

Washing of Decanterino Pop

Below you will find some tips to help you wash the product correctly. Please follow carefully. If necessary, refer to the tutorials. The methods to wash Decanterino Pop are mainly two:

FIRST OPTION: TEMPORARY WASH
Scheduled for multiple tastings within the same circumstance.

To wash the microspheres from the previously decanted wine, just pour some water, preferably sparkling, into the calla and wait for it to pour completely in the branded glass supplied. The spheres will then become clear and bright again. Just dispose of the “winy” water in the glass to proceed with a new tasting with other wine or spirits.

Interesting note: in the washed microspheres, water may be present, even if in a small quantity; for the more attentive we recommend a wine by pouring a small amount of wine or other alcohol or spirits. The fall of the latter into the branded glass will also win the latter.

NOTE
IT MAY HAPPEN THAT DECANTERINO POP DOES HIS WORK SO WELL OF DECANTATION THAT, IN THE CASE OF WINES PARTICULARLY RICH IN “BOTTOM” OR FIXED RESIDUE, THE WINE DOES NOT DRAIN WELL OR EVEN STOPS ITS PASSAGE IN THE FLASK; WHAT TO DO?
INTERVENE WITH A SUITABLE STICK IN THE LOWER PART OF THE CALLA TRYING TO MOVE THE FACETED SPHERE. AS AN ALTERNATIVE, REMOVE THE MICROSPHERES USING THE METHOD PROVIDED IN THE NEXT OPTION (DEFINITIVE WASH) USING THE BAG SUPPLIED.

SECOND OPTION: DEFINITIVE WASH
Before storing the product into its packaging

- Wash the microspheres with sparkling water, as previously illustrated.
- Wrap the calla with the cap or the bag and pour the microspheres.
- Wash them in the calla or inside the aforementioned bag under running water.
- Wrap them or lay them on a cloth for initial drying.
- When will we be able to say that the microspheres are dry?
- When the bag that contains them is perfectly dry.

Interesting note: sources can be used to speed up the drying process with some warm air, or static heat sources with the exception of ovens.

Put the spheres into the supplied branded glass or into the calla remembering to put one of the two colored spheres first, if you want to keep it ready for the next use of the POP DECANTER.

NOTA
IF THE MICROSPHERES SHOULD DARKEN OVER TIME, WE RECOMMEND TO WASH THEM BY LEAVING THEM FOR A FEW HOURS IN WATER AND LEMON JUICE TO AVOID THIS MATTIFYING EFFECT IT IS GOOD TO ALWAYS SPEND AS LESS TIME AS POSSIBLE BETWEEN USE OF DECANTERINO POP AND THE WASHING OF MICROSPHERES.

BEFORE STORING THE PRODUCT IN ITS WOODEN CASE:
MAKE SURE THE WASHED COMPONENTS ARE COMPLETELY DRY
IN PARTICULAR THAT THE GLASS MICROSPHERES ARE PERFECTLY DRY.



CAUTION
KEEP THE PRODUCT OUT OF THE REACH OF CHILDREN.

PICTOGRAM	DESCRIPTION
	DANGER OF CUTS IN CASE OF BREAKAGE OF THE PRODUCT, PAY MAXIMUM ATTENTION.
	PLEASE CONSULT / READ THE USER MANUAL BEFORE USING THE PRODUCT.
	HAND PROTECTION GLOVES AVAILABLE IN CASE OF BREAKAGE OF THE PRODUCT TO PREVENT POSSIBLE CUTS CAUSED BY THE GLASS.
	FRAGILE , HANDLE WITH CARE.
	RECYCLING OF MATERIALS ALL THE MATERIALS CONTAINING THE PRODUCT AND ITS PACKAGING, MUST BE RECOVERED AND DISPOSED OF IN COMPLIANCE WITH THE LAWS DEFINED FOR THE TYPE OF MATERIAL TO SAFEGUARD AND PROTECT THE ENVIRONMENT.



Content

- POP DECANTER (Calla)
- CRYSTAL MICROSPHERES
- FACETED SPHERES (red and green)
- BRANDED TUMBLER GLASS with Carlo Benati’s signature
- NET COVER
serves to contain the spheres and microspheres inside the calla (optional)
- NET BAG (optional)
- USER MANUAL

Pop Decanterino

“SERVING WINE
BECOMES A BEAUTIFUL AND VERY USEFUL GAME ”

Andrea Grignaffini, one of the most important journalists, wine and food critics, defines it as “a new, simple, intelligent, functional, versatile decanter that plays down the ritual of decanting and makes it smart, fast, intuitive, not only for beginners but also and above all for cosmopolitan collectors, in need of precision and of something ready to use”.

Decanterino Pop resolves and satisfies not only the sense of smell and taste but also the aesthetic one. Object of fine design, it can appear in any type of environment to use in any occasion, to the most refined and sophisticated ones.

Wine or spirits that is Decanterino Pop can be used any time and in anywhere.

Andrea Grignaffini “Passione Gourmet”



Pop Decanterino | WHAT IS IT FOR - FUNCTION

It was created to serve and for the service of wine. It is an international patent tional, recognized on a scientific and sensory level, which allows the immediate and adequate oxygenation for drinking wine and spirits.

PRECAUTIONS FOR USE

The precautions to be taken in order to use it correctly are listed below: it is recommended to handle each one with extreme care each glass component.

IT IS FORBIDDEN

- To Use the product in any way other than that described below.
- To Use with liquids other than alcoholic beverages.
- Touch the glass parts with bare hands in case of breakage.
- Recover the liquid in case of breakage.
- To ingest or misuse glass beads.
- Use for children.

GENERAL SAFETY INFORMATION

If the product breaks, do not touch the glass parts with bare hands. Use suitable tools and / or gloves to pick up the sharp glass parts (see table 1 - page 8). Dispose of broken glass in the appropriate recycling bells of glass. The product should only be used by adults, it is not designed for children and they are not allowed to use it even under the supervision of an adult. Place the product in its case when not in use and store it in a clean and dry place.

How to use it

The procedure for using the product correctly is shown below.



NOTE - FIRST OF ALL

WASH THE PRODUCT CAREFULLY BEFORE USE.

1. Place the **calla** lily on the glass provided or other suitable for tasting.
2. Indifferently insert one of the **two faceted spheres**, red or green inside of the **calla**.
3. Pour the **glass microspheres** inside the **calla**. At this point the Decanterino Pop is set up correctly for the usage.



CAUTION: IT IS IMPORTANT TO FOLLOW THE EXECUTION ORDER

THE FACETED SHPERES MUST BE PLACED **BEFORE** POURING THE GLASS MICROSPHERES STEP 3

4. Pour the wine into the calla and enjoy the **scenic effect as the wine goes through the microspheres**.
5. Wait for it to pass completely.
6. Serve the wine after having moved and placed the calla on another support, be it the Branded glass or another provided in the tasting



NOTE - POUR THE WINE INTO THE CALLA, AVOIDING GOING TO THE BRIM



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