

A black and white photograph of a crystal chalice being filled with sparkling liquid. The liquid is captured mid-pour, creating a dynamic splash and numerous bubbles. The chalice has a wide, flared rim and a long, slender stem. The background is solid black, making the crystal and the liquid stand out. The text '- USER AND MAINTENANCE MANUAL -' is centered horizontally across the middle of the image.

- USER AND MAINTENANCE MANUAL -



PRODUCER

Wine Design S.r.l.
Architect Carlo Benati

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PRODUCT

Decanterino
International Patent

AT THE SERVICE
AND FOR THE SERVING OF WINE

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Decanterino

ITS PURPOSE

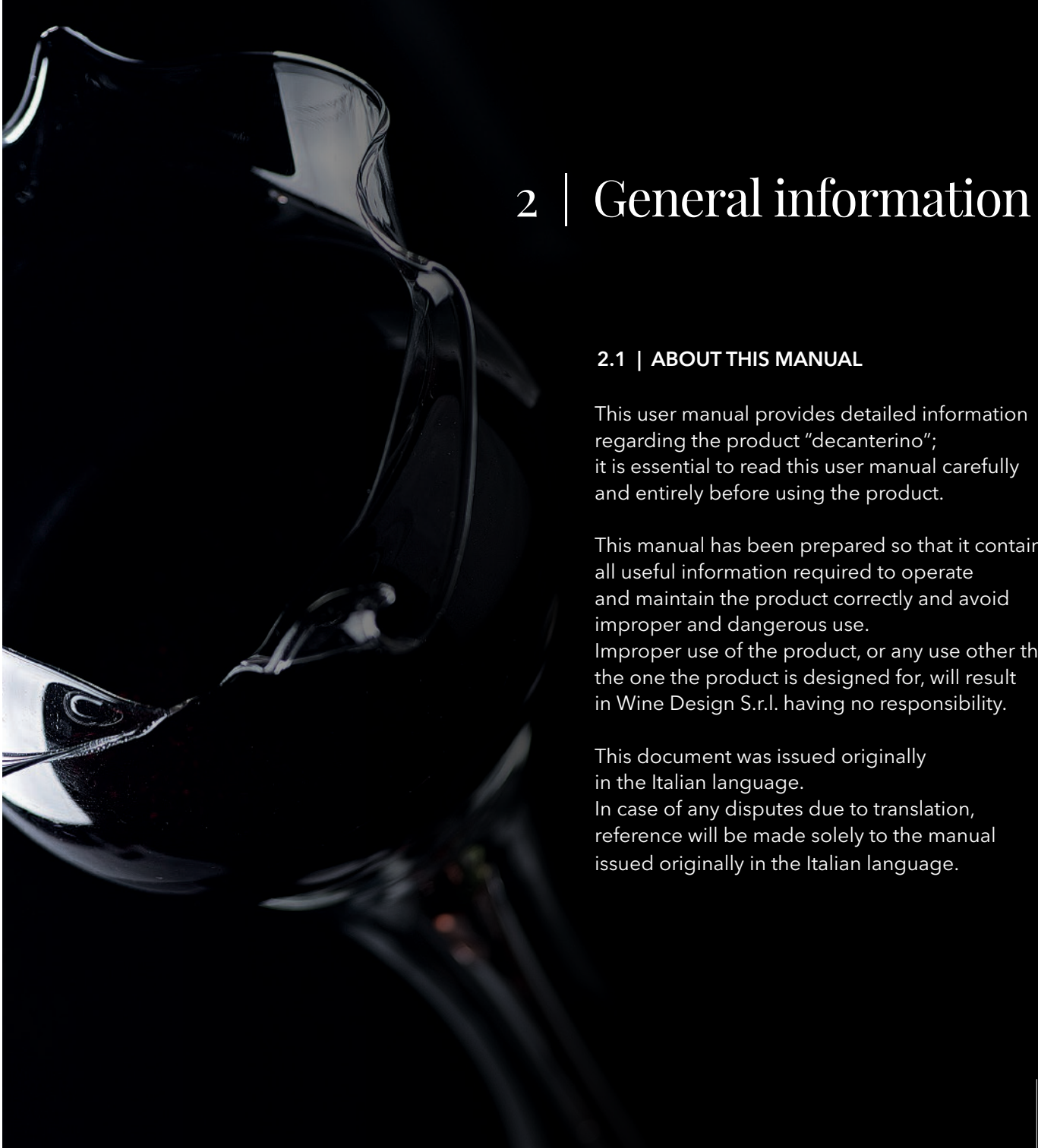
The product has been created at the service and for the serving of wine.
With a scientifically-proven and very scenographic process, it is an internationally patented product that accelerates the oxygenation of wine.

PRECAUTIONS

What follows is a list of precautions to adopt so that the product is operated correctly.
Careful handling of each glass component is highly recommended.

IT IS NOT ADVISABLE TO

- Operate the product differently from the guidelines provided herein.
- Operate the product with liquids other than wine or water.
- Hold or move the calla by the ornamental rim or the stem.
- Touch the parts made of glass with bare hands in the event of breakage.
- Use or retrieve any liquid in the event of breakage.
- Ingest or make improper use of the glass microspheres.
- Allow children to handle or operate the product.



2 | General information

2.1 | ABOUT THIS MANUAL

This user manual provides detailed information regarding the product “decanterino”; it is essential to read this user manual carefully and entirely before using the product.

This manual has been prepared so that it contains all useful information required to operate and maintain the product correctly and avoid improper and dangerous use.
Improper use of the product, or any use other than the one the product is designed for, will result in Wine Design S.r.l. having no responsibility.

This document was issued originally in the Italian language.
In case of any disputes due to translation, reference will be made solely to the manual issued originally in the Italian language.

2.2 | HOW TO READ THE MANUAL

The instructions are identified by a code (PG577_IU_IT_00) and divided in to chapters and numbered paragraphs in progressive order. In addition to the content described by words, the instructions contain pictograms and pictures. The pictures are numbered in progressive order and are followed by a brief description.

Depending on their shape and colour, pictograms may represent:



DANGER

Yellow triangular pictogram with black borders.



MUST NOT DO

White circular pictogram with red borders.



MUST DO

Blue circular pictogram.

2.3 | SUPPORT

In the event of issues with the product, the user must send the product back to the producer immediately upon the occurrence of the issue. The producer will examine the product and decide on whether to repair or replace the product. For information regarding the product, contact:

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2.4 | DISPOSAL OF THE PRODUCT

The user/owner must dispose of the product in accordance with EU directives 91/156/CEE (waste) and 94/62/CE (packaging) so that the product, its wooden case and its packaging can be disposed of with no health risk for persons or damage to the environment.

2.5 | PRODUCT COMFORMITY

The product conforms to European rules 1935/2004/CE regarding materials and products that come into contact with food.

This user manual has been written in conformity with directive 2001/95/CE in relation to general safety of products and in conformity with consumer code rif. D.L. 206 dated 6th of September 2005.

3 | Safety

3.1 | GENERAL INFORMATION ON SAFETY

In the event the product brakes, do not touch the glass parts with bare hands. Use suitable tools or protective gloves to pick up broken glass (see table 1 - page 8).

In the event of breakage, do not save any of the liquid still inside the product. Any liquid still inside the product must be discarded together with the product. Dispose of broken glass in accordance with local laws or guidelines on recycling glass. The product must be used exclusively by adults. Its use by children should not be allowed, not even under supervision.

Put the product back in its case after use, and keep it in a clean and dry place.



ATTENTION

KEEP OUT OF THE REACH OF CHILDREN.

3.1.1 | PICTOGRAMS

TABELLA 1:
PICTOGRAMS APPLICABLE TO THE WOODEN CASE AND ITS CONTENT

PICTOGRAM	DESCRIPTION
	DANGER - SHARP OBJECTS PAY MAXIMUM ATTENTION IN CASE OF BREAKAGE.
	READING THE MANUAL BEFORE USE IS ESSENTIAL.
	IN THE EVENT OF BRAKEAGE, PROTECTIVE GLOVES MUST BE USED TO PREVENT CUTS FROM BROKEN GLASS.
	FRAGILE , HANDLE THE PRODUCT WITH MAXIMUM CARE.
	RECYCLING OF MATERIALS TO PROTECT THE ENVIRONMENT, RECYCLE/DISPOSE OF THE PRODUCT AND WOODEN CASE IN COMPLIANCE WITH LOCAL LAWS OR GUIDELINESS.

4 | Description of content



Picture 4-1
Layout

RIF.	DESCRIPTION
1	FLASK - BLOWN GLASS HAND-MADE IN MURANO (VENICE)
2	THREE MULTI-FACETED GLASS SPHERES - RED, WHITE AND GREEN
3	CALLA - BLOWN GLASS HAND-MADE IN MURANO (VENICE)
4	CONTAINER WITH MICRO SPHERES MADE OF GLASS
5	LUXURY MADE TO MEASURE WOODEN CASE



4.2 | DECANTERINO

A UNIQUE ACCESSORY
A REVOLUTIONARY PATENT

Patented and recognised internationally, Decanterino is not a simple decanter, it is a lot more than that. It is an

EMOTION ENHANCER.

Although its primary and revolutionary function is to oxygenate wine in a few minutes, its approach is sensorial at many levels.

Decanterino is a design project that allows the living of a moment of conviviality with a good bottle of wine while wrapped in an unusual magic like **an hourglass that re-evokes concepts of nature and time**, elements which permeate our human existence.

The wine, poured into the Calla, which was purposely created in the shape of a flower, penetrates through glass microspheres generating “dynamisation” that accelerates the oxygenation of the wine significantly, reducing waiting time and stopping any residue.

The project is entirely Italian, from idea to realisation by Veronese architect Carlo Benati,

who chose to use the finest hand-made blown glass from Murano to achieve the best result ecstatically. Finally, a made to measure elegant wooden case protects the precious content.

The value of the project is evidenced by the finest materials and the refinement of the design, followed by the luxury of having been thought of as an **instrument of intensity and emotion** for wine tasting.

The sensory experience is revolutionary and unique. Decanterino involves all our five senses and the spectacle features a flower whose heart of microspheres is coloured by wine.

The aromas are released thanks to the revolutionary process, pervading the air, while like an elegant metronome, the sound of the percolation in the flask marks the beautiful moment in the name of an evocative memory.



5 | Use of Decanterino

What follows is the correct procedure for the use of the product.

For additional information including how to wash the product, we recommend to watch the tutorial video available on www.decanterino.com



NOTE - FIRST OF ALL

RINSING ALL COMPONENTS WITH WATER IS RECOMMENDED.

1. Insert the **calla** stem inside the **flask**.
2. Drop any one of the three **multi-faceted coloured spheres** inside the **calla** stem.



PAY ATTENTION TO THE SEQUENCE

THE MUTI-FACETTED COLOURED SPHERE MUST BE INSERTED BEFORE POURING THE MICROSPHERES, WHICH IS STEP 3 BELOW.

3. Pour the **glass microspheres** inside the **calla**; *Decanterino is now correctly set up and ready for the pouring of the wine inside the calla* (next step).
4. Pour the wine inside the calla. **Tip for a better scenic effect:** at first pour the wine only to cover the microspheres (circa 0.2 L). This will allow from the start the viewing of the scenographic effect that is the wine passing through the microspheres. Once the wine has passed into the flask, pour the remaining wine from the bottle. If the bottle is larger than 0.75 L, carefull not to overfill the calla.

5. Wait until all wine has passed into the flask.
6. Remove the calla from the flask. Hold the calla in one hand and serve the wine from the flask with the other hand.



NOTE

POUR THE WINE WITHOUT OVERFILLING THE CALLA.



NOTE

THE WINE WILL TAKE A FEW MINUTES TO PASS THROUGH THE SPHERES AND INTO THE FLASK.



NOTE

EXCEPT FROM WHEN POORING THE WINE, IT IS RECOMMENDED THAT THE CALLA IS REPOSITIONED AND KEPT ON THE FLASK.



NOTE

WHEN IN USE, KEEP DECANTERINO SUITABLY AWAY FROM AREAS WITH LIKELY MOVEMENT OR WHERE ITS STABILITY MAY BE COMPROMISED.

6 | Wash

What follows is various methods and tips for the correct washing of the product, which are to be followed carefully. Refer to the previously mentioned tutorial. There are two main ways of washing *Decanterino*.

OPTION 1: TEMPORARY WASH

It is sufficient to pour some sparkling water in the calla in order to clean the microspheres from any remaining wine from the previous bottle. The spheres will be fully transparent and bright once again. After the sparkling water has passed through the spheres and in to the flask, empty the flask and *Decanterino* is ready for the next tasting.

Interesting note:

Although the amount of water around the microspheres is negligible, it is possible to rinse the calla and the microspheres by pouring a small amount of the new wine. This will also serve to rinse the flask with the new wine as well.



NOTE

IT MAY HAPPEN THAT DECANTERINO DOES ITS DECANTING WORK SO WELL THAT, IN THE CASE OF WINES PARTICULARLY RICH IN SEDIMENT, THE WINE DOES NOT FLOW WELL THROUGH THE CALLA'S STEM OR THE FLOW STOPS ALTOGETHER; WHAT TO DO?

IT IS POSSIBLE TO USE A SUITABLE STICK FROM THE BOTTOM OF THE CALLA'S STEM AND TRY TO MOVE THE MULTI-FACETED SPHERE, A VERY DELICATE OPERATION THAT MUST BE DONE WITH MAXIMUM CARE IN ORDER TO NOT BREAK THE GLASS.

AS AN ALTERNATIVE, REMOVE THE MICROSPHERES AS ILLUSTRATED BELOW IN OPTION 2 (PERMANENT WASH), WHICH INVOLVES THE USE OF THE PROVIDED NETTED BAG.



**OPTION 2: PERMANENT WASH**

Before replacing the product back in its case

- Wash the microspheres with sparkling water as highlighted under the procedure for the temporary wash above.
- Wrap the opening of the provided netted bag around the rim of the calla and carefully pour the microspheres in to the netted bag by turning the calla upside down.
- Remove the netted bag from the calla rim, close the netted bag with the sphere inside it, and rinse under a water tap.
- Use a cloth or towel to dry the outside of the bag, collecting the excess water.
- Hang the netted bag to complete the drying process.
- When the bag feels completely dry, then the spheres are also dry.

Interesting note in order to speed up the drying process it is possible to use sources of heat but not ovens.

The easiest way to put the spheres back in their glass container is using a funnel. If necessary, the spheres can be first poured from the bag in to a jug. This might make it easier to pour the spheres in the funnel.

**NOTE**

IN CASE THE MICROSPHERES LOSE BRIGHTNESS OVER TIME, IT IS POSSIBLE TO KEEP THEM IN LEMON WATER FOR A FEW HOURS. TO AVOID AND MINIMISE THE LOSS OF BRIGHTNESS, WASH THE SPHERES AS SOON PRACTICALLY POSSIBLE AFTER THE USE OF DECANTERINO.

It is recommended that calla and flask are washed by hand with hot water,
In the case of restaurants, the use of commercial glass washers is permitted.

The use of aggressive detergent is not recommended in order to preserve the durability
of the delicate blown glass.

Careful washing of all components of Decanterino will prevent alterations of aromas,
perfumes and flavours.

MICROSPHERES

AFTER THE WASH, MAKE SURE THAT THEY ARE COMPLETELY DRY
BEFORE REPLACING THEM BACK IN THEIR GLASS CONTAINER.
CLOSE THE CONTAINER USING THE PROVIDED CORK CAP.



BEFORE REPLACING THE PRODUCT IN ITS WOODEN CASE:

MAKE SURE ALL WASHED COMPONENTS ARE COMPLETELY DRY.

PARTICULARLY, MAKE SURE THE MICROSPHERES ARE COMPLETELY DRY.





BROCHURE PDF

DECANTERINO - PATENTED SYSTEM FOR WINE & WINE TASTING GLASS BLOWN AND HAND MADE IN MURANO VENEZIA ITALIA

WINE DESIGN SRL Via Ca' Nova Zampieri n. 4/E - 37057 - Verona - P.I. 04288530233

Brevetti, Marchi Modelli di Proprietà e Concessi a Wine Design/Architetto Carlo Benati

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EUROPE Regolamento 1935/2004/CE - Regolamento 2023/2006/CE

..... DPR777/82 - DM21/03/1973 and subsequent updates and changes

JAPAN Food Sanitation Act, no. 233,1947

FDA CPG Sec. 545.400 and 450 CALIFORNIA proposition 65

CANADA "Glazed Ceramics and Glassware Regulations" (SOR/2016-175)

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