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centellino

A New Way To Decant Your Wine

Decants, aerates and delicately releases the bouquet, while it maintains the identity of the wine. In addition, the *centellino* provides the right amount per serving of your wines.



1. INSERTING: Uncork the bottle and insert the *centellino* to taste the wine at his best, in perfectly measured servings.



2. FILLING: Hold the bottle so that the wine flows down and fills the *centellino* amphora (bowl), thus freeing all its flavors.

3. POURING: Rotate the bottle more than 90° to pour the wine, keeping the *centellino* higher than the bottle.



4. PRESERVATION: The *centellino* may be used as a cap, to keep the unused portion for later degustation.

The *centellino* maintains the quality and identity of the wine you are tasting, unlike a traditional decanter. Another characteristic of the *centellino* is that it preserves the organoleptic proprieties of the wine, which are further heightened during decanting.