

WHY DECANT.



Eliminate the wine sediments. This is achieved by a filter, normally seated on the funnel's mouth, and/or simply by slowly pouring the wine from the bottle to the decanter with a light source behind the bottle, so that the pourer can stop before the sediment reaches the bottle neck.

Oxygenate the wine to extract the aromas. This is obtained by gravity when a turbulence is created by the wine falling in the decanter, or by other devices like the funnel's diverted spout, that directs the wine flow to the decanter's walls.

Allow the wine to gently rest and breath in the carafe, exposing its surface to the air. This explains why certain carafes have bellies of different width.

Prevent the wine molecules, once oxygenated, to be dissipated in the air too soon. This explains why decanters have usually long narrow necks, so that the aromas 'stay-in' and are released only when the wine is poured into the glass.

Certain wines need decanting more than others or need different styles of decanting. This explains why decanters are made in so many different shapes.

For example the grand reds with a complex tannic structure, need less oxygenation and more breathing time, whereas younger reds or white ones, require more aroma extraction, and therefore benefit from decanters with a narrower belly and steeper walls. The wine colour (called the 'Robe') represents, with the 'nose' (Aromas and Bouquet) and the 'palate' (structure, taste and after-taste) one of the key components of the so called 'wine triangle'. That's why decanters should be made out of the purest crystal (no impurities or colour tones), so that they are perfectly clear, not interfering with the visual appreciation of the wine. When full of wine, a decanter could be very heavy and difficult to handle: good decanters should either have a dome at the base (to allow to hold the carafe from underneath), or a long, thin neck (where to grab the decanter) or to be small enough to be held from the protruding belly.