

The wine, a unique emotion

The inspiration for the Senses project is driven by the rich experience gained while collaborating with amazing winemakers around the world. Every winemaker proudly asserts the uniqueness of their wine, and rightfully so, given the distinctiveness of each Terroir, the environmental conditions, especially soil and climate, in which grapes are grown and that give a wine its unique flavour. It is this passionate journey with winemakers that propels the Senses project forward!



**Suolo /
Soil**



**Vitigno /
Grape variety**



**Lavoro in vigna /
The work in the vineyard**



**Lavoro in cantina /
The work in the cellar**



**Condizioni climatiche /
Climatic conditions**



**Il ciclo della vite /
The vine cycle**



**Affinamento /
Ageing**



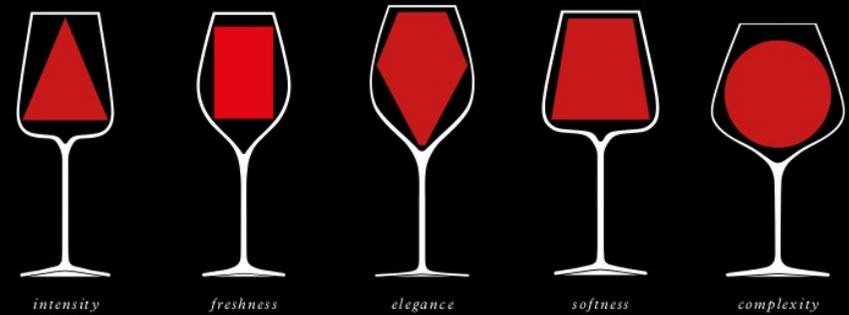
**Il tempo /
The time**

Why dive into the intricacies of specific wine glasses when each wine is a unique masterpiece? The Senses project ignited our passion to honour the distinctive characteristics and to savour the sensory delights of every wine. Italesse have delved deep into the world of wine aromas and their intricate structures, driven by a burning desire to create exceptionally professional products that elevate the sensory experience to new heights!



Studying the aromas has helped us understand how we experience the taste and smell of wine. We use geometric shapes to control and respect these sensations when creating a wine glass. For example, the intensity of the wine is like a strong triangle that hits your nose and palate. When we design the glass, things like the size of the rim affect the size of this shape inside the glass. A smaller rim makes the impact stronger. Complexity is like a sphere that fills spaces, so a more complex wine needs a glass with a bowl shaped like a sphere to bring out its full complexity.

We also looked at softness, seen as a trapezoid, and elegance, which needs a balanced and complex shape. This is how we developed our sensory stem glasses. These glasses should be chosen and used based on the specific characteristics of each wine to make the wine itself even more special.



Lo studio delle sensazioni organolettiche dei vini ci ha permesso di comprendere quali parti e forme dei calici possano valorizzarle.

The study on the organoleptic sensations of wines has allowed us to understand which parts and shapes of the glasses best enhance them.



L'ampiezza del beverante e l'inclinazione delle pareti della coppa, influiscono sulla percezione del vino al naso e al palato, in particolare su intensità, eleganza e freschezza. | The rim's width and the degree of inclination of the walls of the bowl influence the perception to the nose and palate, particularly on the intensity, elegance and freshness of the wine.

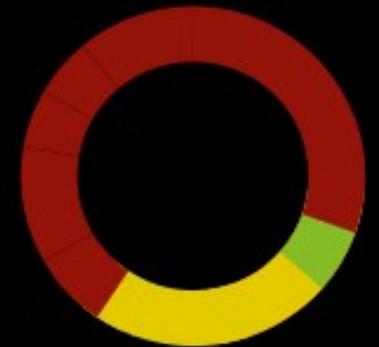
L'ampiezza della coppa e la sua forma incidono sulla percezione del vino, in particolare della complessità, della struttura, della morbidezza e dell'eleganza. | The bowl's width and its shape influence the wine perception, particularly on its complexity, structure, softness and elegance.

The relentless efforts of the Italesse-Senses team have created the extraordinary sensory stem glasses, marking a powerful departure from the antiquated notion of varietal stem glasses. Varietal stem glasses are designed to accentuate the fruit character and structural components of each particular wine and allow it to open and reach the right sensors on your tongue for full enjoyment. Sensory stem glasses go beyond the limitations of varietal stemware, refusing to compromise on the elevation of each wine's distinct character.

A dedicated commission, composed of producers, enologists, and sommeliers, passionately undertook the mission to test every stem glass. Their focus was on enhancing the wines according to the Senses project's ethos, breaking free from conventions. Through these passionate trials, we've crafted suitability indexes, empowering customers to choose the perfect glass for various wine varieties and their unique organoleptic profiles.



**Indice di godibilità
d'uso / Wine suitability
indexes for use**



- white wines
- red wines
- sparkling wines, champagnes

