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Per una tavola elegante e raffinata con calici ad elevata resa sensoriale e senza odori anomali. Linea progettata con metodo scientifico: le forme e dimensioni garantiscono la piacevolezza del vino riducendo al minimo (se presenti) gli odori anomali. Testati da esperti Sommeliers che hanno confermato la resa sensoriale.

La camera aromatica (spazio di testa) è stata sviluppata per esaltare solo gli aromi propri dei vitigni, di vinificazione e di invecchiamento. Quindi l'intensità olfattiva degli aromi: Floreali - Fruttati - Vegetali - Speziati (comprensivi di legno e tostati) vengono amplificati, rispetto ai normali calici, attenuando gli odori indesiderati. I profumi sono ampi, profondi e continuamente rinnovati. Il corretto indice di ossigenazione di questi calici attenua il sapore acido e dei tannini, ne risulta un equilibrio gustativo.

In tal modo per i vini rossi si ha un equilibrio gustativo-tattile fra i vari sapori:

- Acidità** = con sapore fresco
- Alcol** = con sapore moderato
- Dolcezza** = con sapore rotondo
- Astringenza** = con sapore scorrevole.

Per i vini bianchi non essendo presente l'astringenza si ha un ottimo equilibrio tra acidità, alcol e dolcezza. Dopo aver degustato il vino, la Persistenza Aromatica Intensa (P.A.I.) che rappresenta il numero di secondi durante i quali gli aromi persistono, è elevata (oltre 11 secondi) denotando un vino eccezionale. I calici sono molto semplici da distinguere perché classificati in base all'età del vino:

- Calice INTENSO 740:**
tutti i vini rossi oltre 5 anni di invecchiamento.
- Calice INTENSO 550:**
tutti i vini rossi fino a 5 anni di invecchiamento.
- Calice INTENSO 450:**
tutti i vini bianchi oltre 3 anni di invecchiamento
- Calice INTENSO 350:**
tutti i vini bianchi fino a 3 anni di invecchiamento.
- Calice INTENSO FLUTE:**
Spumante, Prosecco e Champagne.

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.

WINE GLASS SPECIFIC

INTENSO

Alta persistenza aromatica intensa (P.A.I.).
Long intense aromatic persistence (I.A.P.).

Bordo sottile
(piacevolezza gustativa)

Thin rim
(gustatory pleasantness)

Superficie ossigenazione
idonee alla quantità
di vino sottostante

Oxygenation surface
suitable for the wine
quantity contained

Piede piano

Flat base



Volume di testa e suo
profilo adatti a ridurre
gli eventuali odori
anomali del vino

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

Stelo sottile
rinforzato al Titanio

Thin stem
and Titanium reinforced

WINE GLASS SPECIFIC

INTENSO

Alta persistenza aromatica intensa (P.A.I.).
Long intense aromatic persistence (I.A.P.).

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Киров (8332)68-02-04
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Кострома (4942)77-07-48
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Орел (4862)44-53-42
Оренбург (3532)37-68-04
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INTENSO 740

Vini rossi oltre 5 anni
di invecchiamento
Red wines aged
over 5 years
C 379

74 cl - 25 oz
h 26 cm - 10 ¼”
Max Ø 10 cm - 4”

BAF 6/12 • Q.P. 216
10045/06



INTENSO 550

Vini rossi fino a 5 anni
di invecchiamento
Red wines aged up to
5 years
C 380

55 cl - 18 ½ oz
h 23,5 cm - 9 ¼”
Max Ø 9,1 cm - 3 ½”

BAF 6/24 • Q.P. 288
10046/06



INTENSO 450

Vini bianchi oltre 3 anni
di invecchiamento
White wines aged over
3 years
C 381

45 cl - 15 ¼ oz
h 22 cm - 8 ¾”
Max Ø 8,5 cm - 3 ¼”

BAF 6/24 • Q.P. 384
10047/06



INTENSO 350

Vini bianchi fino a 3 anni
di invecchiamento
White wines
aged up to 3 years
C 382

35 cl - 11 ¾ oz
h 20,5 cm - 8”
Max Ø 7,8 cm - 3”

BAF 6/24 • Q.P. 384
10048/06



INTENSO FLUTE

Vini spumanti, Prosecco
e Champagne
Sparkling wines,
Prosecco and
Champagne
C 378

24 cl - 8 ¼ oz
h 24 cm - 9 ½”
Max Ø 7 cm - 2 ¾”

BAF 6/24 • Q.P. 360
10044/06

WINE GLASS SPECIFIC

INTENSO

Alta persistenza aromatica intensa (P.A.I.).
Long intense aromatic persistence (I.A.P.).