THE GLASSERY

THE RIGHT GLASS FOR EVERY DRINK

Eight styles, and what to pour in each one.



CLASSIC CHAMPAGNE FLUTE

220ML

Pour: Champagne, prosecco and sparkling wine, and a toast for everyone.



PALACE CHAMPAGNE FLUTE

235ML, LUIGI BORMIOLI

Pour: The toast at the top table, and champagne for a small celebration.



TRUMPET FLUTE

ABOUT 165ML, LUIGI BORMIOLI

Pour: Sparkling wine through a long reception, bellinis, mimosas and kir royale.



WHITE WINE

440ML RIESLING GLASS, LUIGI BORMIOLI ATELIER

Pour: White wine, rosé, and spritzes over ice.



RED WINE

700ML MERLOT BOWL, LUIGI BORMIOLI ATELIER

Pour: Reds of every kind, from pinot noir to shiraz.



HIGHBALL

450ML, LUIGI BORMIOLI

Pour: Spirits and mixers, gin and tonic, long cocktails like a mojito, soft drinks and water.



PILSNER

370ML STEMMED, LUIGI BORMIOLI

Pour: Lager, pilsner, pale ale and cider.



GRAPPA

100ML LONG STEM, LUIGI BORMIOLI

Pour: Grappa, limoncello, liqueurs, dessert wine and aperitifs.

THE ONE MOST PEOPLE GET WRONG: FLUTES FOR THE BUBBLES, NOT WINE GLASSES

A wine glass lets the bubbles go flat. Pour sparkling into flutes, and save the wine glasses for the wine.

Every glass here is available to hire for three days, washing included.

theglassery.com.au · 0494 811 197