

# CLEARLY ART PRODUCT SUITES

- Decanters
- Glasses

Print on both sides (front & verso) pages 2 # 3 and pages 4 & 5 separately and then fold vertically (3 leafs) to create 2 beautiful hand-out brochures.



## CLEARLY ART DECANTING

**SUITE** **hand made, mouth blown**  
crystal decanters with elongated neck  
for a dynamic oxygenation and easier  
pouring



**1628**  
Linea 38oz



**1500**  
Earth 27oz



**1908**  
New Line 40oz

**CLEARLY ART DECANTING SUITE** **hand made, mouth blown** crystal decanters with wide belly for prolonged and gentle oxygenation



**2000**  
Millennium  
62oz



**1630**  
Master  
57oz



**2003**  
Burgundy  
50oz



**1600**  
Fire 27oz



**1638/hm**  
Turn  
62oz



**1639**  
Oval  
35oz

**CLEARLY ART DECANTING SUITE**  
**machine-made crystal** decanters,  
finished by hand. Extra Strong



**2029**  
Venezia  
68oz



**2030**  
Firenze  
64oz



**1642**  
Gala  
60oz



**1635**  
Classic  
With funnel  
76oz  
**1634** w/o funnel



**1641**  
Bouquet  
69oz



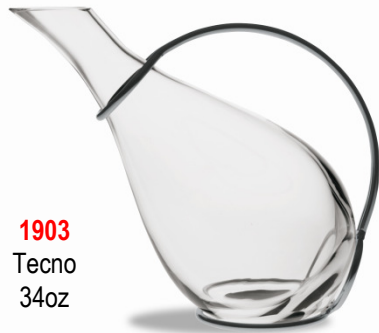
**1643**  
Collector  
43oz

## CLEARLY ART DECANTING SUITE

**hand made, mouth blown** crystal decanters with handles for easy grab & pouring



**1912**  
Royal 38oz



**1903**  
Tecno  
34oz



**1636**  
Amphora  
35oz



**2016**  
Amphora w/base  
60oz



**2018**  
Tasting with  
crystal taste-vin  
35oz



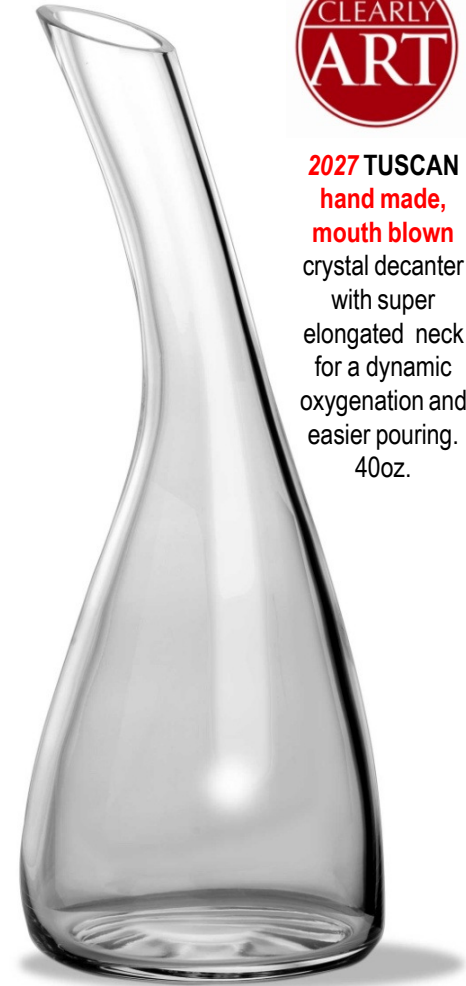
**1910**  
Sovereign silver neck w/funnel  
40oz

**WWW.CLEARLYART.NET**

1-866.846.6465 Fax: 1-450.649.9878  
info@clearlyart.net



**2027 TUSCAN**  
**hand made,**  
**mouth blown**  
crystal decanter  
with super  
elongated neck  
for a dynamic  
oxygenation and  
easier pouring.  
40oz.



**CLEARLY ART**

Distribution USA: Champlain NY  
Distribution Canada Tracy, Québec

1-866 846 6465 (USA) 1-450.649.9878  
(Canada) F. 1-450 649 8130

**info@clearlyart.net**

# CENTO EXQUISIT

Crystal goblets for all occasions and wines



**Burgundy**  
24 oz  
(2100/0)



**Magnum 24oz**  
(2121/35)



**Medium 17oz**  
(2131/01)



**Basic 12oz**  
(2124/02)

# BRUNELLO TECNICO

Designed by R. Cantoni, selected by the Consorzio del Brunello di Montalcino and featured by Robert Parker in his web site



**Lateral indentation**  
designed to extract the wine aromas when wine is swirled around it. 24% lead mouth blown crystal, made in Tuscany, Italy.. 22oz (340111)



# INFERNO

Crystal goblets for all occasions and wines



37700  
**Burgundy 19.5**  
19.5oz.



37701 **Bordeaux 18**  
37702 **Bianco 14**



37707  
**Bolle 7**  
7oz.



37611  
**Aqua 16**  
16oz.

# TUTTIGIORNI

Suited for all drinking styles and occasions for red white and sparkling wines



**Magnum 21 oz.**  
great red wines  
(1853)



**Medium 15 oz.**  
young red wines & white wines  
(1852)



**Basic 11 oz.**  
white wines, Port & sweet wines  
(1851)



**Multi 11 oz**  
Water & drinks  
(1854)



**Elite Sparkling**  
6.5 oz  
(1865)

## AFTER DINNER

These glasses are best suited for liqueurs, cocktails and after dinner wines.



2100/S Elisir  
3oz.



10318 Cognac  
7oz.



14025 Martini  
7oz.



20530/S Port  
7oz.

## INAO-TASTING

Elegant, classic and all purpose, these are two goblets that are perfect for large wine tasting events



15031 Tasting INAO  
10oz.

(1824/S) INAO  
7.5oz



These collections of goblets are unique in elegance, purity and strength. They have been chosen by renown sommeliers, prestigious wine estates, wine schools and restaurants worldwide. They contain a proprietary alloy that combines exceptional strength, durability and flexibility, with an optimal clarity, lightness and sonority. This **more than doubles the glass resistance to shocks, and hence its durability.** These goblets can withstand intense use and repeated dishwasher cycles (\*).

(\*) = Brunello Tecnico is mouth blown and must be carefully handled and can be washed by hand only.

The rim is thin, smoothly finished and gentle to the lips

The clarity of the crystal is optimal for appreciating the wine's colour and hues

The long stem connects the base to the bowl without any joint, giving to the glass further sturdiness

The shape enhances the wine's aromas directing them to the nose

The wide diameter maximizes the wine's surface exposed to the air

The wide base gives exceptional stability and balance

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