

GLASKULTUR



## HANDBLOWN

*The tradition of using only the most highly skilled glass blowers is reflected in the fineness of each Zalto glass.*

## DISHWASHER QUALIFIED

*Despite their feather-light weight the Zalto glasses maintain all attributes of a modern glass as far as care and longevity are concerned.*

## LEAD FREE CRYSTAL GLASS

*Carefully selected raw materials free of lead oxide give the Zalto glasses a high resistance against clouding.*

## ANGLES PERFECT FLAVOUR

*The curves of the bowls are tilted at the angles of 24°, 48° and 72°, which are in accordance to the tilt angles of the Earth. The ancient Greeks and Romans utilized this triumvirate of angles with their supply repositories, finding that produce stayed fresh for a longer time, and also showed improved taste. Due to these cosmic parallels, we believe that a wine can reach its utmost potential in our glass.*

## TRADITIONAL CRAFTSMANSHIP



*Technical perfection is the basic principle of the Zalto Glass House.*



*Each Zalto glass echoes the delicate virtuosity of the great Venetian glass artists of the Renaissance.*



## EXPERTS ABOUT ZALTO

*However, perhaps Zalto are to become the new benchmark in glass culture...*

*Robert Girgone, UK sommelier and wine-consultant*

*The glasses that have most impressed me recently, from Zalto ... are the thinnest and most delicate I have come across, yet seem springy and almost elastic in the hand. ... and would give any serious wine lover a real thrill over the closeness of contact they offer.*

*Jancis Robinson, Financial Times*

*I didn't think that there would be anything better on the glass-market ...this glass is. Moreover it has something erotic...*

*Francois Mauss, president of "Grand Jury Européen"*

*... I've been doing a few comparisons with the Zalto and other glasses ...I'm impressed enough to covet some Zalto.*

*David Schildknecht, Robert Parker's Wine Advocate*

*For me the best glasses to express terroir and character, I use them everyday.*

*Aldo Sohm, "Best Sommelier of the World 2008"  
Chef Sommelier "Le Bernardin" NY*



*Zalto*  
GLASPERFEKTION

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**BURGUNDY** for structured, elegant red and white wines with depth and persistence

**BORDEAUX** for full bodied wines, supported by more tannins and extract

**UNIVERSAL** for expressive, pronounced wines which show fine minerality and subtlety

**WHITE WINE** for charming, fruit forward, yet focused white and red wines

**SWEET WINE** for classic dessert wines as well as barrel-aged distillates

**CHAMPAGNE** for the noble, elegant sparkling wines of the world

**DIGESTIF** for fine, harmonious distillates or liquors

**BEER** for finely hopped pilsner and lager beers

**WATER** for water and non-alcoholic drinks as well as finely hopped beers, also suitable as a tasting glass

**DECANTERS** for perfect aeration of the wine

**AXIUM** 11 961 1450ml H: 204mm

**MYSTIQUE** 11 971 1900ml H: 185mm

**CARAFES** well suited to store in the refrigerator

**NO.25** 11 911 350ml H: 175mm

**NO.75** 11 921 820ml H: 248mm

**NO.150** 11 931 1600ml H: 300mm

**SPITTOON 50** 610ml H: 130mm  
grey / rubine / green 51 010 / 51 020 / 51 030

**SPITTOON 250** 2600ml H: 210mm  
grey / rubine / green 61 010 / 61 020 / 61 030



**BURGUNDY** 11 100 960ml H: 230mm    **BORDEAUX** 11 200 765ml H: 240mm    **UNIVERSAL** 11 300 530ml H: 235mm    **WHITE WINE** 11 400 400ml H: 230mm    **SWEET WINE** 11 600 320ml H: 230mm    **CHAMPAGNE** 11 550 220ml H: 240mm



**DIGESTIF** 11 700 140ml H: 210mm    **BEER** 11 800 350ml H: 223mm    **WATER** 11 850 400ml H: 195mm    **NO.25, NO.75, NO.150 CARAFES**    **MYSTIQUE, AXIUM DECANTERS**    **250, 50 SPITTOONS**