

# VINOGLLOBE®

## DECANTER & WINESERVER



Easy and quick decanting with the.....Vinoglobe

## The Globe of glass adds oxygen to the wine

Wine fully depends on the temperature at which it is served and on the quality of the glassware. Another important factor is the aeration.

Oxygen can have a very enhancing effect on the smell and taste of the wine.

Leaving the wine to aerate while the bottle is open, is ineffective since wine will only respond to oxygen during intensive contact.

Allowing wine to breath generally happens by decanting the wine into a carafe.

Recently, a new product has been developed which makes it easier and more convenient to aerate the wine glass by glass.

### What is the Vinoglobe ?

This product is the Vinoglobe, a globe of glass, which has to be placed on top of a wine bottle. Then it's only a matter of firmly pouring the wine into the glass.

### What does the Vinoglobe do?

The Vinoglobe has a unique shape. This shape provides the wine with extra oxygen while pouring the wine. Thanks to this, the wine will have an open bouquet and an excellent taste.

Your wine will be decanted glass by glass. It's easy and very effective!

Do the test for yourself: first pour wine without the Vinoglobe, and then with the Vinoglobe, and taste the difference.

It's a true sensation to enjoy your wine with the Vinoglobe!

### What else you need to know,

While pouring the wine into the glass with the Vinoglobe on top of the bottle, it's important to hold the bottle in a diagonal angle and to pour firmly.

The Vinoglobe works best with wines that need to be left to breathe .

With red wines, mainly young wines with a high tannin level, the Vinoglobe will significantly improve the bouquet.

With white wines and rose it will help the aromas escaping. The added oxygen will cause the tannins in young red wines to be softer and more flexible, with white/rose possible present carbon dioxide (from the fermentation) will disappear.

[www.vinoglobe.com](http://www.vinoglobe.com)

**A new product for serving and decanting wine.  
Recommended for red wine - white wine – rosé**