bottle 0,75 L - 25 ¼ oz  
 224 cl - 75 ¾ oz brimful  
 h 29 cm - 11 ⅜"  
 Max Ø 22 cm - 8 ⅝"  
 11565/01 GP 1/2

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



ATELIER  
**RM 487**  
 Wine Decanter  
 0,75 L - 25 ¼ oz  
 183 cl - 62 oz brimful  
 h 28,7 cm - 11 ¼"  
 Max Ø 20,3 cm - 8"  
 11938/01 • GP 1/2

ANTI-DRIP coating



SUBLIME  
**RM 481**  
 Decanter  
 0,75 L - 25 ¼ oz  
 186 cl - 63 oz brimful  
 h 33 cm - 12"  
 Max Ø 14,9 cm - 5 7/8"  
 11931/01 • GP 1/2



VINO CLASSICO  
**SV 2** Decanter  
 0,75 L - 25 ¼ oz  
 170 cl - 57 ½ oz brimful  
 h 25 cm - 9 7/8"  
 Max Ø 22 cm - 8 ⅝"  
 07650/07 • BAF 1/4



VINTAGE  
**SV 3** Decanter  
 0,75 L - 25 ¼ 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



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)



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 3/4 oz  
180 cl - 60 3/4 oz brimful  
h 24,5 cm - 9 5/8"  
Max Ø 11,2 cm - 4 3/8"  
11933/01 • GP 1/4



SUBLIME  
**RM 482**  
Carafe 1 L - 34 oz  
120 cl - 40 1/2 oz brimful  
h 21,5 cm - 8 1/2"  
Max Ø 9,8 cm - 3 7/8"  
11932/01 • GP 1/4



SUBLIME  
**PM 955**  
Carafe  
1 L - 34 oz  
112 cl - 37 3/4 oz brimful  
h 26,3 cm - h 10 3/8"  
Ø 8,9 cm - Ø 3 1/2"  
11626/01 • CT 6  
bottles only



SUBLIME  
**PM 955**  
Carafe with cork stopper  
1 L - 34 oz  
112 cl - 37 3/4 oz brimful  
h 28,6 cm - h 11 1/4"  
Ø 8,9 cm - Ø 3 1/2"  
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 1/2 oz brimful  
h 25,6 cm - 10 1/8"  
Max Ø 18 cm - 7 1/8"  
11660/01 • GP 1/3



ATELIER  
**PM 904**  
Carafe 1 L - 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 • 1-1 L CE



ATELIER  
**PM 906**  
Carafe 0,50 L - 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 • 1-10,5 L CE



ATELIER  
**PM 907**  
Carafe 0,25 L - 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 • 1-10,2-0,3 L CE  
10697/34 • 1-1 1/4 L CE



ATELIER  
**PM 908**  
Carafe 0,10 L - 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 • 1-10,1 L CE  
10696/33 • 1-1 1/8 L CE



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 - 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



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 3/4 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



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



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

CARAFES



## SPIRITS BOTTLES & SPIRITS DECANTERS

ACCESSORIES FOR THE TABLE,  
FOR THE SERVICE OF SPIRITS.

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

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

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



# SPIRITS BOTTLES & SPIRITS DECANTERS

**NEW**



**H10634**  
Dash Bottle Elixir n°1  
10 cl - 3 1/2 oz  
h 13.5 cm - 5 3/8"  
Ø 5.7 cm - 2 1/4"  
12272/01 • CT 24



**H10635**  
Dash Bottle Elixir n°2  
10 cl - 3 1/2 oz  
h 14.2 cm - 5 5/8"  
Ø 5.2 cm - 2"  
12273/01 • CT 24



**H10636**  
Dash Bottle Elixir n°3  
10 cl - 3 1/2 oz  
h 15.2 cm - 6"  
Ø 3.7 x 7.7cm - 1 1/2 x 3"  
12274/01 • CT 24



**ELIXIR**  
**H10709**  
Decanter with airtight glass stopper  
0.75 L - 25 1/4 oz  
0.78 L - 26 1/4 oz brimful  
h 20.7 cm - 8 1/8"  
Max ø 9 cm - 3 1/2"  
12468/01 • CT6



**TEXTURES**  
**H10770**  
Decanter with airtight glass stopper  
0.75 L - 25 1/4 oz  
0.78 L - 26 1/4 oz brimful  
h 20.7 cm - 8 1/8"  
Max ø 9 cm - 3 1/2"  
12520/01 • CT6



**CHARME**  
**H10769**  
Decanter with airtight glass stopper  
0.75 L - 25 1/4 oz  
0.78 L - 26 1/4 oz brimful  
h 20.7 cm - 8 1/8"  
Max ø 9 cm - 3 1/2"  
12521/01 • CT6



**CLASSICO**  
**H 10083**  
Spirits Bottle with airtight glass stopper  
0,70 L - 23 3/4 oz  
73,1 cl - 24 3/4 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 3/4 oz  
73,1 cl - 24 3/4 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 3/4 oz  
73,1 cl - 24 3/4 oz brimful  
h 27.5 cm - h 10 7/8"  
Ø 8.1 cm - Ø 3 1/4"  
11314/03 • GP 1/6  
11314/04 • CT 6 + B6



**PUCCINI**  
**I1334/01**  
Decanter with airtight glass stopper  
0,70 L - 23 3/4 oz  
73 cl - 24 3/4 oz brimful  
h 16,6 cm - h 6 1/2"  
□ 15,6 cm x 7,3 cm  
□ 6 1/8" x 2 7/8"  
11334/01 • CT 6 + B6



**LISZT**  
**I1335/01**  
Decanter with airtight glass stopper  
0,70 L - 23 3/4 oz  
73 cl - 24 3/4 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**  
**I1336/01**  
Decanter with airtight glass stopper  
0,70 L - 23 3/4 oz  
73 cl - 24 3/4 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 1/4 oz capacity on request  
Decanters only also available in trays on pallet 100x120

SPIRITS  
BOTTLES &  
SPIRITS  
DECANTERS

# SET



### Sangria set

5 pieces

1 Pitcher with lid  
2.5 L - 84 oz  
4 Beverage tumblers  
46 cl - 15 1/2 oz

11857/01 • Set GP5/3



### Hydrosommelier

7 pieces set

1 Acqua Bottle  
0.75 L - 25 1/4 oz  
6 Tumblers  
40 cl - 13 1/2 oz

11165/01 • Set GP7/4



### Winesommelier

7 pieces set

1 Fine Wine Bottle  
0.75 L - 25 1/4 oz  
6 Goblets  
48 cl - 16 1/4 oz

11166/01 • Set GP7/4

NEW



### Optima

4 pieces set

1 Fine Wine Bottle  
0.75 L - 25 1/4 oz  
1 Acqua Bottle  
0.75 L - 25 1/4 oz  
1 Premium Olive Oil  
with silicone/stainless  
steel pourer  
0.25 L - 8 1/2 oz  
1 Vinegar with silicone/  
stainless steel pourer  
0.25 L - 8 1/2 oz

12325/01 • Set GP4/4

NEW



### Elixir

4 pieces Condiments set

1 Mini oil/vinegar Bottle N°1  
10 cl - 3 1/2 oz  
1 Mini oil/vinegar Bottle N°2  
10 cl - 3 1/2 oz  
1 Mini oil/vinegar Bottle N°3  
10 cl - 3 1/2 oz  
1 Mini oil/vinegar  
Authentica Bottle  
0.125 L - 4 1/2 oz

12401/01 • Set GP4/4

NEW



### Birrateque

6 pieces set

2 Wheat-Weiss  
78 cl - 26 1/2 oz  
2 Ipa-White Ipa  
54 cl - 18 1/4 oz  
2 Beer Tester  
42 cl - 14 1/4 oz

12326/01 • Set GP6/4

NEW



### Mixology

5 pieces set

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

12324/01 • Set GP5/3

NEW



### Elixir Whisky

set 5 pieces

1 Elixir Decanter,  
0.75 L - 25 1/4 oz  
4 D.O.F. tumblers  
38 cl - 12 3/4 oz

12469/01 • Set GP5/3

NEW



### Frigo Jars

3 pieces set

1 Food Jar XL  
0.5 L - 17 oz  
1 Food Jar XL  
0.75 L - 25 1/4 oz  
1 Food Jar XL  
1 L - 34 oz

12400/01 • Set GP3/2

NEW



### Lock Eat

3 pieces set

1 Food Jar XL  
0.75 L - 25 1/4 oz  
1 Handy Jar  
1.5 L - 50 3/4 oz  
1 Juice Jar  
1 L - 34 oz

12327/01 • Set GP3/3



### Bach 5 pcs set

1 Bach Spirits Bottle  
with airtight glass stopper  
0.70 L - 23 3/4 oz  
4 D.O.F. tumblers  
33,5 cl - 11 1/4 oz

11424/02 • GP 5/4



# PACKAGING



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



GP = GIFT BOX



BAF = HIGH DEFINITION BOX