

The Vinturi
Collection



VINTURI.





A Unique Experience
For Those That Appreciate
And Enjoy Wine And Spirits.



How it Works

Vinturi was the first venturi-driven hand held aerator. Vinturi's patented technology is designed to infuse the perfect amount of oxygen to interact with wine as it is poured through the chamber. We tested different contact times and geometries to arrive at mixing the proper amount of air for the right amount of time. As the wine increases velocity, oxygen is drawn in through air intake channels.



VINTURI[®]
ESSENTIAL BARWARE

Essential White Wine Aerator

Before the Vinturi White Wine Aerator, one could not aerate white wines without letting them sit and warm to room temperature. The Vinturi White Wine Aerator provides a means of opening white wine's full aroma profile and tasting notes, while maintaining the perfect temperature for serving and consumption.



Deluxe Red Wine Aerator

The Deluxe Red Wine Aerator Set makes it easier than ever to savor the peak flavors and aromas of properly aerated red wine. An elegant, curved tower holds the Vinturi Red Wine Aerator at the ideal height to pour red wine through it and into the glass, creating a dramatic presentation with practical appeal. This six-piece set includes the Red Wine Aerator, Tower Arm, Tower Base, No-Splash Grate, No Drip Stand and Filter Screen that traps bits of cork and sediment.

Also available:

**Deluxe
White Wine
Aerator**



Essential Spirit Aerator

From Cognac, Scotch, Port and Whiskey to Bourbon, Vodka, Gin, Rum and Brandy, the Vinturi Spirit Aerator releases the full potential of any undiluted spirit allowing it to be appreciated like never before. With a convenient built-in jigger to measure out servings and a sleek, compact design, the Vinturi Spirit is an essential tool for modern at-home bartenders looking to expand their repertoire and maximize their skills.





VINTURI.
ESSENTIAL BARWARE

Mini Red Wine Aerator

The Vinturi Mini enhances the wine-tasting experience by allowing you to enjoy deliciously aerated wine anywhere. This compact, portable wine aerator is an essential tool for anyone who appreciates all the flavor and bouquet that a properly decanted wine has to offer. This compact aerator is only 5 5/8" tall, weighs 4 ounces and provides all the capabilities of its full size counterpart.



 **VINTURI**[®]
RESERVE

The Reserve Collection





VINTURI.
RESERVE

Essential Red Wine Aerator & Carafe Set

Through the fusion of superior technology and timeless design, the Vinturi Reserve collection secures wine's new place as the focal point of any occasion. Making wine aeration faster, easier and smoother, this innovative, larger-capacity aerator is designed to aerate an entire 750ml bottle of red wine directly into a new Vinturi designed glass carafe in under 30 seconds. The German-made carafe will also include a topper that integrates the Reserve aerator.





VINTURI.
RESERVE

Essential Red Wine Aerator

Speed up the aeration process with the Vinturi Reserve Red Wine aerator, a premium version of the classic, award-winning aerator that's elegant enough for the most formal dinners and parties. Molded of clear acrylic, the aerator opens and develops red wines in the time it takes to pour a glass, giving them the same enhanced bouquet, fuller flavor and smoother finish you'd achieve from extended decanting.



Vinturi Accessories

Cleaning Kit

The Vinturi cleaning kit includes 3 cleaning brushes for properly cleaning all parts of the Vinturi, cleaning cloth and case.



Filter Screens

Made for use with the Vinturi Essential Wine Aerator, the screens filter wine and eliminate sediment in wine. Available as a 5 pack of filters.



Contact

Sales and Marketing Inquiries

USA

Vinturi, Inc. - Headquarters

3193 Lionshead Ave.
Carlsbad, CA 92010 USA
8:30 am to 5 pm PST
P: 877-VINTURI (877-846-8874)
Fax: 760-599-4326
E: sales@vinturi.com

EUROPE

Vinturi Europa

Nicole E. Lindermayr, EMEA Sales
Wittelsbacherallee 112 60385
Frankfurt, Germany
nicole@vinturi.com

Enjoy Your Wine
From The Very
First Sip.