

Italess professional tasting

Taste Like a Master

italess



Beyond conventions

The wine suitability indexes that we offer below, in relation to each glass in the Masterclass and Etoilé series, are a graphic representation of the tests carried out on these products by a special committee made up of producers, oenologists and sommeliers.

The committee's objective was to test each wine glass taken into consideration for its suitability for tasting the different varieties of wine at their best, according to the idea of the Senses project. This was done by concentrating on enjoyability in terms of sight, smell and taste of the structure and organoleptic qualities of the wines, beyond any convention.

As such, each glass has been tested for each type of grape variety, comparing the tasting of five wines which differ in terms of area of provenance, terroir and production style. The results obtained by the committee have reinforced the theory of the Senses project, confirming that we have overcome the idea of the varietal glass and have moved instead to that of the emotional glass. A glass which allows one to appreciate each wine for what it is, for its elegance, structure, complexity etc., and not simply for the fact that it is a Merlot or a Pinot Noir.

So, for example, it was proven that a Masterclass 90, with its generous and elegant shape, ideal for enjoying fine and full-bodied reds at their best, is also perfect for well-structured and complex whites (Chardonnay in particular) which require a particular degree of oxygenation. Whereas the Masterclass 70, which is excellent for tasting vintage or particularly complex Champagnes and full-bodied whites, is also perfect for fresh and elegant red wines with a good level of complexity.

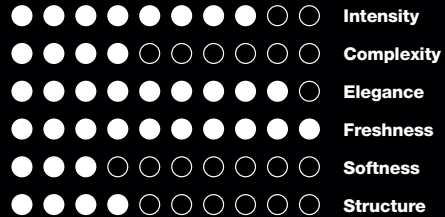
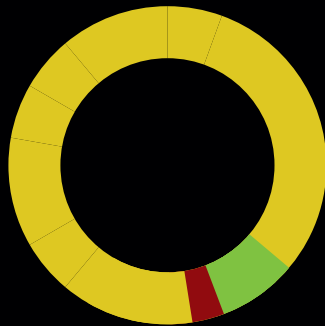
We therefore invite you to read the suitability indexes in their entirety, from those regarding use to those of varietals, in order to assess which glasses are best suited to your needs.

Etoilé Blanc

Design by Italesse

Lead-free crystal stem glass with characteristics and a shape designed to bring out the freshness and aromas of white wines. This glass is also excellent for enjoying sparkling wines and red wines which are, however, particularly intense, fresh and elegant.

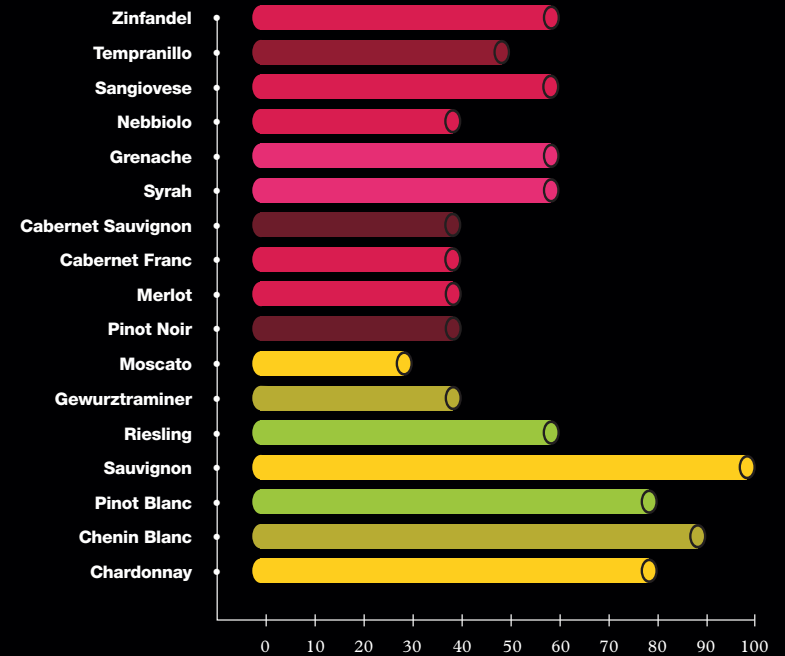
Wine suitability indexes for use



- white wines
- red wines
- sparkling wines / champagnes



Wine suitability indexes for varietals

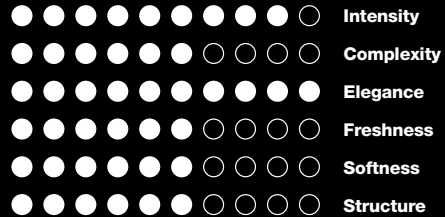
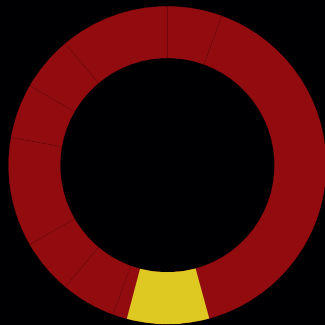


Etoilé Noir

Design by Italesse

An extraordinarily light and elegant lead-free crystal stem glass with excellent handling. Its slender design and its slightly tapered bowl perfectly accentuate the character of intense and elegant red wines, while also enhancing their softness and complexity.

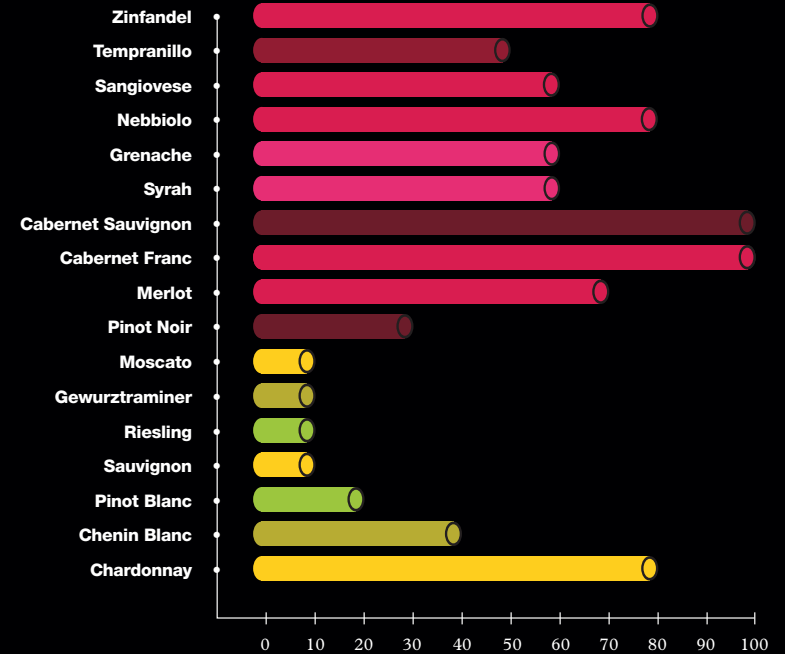
Wine suitability indexes for use



- white wines
- red wines
- sparkling wines / champagnes



Wine suitability indexes for varietals

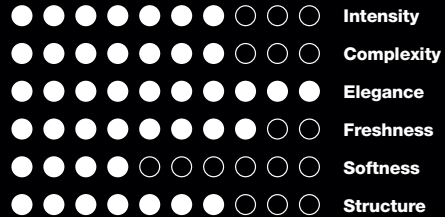
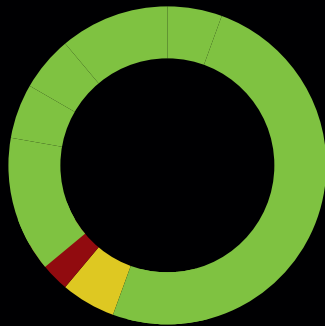


Etoilé Sparkle

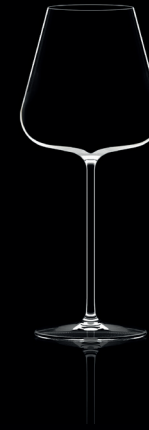
Design by Luca Bini

The perfect glass for sparkling wines, characterised by a bowl reminiscent of the Champagne coupe and a body height inspired by the flûte, available with the options of 1 or 7 laser-etched perlage points which intensify the tasting experience. Also excellent for particularly fresh and elegant white and red wines.

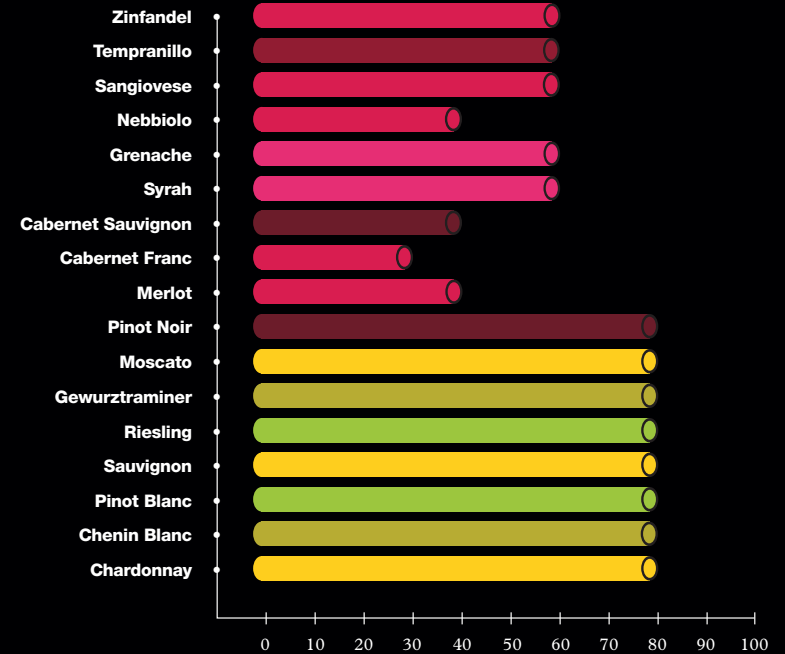
Wine suitability indexes for use



- white wines
- red wines
- sparkling wines / champagnes



Wine suitability indexes for varietals

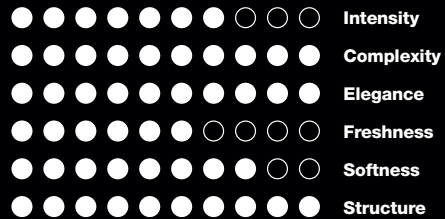


Etoilé Platinum

Design by Luca Bini

A glass with perfectly studied and balanced proportions designed specifically to enhance the organoleptic qualities of particularly elegant, complex and well-structured white and red wines.

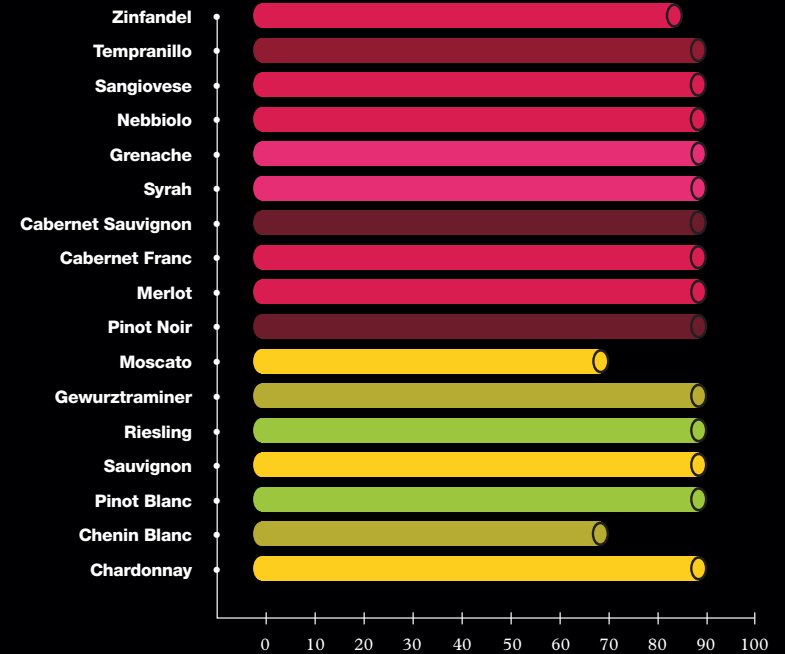
Wine suitability indexes for use



- white wines
- red wines
- sparkling wines / champagnes



Wine suitability indexes for varietals

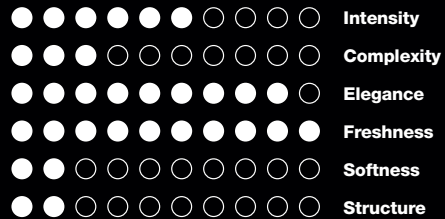
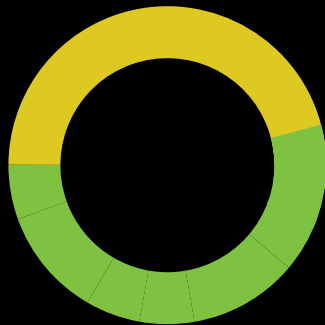


Masterclass 48

Design by Italesse

An extraordinarily light and elegant professional glass with excellent handling, also featuring a perlage point. This glass is ideal for serving Champagne and sparkling wines, but also fresh and elegant white wines.

Wine suitability indexes for use



- white wines
- red wines
- sparkling wines / champagnes



Wine suitability indexes for varietals



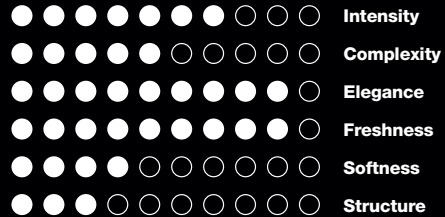
Masterclass 50

Design by Italesse

A professional glass made with Xtreme® technology, making it ideal for use in any occasion. This glass is perfect for enhancing the sensory approach of white wines, but also for appreciating particularly elegant and fresh reds.

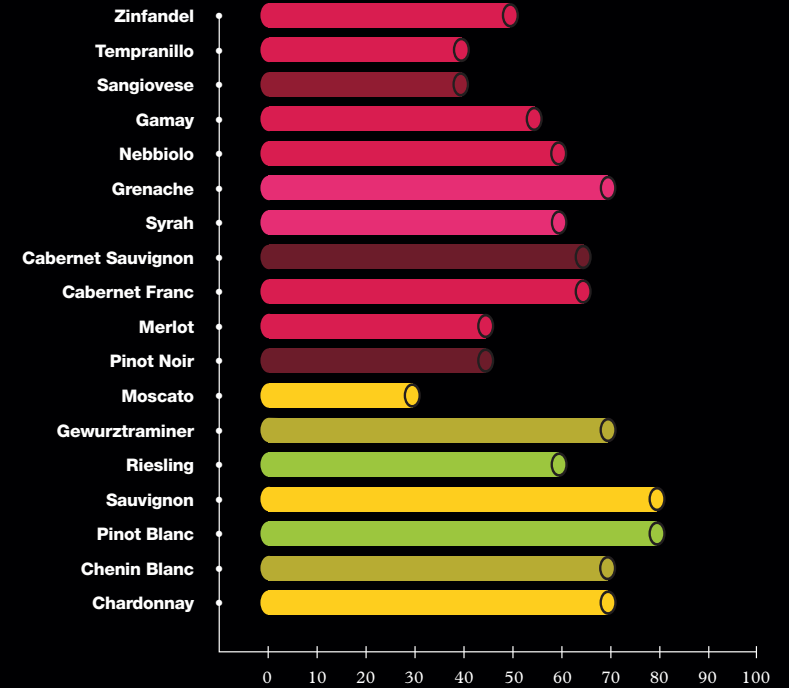


Wine suitability indexes for use



- white wines
- red wines
- sparkling wines / champagnes

Wine suitability indexes for varietals

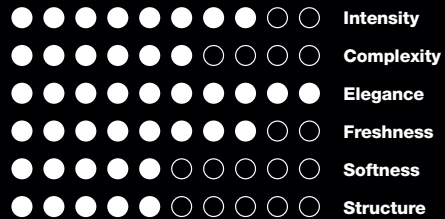


Masterclass 70

Design by Italesse

An extraordinarily light and elegant professional glass with excellent handling. Perfect for serving vintage or particularly complex Champagnes, full-bodied white wines, and fresh and elegant reds with a good level of complexity.

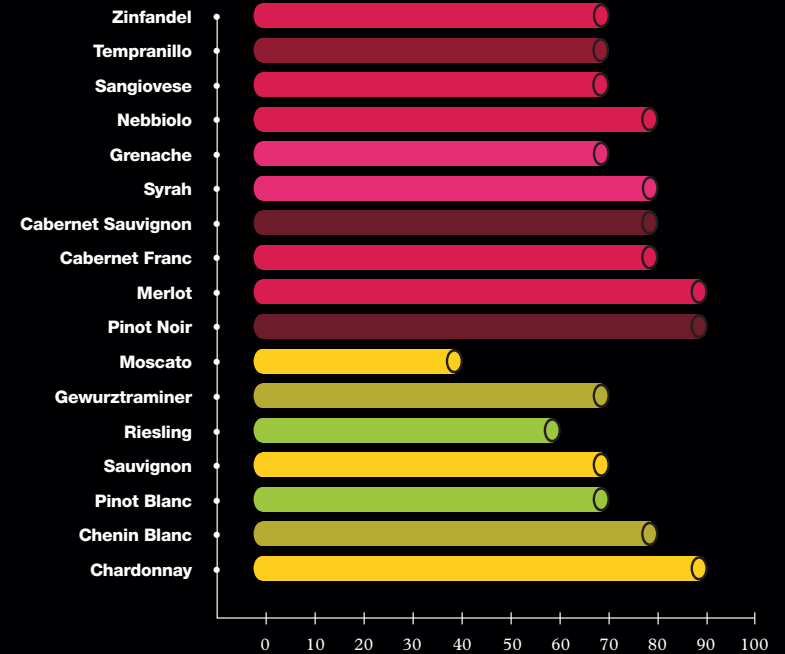
Wine suitability indexes for use



- white wines
- red wines
- sparkling wines / champagnes



Wine suitability indexes for varietals



Photography:

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Graphic Design:

Fabrizio Gabrielli

Print:

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Italesse s.r.l.

Via Dei Templari 6
loc. Noghere – 34015 Muggia
Trieste – Italy

T +39 040 9235555
F +39 040 9235251

italesse@italesse.it
www.italesse.com

Italesse s.r.l.

Via Dei Templari 6
loc. Noghere – 34015 Muggia
Trieste – Italy

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F +39 040 9235251

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