

DECANTUS

A UNIQUE, BY-THE-GLASS WINE DECANTING SYSTEM



NEW 7700

DECANTS WINE IN SECONDS

Wine needs to react with air to reveal its fullest flavor and bouquet.

The DECANTUS™ utilizes the Bernoulli (a Swiss scientist) effect where the reduced pressure of a stream of fluid (wine) draws an air flow through diagonal thin tubes inside the DECANTUS™. The wider opening on top and larger liquid capacity of the top reservoir bowl makes pouring into DECANTUS™ much easier than with the Vinturi. Wine travels faster through the DECANTUS™ without a whirlpool effect, because of the vertical planar insert. The "froth" from DECANTUS™ has finer bubbles giving smoother aeration than any other aerator on the market.

Get greater Value and Enjoyment from your next bottle of wine with DECANTUS™.



DECANTUS

WINE AERATOR STAND

7710 Decantus™ Table Stand

With the DECANTUSTM Table Stand, you've got a simple, hands-free platform for pouring wine through the DECANTUSTM Deluxe or DECANTUSTM Slim. Protective plastic tubing at top to prevent scratching of the DecantusTM. Stands 13 " high, 6 ¼" wide at the oval wood base. Pkg. Code: BX. Imprint area on wood base: maximum 4" X 3" or smaller around the rim. Laser.

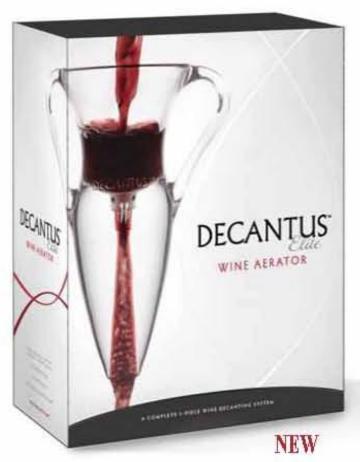
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BOX INCLUBES: STAND ONLY (No Dec Aerator included).



NEW





DECANTUS WINE AERATOR



7701 Decantus™ Elite 5-Piece Set

A must-have for those enthusiastic about wine. See 7700, below for DECANTUS™ Deluxe description. The Sediment Screen comes into play when sediment is detected in a wine bottle (see illustration lower, left corner of opposite page). Pkg. Code: BX. Imprix area: on opposite side of DECANTUS™ (ogo, above thin buble entrance, or on the side 1-1/01X 11, Laser.

BOX INCLUDES 5-PIECES: DecantusTM Delibre Aerator (description in #7700 below), Base, Velvet Storage Pouch, Cleaning Brush and Sediment Screen.





Valentinos International

Specializing In wine Accessories

DECANTUSTM

A Unique By-The-Glass Wine Decanting System

The Decantus[™] is designed after the ancient vessel used to carry wine and olive oil in the Roman and Greek times of 3,000 years ago - Amphora.

IMPROVEMENTS OVER VINTURI

- 1. More Aeration of Wine (extra long capillary tubes).
- 2. Tubes at angle, so no wine drips from side holes.
- 3. Bigger opening at top allows for easier pouring.
- 4. Wine flows down faster because of Vertical Planar insert (eliminates whirlpooling).
- 5. Easier to hold. Handles with Decantus[™] Deluxe and good gripping point with Decantus[™] Slim. Easier to hold, easier to handle. Both versions weigh less than Vinturi.
- 6. A sturdy upright position on the table with the large rubber base.
- 7. Base itself has a large capacity to hold wine drippings.
- 8. Cleaning brush for cleaning the lower tube included in all versions.
- Stainless Steel sediment screen included with Decantus[™] Elite and Connoisseur Sets.
- 10. Decantus[™] Wine Aerator Stand is an easy, hands-free platform for pouring wine through the Decantus[™] Aerator. Protective plastic tubing on the top ring prevents scratching of the Decantus[™].
- 11. Best Value and Price in Wine Aerators.
- 12. Developed by Franmara, a company in the Wine Accessories business for almost 40 years.
- 13. No defects or fold lines mar the surface of Decantus™.
- 14. Better in design, better in appearance than other aerators.

(Decantus™ Deluxe shown with optional stand.)



ITEM	DESCRIPTION	MIN. QTY	PRICE