



# Vino Grande

## Spiegelau

An international presence in the finest restaurants and hotels is testament to Vino Grande's undeniable sophistication and versatility. An elegant range of stemware, beer and specialty glasses lets you express your creativity in presentation across your drink menu.



HYBRID | VINO GRANDE SPIEGELAU | NACHTMANN



**Port**  
**No. 4518004**  
 6½ oz./190 ml.  
 H7¼ T2 B2¾ D2¾  
 1 doz./4# • .61 cu. ft.  
**SCC 4003322252115**



**White Wine**  
**No. 4518003**  
 10¾ oz./315 ml.  
 H7¾ T2¾ B2½ D2¾  
 1 doz./5# • .61 cu. ft.  
**SCC 4003322127154**



**White Wine**  
**No. 4518002**  
 11½ oz./340 ml.  
 H8¼ T2½ B3 D3½  
 1 doz./5# • .69 cu. ft.  
**SCC 4003322127130**



**Burgundy**  
**No. 4518000**  
 24 oz./710 ml.  
 H8½ T3 B3½ D4½  
 1 doz./7# • 1.29 cu. ft.  
**SCC 4003322127093**



**Bordeaux**  
**No. 4518035**  
 21 oz./620 ml.  
 H8½ T2¾ B3½ D3¾  
 1 doz./7# • 1.29 cu. ft.  
**SCC 4003322127314**



**Red Wine/Water Goblet**  
**No. 4518001**  
 14¼ oz./424 ml.  
 H8½ T2¾ B3½ D3¾  
 1 doz./6# • 1.11 cu. ft.  
**SCC 4003322127116**



**Decanter**  
**No. 7060159**  
 33¾ oz./1000 ml.  
 H7½ T2½ B3¼ D7½  
 1 pc./3# • .45 cu. ft.  
**SCC 4003322065210**

# Carafes & Decanters

Spiegelau

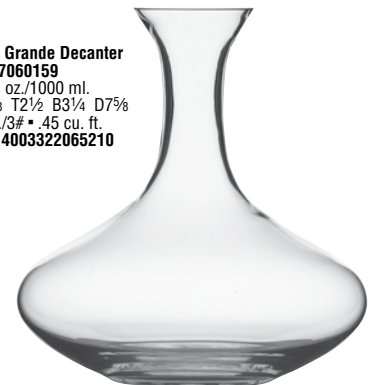
Spiegelau glassware, carafes and decanters are specifically designed to enhance your customers' wine experience. Often, this begins with the decanting process. Decanting removes the sediment from the wine and adds oxygen. This allows the scents and aromas to develop better and more quickly – an ideal accompaniment to Spiegelau's meticulously crafted glasses.



FESTIVAL | CARAFES & DECANTERS | SPIEGELAU | NACHTMANN



**Toscana Decanter  
No. 7430059**  
50¾ oz./1500 ml.  
H10¾ T2⅞ B4½ D10  
1 pc./3# • 67 cu. ft.  
SCC 4003322093794



**Vino Grande Decanter  
No. 7060159**  
33¾ oz./1000 ml.  
H7⅞ T2½ B3¼ D7⅞  
1 pc./3# • 45 cu. ft.  
SCC 4003322065210