

# tentazioni

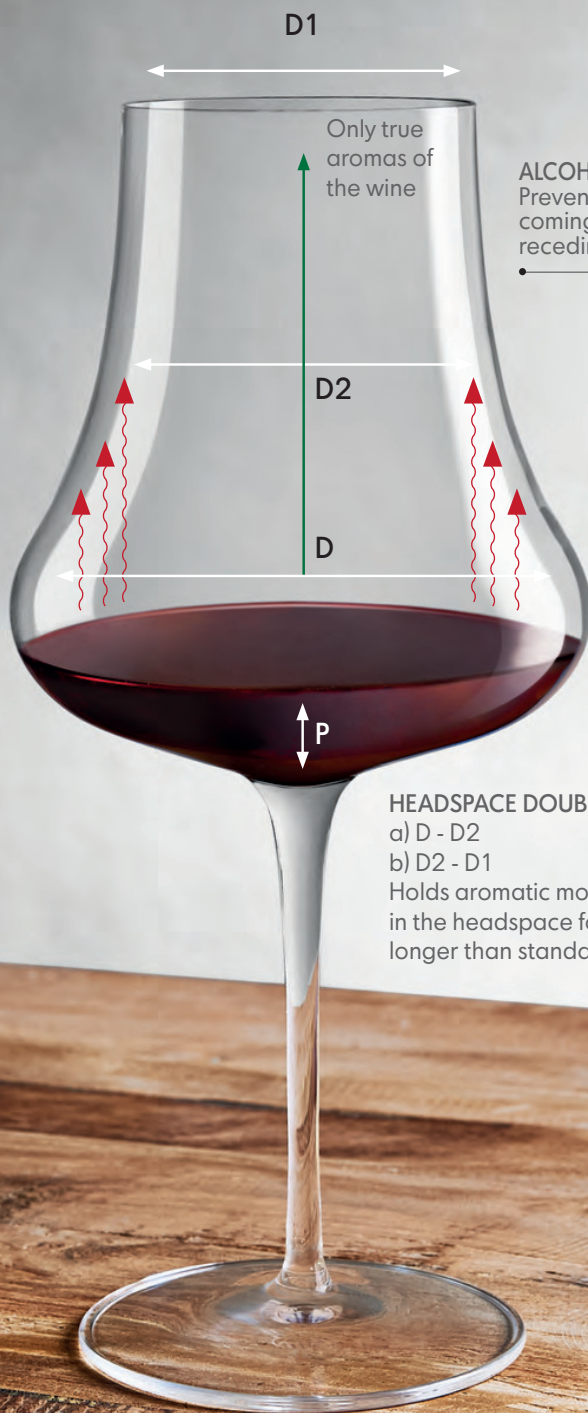
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**ALCOHOL SCREEN (indentation)**  
Prevents alcohol vapors (red lines) from coming out by condensing into the receding wall

**HEADSPACE DOUBLE "CHIMNEY"**

a)  $D - D2$

b)  $D2 - D1$

Holds aromatic molecules  
in the headspace for approximately 53%  
longer than standard bowls

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## wine glasses for connoisseurs



TITANIUM Reinforced



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

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

The double chimney holds the aromatic molecules in the headspace for a particularly long time without releasing them into the air. This enhances the fruity taste of the wine while the acidic and bitter components are minimized.

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

The diameter, "D", of the free surface of the wine in the bowl (10 cl) is approximately 8 times the depth of the wine.

This leads to two results:

- a) High levels of wine aeration
- b) The molecules of alcohol move rapidly toward the walls of the bowl, leaving only the aromatic molecules of the wine in the central part

This creates a "ring" aromatic distribution, as illustrated:

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

The wide rounded bowl allows the complex aromas to spread and aerate, highlighting the richness of their fragrances.

The wine can also be swirled horizontally in the cup without rising up or leaving the alcohol on the walls which would interfere with the 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.

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## wine glasses for connoisseurs



**12503/01**  
BORDEAUX/RED WINES

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

Case Pack: 12

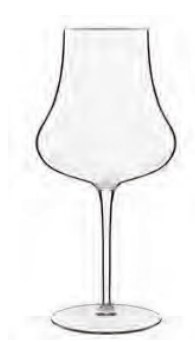
An elegant, sinuous and artistic glass, with a well-balanced stem and advanced technical properties for the tasting of substantial, structured and vintage reds.

It brings out the most distinctive and valuable notes in every famous wine: rose in Barolo, dried fruit in Amarone, spices in aged Chianti.

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**RECOMMENDED WINES:**

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



**12505/01**  
ORANGE WINE TESTER

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

Case Pack: 12

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

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

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**RECOMMENDED WINES:**

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



**12502/01**  
MERLOT/RED WINES

57 cl - 19 1/4 oz  
h 23.3 cm - 9 1/8"  
Ø 10.6 cm - 4 1/8"

Case Pack: 12

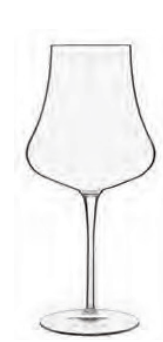
Elegant goblet for young and fruity reds, it is designed with a cutting-edge technical form that, in expert hands, can bring substance and structure to any red, from Italy or elsewhere.

The glass emphasizes the floral and vegetal background notes for greater complexity.

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**RECOMMENDED WINES:**

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



**12501/01**  
CHARDONNAY  
WHITE WINES

47 cl - 16 oz  
h 22.1 cm - 8 3/4"  
Ø 10 cm - 3 7/8"

Case Pack: 12

A delicate and ergonomic glass designed to create a harmonious balance.

The glass combines grace and technical design to emphasize the characteristics of fresh and light whites, especially the fine floral tones and the complex herbaceous and balsamic background notes.

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**RECOMMENDED WINES:**

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



TITANIUM Reinforced



**12500/01**  
PROSECCO TESTER  
SPARKLING WINES

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

Case Pack: 12

This flute boasts an innovative design thanks to its wide bowl, rounded at the base to direct the aromas along the long chimney.

Elegant and delicate in appearance and to the touch, it offers excellent results in terms of the bubble in sparkling wines, emphasising the style and hidden fragrances.

**RECOMMENDED WINES:**

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



**12498/01**  
SPUMANTE  
SPARKLING WINES

30 cl - 10 1/4 oz  
h 15.7 cm - 6 1/8"  
Ø 10.3 cm - 4"

Case Pack: 12

A glass with an air of traditional class and an elegant and ergonomic stem, which hides a technical design created for tasting sweet sparkling wines.

The distinctive elements are enhanced in every aromatic style, from the floral notes of Moscato to the fruity notes of Chardonnay, and the vanilla in the Metodo Classico.

**RECOMMENDED WINES:**

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



**12499/01**  
THE TESTER

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

Case Pack: 12

A small, light and delicate glass with an elegant and contemporary look, but which is strictly technical, held exclusively from the base.

When it 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  
Rum  
Cognac  
Brandy  
Grappa di Moscato