

INTENSO IONG INTENSE AROMATIC PERSISTENCE (I.A.P.).



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

The olfactory intensity of the aroma families:

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

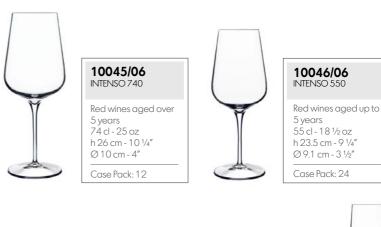
The correct oxygenation index of these stemglasses reduces the acidic flavor and that of tannins resulting in a perfect taste balance.

For red wines we found balanced tactile-gustatory perceptions of the various flavors and sensations:

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

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

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





10047/06 INTENSO 450

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

Case Pack: 24



10048/06 INTENSO 350

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



10044/06

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

Case Pack: 24