



What is Decanterino Pop?

It is the best wine aerator,
because it's the first and only one
that oxygenates wine immediately
with the use of microspheres.

Perfect also for spirits,
it enhances the aromatic bouquet,
it will be ready to drink in no time.

The system is patented nternationally.

The perfect tool,
for professionals and enthusiasts.

Preparing Decanterino POP

**WARNING - READ INSTRUCTIONS BEFORE USING
WASH THE PRODUCT CAREFULLY BEFORE USING IT.**

1. Remove the cap from the Calla.
2. Place the microspheres into the Tumbler glass provided and check that there are no microspheres left in the Calla.
3. Place one of the colored spheres in the Calla (either the red one or the green one).
4. Place the microspheres back into the Calla on top of the colored sphere that you chose (green or red).



Using decanterino pop

5. Place the Calla on the glass provided or a wine glass adequate for tasting.
6. Pour either wine or spirit into the Calla and enjoy the scenic effect as the liquid goes through the microspheres.
7. Wait until the process is complete.
8. Taste and enjoy after removing the Calla onto the Tumbler glass or other support object of your choice.



NOTE 1 - POUR THE WINE INTO THE CALLA BUT DO NOT FILL IT, IN ORDER TO AVOID AN OVERFLOW.

NOTE 2 - DURING PHASE 2, IF NECESSARY, USE A TOOTHPICK TO REMOVE MICROSPHERES THAT MIGHT BE STUCK IN THE NECK OF THE CALLA.

NOTE 3 - FOR FURTHER DETAILS CHECK OUT OUR VIDEO TUTORIAL ONLINE WWW.DECANTERINO.COM/TUTORIAL OR SCAN THE QR CODE BELOW.



Watch the video







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

Washing of Pop Decanterino

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 Pop Decanterino 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 POP DECANTERINO DOES ITS JOB SO WELL OF THAT, IN THE CASE OF WINES PARTICULARLY BOLD IN "BOTTOM" WITH A 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 back into its box:

- Wash the microspheres with sparkling water, as previously shown.
- If this is not enough, for a better wash, wrap the calla with the cap or bag supplied and wash the microspheres under running water then wait for them to dry by repositioning them on the tumbler glass.
- Drying can be accelerated with the use of hot air (hairdryer for example).
- Hand wash Calla and Tumbler glass avoiding washing them in the dishwasher.
- Before storing the product in its wooden box, make sure all its components are 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 DECANTERINO.



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 THE USE OF POP DECANTERINO 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.**



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.

**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.



DECANTERINO is a patented system
for the service of wine and spirits,
in blown glass, Hand Made in Italy.

DECANTERINO is propriety of Wine Design S.r.l.
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