

THE RIGHT GLASS FOR EVERY DRINK

Eight styles, and what to pour in each one.



CHAMPAGNE FLUTES

CLASSIC 220ML, PALACE 235ML

Pour: Champagne, prosecco and sparkling wine, and a toast for everyone.



TRUMPET FLUTE

ABOUT 165ML, LUIGI BORMIOLI

Pour: Sparkling wine through a long reception, bellinis, mimosas and kir royale.



VINTAGE COUPE

150ML SAUCER BOWL

Pour: The toast, a champagne tower, and cocktails served without ice: espresso martini, margarita, daiquiri.



WHITE WINE

450ML, LUIGI BORMIOLI

Pour: White wine, rosé, and spritzes over ice.



RED WINE

600ML MERLOT BOWL, LUIGI BORMIOLI

Pour: Reds of every kind, from pinot noir to shiraz.



HIGHBALL

450ML, LUIGI BORMIOLI

Pour: Spirits and mixers, gin and tonic, long cocktails like a mojito, soft drinks and water.



PILSNER

370ML STEMMED, LUIGI BORMIOLI

Pour: Lager, pilsner, pale ale and cider.



GRAPPA

100ML LONG STEM, LUIGI BORMIOLI

Pour: Grappa, limoncello, liqueurs, dessert wine and aperitifs.

THE ONE MOST PEOPLE GET WRONG: COUPES FOR THE TOAST, FLUTES FOR THE NIGHT

Bubbles fade faster in a wide coupe, and a full one spills when people mingle. Flutes for the reception, coupes for the toast.