# THE USE OF THE PROPER GLASS GREATLY ENHANCES THE ENJOYMENT OF WINE.

The right rim: the glass rim must be thin and not ‘rolled’ to gently direct the wine flow to the palate.

The right size: wine tasting glasses are sized so that enough space is left for the aroma to remain in the glass long enough. That’s why a wine glass is larger than a drinking glass and should never be filled up more that 1/3 or 1/4 of its total capacity. The glass upper part holds the aroma so that the wine can properly ‘breath’ without dissipating the bouquet too soon.

The right shape: there are different red wine glasses: they may differ with regard to the width of the belly (the wider, the more breathing surface), the height of the bowl (empty space in the upper part for better oxygenation) and the angle at which the bowl converges to the rim (diffusing or concentrating the aromas). Different shapes are obviously recommended for sparkling wine (long narrow goblet), Cognac & Brandy (large bowl and short stem) or liqueurs (shot glasses or wide tumblers for Whiskey).

The right Stem: the stem must be long, enough to keep the hand that holds the glass as far as possible from the bowl, where the aromas need to develop without the interference of other fragrances.

The right Balance: a good glass must be balanced, especially if it is a large Balloon. When the glass is brought up to the nose and to the lips for tasting, its foot must be wide enough to keep the glass almost effortlessly stable in the hand. It should be neither too heavy (uncomfortable to hold) or too light (too fragile).

The right light: A good glass should be ‘crystal clear’ to allow the light to enhance the wine hue and colour.

The right manufacture: a well crafted glass, either manufactured by hand or by machine, should be flawless, with no visible joints or ridges where the stem meets the bowl, along the stem or on the foot. Micro bubbles of air may be present in hand made glasses, They are the proof that the glass is indeed manually mouth blown. However, they should never appear on the glass surface or be too large.