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Luigi Bormioli

SPECIAL PROFESSIONAL EDITION N.10

VISIT US AT

FRANCOFORTE
Ambiente
07-11/02

SINGAPORE
Food&Hotel Asia
03-06/03

AMBURGO
Internorga
13-17/03

CHICAGO
International Home&Houseware Show
14-17/03

SHANGHAI
Hotelex
28/03 • 01/04

NEW YORK
Tabletop
31/03 • 03/04 • 13-16/10

CHICAGO
NRA Show
16-19/05

MELBOURNE
Gift & Homewares Trade Fair
01-05/08

DUBAI
The Hotel Show
15-17/09

PARIGI
Equip'Hotel
15-19/11

THE ITALIAN LIFESTYLE

Luigi Bormioli
ITALY

LOOK TO OUR PAST
TO SEE THE FUTURE



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INNOVATIVE GLASS MATERIAL

THE MIRACLE OF GLASS BY LUIGI BORMIOLI

- High-Tech crystal glass
-
- Ultra Clear, totally transparent and sparkling
-
- Strong: High resistance to breakage
-
- No alteration in transparency and brilliance over 4000 industrial washing cycles
-
- Sound amplifier
-
- Eco-Friendly



TITANIUM Reinforced



SON.hyx®

- Vetro sonoro superiore High-Tech
-
- Ultra Clear perfettamente trasparente e eccezionalmente brillante
-
- Robusto: Alta resistenza alla rottura
-
- Trasparenza e brillantezza inalterate oltre 4000 lavaggi industriali
-
- Altamente sonoro
-
- Eco-Friendly

- The new generation glass
-
- Ultra Clear and totally transparent
-
- Durable: High resistance to breakage
-
- Resistant to over 2000 industrial washing cycles
-
- Eco-Friendly



SPARKX®

- La nuova generazione del vetro
-
- Ultra Clear e perfettamente trasparente
-
- Robusto: Alta resistenza alle rotture
-
- Trasparenza e brillantezza inalterata oltre 2000 lavaggi industriali
-
- Eco-Friendly

LEGENDA

Permanent anti-abrasion treatment on the glass' stems.
This process, original and patented (nr. EP20100153150), hardens the glass surface improving its resistance to abrasions, which are responsible for the fragility of the stems during daily usage. It increases the stems' resistance to breakages by 140% permanently. This coating process is the best in the market as it guarantees the stems' resistance to breakages even after multiple industrial washing cycles.

TITANIUM Reinforced



Trattamento permanente antiabrasione sullo stelo dei calici.
Questo processo, originale e brevettato (nr. EP20100153150), conferisce al vetro un indurimento superficiale migliorandone ulteriormente la resistenza alle abrasioni, responsabili della fragilità degli steli durante l'utilizzo. La resistenza alle rotture aumenta del 140% permanentemente. La migliore tecnologia presente sul mercato, garantisce la robustezza dello stelo anche dopo molteplici lavaggi industriali.

Special treatment and /or accentuated epicure (indentation)create extra persistent flow of bubbles.



Trattamento speciale e/o epicure accentuata per incrementare lo sviluppo di bollicine fini e persistenti.

Items available with specific gauge mark.



Articolo disponibile con segnalimite indicato.

For information visit our website www.bormioliluiigi.com and click on "25 Years Guarantee"



Per informazioni consultare il sito www.bormioliluiigi.com cliccando "25 Anni di Garanzia"



ROMA 1960

VIA VENETO BARWARE

NEW



C 512
GIN GLASS
80.5 CL – 27 ¼ OZ
H 23.5 CM – 9 ¼ “
Ø 11.4 CM – 4 ½ “
12891/01 • BAF6/12



C 513
WINE COCKTAIL
55 CL – 18 ½ OZ
H 22.2 CM – 8 ¾ “
Ø 9 CM – 3 ½ “
12931/01 • BAF6/24



C 512
COCKTAIL COUPE
30 CL – 10 ¼ OZ
H 15 CM – 5 7/8 “
Ø 11.3 CM – 4 ½ “
12892/01 • BAF6/12



C 510
FIZZ
26 CL – 8 ¾ OZ
H 15.7 CM – 6 1/8 “
Ø 9.6 CM – 3 ¾ “
12882/01 • BAF6/24



C 511
FLUTE
24 CL – 8 OZ
H 24.4 CM – 9 5/8 “
Ø 7 CM – 2 ¾ “
12902/01 • BAF6/24



PM 1063
RUM
45 CL – 15 ¼ OZ
H 9.2 CM – 3 5/8 “
Ø 9.8 CM – 3 7/8 “
12885/01 • BAF6/24



ROMA 1960

VIA VENETO BARWARE



C 509
MARGARITA
39 CL – 13 ¼ OZ
H 18.4 CM – 7 ¼”
Ø 11.4 CM – 4 ½”
12776/01 • BAF6/12
12776/02 • GP4/16



C 508
MARTINI
22 CL – 7 ½ OZ
H 17.2 CM – 6 ¾”
Ø 10.4 CM – 4 ⅙”
12772/01 • BAF6/12
12772/02 • GP4/16



ROMA 1960

VIA VENETO BARWARE



PM 1050
HI-BALL
BIBITA
48 CL – 16 ¼ OZ
H 15.1 CM – 6”
Ø 7.4 CM – 2 ⅞”
12765/01 • BAF6/24
12765/02 • GP4/24



PM 1049
BEVERAGE
BIBITA
40 CL – 13 ½ OZ
H 14.2 CM – 5 ⅝”
Ø 7 CM – 2 ¾”
12764/01 • BAF6/24
12764/02 • GP4/24



PM 1045
D.O.F.
38 CL – 12 ¾ OZ
H 9 CM – 3 ½”
Ø 8.5 CM – 3 ⅞”
12708/01 • BAF6/24
12708/02 • GP4/24



PM 1048
WATER
ACQUA
30 CL – 10 ¼ OZ
H 8.4 CM – 3 ¼”
Ø 8 CM – 3 ⅙”
12761/01 • BAF6/24
12761/02 • GP4/24





J A Z Z

FINE COCKTAIL GLASS

NEW



C 479
COCKTAIL COUPE
30 CL – 10 ¼ OZ
H 14.2 CM – 5 5/8 “
Ø 10.5 CM – 4 1/8 ”
12981/01 • GP4/16



C 457
FLUTE.
21 CL – 7 OZ
H 23.5 CM – 9 ¼ “
Ø 7 CM – 2 3/4 ”
12983/01 • GP4/24



PM 995
LONG DRINK
45 CL – 15 ¼ OZ
H 13.3 CM – 5 ¼ “
Ø 7.2 CM – 2 7/8 ”
12980/01 • GP4/24



PM 961
ROCKS WHISKY
35 CL – 11 ¾ OZ
H 9.2 CM – 3 5/8 “
Ø 7.8 CM – 3 1/8 ”
12976/01 • GP4/24



MIXOLOGY

THE NEW GOLDEN AGE OF COCKTAIL MAKING

Between history and culture, from Prohibition to exotic mixtures of avant-garde, emerges Mixology, the art of mixing where nothing is left to chance.

Luigi Bormioli embarked upon this new adventure with a collection of luxury Barware and Cocktail making equipment, created in collaboration with Yuri Gelmini, head barman of the Surfer's Den in Milan and Futurist Mixologist. The study and the search for new elements, expert hands which know how to mix and fine-tune new flavours, everything is left to the taste and the imagination of Futurist Mixologist Yuri Gelmini, and leads to forms of creativity and aesthetic expression thanks to both technical means and his ability deriving from study and experience in this field.

Tra storia e cultura, dal Proibizionismo a miscele esotiche d'avanguardia, nasce Mixology l'arte della miscelazione dove nulla è lasciato al caso.

Luigi Bormioli intraprende questa nuova avventura con una collezione di Barware & Cocktail making equipment di elevata qualità realizzata in collaborazione con Yuri Gelmini, Head Barman del Surfer's Den di Milano e Mixologist Futurista. Lo studio e la ricerca di nuovi elementi, mani esperte che sanno come miscelare e calibrare nuovi sapori, tutto è lasciato al gusto e alla fantasia del Mixologist Futurista Yuri Gelmini, e porta a forme di creatività ed espressione estetica grazie sia ad accorgimenti tecnici che alla sua abilità derivante da studio ed esperienza in questo campo.



MIXOLOGY

THE NEW GOLDEN AGE OF COCKTAIL MAKING

NEW



C 479
JAZZ
COCKTAIL COUPE
30 CL – 10 1/4 OZ
H 14.2 CM – 5 5/8"
Ø 10.5 CM – 4 1/8"
12981/02 • BAF6/24



C 457
JAZZ
FLUTE
21 CL – 7 OZ
H 23.5 CM – 9 1/4"
Ø 7 CM – 2 3/4"
12983/02 • BAF6/24



C 431
SCHNAPPS
7 CL – 2 1/4 OZ
H 13.8 CM – 5 3/8"
Ø 5.7 CM – 2 1/4"
12876/01 • BAF6/24
12876/02 • GP4/24



PM 995
JAZZ
LONG DRINK/BIBITA
45 CL – 15 1/4 OZ
H 13.3 CM – 5 1/4"
Ø 7.2 CM – 2 7/8"
12980/02 • BAF6/24



PM 961
JAZZ
ROCKS WHISKY
35 CL – 11 3/4 OZ
H 9.2 CM – 3 5/8"
Ø 7.8 CM – 3 1/8"
12976/02 • BAF6/24

MIXOLOGY

THE NEW GOLDEN AGE OF COCKTAIL MAKING



C 416
COGNAC
46.5 CL – 15 3/4 OZ
H 12.7 CM – 5"
Ø 9.67 CM – 3 3/4"
12724/01 • BAF6/12



C 491
SPIRITS
23 CL – 7 3/4 OZ
H 11 CM – 4 3/8"
Ø 7.7 CM – 3"
12723/01 • BAF6/12



C 497
NICK & NORA
15 CL – 5 OZ
H 14.7 CM – 5 3/4"
Ø 6.86 CM – 2 3/4"
12671/01 • BAF6/24



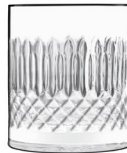
PM 801
COCKTAIL ICE
50 CL – 17 OZ
H 10.4 CM – 4"
Ø 9.4 CM – 3 3/4"
12648/01 • BAF6/24



PM 884
SHOT
7 CL – 2 1/4 OZ
H 8.8 CM – 3 1/2"
Ø 4 CM – 1 1/2"
12722/01 • BAF6/24



PM 1057
DIAMANTE
BEVERAGE/BIBITA
48 CL – 16 1/4 OZ
H 15.7 CM – 6 1/8"
Ø 7.2 CM – 2 7/8"
12770/02 • BAF6/24



PM 1056
DIAMANTE D.O.F.
38 CL – 12 3/4 OZ
H 9.6 CM – 3 3/4"
Ø 8.4 CM – 3 1/4"
12769/02 • BAF6/24



PM 921
INCANTO
HI-BALL/BIBITA
43.5 CL – 14 3/4 OZ
H 16.6 CM – 6 1/2"
Ø 7.1 CM – 2 3/4"
11024/05 • BAF6/24



PM 920
INCANTO D.O.F.
34.5 CL – 11 3/4 OZ
H 10.9 CM – 4 1/4"
Ø 8.1 CM – 3 1/4"
11023/05 • BAF6/24

MIXOLOGY

THE NEW GOLDEN AGE OF COCKTAIL MAKING



C 493
SPANISH GIN & TONIC
80 CL – 27 OZ
H 20.5 CM – 8 1/8”
Ø 11.9 CM – 4 5/8”
12464/01 • BAF6/12
12464/02 • GP4/8



C 352
SPRITZ
57 CL – 20 OZ
H 22.5 CM – 8 7/8”
Ø 9.1 CM – 3 5/8”
12458/01 • BAF6/24
12458/02 • GP4/24



C 40
COCKTAIL
22.5 CL – 7 1/2 OZ
H 14 CM – 5 1/2”
Ø 9.5 CM – 3 3/4”
12460/01 • BAF6/24
12460/02 • GP4/16



C 211
MARTINI
21.5 CL – 7 1/4 OZ
H 17.2 – 6 1/3”
Ø 10.4 CM – 4 1/8”
12459/01 • BAF6/24
12459/02 • GP4/16



PM 1015
CHARME D.O.F.
38 CL – 12 3/4 OZ
H 9.6 CM – 3 3/4”
Ø 8.5 CM – 3 3/8”
12328/01 • BAF6/24
12328/02 • GP4/24



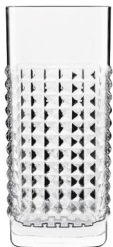
PM 1016
ELIXIR D.O.F.
38 CL – 12 3/4 OZ
H 9.6 CM – 3 3/4”
Ø 8 CM – 3 1/8”
12344/01 • BAF6/24
12344/02 • GP4/24



PM 1017
TEXTURES D.O.F.
38 CL – 12 3/4 OZ
H 9.6 CM – 3 3/4”
Ø 8.6 CM – 3 3/8”
12346/01 • BAF6/24
12346/02 • GP4/24



PM 1028
CHARME
HI-BALL/BIBITA
48 CL – 16 1/4 OZ
H 15.7 CM – 6 1/8”
Ø 7.4 CM – 2 7/8”
12418/01 • BAF6/12
12418/02 • GP4/8



PM 1029
ELIXIR
HI-BALL/BIBITA
48 CL – 16 1/4 OZ
H 15.7 CM – 6 1/8”
Ø 7.3 CM – 2 7/8”
12419/01 • BAF6/12
12419/02 • GP4/8



PM 1030
TEXTURES
HI-BALL/BIBITA
48 CL – 16 1/4 OZ
H 15.7 CM – 6 1/8”
Ø 7.1 CM – 2 3/4”
12420/01 • BAF6/12
12420/02 • GP4/8



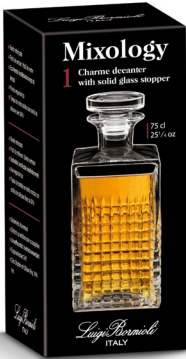
H 10769
CHARME DECANTER CON
TAPPO IN VETRO ERMETICO
CHARME DECANTER WITH
AIRTIGHT GLASS STOPPER
0.75 L – 25 1/4 OZ
0.78 L – 26 1/4 OZ BRIMFUL
H 20.7 CM – 8 1/8”
Ø 9 CM – 3 1/2”
12521/01 • CT6
12521/02 • GP1/6



H 10709
ELIXIR DECANTER CON
TAPPO IN VETRO ERMETICO
ELIXIR DECANTER WITH
AIRTIGHT GLASS STOPPER
0.75 L – 25 1/4 OZ
0.78 L – 26 1/4 OZ BRIMFUL
H 20.7 CM – 8 1/8”
Ø 9 CM – 3 1/2”
12468/01 • CT6
12468/02 • GP1/6



H 10770
TEXTURES DECANTER CON
TAPPO IN VETRO ERMETICO
TEXTURES DECANTER WITH
AIRTIGHT GLASS STOPPER
0.75 L – 25 1/4 OZ
0.78 L – 26 1/4 OZ BRIMFUL
H 20.7 CM – 8 1/8”
Ø 9 CM – 3 1/2”
12520/01 • CT6
12520/02 • GP1/6



MIXOLOGY

THE NEW GOLDEN AGE OF COCKTAIL MAKING



- H 10631**
MIXING GLASS
70.5 CL – 23 ¾ OZ BRIMFUL
H 14.3 CM – 5 5/8”
Ø 11.5 CM – 4 ½”
12221/01 • CT12
- H 10634**
DASH BOTTLE ELIXIR N°1
10 CL – 3 ½ OZ
H 13.5 CM – 5 3/8”
Ø 5.7 CM – 2 ¼”
12272/01 • CT24
12272/02 • B6/24
- H 10635**
DASH BOTTLE ELIXIR N°2
10 CL – 3 ½ OZ
H 14.2 CM – 5 5/8”
Ø 5.2 CM – 2”
12273/01 • CT24
12273/02 • B6/24
- H 10636**
DASH BOTTLE ELIXIR N°3
10 CL – 3 ½ OZ
H 15.2 CM – 6”
Ø 3.7 X 7.7 CM – 1 ½ X 3”
12274/01 • CT24
12274/02 • B6/24

MIXOLOGY

THE NEW GOLDEN AGE OF COCKTAIL MAKING



- H 10585**
BOTTIGLIA AUTHENTICA
CON VERSATORE SILICONE/
ACCIAIO INOX (18/8)
0.50 L
AUTHENTICA BOTTLE
WITH SILICONE/STAINLESS
STEEL (18/8) POURER
17 OZ
52.5 CL – 17 ¾ OZ BRIMFUL
H 31.3 CM – 12 3/8”
Ø 6.9 CM – 2 ¾”
12207/02 • CT12
12207/03 • CT6
- H 10584**
BOTTIGLIA AUTHENTICA
CON VERSATORE SILICONE/
ACCIAIO INOX (18/8)
0.25 L
AUTHENTICA BOTTLE
WITH SILICONE/STAINLESS
STEEL (18/8) POURER
8 ½ OZ
27.3 CL – 9 ¼ OZ BRIMFUL
H 26.1 CM – 10 ¼”
Ø 5.8 CM – 2 ¼”
12208/02 • CT12
12208/03 • CT6
- H 10583**
BOTTIGLIA AUTHENTICA
CON VERSATORE SILICONE/
ACCIAIO INOX (18/8)
0.125 L
AUTHENTICA BOTTLE
WITH SILICONE/STAINLESS
STEEL (18/8) POURER
4 ½ OZ
14.1 CL – 4 ¾ OZ BRIMFUL
H 21.7 CM – 8 ½”
Ø 4.9 CM – 1 7/8”
12209/02 • CT12
12209/03 • CT6



T H E R M I C

NEW

SET CAFFETTIERA A FILTRO (MAX 6 TAZZE)

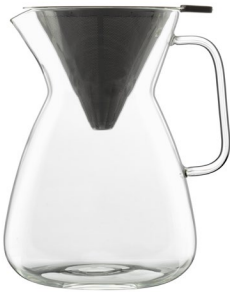
Una combinazione di design, estetica e artigianato. Facile strumento di erogazione del caffè per un'esperienza superiore e che consente di personalizzare il gusto e l'intensità del caffè durante la preparazione. Il filtro in acciaio inossidabile riutilizzabile permette di preservare gli aromi e gli oli essenziali che normalmente si perdono con l'utilizzo dei filtri in carta.

- Dripper = Filtro in acciaio inossidabile riutilizzabile a doppia rete (Nessun bisogno di filtri di carta – Nessuno spreco).
- Caffettiera in vetro borosilicato

POUR OVER COFFEE KIT (MAX 6 CUPS)

A combination of aesthetics, connoisseurship and craftsmanship . Easy coffee making that appreciates exquisite flavour experiences as it allows maximum control over preparation and flavour intensity. The reusable stainless steel filter allows more oils to penetrate into the coffee creating a fuller bodied flavour.

- Dripper = Reusable double-mesh stainless steel filter. (No need for Paper filters – No waste).
- Borosilicate Coffee Pot (a brewer and a serving pot all in one).



RM 514
SET CAFFETTIERA A FILTRO
POUR OVER COFFEE KIT
1 L – 33 ¾ OZ
H 18.8 CM – 7 ⅜ “
Ø 16.5 CM – 6 ½ ”
12916/01 • GP1/6



THERMIC



TAZZA ESPRESSO CON
PIATTINO ACCIAIO INOX
ESPRESSO CUP WITH
STAINLESS STEEL SAUCER
6,5 CL - 2 1/4 OZ
H 5,4 CM - 2 1/4"
MAX Ø 6,1 CM - 2 1/2"
10083/01 • GP2/12



RM 221
TAZZA TERMICA
ESPRESSO
THERMIC ESPRESSO CUP
12 CL - 4 OZ
H 8 CM - 3 1/4"
MAX Ø 7 CM - 2 3/4"
08881/04 • GP2/12



RM 373
CAFFEINO
8,5 CL - 2 3/4 OZ
H 7,4 CM - 3"
MAX Ø 6,2 CM - 2 1/2"
10352/01 • GP2/12



RM 374
ESPRESSINO
10,5 CL - 3 1/2 OZ
H 8,2 CM - 3 1/4"
MAX Ø 6,5 CM - 2 1/2"
10353/01 • GP2/12



THERMIC



RM 385
JAMAICA
TAZZINE CAFFÈ
MONORIGINE
SINGLE ORIGIN
COFFEE CUP
9 CL - 3 OZ
H 8 CM - 3 1/4"
MAX Ø 6,2 CM - 2 1/4"
10663/01 • GP2/12



RM 388
COSTARICA
TAZZINE CAFFÈ
MONORIGINE
SINGLE ORIGIN
COFFEE CUP
8,5 CL - 2 3/4 OZ
H 8 CM - 3 1/4"
MAX Ø 6,8 CM - 2 3/4"
10666/01 • GP2/12



RM 388
BRASILE
TAZZINE CAFFÈ
MONORIGINE
SINGLE ORIGIN
COFFEE CUP
7,5 CL - 2 1/4 OZ
H 7,1 CM - 2 3/4"
MAX Ø 7,1 CM - 2 3/4"
10665/01 • GP2/12



RM 384
INDIA
TAZZINE CAFFÈ
MONORIGINE
SINGLE ORIGIN
COFFEE CUP
8,5 CL - 2 3/4 OZ
H 6,7 CM - 2 3/4"
MAX Ø 6,4 CM - 2 1/2"
10662/01 • GP2/12



RM 383
ETIOPIA
TAZZINE CAFFÈ
MONORIGINE
SINGLE ORIGIN
COFFEE CUP
8,5 CL - 2 3/4 OZ
H 8 CM - 3 1/4"
MAX Ø 6,2 CM - 2 1/4"
10661/01 • GP2/12



RM 386
COLOMBIA
TAZZINE CAFFÈ
MONORIGINE
SINGLE ORIGIN
COFFEE CUP
10 CL - 3 1/2 OZ
H 8 CM - 3 1/4"
MAX Ø 6,2 CM - 2 1/4"
10664/01 • GP2/12



T H E R M I C



RM 376
LATTE MACCHIATO

34 CL - 11 1/2 OZ
H 15 CM - 6"
MAX Ø 8,96 CM - 3 1/2"

10355/01 • GP2/12



RM 401
CAFFÈ AROMA
AROMA COFFEE

30 CL - 10 1/4 OZ
H 11,5 CM - 4 1/2"
MAX Ø 8,7 CM - 3 1/2"

10972/01 • GP2/12



RM 402
CAFFÈ SUPREMO
SUPREMO COFFEE

30 CL - 10 1/4 OZ
H 10,9 CM - 4 1/4"
MAX Ø 10,6 CM - 4 1/4"

10355/01 • GP2/12



RM 466
LATTIERA
CREAMER

14,5 CL - 5 OZ
H 9,2 CM - 3 5/8"
MAX Ø 6,8 CM - 2 5/8"

11862/01 • GP2/12



RM 491
IRISH COFFEE

25 CL - 8 1/2 OZ
H 15,7 CM - 6 1/8"
MAX Ø 7,8 CM - 3 1/8"

12811/01 • GP2/12



RM 510
UNICO - ESPRESSO&WATER

10 - 6.5 CL - 3 1/2 - 2 1/4 OZ
H 14,2 CM - 5 5/8"
Ø 6,7 CM - 2 5/8"

12811/01 • GP2/12



CAPPUCCINO CON PIATTINO
ACCIAIO INOX
CAPPUCCINO CUP WITH
STAINLESS STEEL SAUCER

16,5 CL - 5 1/4 OZ
H 7,3 CM - 2 3/4"
MAX Ø 8,2 CM - 3 1/4"

10086/01 • GP2/12



T H E R M I C

- ECO-FRIENDLY Reusable over time
- Ergonomic design - Easy grip
- Silicone lid BPA free
- Double wall hand made borosilicate glass
- Thermal shock resistant
- Microwave and dishwasher safe
- Maintain the temperature of drinks hot and cold for longer
- Prevents condensation on the outer surface

- ECO-FRIENDLY Riutilizzabile infinite volte
- Design ergonomico - Impugnatura confortevole
- Tappo in silicone privo di BPA
- Vetro borosilicato in doppia parete, fatto a mano
- Resistente agli sbalzi termici
- Idoneo al microonde e lavabile in lavastoviglie
- Mantiene più a lungo la temperatura (calda o fredda) delle bevande
- Evita la formazione di condensa sulla superficie esterna



RM 507
COFFEE ON THE GO LARGE
CON TAPPO IN SILICONE
COFFEE ON THE GO - LARGE
WITH BLACK SILICONE LID

46 CL - 15 1/2 OZ
H 19 CM - 7 1/2"
Ø 9,2 CM - 3 5/8"

12836/01 • GP1/6



RM 508
COFFEE ON THE GO SMALL
CON TAPPO IN SILICONE
COFFEE ON THE GO - SMALL
WITH BLACK SILICONE LID

34 CL - 11 1/2 OZ
H 15 CM - 5 7/8"
Ø 9,2 CM - 3 5/8"

12837/01 • GP1/6





T H E R M I C

NEW

TEIERA CON BECCUCCIO SALVAGOCCIA E COPERCHIO IN BAMBOO (MAX 6 TAZZE)

- Coperchio ecologico in bamboo e silicone senza BPA
- Realizzata in vetro borosilicato, non altera il liquido contenuto
- Resistente agli sbalzi termici
- Idonea al microonde e lavabile in lavastoviglie

TEAPOT WITH ANTI-DRIP SYSTEM AND BAMBOO LID (MAX 6 CUPS)

- Eco-friendly Bamboo lid with silicone gasket BPA free
- Made in borosilicate glass, it maintains the liquid contained unadulterated
- Thermal shock resistant
- Microwave and dishwasher safe



RM 517
TEIERA CON BECCUCCIO
SALVAGOCCIA E COPERCHIO
IN BAMBOO
TEAPOT WITH ANTI-DRIP
SYSTEM AND BAMBOO LID

1 L – 33 ¾ OZ
H 15.4 CM – 6 1/8"
Ø 18.6 CM – 7 3/8 "

12921/01 • GP1/6



RM 521
SET 2 ZUCCHIERIERE
IMPILABILI CON COPERCHIO
IN BAMBU
STACKABLE SUGAR BOWLS
WITH BAMBOO LID

33 CL – 11 ¼ OZ
H 10.3 CM – 4"
Ø 9 CM – 3 ½ "

12925/01 • GP2/12



THERMIC



RM 509
SAKURA TEA CUP
23,5 CL – 8 OZ
H 9,7 CM – 3 7/8"
Ø 8,8 CM – 3 1/2"
12809/01 • GP2/12



RM 509
ASAGAO TEA CUP
23,5 CL – 8 OZ
H 9,7 CM – 3 7/8"
Ø 8,8 CM – 3 1/2"
12810/01 • GP2/12



THERMIC



RM 219
TAZZA TERMICA MULTIUSO
MULTIPURPOSE CUP
38,5 CL – 13 OZ
H 8 CM – 3 1/4"
MAX Ø 11,8 CM – 4 3/4"
08879/04 • GP2/12



RM 377
TAZZA
MUG
32 CL – 10 3/4 OZ
H 11,3 CM – 4 1/2"
MAX Ø 8,5 CM – 3 1/4"
10356/01 • GP2/12



RM 220
TAZZA TERMICA CAFFÈ/THE
THERMIC COFFEE/TEA MUG
29,5 CL – 10 OZ
H 11,3 CM – 4 1/2"
MAX Ø 8,6 CM – 3 1/2"
08880/05 • GP2/12



RM 435
TAZZA CAFFÈ/THE
COFFEE
AND TEA MUG
22 CL – 7 1/2 OZ
H 9,9 CM – 3 7/8"
MAX Ø 8,3 CM – 3 1/4"
11212/01 • GP2/12



TAZZA MULTIUSO CON
PIATTINO ACCIAIO INOX
MULTIPURPOSE CUP WITH
STAINLESS STEEL SAUCER
30 CL – 10 1/4 OZ
H 8,8 CM – 3 1/2"
MAX Ø 9,8 CM – 3 3/4"
10089/01 • GP2/12



I MERAVIGLIOSI

EXTRA-LIGHT

WINE GLASS PAR EXCELLENCE

A new shape - simple and perfect - and a new production technology that reproduces artisanal techniques.
These two important parameters paved the way for the realization of these wine glasses.

- Super-light and balanced when tasting
- Robust and flexible
- The glasses transmit the quality and the intense aroma of the wine.
- Designed to develop an excellent mouthfeel by creating a perfect equilibrium amongst various components of flavour.
- The glasses allow for a pleasant aftertaste
- The bowl's shape creates a unique decanter effect.

True Wine Aroma powered by the aromatic chamber and a flat base bowl.

True Wine Flavour powered by the bowl profile and perfect rim.

True Wine Colour powered by Son.hyx Crystal Glass and perfect glass distribution.

Una nuova forma, semplice e perfetta, una nuova tecnologia di produzione che fa riferimento alle tecniche artigianali, due importanti parametri che hanno consentito la realizzazione dei calici

- Superleggeri ed equilibrati durante la degustazione
- Robusti e flessibili
- Trasmettono qualità ed intensità aromatica del vino
- Realizzati per esaltare l'impatto gustativo con un equilibrio perfetto fra le varie componenti del gusto
- Consentono un retrogusto gradevole
- Forma coppa consente di raggiungere un effetto decanter unico

Aromi propri del Vino sviluppati dalla camera aromatica e dalla base piatta della coppa.

Sapore proprio del Vino sviluppato dal profilo della coppa e dal bordo perfetto.

Colore reale del Vino sviluppato da SON.hyx High-Tech Crystal Glass e da una perfetta distribuzione del vetro.





I MERAVIGLIOSI

EXTRA-LIGHT

WINE GLASS PAR EXCELLENCE



C 503

BAROLO - SHIRAZ

75 CL - 25 1/4 OZ

H 23.2 CM - 9 1/8"

Ø 10.4 CM - 4 1/8"

12736/01 • BAF6/24



C 496

CABERNET - MERLOT

70 CL - 23 3/4 OZ

H 24.3 CM - 9 5/8"

Ø 10.1 CM - 4"

12731/01 • BAF6/24



C 504

OAKED CHARDONNAY

65 CL - 22 OZ

H 21.8 CM - 8 5/8"

Ø 10.1 CM - 4"

12737/01 • BAF6/24



I MERAVIGLIOSI

EXTRA-LIGHT
WINE GLASS PAR EXCELLENCE



C 499
SANGIOVESE - CHIANTI
55 CL - 18 1/2 OZ
H 22.7 CM - 8 7/8"
Ø 9.3 CM - 3 5/8"

12732/01 • BAF6/24



C 500
CHARDONNAY - TOCAI
45 CL - 15 1/4 OZ
H 21.6 CM - 8 1/2"
Ø 8.8 CM - 3 1/2"

12733/01 • BAF6/24



C 502
CHAMPAGNE - PROSECCO
40 CL - 13 1/2 OZ
H 24.5 CM - 9 5/8"
Ø 7.8 CM - 3 1/8"

12735/01 • BAF6/24

I MERAVIGLIOSI

EXTRA-LIGHT
WINE GLASS PAR EXCELLENCE



C 501
SAUTERNES - RIESLING
35 CL - 11 3/4 OZ
H 20.3 CM - 8"
Ø 8 CM - 3 1/8"

12734/01 • BAF6/24



C 505
MOSCATO - SPUMANTE
30 CL - 10 1/4 OZ
H 14.8 CM - 5 7/8"
Ø 10.7 CM - 4 1/4"

12738/01 • BAF6/24



PM 1054
STEMLESS
45 CL - 15 1/4 OZ
H 9.9 CM - 3 7/8"
Ø 9.1 CM - 3 5/8"

12766/01 • BAF6/24



DIAMANTE

THE BEAUTY OF BOLD



C 498
GIN GLASS
65 CL - 22 OZ
H 22.2 CM - 8 3/4"
Ø 10.8 CM - 4 1/4"
12760/01 • GP4/8



C 481
CHIANTI
52 CL - 17 1/2 OZ
H 23.5 CM - 9 1/4"
Ø 9.4 CM - 3 3/4"
12757/01 • GP4/24



C 482
RIESLING
38 CL - 12 3/4 OZ
H 21.5 CM - 8 1/2"
Ø 8.5 CM - 3 3/8"
12758/01 • GP4/24



C 483
PROSECCO/FLUTE
22 CL - 7 1/2 OZ
H 23.6 CM - 9 1/4"
Ø 7 CM - 2 3/4"
12759/01 • GP4/24



PM 1057
BEVERAGE/BIBITA
48 CL - 16 1/4 OZ
H 15.7 CM - 6 1/8"
Ø 7.2 CM - 2 3/4"
12770/01 • GP4/24



PM 1056
D.O.F.
38 CL - 12 3/4 OZ
H 9.6 CM - 3 3/4"
Ø 8.3 CM - 3 1/4"
12769/01 • GP4/24



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