

Luigi Bormioli
2019

ENGLISH

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 dark ink, reading "Alberto Bormioli". The signature is fluid and cursive, with a large initial 'A'.

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ART AND SCIENCE, FASHION AND DESIGN: ITALIAN LIFESTYLE

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

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

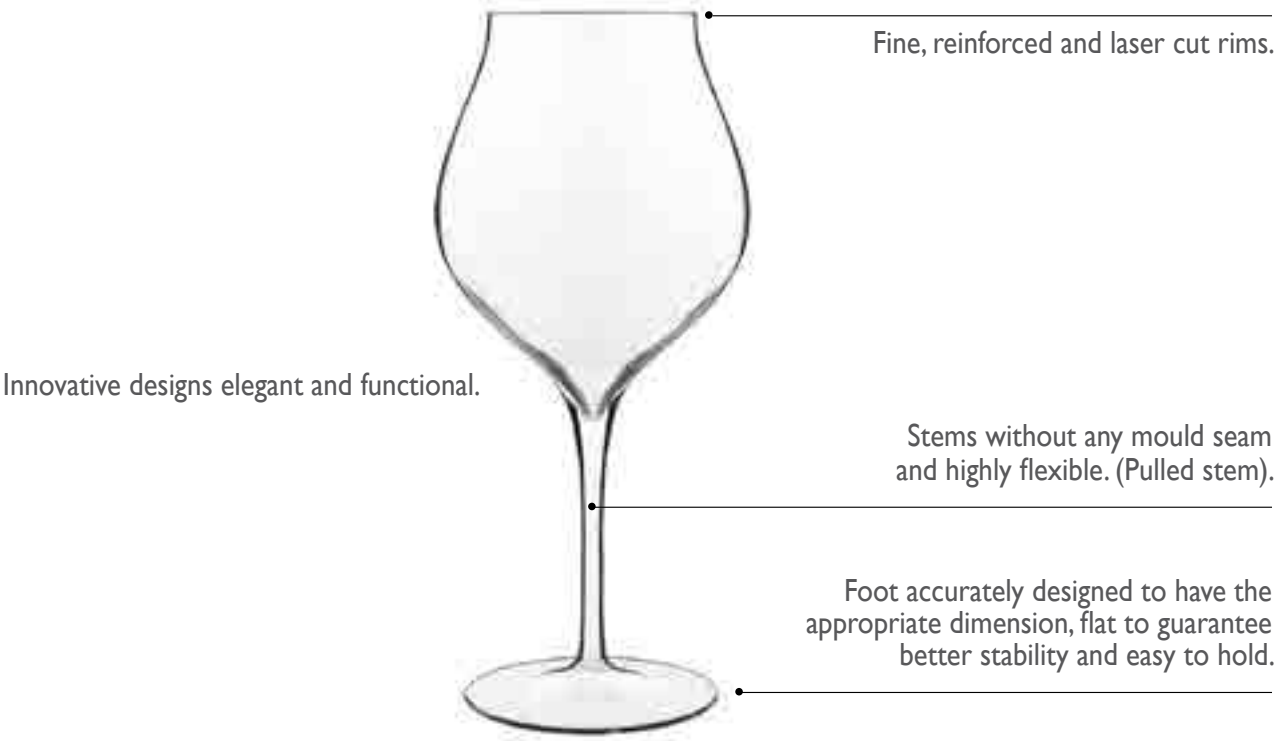
- purest raw materials,
- advanced and eco-friendly melting processes,
- highly innovative production processes, enable the achievement of a glass:
 - extra pure and totally transparent,
 - sparkling,
 - longer lasting,
 - resistant to breakage.

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



INNOVATIONS

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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:

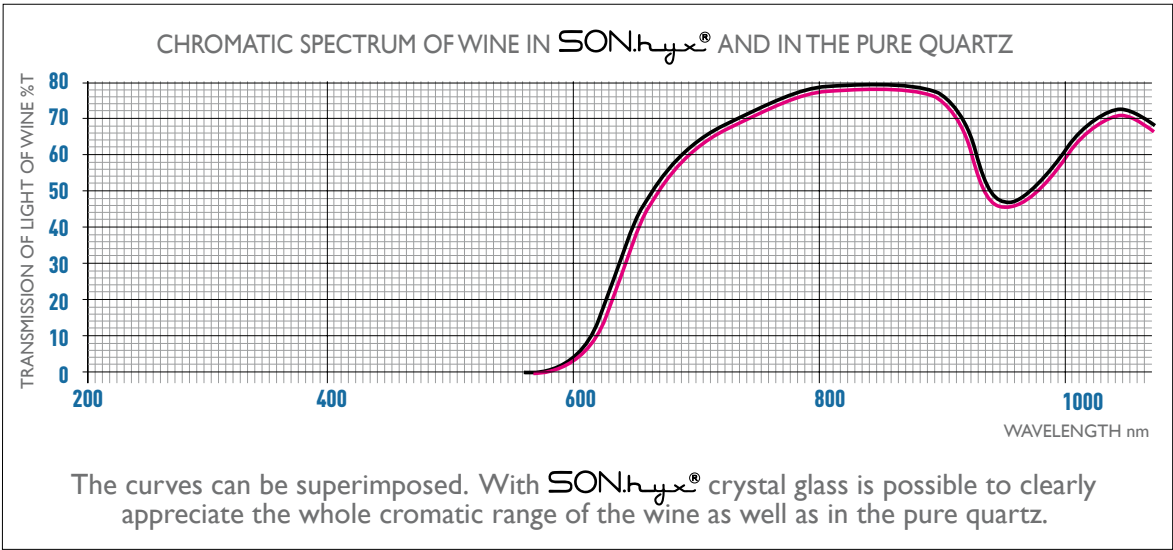
- Resistant to washes.
- Repellent to dirt and limestone.
- Does not leave any wine deposit along the neck during the filling and pouring process.
- Completely transparent.
- Improved resistance to wear and tear.
- Prevents the potential corrosion of glass.
- Completely inert and suitable for food use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



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



+37,5%

Strong
High resistance to breakage

+105%

Resistance of the rim

+105%

Resistance to impact test

+98%

Resistance to twisting of stems

+4000

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

Sound amplifier

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

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



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

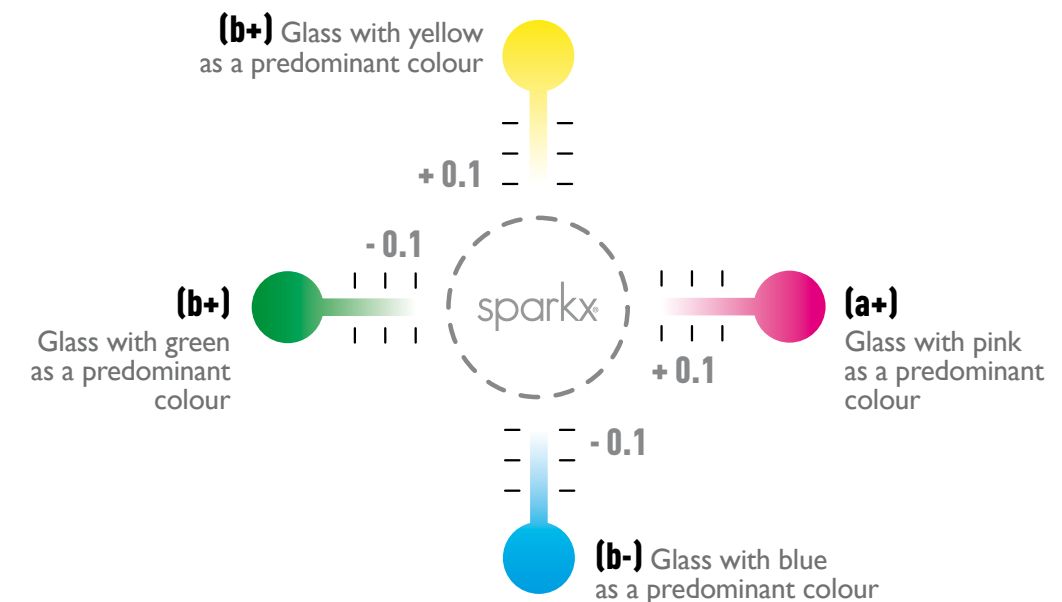
represents the glass purity, basically it measures the degree of colourless. Chroma values inferior to 0.5 do not modify the real colour of the liquid contained.

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.

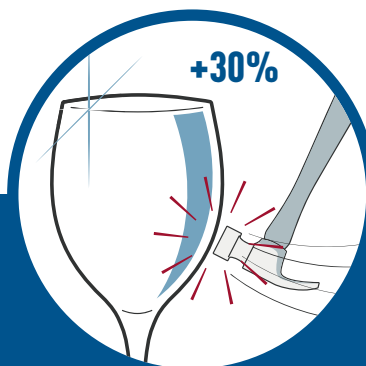
Compliance to all 3 above mentioned values results in an Ultra Clear glass with a high colour efficiency (R) of the liquid contained (R>99.99%).

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

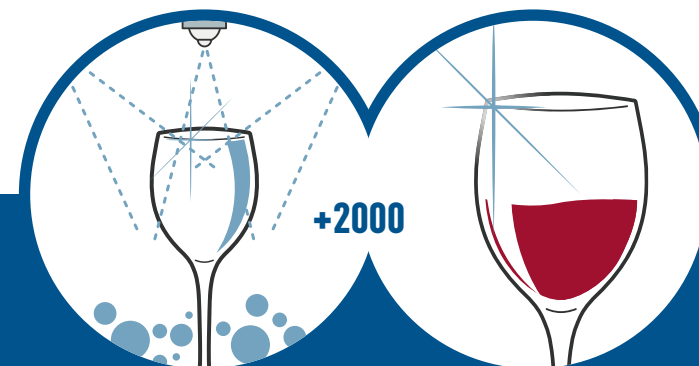


Pure and transparent
According to ISO/PAS IWA 8:2009.

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 **I-I** 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 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.



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WINE

FAST WINE AERATION

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

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



FLUTE

EXTRA FLOW OF BUBBLE

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

AERO

FAST WINE AERATION



COLLECTIONS
STEMGLASSES
WINE & MORE



C 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



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 - I 0,1 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 22,1 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 - I 0,1 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 - I 2 CL C€



COLLECTIONS
STEMGLASSES
WINE & MORE

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 ½ oz
h 22 cm - 8 ⅝"
Max Ø 8 cm - 3 ⅛"
11284/01 • GP4/24



C 452
White Wine

28 cl - 9 ½ oz
h 20,6 cm - 8 ⅛"
Max Ø 7,5 cm - 3"
11285/01 • GP4/24



C 437
Martini

26 cl - 8 ¾ oz
h 18,5 cm - 7 ¼"
Max Ø 11,3 cm - 4 ½"
10951/01 • GP 4/16



C 451
Champagne

21 cl - 7 oz
h 23,5 cm - 9 ¼"
Max Ø 7 cm - 2 ¾"
11283/01 • GP4/24



PM 489
Beverage

48 cl - 16 ¼ oz
h 16 cm - 6 ¼"
Max Ø 7,2 cm - 2 ¾"
10824/01 • BAF 6/24
10824/02 • GP 4/24



PM 511
Beverage

36 cl - 12 ¼ oz
h 15,5 cm - 6"
Max Ø 6,4 cm - 2 ½"
10826/01 • BAF 6/24



PM 485
D.O.F.

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



PM 496
Water

25,5 cl - 8 ½ oz
h 9 cm - 3 ½"
Max Ø 7,5 cm - 3"
10825/01 • BAF 6/24



H 10085
Spirits Bottle with
airtight stopper
0,70L - 23 ¾ oz

73,1 cl - 24 ¾ oz brimful
h 28,2 cm - 11"
Max Ø 8,2 - 3 ¼"
11313/04 • GP 1/6
11313/05 • CT 6 + B6



Bach 5 pcs set

1 Bach Spirits Bottle
with airtight glass stopper
0,70 L - 23 ¾ oz
4 D.O.F. tumblers
33,5 cl - 11 ¼ oz
11424/02 • GP 5/4



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



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



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 367
Martini

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

09558/07 • GP 4/16



COLLECTIONS
STEMGLASSES
WINE & MORE

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE

PACKAGING





DIAMANTE

THE BEAUTY OF BOLD

NEW



C 498
Gin Glass
65 cl - 22 oz
h 22,2 cm - 8 ¾"
Max Ø 10,8 cm - 4 ¼"
12760/01 • GP 4/8



C 481
Chianti
52 cl - 17 ½ oz
h 23,5 cm - 9 ¼"
Max Ø 9,4 cm - 3 ¾"
12757/01 • GP 4/24



C 482
Riesling
38 cl - 12 ¾ oz
h 21,5 cm - 8 ½"
Max Ø 8,5 cm - 3 ⅜"
12758/01 • GP 4/24



C 483
Prosecco
22 cl - 7 ½ oz
h 23,6 cm - 9 ¼"
Max Ø 7 cm - 2 ¾"
12759/01 • GP 4/24



PM 1057
Beverage
48 cl - 16 ¼ oz
h 15,7 cm - 6 ⅛"
Max Ø 7,2 cm - 2 ¾"
12770/01 • GP 4/24



PM 1056
D.O.F.
38 cl - 12 ¾ oz
h 9,6 cm - 3 ¾"
Max Ø 8,3 cm - 3 ¼"
12769/01 • GP 4/24



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING



D.O.C.

A GLASS DEVELOPED
WITH THE WINE TASTING PROFESSIONALS



C485

Wine Tasting

5 l cl - 17 ¼ oz
h 20.2 cm - 8"
ø 8.6 cm - 3 ⅜"

12436/01 BAF6/24



C 101

Wine Tasting

4 l cl - 14 oz
h 18.2 cm - 7 ⅜"
Max Ø 7.9 cm - 3 ⅛"

10230/01 • BAF 6/24



C 99

Wine Tasting

3 l cl - 10 ¼ oz
h 17.4 cm - 6 ⅞"
Max Ø 7.3 cm - 2"

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



C 66

ISO Wine Glass

21,5 cl - 7 ¼ oz
h 15,5 cm - 6 ⅛"
Max Ø 6,5 cm - 2 ½"

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



C 103

Wine Tasting

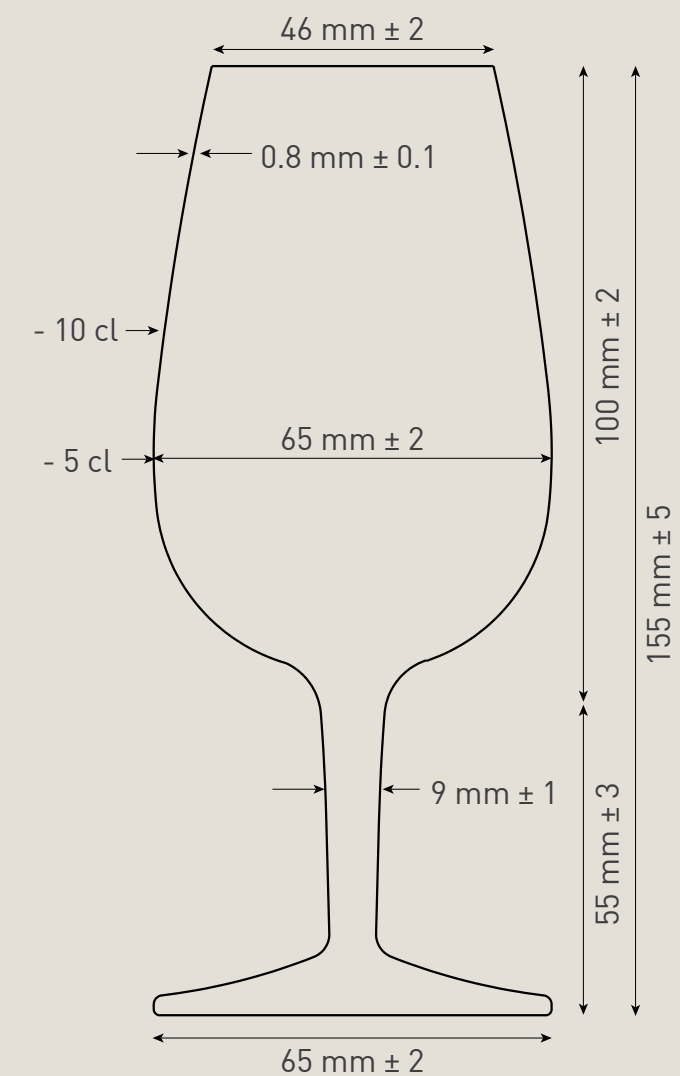
12 cl - 4 oz
h 13,6 cm - 5 ⅜"
Max Ø 6 cm - 2 ⅜"

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





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

PACKAGING



I MERAVIGLIOSI

EXTRA - LIGHT
WINE GLASS PAR EXCELLENCE

NEW



COLLECTIONS
STEMGLASSES
WINE & MORE



I MERAVIGLIOSI

EXTRA - LIGHT
WINE GLASS PAR EXCELLENCE

NEW

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

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

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

True Wine Flavour powered by the bowl profile and perfect rim.

True Wine Colour powered by Son.hyx Crystal Glass and perfect glass distribution.

(1) —
Ultra-thin rim - 0.95mm.

(2) —
Perfect glass distribution.

(3) —
The profile of the bowl ensures an aromatic flow as well as a non-turbulent flow of the wine.

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

(5) —
Thin stem (5mm)
Titanium reinforced.

(6) —
Flat and stable base.



COLLECTIONS
STEMGLASSES
WINE & MORE

I MERAVIGLIOSI

EXTRA - LIGHT
WINE GLASS PAR EXCELLENCE

NEW



C 503
Barolo - Shiraz
75 cl - 25 ¼ oz
h 23,2 cm - 9 ½"
Max Ø 10,4 cm - 4 ⅛"
I2736/01 • BAF 6/24



C 496
Cabernet - Merlot
70 cl - 23 ¾ oz
h 24,3 cm - 9 ½"
Max Ø 10,1 cm - 4"
I2731/01 • BAF 6/24



C 504
Oakd Chardonnay
65 cl - 22 oz
h 21,8 cm - 8 ⅝"
Max Ø 10,1 cm - 4"
I2737/01 • BAF 6/24



C 499
Sangiovese - Chianti
55 cl - 18 ½ oz
h 22,7 cm - 8 ⅞"
Max Ø 9,3 cm - 3 ⅝"
I2732/01 • BAF 6/24



C 500
Chardonnay - Tocai
45 cl - 15 ¼ oz
h 21,6 cm - 8 ½"
Max Ø 8,8 cm - 3 ½"
I2733/01 • BAF 6/24



C 502
Champagne - Prosecco
40 cl - 13 ½ oz
h 24,5 cm - 9 ⅝"
Max Ø 7,8 cm - 3 ⅛"
I2735/01 • BAF 6/24



C 501
Sauternes - Riesling
35 cl - 11 ¾ oz
h 20,3 cm - 8"
Max Ø 8 cm - 3 ⅛"
I2734/01 • BAF 6/24



C 505
Moscato - Spumante
30 cl - 10 ¼ oz
h 14,8 cm - 5 ⅞"
Max Ø 10,7 cm - 4 ¼"
I2738/01 • BAF 6/24



PM 1054
Stemless
45 cl - 15 ¼ oz
h 9,9 cm - 3 ⅞"
Max Ø 9,1 cm - 3 ⅝"
I2766/01 • BAF 6/24



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING





INCANTO

CLASSIC HAND CUT EFFECT FOR TIMELESS ELEGANCE



COLLECTIONS
STEMGLASSES
WINE & MORE



C 432
Grandi Vini
50 cl - 17 oz
h 23 cm - 9"
Max Ø 9 cm - 3 ½"
11019/02 • GP 6/24



C 435
Red wine
39 cl - 13 ¼ oz
h 22,2 cm - 8 ¾"
Max Ø 8,25 cm - 3 ¼"
11020/02 • GP 6/24



C 434
White wine
27,5 cl - 9 ¼ oz
h 21 cm - 8 ¼"
Max Ø 7,5 cm - 3"
11021/02 • GP 6/24



C 436
Flute
20 cl - 6 ¾ oz
h 23 cm - 9"
Max Ø 7 cm - 2 ¾"
11022/02 • GP 6/24



PM 921
Beverage
43,5 cl - 14 ¾ oz
h 16,6 cm - 6 ½"
Max Ø 7,1 cm - 2 ¾"
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"
11023/02 • GP 6/24



H 10082
Wine Bottle with airtight
glass stopper
1L - 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)



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 ⅞"
Max Ø 7,3 cm - 2 ⅞"
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 ⅝"
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 ⅛"
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 varieties

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



COLLECTIONS
STEMGLASSES
WINE & MORE

MAGNIFICO

MAXIMUM WINE COLOUR REFLECTION



C 339
XXL

85 cl - 28 ¾ oz
h 27,5 cm - 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



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



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

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

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



C 359
XS Liqueur

7 cl - 2 ¼ oz
h 17 cm - 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



TITANIUM Reinforced



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"
I2113/01 • GP 4/16



C 481
Chianti
52 cl - 17 ½ oz
h 23.5 cm - 9 ¼"
Max Ø 9.4 cm - 3 ¾"
I2110/01 • GP 4/16



C 482
Riesling
38 cl - 12 ¾ oz
h 21.5 cm - 8 ½"
Max Ø 8.5 cm - 3 ⅜"
I2111/01 • GP 4/16



C 483
Prosecco
22 cl - 7 ½ oz
h 23.6 cm - 9 ¼"
Max Ø 7 cm - 2 ¾"
I2112/01 • 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 ¾"
Max Ø 10,3 cm - 4"
10364/01 • GP 4/24



C 271
Gourmet Goblet
48 cl - 16 ¼ oz
h 22 cm - 8 ½"
Max Ø 9,1 cm - 3 ⅞"
10380/01 • GP 4/24



C 179
Burgundy
34 cl - 11 ½ oz
h 20,3 cm - 8"
Max Ø 8,2 cm - 3 ½"
10367/01 • GP 4/24



C 180
Red wine
23,5 cl - 8 oz
h 19,1 cm - 7 ½"
Max Ø 7,2 cm - 2 ⅞"
10366/01 • GP 4/24



C 145
Champagne
20 cl - 6 ¾ oz
h 23,1 cm - 9"
Max Ø 7 cm - 2 ¾"
06105/20 • GP 4/24



C 82
All-Purpose
57 cl - 19 ¼ oz
h 19,8 cm - 7 ¾"
Max Ø 8,7 cm - 3 ⅞"
10200/02 • GP 4/24

PACKAGING



MICHELANGELO MASTERPIECE

THE ONE AND ONLY: THE ORIGINAL



COLLECTIONS
STEMGLASSES
WINE & MORE



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 • 1-12+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



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



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



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

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

TABLE SETTING



C 78
Burgundy
34 cl - 11 ½ oz
h 18,8 cm - 7 ¾”
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 ¾”
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 LCE

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 ¾”
10281/01 • B 6/48

PACKAGING



MICHELANGELO PROFESSIONAL LINE



BAR & DESSERT



C 285

Martini

26 cl - 8 ¾ oz
h 18,3 cm - 7 13/64"
Max Ø 10,2 cm - 4 1/64"

10368/04 • B 6/24



C 211

Martini

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

10275/04 • B 6/24



C 40

Champagne

22,5 cl - 7 ½ oz
h 14 cm - 5 ½"
Max Ø 9,5 cm - 3 ¾"

10287/02 • B 6/24



PM 784

Cooler Iced Tea

59,5 cl - 20 oz
h 17,5 cm - 7"
Max Ø 8,1 cm - 3 ¼"

10238/03 • B 6/24



PM 514

Beverage

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

10233/04 • B 6/24



PM 523

Hi-ball

31 cl - 10 ½ oz
h 14,6 cm - 5 ¾"
Max Ø 6,3 cm - 2 ½"

10236/03 • B 6/24



PM 785

D.O.F.

46,5 cl - 15 ¾ oz
h 11,7 cm - 4 ½"
Max Ø 8,8 cm - 3 ½"

10240/03 • B 6/24



PM 515

D.O.F.

34,5 cl - 12 oz
h 10,9 cm - 4 ¼"
Max Ø 8 cm - 3 ¼"

10234/04 • B 6/24



PM 521

Whisky-rocks

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

10235/04 • B 6/24



PM 524

Liqueur

7,2 cl - 2 ½ oz
h 9 cm - 3 ½"
Max Ø 4,1 cm - 1 5/8"

10237/03 • B 6/24

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

SINGLE SERVING / AMUSE-BOUCHE



PM 970

Single Serving
Amuse-Bouche
Cylinder

15 cl - 5 oz
h 6 cm - 2 3/8"
Max Ø 6,2 cm - 2 ½"

11624/01 • BAF 6/24



PM 969

Single Serving
Amuse-Bouche
Cube

14 cl - 4 ¾ oz
h 6 cm - 2 3/8"
Max 5,6 cm - 2 ¼"

11623/01 • BAF 6/24



PM 968

Single Serving
Amuse-Bouche
Triangle

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

11622/01 • BAF 6/24



PM 966

Single Serving
Amuse-Bouche
Oval

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

11620/01 • BAF 6/24

COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING





PALACE

ELEGANT AND RESISTANT

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

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



COLLECTIONS
STEMGLASSES
WINE & MORE



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 1/4"
09231/06 • BAF 6/24



C 357
Goblet
48 cl - 16 1/4 oz
h 21,2 cm - 8 3/8"
Max Ø 8,63 cm - 3 1/2"
09461/06 • BAF 6/24
09461/38 • I - I 0,1 L €



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



C 351
Red wine
36,5 cl - 12 1/4 oz
h 19,4 cm - 7 3/4"
Max Ø 8 cm - 3 1/4"
09230/06 • BAF 6/24



C 345
White wine
32,5 cl - 11 oz
h 18,3 cm - 7 1/4"
Max Ø 7,7 cm - 3"
09242/06 • BAF 6/24



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



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

PALACE

HYDROSOMMELIER



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



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

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”.



PRECIOUS GLASS

GLASS WITH A UNIQUE MIRROR FINISH

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



H 4992
Vinegar 0,25 L - 8 ½ oz
with silicone/stainless
steel (18/8) pourer

28 cl - 9 ½ oz brimful
h 19,8 cm - 7 ¾"
□ 7,5x5 cm - 3"x2"
I 1603/02 • CT 12



H 4992
Premium Olive Oil
0,25 L - 8 ½ oz
with silicone/stainless
steel (18/8) pourer

28 cl - 9 ½ oz brimful
h 19,8 cm - 7 ¾"
□ 7,5x5 cm - 3"x2"
I 1089/03 • CT 12



REGENCY

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

COLLECTIONS
STEMGLASSES
WINE & MORE

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE



C 314
Cabernet - Merlot
70 cl - 23 ¾ oz
h 24,4 cm - 9 ½"
Max Ø 10,1 cm - 4"
08743/09 • GP 4/8



C 316
Pinot noir - Rioja
61 cl - 20 ⅝ oz
h 22 cm - 8 ¾"
Max Ø 10,5 cm - 4 ⅛"
08745/12 • GP 4/8



C 317
Riesling - Tocai
44 cl - 15 ⅞ oz
h 22 cm - 8 ¾"
Max Ø 8,47 cm - 3 ⅜"
08746/13 • GP 4/16



C 401
Bordeaux
55 cl - 18 ½ oz
h 23,6 cm - 9 ¼"
Max Ø 9,8 cm - 3 ¾"
10411/04 • GP 4/24



C 400
Riesling
45 cl - 15 ¼ oz
h 22,1 cm - 8 ¾"
Max Ø 9,2 cm - 3 ½"
10410/06 • GP 4/24



C 319
Prosecco - Champagne
27 cl - 9 ½ oz
h 25,4 cm - 10"
Max Ø 7,5 cm - 3"
08748/10 • GP 4/16



C 402
Sparkling wine
20 cl - 6 ¾ oz
h 22,2 cm - 8 ¾"
Max Ø 6,7 cm - 2 ⅝"
10412/09 • GP 4/24



PM 863
Beverage
51 cl - 17 ¼ oz
h 15,5 cm - 6"
Max Ø 8,5 cm - 3 ¼"
10407/04 • GP 4/24



PM 862
D.O.F.
44 cl - 15 oz
h 11,4 cm - 4 ½"
Max Ø 9,3 cm - 3 ¾"
10406/03 • GP 4/24



PM 866
Liqueur
7,5 cl - 2 ½ oz
h 6,6 cm - 2 ¼"
Max Ø 5,3 cm - 2"
10403/05 • GP 4/24



PM 757
Cabernet - Merlot
67 cl - 23 ¼ oz
h 12 cm - 4 ¾"
Max Ø 10,1 cm - 4"
10291/11 • GP 4/16



C 389
Pilsner 0.4
50 cl - 17 oz
h 27 cm - 10 ¾"
Max Ø 8 cm - 3 ⅛"
10413/03 • GP 4/24



RM 380
Jug 1 L - 34 oz
110 cl - 34 ¼ oz brimful
h 17 cm - 6 ¾"
Max Ø 11,8 cm - 4 ¾"
10434/03 • CT 6



ANTI-DRIP coating



COLLECTIONS
STEMGLASSES
WINE & MORE

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE



ROMA 1960

VIA VENETO BARWARE

NEW



C 509
Margarita

39 cl - 13 ¼ oz
h 18,4 cm - 7 ¼"
Max Ø 11,4 cm - 4 ½"

12776/01 • BAF 6/12
12776/02 • GP 4/16



C 508
Martini

22 cl - 7 ½ oz
h 17,2 cm - 6 ¾"
Max Ø 10,4 cm - 4 ⅛"

12772/01 • BAF 6/12
12772/02 • GP 4/16



PM 1050
Hi-Ball

48 cl - 16 ¼ oz
h 15,1 cm - 6"
Max Ø 7,4 cm - 2 7/8"

12765/01 • BAF 6/24
12765/02 • GP 4/24



PM 1049
Beverage

40 cl - 13 ½ oz
h 14,2 cm - 5 5/8"
Max Ø 7 cm - 2 ¾"

12764/01 • BAF 6/24



PM 1045
D.O.F.

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

12708/01 • BAF 6/24
12708/02 • GP 4/24



PM 1048
Water

30 cl - 10 ¼ oz
h 8,4 cm - 3 ¼"
Max Ø 8 cm - 3 ⅛"

12761/01 • BAF 6/24



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING





ROMANTICA

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



COLLECTIONS
STEMGLASSES
WINE & MORE



C I44
All-Purpose

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

10373/01 • GP 4/24



C I43
Wine

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

10372/01 • GP 4/24



C I45
Champagne

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

10371/01 • GP 4/24



PM 861
Beverage

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

10374/01 • GP 4/24



PM 610
D.O.F.

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

10375/01 • GP 4/24

PACKAGING





ROYALE

A COLLECTION IDEAL FOR TABLE SETTING AND WINE TASTING



COLLECTIONS
STEMGLASSES
WINE & MORE



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



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



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



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

PACKAGING





RUBINO

DESIGNED FOR FOODSERVICE



COLLECTIONS
STEMGLASSES
WINE & MORE



C 243
Bordeaux
48 cl - 16 ¼ oz
h 20 cm - 7 ⅞"
Max Ø 8,8 cm - 3 ½"
10148/01 • BAF 6/24
10148/31 • I - 10,1 L C€



C 242
Goblet
37 cl - 12 ½ oz
h 18,1 cm - 7 ⅞"
Max Ø 8,1 cm - 3 ¼"
07698/16 • BAF 6/24
10147/30 • I - 10,1 L C€



C 241
Red Wine
27,6 cl - 9 ½ oz
h 17,1 cm - 6 ¾"
Max Ø 7,3 cm - 2 ⅞"
07697/04 • BAF 6/24



C 240
White Wine
21 cl - 7 oz
h 15,5 cm - 6 ⅞"
Max Ø 6,7 cm - 2 ¾"
10149/01 • BAF 6/24



C 244
Flute
21 cl - 7 oz
h 23 cm - 9"
Max Ø 7 cm - 2 ¾"
10150/01 • BAF 6/24



PM 610
D.O.F.
37,5 cl - 12 ¾ oz
h 9,7 cm - 3 ¾"
Max Ø 8,8 cm - 2 ⅞"
10151/01 • BAF 6/24



PM 649
Juice
35 cl - 11 ¾ oz
h 10,2 cm - 4"
Max Ø 8,2 cm - 3 ¼"
10153/01 • BAF 6/24

PACKAGING





SUBLIME

A FUSION OF STYLE AND ELEGANCE



COLLECTIONS
STEMGLASSES
WINE & MORE



C 454
Red wine
40 cl - 13 ½ oz
h 22 cm - 8 ⅝"
Max Ø 8 cm - 3 ⅛"
11557/01 • GP 4/24



C 456
White wine
28 cl - 9 ½ oz
h 20,6 cm - 8 ⅛"
Max Ø 7,5 cm - 3"
11558/01 • GP 4/24



C 457
Champagne
21 cl - 7 oz
h 23,5 cm - 9 ¼"
Max Ø 7 cm - 2 ¾"
11559/01 • GP 4/24



C 479
Cocktail - Champagne
30 cl - 10 ¼ oz
h 14,2 cm - 5 ⅝"
Max Ø 10,5 cm - 4 ⅛"
11898/01 • GP 4/16



PM 961
Beverage
59 cl - 20 oz
h 14,6 cm - 5 ¾"
Max Ø 7,8 cm - 3 ⅛"
11560/01 • GP 4/24



PM 995
Long Drink
45 cl - 15 ¼ oz
h 13,3 cm - 5 ¼"
Max Ø 7,2 cm - 2 ⅞"
11897/01 • GP 4/24



PM 962
D.O.F.
45 cl - 15 ¼ oz
h 10 cm - 3 ⅞"
Max Ø 8,4 cm - 3 ¼"
11561/01 • GP 4/24



PM 961
Whisky
35 cl - 11 ¾ oz
h 9,2 cm - 3 ⅝"
Max Ø 7,8 cm - 3 ⅛"
11896/01 • GP 4/24

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

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

SUPER 800

for aged and tannin-rich red wines

SUPER 600

High Aromatic Filter for all red wines

SUPER 350

High Aromatic Filter for all white and rosè wines

SUPER 200

(flute) High Aromatic Filter for all sparkling wines

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



C 374 SUPER 800

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



C 383 SUPER 600

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



C 385 SUPER 350

High aromatic filter for white and 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



COLLECTIONS
STEMGLASSES
WINE & MORE



REGISTERED
DESIGNS

PACKAGING



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 1/4"

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



SUPREMO

WINE AMBASSADOR



COLLECTIONS
STEMGLASSES
WINE & MORE



SUPREMO
RM 457
Red Wine Decanter
2 Bottles 1.50 L - 50 ¾ oz
334 cl - 113 oz brimful
h 30,5 cm - 12"
Max Ø 26 cm - 10 ¼"
11564/01 • GP 1/2

ANTI-DRIP coating



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

ANTI-DRIP coating



SUPREMO
RM 459
White Wine Decanter
0,75 L - 25 ¼ oz
160 cl - 54 oz brimful
h 31,5 cm - 12 ¾"
Max Ø 17 cm - 6 ¾"
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





TALISMANO

THE LUCKY CHARME
CRYSTAL GLASS

NEW



C 503
Burgundy
75 cl - 25 ¼ oz
h 23,2 cm - 9 1/8"
Max Ø 10,4 cm - 4 1/8"
12736/02 • GP 4/16



C 496
Bordeaux
70 cl - 23 ¾ oz
h 24,3 cm - 9 5/8"
Max Ø 10,1 cm - 4"
12731/02 • GP 4/8



C 500
Chardonnay
45 cl - 15 ¼ oz
h 21,6 cm - 8 ½"
Max Ø 8,8 cm - 3 ½"
12733/02 • GP 4/24



C 502
Prosecco
40 cl - 13 ½ oz
h 24,5 cm - 9 5/8"
Max Ø 7,8 cm - 3 1/8"
12735/02 • GP 4/24



C 505
Old Martini
30 cl - 10 ¼ oz
h 14,8 cm - 5 7/8"
Max Ø 10,7 cm - 4 ¼"
12738/02 • GP 4/16



PM 1055
Beverage
57 cl - 19 ¼ oz
h 14 cm - 5 ½"
Max Ø 8,6 cm - 3 3/8"
12767/02 • GP 4/24



PM 1054
D.O.F.
45 cl - 15 ¼ oz
h 9,9 cm - 3 7/8"
Max Ø 9,1 cm - 3 5/8"
12766/02 • GP 4/24



COLLECTIONS
STEMGLASSES
WINE & MORE

PACKAGING



TENTAZIONI

WINE GLASS FOR CONNOISSEURS



COLLECTIONS
STEMGLASSES
WINE & MORE



TENTAZIONI

WINE GLASS FOR CONNOISSEURS

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

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

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:

- High levels of wine aeration.
- 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.

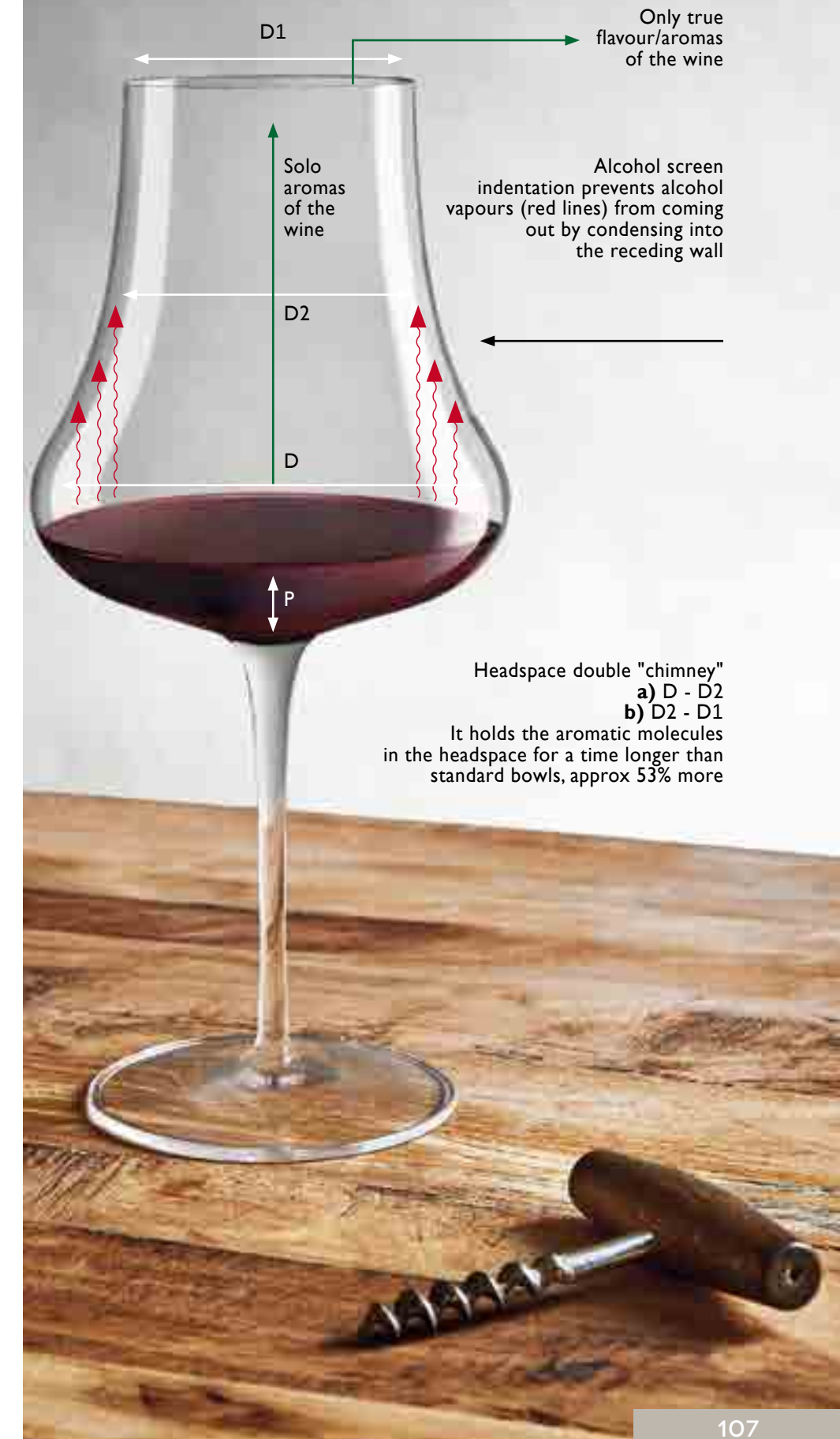
ORANGE WINES

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



C487
Bordeaux - Red Wines
67 cl - 22 ¾ oz
h 24.5 cm - 9 ⅝"
Ø 11.3 cm - 4 ½"
I2503/01 • 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 ⅛"
Ø 11.4 cm - 4 ½"
I2505/01 • 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
Tufaie Soave Classico
Superiore Docg Bolla



C488
Merlot - Red Wines
57 cl - 19 ¼ oz
h 23.3 cm - 9 ⅛"
Ø 10.6 cm - 4 ⅛"
I2502/01 • 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 ¾"
Ø 10 cm - 3 ⅞"
I2501/01 • 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 ¼ oz
h 25 cm - 9 ⅞"
Ø 9 cm - 3 ½"
I2500/01 • 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 ¼ oz
h 15.7 cm - 6 ⅛"
Ø 10.3 cm - 4"
I2498/01 • 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 Charvat, and the vanilla in the Metodo Classico.

RECOMMENDED WINES:

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



C491
The Tester
23 cl - 7 ¾ oz
h 11 cm - 4 ⅜"
Ø 7.7 cm - 3"
I2499/01 • 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"
I 1899/02 • GPR 2/12
I 1899/01 • 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"
I 1839/01 • 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
Trebiano
43 cl - 14 1/2 oz
h 10,5 cm - 4 1/8"
Max Ø 8,8 cm - 3 1/2"
I 1838/02 • GPR 2/12
I 1838/01 • 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:

Trebiano d'Abruzzo Doc
Trebiano Rubicone Igt
Chardonnay



RM 484
Red Wine Decanter
0,75 L - 25 1/4 oz
217 cl - 73 1/2 oz brimful
h 30,5 cm - 12"
Max Ø 22 cm - 8 5/8"
I 1935/01 • 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"
I 1936/01 • 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"
I 1937/01 • GP 1/2

I 1937/01 • 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® and the Analogic-Affective Big Sensory Test®.
- Made in **TITANIUM Reinforced** High-Tech SONhyx® 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 - I 2+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.



C 359 GRAPPA

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

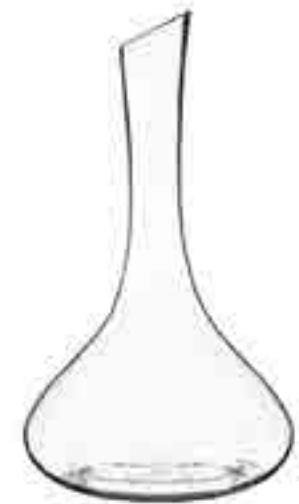
09651/06 • BAF 6/24
09651/32 • I - I 2+4 CL C€

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 342

Smooth Reds

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

09077/15 • GP 2/12



C 363

Juicy Reds

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

09627/19 • GP 2/12



C 365

Rich Whites

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

09643/03 • GP 2/12



C 366

Crisp Whites

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

09644/05 • GP 2/12



C 364

Soft Whites

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

09626/08 • GP 2/12



C 370

Sparkling Wines

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

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



C495
Premium Snifter

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

I2462/01 • BAF 6/24
I2462/02 • 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



PM1020
Pilsner

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

I2461/01 • BAF 6/24
I2461/02 • 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

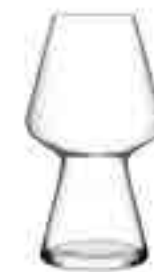
78 cl - 26 1/2 oz
h 18,8 cm - 7 3/8"
Max Ø 10,2 cm - 4"

I1827/02 • GPR 2/12
I1827/01 • 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"

I1828/02 • GPR 2/12
I1828/01 • 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"

I1826/02 • GPR 2/12
I1826/01 • 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

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE

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"

I 1825/02 • GPR 2/12
I 1825/01 • 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"

I 1829/02 • GPR 2/12
I 1829/01 • 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"

I 1808/01 • GPR 2/12
I 1808/02 • 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.



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

I 2326/01 • Set GP6/4



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



COLLECTIONS
BIRRATEQUE



**REGISTERED
DESIGNS**

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE



I CLASSICI

PERFECT SHAPES TO TASTE AND ENJOY ANY BEER IN THE WORLD



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



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



ELEGANTE
C 389 Pilsner 0.4
50 cl - 17 oz
h 27 cm - 10 ¾"
Max Ø 8 cm - 3 ⅛"
10413/01 • BAF 6/24



ELEGANTE
C 389 Pilsner 0.3
38,5 cl - 13 oz
h 24 cm - 9 ½"
Max Ø 8 cm - 3 ⅛"
10559/01 • BAF 6/24



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



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



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



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



MIXOLOGY



C493
Spanish Gin & Tonic
80 cl - 27 oz
h 20.5 cm - 8 1/8"
ø 11.9 cm - 4 5/8"
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



C 416
Cognac
46,5 cl - 15 3/4 oz
h 12,7 cm - 5 "
ø 9,67 cm - 3 3/4"
12724/01 • BAF 6/12

NEW



C 491
Spirits
23 cl - 7 3/4 oz
h 11 cm - 4 3/8"
ø 7,7 cm - 3 "
12723/01 • BAF 6/12

NEW



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



C 497
Nick & Nora
15 cl - 5 oz
h 14,7 cm - 5 3/4"
ø 6,86 cm - 2 3/4"
12671/01 • BAF 6/24

NEW



PM 801
Cocktail Ice
50 cl - 17 oz
h 10,4 cm - 4"
ø 9,4 cm - 3 3/4"
12648/01 • BAF 6/24

NEW



PM 1057
Diamante Beverage
48 cl - 16 1/4 oz
h 15,7 cm - 6 1/8"
ø 7,2 cm - 2 7/8"
12770/02 • BAF 6/24

NEW



PM 1056
Diamante D.O.F.
38 cl - 12 3/4 oz
h 9,6 cm - 3 3/4"
ø 8,4 cm - 3 1/4"
12769/02 • BAF 6/24

NEW



PM 921
Incanto Hi-ball
43,5 cl - 14 3/4 oz
h 16,6 cm - 6 1/2"
ø 7,1 cm - 2 3/4"
11024/05 • BAF 6/24

NEW



PM 920
Incanto D.O.F.
34,5 cl - 11 3/4 oz
h 10,9 cm - 4 1/4"
ø 8.1 cm - 3 1/4"
11023/05 • BAF 6/24

NEW



PM 884
Shot
7 cl - 2 1/4 oz
h 8,8 cm - 3 1/2"
ø 4 cm - 1 1/2"
12722/01 • BAF 6/24

NEW

PACKAGING





PM 1030
Textures Hi-Ball

48 cl - 16 ¼ oz
h 15.7 cm - 6 1/8"
ø 7.1 cm - 2 ¾"

12420/01 • BAF 6/12
12420/02 • GP 4/8



PM 1028
Charme Hi-Ball

48 cl - 16 ¼ 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 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



PM 1017
Textures D.O.F.

38 cl - 12 ¾ oz
h 9.6 cm - 3 ¾"
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 ¾ oz
h 9.6 cm - 3 ¾"
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 ¾ oz
h 9.6 cm - 3 ¾"
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 ½ oz
h 13.5 cm - 5 3/8"
Ø 5.7 cm - 2 ¼"

12272/01 • CT 24
12272/02 • B 6/24



H10635
Dash Bottle Elixir n°2

10 cl - 3 ½ oz
h 14.2 cm - 5 5/8"
Ø 5.2 cm - 2"

12273/01 • CT 24
12273/02 • B 6/24



H10636
Dash Bottle Elixir n°3

10 cl - 3 ½ oz
h 15.2 cm - 6"
Ø 3.7 x 7.7cm - 1 ½ x 3"

12274/01 • CT 24
12274/02 • B 6/24



ELIXIR
H10709
Decanter with airtight glass stopper

0.75 L - 25 ¼ oz

0.78 L - 26 ¼ oz brimful
h 20.7 cm - 8 1/8"
Max ø 9 cm - 3 ½"

12468/01 • CT 6
12468/02 • GP 1/6



TEXTURES
H10770
Decanter with airtight glass stopper

0.75 L - 25 ¼ oz

0.78 L - 26 ¼ oz brimful
h 20.7 cm - 8 1/8"
Max ø 9 cm - 3 ½"

12520/01 • CT 6
12520/02 • GP 1/6



CHARME
H10769
Decanter with airtight glass stopper

0.75 L - 25 ¼ oz

0.78 L - 26 ¼ oz brimful
h 20.7 cm - 8 1/8"
Max ø 9 cm - 3 ½"

12521/01 • CT 6
12521/02 • GP 1/6



H10631
Mixing Glass

70.5 cl - 23 ¾ oz
h 14.3 cm - 5 5/8"
Ø 11.5 cm - 4 ½"

12221/01 • CT 12





MIXOLOGY

MIXOLOGY



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 ¾" "
Max Ø 6.9 cm - 2 ¾" "

I2207/02 • CT 12
I2207/03 • CT 6



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" "

I2208/02 • CT 12
I2208/03 • CT 6



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" "

I2209/02 • CT 12
I2209/03 • CT 6



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



Elixir Whisky
set 5 pieces

I Elixir Decanter,
0.75 L - 25 ¼ oz
4 DOF tumblers
38 cl - 12 ¾ oz

I2469/01 • Set GP5/3



TUMBLERS



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AERO



PM833
Stemless
40 cl - 13 ½ oz
h 9,9 cm - 4"
Max Ø 8,8 cm - 3 ½"
10940/01 • BAF 6/24

TUMBLERS

PACKAGING



ALFIERI



PM 658
Beverage
42 cl - 14 oz
h 17,1 cm - 6 ¾"
Max Ø 6,9 cm - 2 ¾"
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 ¼"
11430/01 • GP 4/24

PACKAGING



AMETISTA



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



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

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



TUMBLERS

25 YEAR GUARANTEE
ANNI DI GARANZIA
ANS DE GARANTIE

PACKAGING



PACKAGING





CHARME

TUMBLERS

PACKAGING



PM 1015
D.O.F.

38 cl - 12 ¾ oz
h 9,6 cm - 3 ¾"
ø 8,5 cm - 3 ⅜"

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



PM 1028
Hi-Ball

48 cl - 16 ¼ oz
h 15,7 cm - 6 ⅛"
ø 7,4 cm - 2 ⅞"

12418/01 • BAF 6/12
12418/02 • GP 4/8



CLASSICO

TUMBLERS

PACKAGING



PM 880
Beverage

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

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



PM 881
Long drink

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

10421/01 • BAF 6/24



PM 879
D.O.F.

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

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



PM 883
Water

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

10422/01 • BAF 6/24



PM 884
Liqueur

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

10423/01 • BAF 6/24

DIAMANTE

NEW



PM 1057
Beverage

48 cl - 16 ¼ oz
h 15,7 cm - 6 ⅛"
Max Ø 7,2 cm - 2 ¾"

12770/01 • GP 4/24
12770/02 • BAF 6/24



PM 1056
D.O.F.

38 cl - 12 ¾ oz
h 9,6 cm - 3 ¾"
Max Ø 8,3 cm - 3 ¼"

12769/01 • GP 4/24
12769/02 • BAF 6/24



TUMBLERS

PACKAGING





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

PACKAGING



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

ELIXIR



TUMBLERS

PACKAGING



PM 1016
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 6/12
12344/02 • GP 4/24



PM 1029
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



I MERAVIGLIOSI

NEW

TUMBLERS



PM 1054
Stemless
45 cl - 15 ¼ oz
h 9,9 cm - 3 7/8"
Max Ø 9,1 cm - 3 5/8"
12766/01 • BAF 6/24

PACKAGING



INCANTO



PM 921
Hi-ball
43,5 cl - 14 ¾ oz
h 16,6 cm - 6 ½"
Max Ø 7,1 cm - 2 ¾"
11024/05 • BAF 6/24
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"
11023/05 • BAF 6/24
11023/02 • GP 6/24

MAGNIFICO



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



TUMBLERS

PACKAGING



TUMBLERS

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



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

TUMBLERS

PACKAGING



PALACE



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

TUMBLERS

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



REGENCY



PM 863
Beverage

51 cl - 17 1/4 oz
h 15,5 cm - 6"
Max Ø 8,5 cm - 3 1/4"
10407/04 • 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"
10406/03 • 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"
10403/05 • GP 4/24



PM 1050
Hi-Ball

48 cl - 16 1/4 oz
h 15,1 cm - 6"
Max Ø 7,4 cm - 2 7/8"
12765/01 • BAF 6/24
12765/02 • GP 4/24



PM 1049
Beverage

40 cl - 13 1/2 oz
h 14,2 cm - 5 5/8"
Max Ø 7 cm - 2 3/4"
12764/01 • BAF 6/24



PM 1045
D.O.F.

38 cl - 12 3/4 oz
h 9 cm - 3 1/2"
Max Ø 8,5 cm - 3 3/8"
12708/01 • BAF 6/24
12708/02 • GP 4/24



PM 1048
Water

30 cl - 10 1/4 oz
h 8,4 cm - 3 1/4"
Max Ø 8 cm - 3 1/8"
12761/01 • BAF 6/24



ROMA 1960

NEW



TUMBLERS

PACKAGING





ROMANTICA

TUMBLERS

PACKAGING



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

RUBINO

PACKAGING



PM 611
Parma Beverage

47 cl - 16 oz
h 16,4 cm - 6 ½"
Max Ø 7,2 cm - 2 ⅞"
10152/02 • 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 - 2 ⅞"
10151/01 • BAF 6/24



PM 649
Juice

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

STRAUSS

SQUARE SHAPE



PM 233
Long Drink

39 cl - 13 ½ oz
h 16 cm - 6 ¼"
Max Ø 6,3 cm - 2 ½"
09832/06 • BAF 6/24



PM 229
Hi-ball

26,5 cl - 9 oz
h 15 cm - 5 7/8"
Max Ø 5,5 cm - 2 ⅞"
09831/06 • BAF 6/48



PM 300
D.O.F.

35 cl - 11 ¾ oz
h 9,8 cm - 4"
Max Ø 7,9 cm - 3 ⅞"
09833/06 • BAF 6/24



PM 227
Whisky-rocks

29 cl - 9 ¾ oz
h 9 cm - 3 ½"
Max Ø 7,5 cm - 3"
09830/02 • BAF 6/24



PM 228
Juice

24 cl - 8 oz
h 8,4 cm - 3 ¼"
Max Ø 7 cm - 2 ¾"
09829/06 • BAF 6/24



PM 232
Liqueur

6 cl - 2 oz
h 6,2 cm - 2 ½"
Max Ø 4,5 cm - 1 ¾"
09828/06 • BAF 6/48

STRAUSS ROCKS

SQUARE SHAPE



PM 923
Beverage

44 cl - 15 oz
h 16,9 cm - 6 ¾"
Max Ø 7,2 cm - 2 ¾"
10953/02 • BAF 6/24



PM 922
D.O.F.

40 cl - 13 ½ oz
h 10,2 cm - 4"
Max Ø 9,1 cm - 3 ½"
10952/02 • BAF 6/24



TUMBLERS

PACKAGING



TUMBLERS

PACKAGING





SUBLIME



PM 961
Beverage
59 cl - 20 oz
h 14,6 cm - 5 ¾"
Max Ø 7,8 cm - 3 ⅛"
11560/01 • GP 4/24



PM 962
D.O.F.
45 cl - 15 ¼ oz
h 10 cm - 3 7/8"
Max Ø 8,4 cm - 3 ¼"
11561/01 • GP 4/24



PM 961
Whisky
35 cl - 11 ¾ oz
h 9,2 cm - 3 5/8"
Max Ø 7,8 cm - 3 ⅛"
11896/01 • GP 4/24



PM 995
Drink
45 cl - 15 ¼ oz
h 13,3 cm - 5 ¼"
Max Ø 7,2 cm - 2 7/8"
11897/01 • GP 4/24

SUPREMO



PM 947
Pinot Noir
45 cl - 15 ¼ oz
h 9,8 cm - 3 7/8"
Max Ø 10 cm - 4"
11281/01 • BAF 6/24
11281/02 • GP 2/12

The stemless feature gives a no-frills look to this wine glass while keeping its technical features unchanged. A tasting instrument suitable for sophisticated and aged red wines due to its wide oxygenation surface. Also particularly suitable for water tasting.

TALISMANO

NEW



PM 1055
Beverage
57 cl - 19 ¼ oz
h 14 cm - 5 ½"
Max Ø 8,6 cm - 3 3/8"
12767/02 • GP 4/24



PM 1054
Stemless
45 cl - 15 ¼ oz
h 9,9 cm - 3 7/8"
Max Ø 9,1 cm - 3 5/8"
12766/02 • GP 4/24



TUMBLERS

TUMBLERS

PACKAGING



REGISTERED
DESIGNS

PACKAGING



PACKAGING





TEXTURES

TUMBLERS



PM 1017
D.O.F.

38 cl - 12 ¾ oz
h 9,6 cm - 3 ¾"
ø 8,6 cm - 3 ⅜"

12346/01 • BAF 6/12
12346/02 • GP 4/24



PM 1030
Hi-Ball

48 cl - 16 ¼ oz
h 15,7 cm - 6 ⅞"
ø 7,1 cm - 2 ¾"

12420/01 • BAF 6/12
12420/02 • GP 4/8

PACKAGING



TOP CLASS



PM 789
Multipurpose

45 cl - 15 ¼ oz
h 10,7 cm - 4 ½"
Max Ø 7,9 cm - 3"

12634/01 • BAF 6/24



PM 790
Hi-ball

37,5 cl - 13 ¼ oz
h 13 cm - 5"
Max Ø 6,6 cm - 2 ⅝"

12633/01 • BAF 6/24



PM 789
DOF

36,5 cl - 12 ¼ oz
h 8,8 cm - 3 ½"
Max Ø 7,9 cm - 3"

12635/01 • BAF 6/24



TUMBLERS

PACKAGING



REGISTERED
DESIGNS

PACKAGING





VINEA

TUMBLERS



PM 983
Nero d'Avola
67 cl - 22 3/4 oz
h 12,2 cm - 4 3/4"
Max Ø 10,2 cm - 4"
11839/01 • BAF 6/12



PM 981
Trebiano
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





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	176
DESSERT	177
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COGNAC

IDEAL FOR TASTING BRANDY AND COGNAC



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



**VINOTEQUE
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



**MIXOLOGY
C 416** Cognac
46,5 cl - 15 ¾ oz
h 12,7 cm - 5"
Ø 9,67 cm - 3 ¾"
12724/01 • BAF 6/12



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



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

NEW

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 ¼"
12236/01 • B 4/16



RM 497 GRAPHICS
Small bowl
h 5 cm - 2"
Max Ø 16 cm - 6 ¼"
12231/01 • B 4/16



RM 272 GOCCE
Small bowl
h 5 cm - 2"
Max Ø 16 cm - 6 ¼"
09215/01 • GP 4/24



C 263 VAN GOGH
A.p. dessert bowl
42 cl - 14 ¼ 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 ½"
Max Ø 11,5 cm - 4 ⅞"
08750/07 • BAF 6/12



C 40 MICHELANGELO
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 479 SUBLIME
Champagne - Cocktail
30 cl - 10 ¼ 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



ACCADEMIAVINO
C 128 N.14 Sweet White
27,5 cl - 9 ½ oz
h 22 cm - 8 ⅔"
Max Ø 7,4 cm - 2 ⅙"
10187/01 • BAF 6/24



ACCADEMIAVINO
C 228 N.21 Champagne
18,5 cl - 6 ½ oz
h 23,4 cm - 9 ⅓"
Max Ø 7 cm - 2 ¾"
07648/05 • BAF 6/24



AERO
C 354 Flute
23,5 cl - 8 oz
h 23,8 cm - 9 ¼"
Max Ø 7,5 cm - 3"
10939/01 • BAF 6/24



ATELIER - REGENCY
C 319 Champagne
27 cl - 9 ½ oz
h 25,4 cm - 10"
Max Ø 7,5 cm - 3"
08748/01 • GP 2/12
08748/05 • GP 4/16
08748/07 • BAF 6/12



ATELIER - REGENCY
C 402 Sparkling wine
20 cl - 6 ¾ oz
h 22,2 cm - 8 ¾"
Max Ø 6,7 cm - 2 ⅝"
10412/09 • GP 4/24
10412/02 • BAF 6/24



BACH
C 451 Champagne
21 cl - 7 oz
h 23,5 cm - 9 ¼"
Max Ø 7 cm - 2 ¾"
11283/01 • GP 4/24



CANALETTO
C 145 Champagne
19,5 cl - 6 ¾ oz
h 23,1 cm - 9 ⅓"
Max Ø 7 cm - 2 ¾"
10164/02 • GP 4/24



DIAMANTE
C 483 Prosecco
22 cl - 7 ½ oz
h 23,6 cm - 9 ¼"
Max Ø 7 cm - 2 ¾"
12759/01 • GP 4/24



DREAM
C 98 Champagne
14,2 cl - 4 ¾ oz
h 19 cm - 7 ½"
Max Ø 6 cm - 2 ⅜"
10317/02 • B 6/24
10317/32 • I - I 0,1 L C€



ELEGANTE
C 417 Champagne
16 cl - 5 ½ oz
h 23,5 cm - 9 ¼"
Max Ø 6,7 cm - 2 ⅝"
10567/01 • BAF 6/24



I MERAVIGLIOSI /
TALISMANO
C 502 Champagne
40 cl - 13 ½ oz
h 24,5 cm - 9 ⅝"
Max Ø 7,8 cm - 3 ⅙"
12735/01 • BAF 6/24
12735/02 • GP 4/24



INCANTO
C 436 Flute
20 cl - 6 ¾ oz
h 23 cm - 9"
Max Ø 7 cm - 2 ¾"
11022/02 • GP 6/24

NEW



INTENSO
C 378 Flute
24 cl - 8 ¼ oz
h 24 cm - 9 ½"
Max Ø 7 cm - 2 ¾"
10044/04 • GP 4/24
10044/06 • BAF 6/24



LIN. MICHELANGELO
C 34 Champagne
16 cl - 5 ½ oz
h 18,5 cm - 7 ¼"
Max Ø 6,4 cm - 2 ½"
10282/01 • GP 6/24
10282/02 • B 6/24
10282/31 • I - I 0,1 L C€



MAGNIFICO
C 337 Champagne
32 cl - 10 ¾ oz
h 26 cm - 10 ¼"
Max Ø 7,5 cm - 3"
08959/12 • GP 2/12
08959/04 • GP 4/24
08959/06 • BAF 6/24



MICHELANGELO M.
C 145 Champagne
20 cl - 6 ¾ oz
h 23,1 cm - 9"
Max Ø 7 cm - 2 ¾"
06105/20 • GP 4/24



MICHELANGELO M.
GOLD LABEL
C 483 Prosecco
22 cl - 7 ½ oz
h 23,6 cm - 9 ¼"
Max Ø 7 cm - 2 ¾"
10212/01 • GP 4/24



MICHELANGELO P.L.
C 142 Champagne
19 cl - 6 ½ oz
h 20,5 cm - 8 ⅓"
Max Ø 6,4 cm - 2 ½"
10283/02 • B 6/24

NEW



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



PALACE
C 354 Champagne
23,5 cl - 8 ¼ oz
h 23,8 cm - 9 ¼"
Max Ø 7,5 cm - 3"
09233/06 • BAF 6/24



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



ROMANTICA
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



ROYALE
C 422 Flute
21 cl - 7 oz
h 23,5 cm - 9 ¼"
Max Ø 6,4 cm - 2 ½"
10671/02 • BAF6/24



RUBINO
C 244 Flute
21 cl - 7 oz
h 23 cm - 9"
Max Ø 7 cm - 2 ¾"
10150/01 • BAF 6/24



SUBLIME
C 457 Champagne
21 cl - 7 oz
h 23,5 cm - 9 ¼"
Max Ø 7 cm - 2 ¾"
11559/01 • GP 4/24



SUPER
C 130 Flute
20 cl - 6 ¾ oz
h 24,3 cm - 9 ½"
Max Ø 7 cm - 2 ¾"
10041/06 • BAF 6/24



SUPREMO
C 447 Champagne
24 cl - 8 oz
h 25 cm - 9 ⅝"
Max Ø 7 cm - 2 ¾"
11276/02 • GP 2/12
11276/01 • BAF 6/24



TENTAZIONI
C 490 Prosecco tester
Sparkling Wines
42 cl - 14 ¼ oz
h 25 cm - 9 ⅞"
Ø 9 cm - 3 ½"
12500/01 • BAF6/12



VINEA
C 472 Franciacorta
27 cl - 9 ¼ oz
h 25,2 cm - 9 ⅞"
Max Ø 7 cm - 2 ¾"
11837/01 • BAF 6/24



VINEA
C 465 Prosecco
20 cl - 6 ¾ oz
h 23 cm - 9"
Max Ø 6,7 cm - 2 ⅝"
11831/02 • GPR 2/12
11831/01 • BAF 6/24



VINOTEQUE
C 370 Flute
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



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.

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THERMIC GLASS

food&design

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

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

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

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



RM 368

Michelangelo

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

10327/01 • GP 2/12



RM 370

Conical

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

10329/01 • GP 2/12



RM 371

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



RM 367

Ametista

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

10326/01 • GP 2/12



RM 369

Chopin

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

10328/01 • GP 2/12



RM 339

Michelangelo

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

10009/01 • GP 2/12



RM 340

Conical

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

10014/01 • GP 2/12



RM 341

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



RM 337

Ametista

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

10007/01 • GP 2/12



RM 338

Chopin

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

10008/01 • GP 2/12



Round oil bottle

0,25 L - 8 1/2 oz
h 11,7 cm - 4 1/2"
Max Ø 8,5 cm - 3 1/4"

10029/01 • GP 1/6



Conical oil bottle

0,25 L - 8 1/2 oz
h 15,3 cm - 6"
Max Ø 9,1 cm - 3 1/2"

10030/01 • GP 1/6



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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



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RM 507
Coffee On The Go
Large

46 cl - 15 ½ oz
h 19 cm - 7 ½ ''
Max ø 9,2 cm - 3 ⅝ ''
12836/01 • GP 1/6



RM 508
Coffee On The Go
Small

34 cl - 11 ½ oz
h 15 cm - 5 7/8 ''
Max ø 9,2 cm - 3 ⅝ ''
12837/01 • GP 1/6

- ▶ ECO-FRIENDLY Reusable over time
- ▶ Ergonomic design - Easy grip
- ▶ Silicone cap BPA free
- ▶ Double wall hand made borosilicate glass
- ▶ Thermal shock resistant
- ▶ Microwave and dishwasher safe
- ▶ Maintain the temperature of drinks hot and cold for longer
- ▶ Prevents condensation on the outer surface

PACKAGING





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190



RM 510
Unico - Espresso&Water
10 - 6,5 cl - 3 1/2 - 2 1/4 oz
h 14,2 cm - 5 5/8 ''
Max Ø 6,7 cm - 2 5/8 ''
I2811/01 • GP 2/12



RM 509
Sakura Tea Cup
23,5 cl - 8 oz
h 10,4 cm - 4 1/8 ''
Max ø 9,4 cm - 3 3/4 ''
I2809/01 • GP 2/12



RM 509
Asagao Tea Cup
23,5 cl - 8 oz
h 9,7 cm - 3 7/8 ''
Max ø 8,8 cm - 3 1/2 ''
I2810/01 • GP 2/12

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GLASS



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191



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
Caffeeino

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.



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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



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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.



RM386 COLOMBIA
single origin coffee cup
10 cl - 3 1/2 oz
h 8 cm - 3 1/4"
Max Ø 6,2 cm - 2 1/4"
10664/01 • GP 2/12

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



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.



RM388 COSTARICA
single origin coffee cup
8,5 cl - 2 3/4 oz
h 8 cm - 3 1/4"
Max Ø 6,8 cm - 2 3/4"
10666/01 • GP 2/12

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



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 Etiopia emphasises the intensity of floral aromas with sensations of honey, beeswax, orange peel and lemon. The strong citrus notes emphasise its characteristic sharpness by synaesthesia. Other positive notes stand out: almond, hazelnut, walnut, vanilla, toasted notes and liquorice.



RM 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.



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RM 491
Irish Coffee

25 cl - 8 ½ 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 ½ 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 ¾ 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 ¾ 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 ½"
08877/04 • GP 2/12



RM 218
Thermic tumbler

35 cl - 12 oz
h 11,5 cm - 4 ½"
Max Ø 9 cm - 3 ½"
08878/04 • GP 2/12



RM 375
Juice

27 cl - 9 oz
h 11,3 cm - 4 ½"
Max Ø 8,2 cm - 3 ¼"
10354/01 • GP 2/12



Bottle with stopper

0,75 L - 25 ¼ oz
h 27 cm - 10 ¾"
Max Ø 9,2 cm - 3 ½"
10092/01 • GP 1/12

PACKAGING



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RM493
Happy Days Soda glass

39 cl - 13 ¼ oz
h 17.2 cm - 6 ⅝"
Max ø 8.8 cm - 3 ½"

12190/01 • GP 2/12



RM 489
Happy Days Hi ball

36 cl - 12 ¼ oz
h 14.7 cm - 5 ¾"
Max ø 8.6 cm - 3 ⅜"

12186/01 • GP 2/12



RM 490
Happy Days Ice cream

36 cl - 12 ¼ oz
h 11 cm - 4 ⅜"
Max ø 11.3 cm - 4 ½"

12187/01 • GP 2/12



RM 488
Happy Days D.O.F.

30 cl - 10 ¼ oz
h 11.3 cm - 4 ½"
Max ø 8.8 cm - 3 ½"

12185/01 • GP 2/12



RM 492
Happy Days Mug

30 cl - 10 ¼ oz
h 12.1 cm - 4 ¾"
Max ø 8.7 cm - 3 ⅜"

12189/01 • GP 2/12

THERMIC GLASS
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PACKAGING





TABLETOP AND SERVEWARE

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

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ARABESK

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

TABLETOP
AND
SERVEWARE



RM 500
Cake plate
Max ø 32 cm - 12 ¼"
I2234/01 • B 6/12



RM 499
Charger
Max ø 32 cm - 12 ¼"
I2233/01 • B 6/12



RM 503
Centerpiece
Max ø 33 cm - 13"
I2237/01 • B 1/4



RM 501
Bowl
h 8.5 cm - 3 ¼"
Max ø 25 cm - 9 ¾"
I2235/01 • B 1/4



RM 502
Small bowl
h 5 cm - 2"
Max ø 16 cm - 6 ¼"
I2236/01 • 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



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

TABLETOP
AND
SERVEWARE



RM 495
Cake plate
Max ø 32 cm - 12 1/4"
12229//01 • B 6/12



RM 494
Charger
Max ø 32 cm - 12 1/4"
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 1/4"
Max ø 25 cm - 9 3/4"
12230/01 • B 1/4



RM 497
Small bowl
h 5 cm - 2"
Max ø 16 cm - 6 1/4"
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 □ 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 Ø 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"
∞ 5,2x7,2 cm - 2x2 7/8"
11620/01 • BAF 6/24

PACKAGING





BOTTLES

OPTIMA 212
PRECIOUS GLASS 220

OPTIMA

SPECIFIC SERVING BOTTLES

BOTTLES





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DESIGNS

BOTTLES

OPTIMA

SPECIFIC SERVING 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
- CE GAUGE MARK
The Wine Bottles
are with gauge marks
1 L, 0.75 L, 0.50 L
and 0.25 L.
- ECO-FRIENDLY
Reusable over time
- MADE IN ITALY



OPTIMA

SPECIFIC SERVING BOTTLES

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 ¾" "
Max Ø 6.9 cm - 2 ¾" "

12207/01 • CT 12
12207/04 • CT 6



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 ¾" "
Max Ø 6.9 cm - 2 ¾" "

12207/02 • CT 12
12207/03 • CT 6



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
12208/04 • CT 6



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
12208/03 • CT 6



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
12209/04 • CT 6



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
12209/03 • CT 6

OPTIMA

SPECIFIC SERVING BOTTLES



H 10441
Rectangular glass can
with airtight screw top
1 L - 8 ½ oz
105 cl - 35 ½ oz brimful
h 21,5 cm - 8 ½"
□ 11x7,6 cm - 4 ¾"x3"
11957/01 • CT6



H 10399
Rectangular glass can
with airtight screw top
0,50 L - 17 oz
54 cl - 18 ¼ oz brimful
h 18 cm - 7 ⅞"
□ 9x6,2 cm - 3 ½"x2 ½"
11956/01 • CT12



H 10076
Juice with airtight
screw top
1 L - 34 oz
104 cl - 35 ¼ oz brimful
h 27 cm - 10 ⅝"
Max Ø 8,2 cm - 3 ¼"
11319/01 • CT6



H4972 50
Latte - 0,50 L - 17 oz
54 cl - 18 ¼ oz brimful
h 17,9 cm - 7"
Max Ø 8,5 cm - 3 ⅜"
10957/01 • CT12



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"
11089/01 • CT12



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"
11603/01 • CT12



H10634
Mini oil/vinegar
bottle N°1
with borosilicate glass
pourer and natural
cork fitting
10 cl - 3 ½ oz
h 14 cm - 5 ½"
Ø 5,7 cm - 2 ¼"
12511/01 • CT 24
12511/02 • B6/24



H10635
Mini oil/vinegar
bottle N°2
with borosilicate glass
pourer and natural
cork fitting
10 cl - 3 ½ oz
h 14,7 cm - 5 ¾"
Ø 5,2 cm - 2"
12513/01 • CT 24
12513/02 • B6/24



H10636
Mini oil/vinegar
bottle N°3
with borosilicate glass
pourer and natural
cork fitting
10 cl - 3 ½ oz
h 15,7 cm - 6 ⅞"
Ø 3,7 x 7,7cm - 1½ x 3"
12514/01 • CT 24
12514/02 • B6/24



Optima
4 pieces set
1 Fine Wine Bottle
0,75 L - 25 ¼ oz
1 Acqua Bottle
0,75 L - 25 ¼ oz
1 Premium Olive Oil
with silicone/stainless
steel pourer
0,25 L - 8 ½ oz
1 Vinegar with silicone/
stainless steel pourer
0,25 L - 8 ½ 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



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



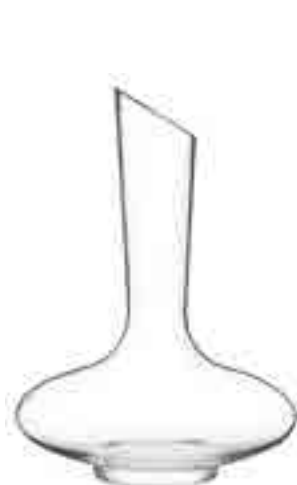
SUPREMO
RM 458
Red Wine Decanter
1 Bottle 0,75 L - 25 ¼ oz
224 cl - 75 ¾ oz brimful
h 29 cm - 11 ⅜"
Max Ø 22 cm - 8 ⅝"
11565/01 GP 1/2

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



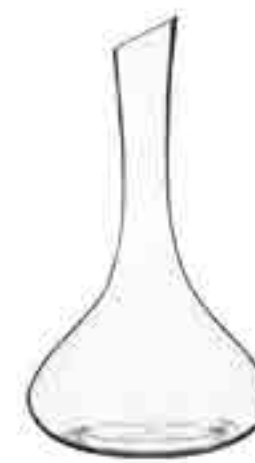
SUBLIME
RM 481
Decanter
0,75 L - 25 ¼ oz
186 cl - 63 oz brimful
h 33 cm - 12"
Max Ø 14,9 cm - 5 7/8"
11931/01 • GP 1/2



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



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 • I - I L C€



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 • I - I 0,5 L C€



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



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 • I - I 0,2-0,3 L C€
10697/34 • I - I 1/4 L C€



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 • I - I 0,1 L C€
10696/33 • I - I 1/8 L C€



PERFECTA
PM 697
Carafe 1 L - 34 oz
130 cl - 44 oz brimful
h 28,2 cm - 11 1/8"
Max Ø 9,9 cm - 3 7/8"
08542/02 • CT 6



PERFECTA
PM 687
Carafe 0,50 L - 17 oz
62 cl - 21 oz brimful
h 22,4 cm - 8 3/4"
Max Ø 7,9 cm - 3 1/8"
08541/02 • CT 12



PERFECTA
PM 696
Carafe 0,25 L - 8 1/2 oz
30 cl - 10 1/4 oz brimful
h 17,8 cm - 7"
Max Ø 6,3 cm - 3 1/2"
08540/02 • CT 12

CARAFES



CARAFES



REGENCY
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"
10434/03 • CT 6

ANTI-DRIP coating



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



CARAFES



MICHELANGELO
MASTERPIECE
RM 108
Jug 2,5 L - 84 oz
280 cl - 96 3/4 oz brimful
h 23,5 cm - 9 1/4"
Max Ø 17,2 cm - 6 3/4"
07857/06 • GP 1/6



MICHELANGELO
MASTERPIECE
RM 101
Jug 2 L - 67 1/2 oz
220 cl - 74 1/2 oz brimful
h 27,3 cm - 10 3/4"
Max Ø 13 cm - 5 1/8"
07518/06 • GP 1/6



MICHELANGELO
MASTERPIECE
RM 112
Jug 1,5 L - 50 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



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



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



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
12272/02 • B 6/24



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
12273/02 • B 6/24



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
12274/02 • B 6/24



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
12468/02 • GP 1/6



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 • CT6
12520/02 • GP 1/6



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 • CT6
12521/02 • GP 1/6



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



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

SET



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



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

12401/01 • Set GP4/4



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



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



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



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



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



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

PACKAGING



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



GP = GIFT BOX



BAF = HIGH DEFINITION BOX

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