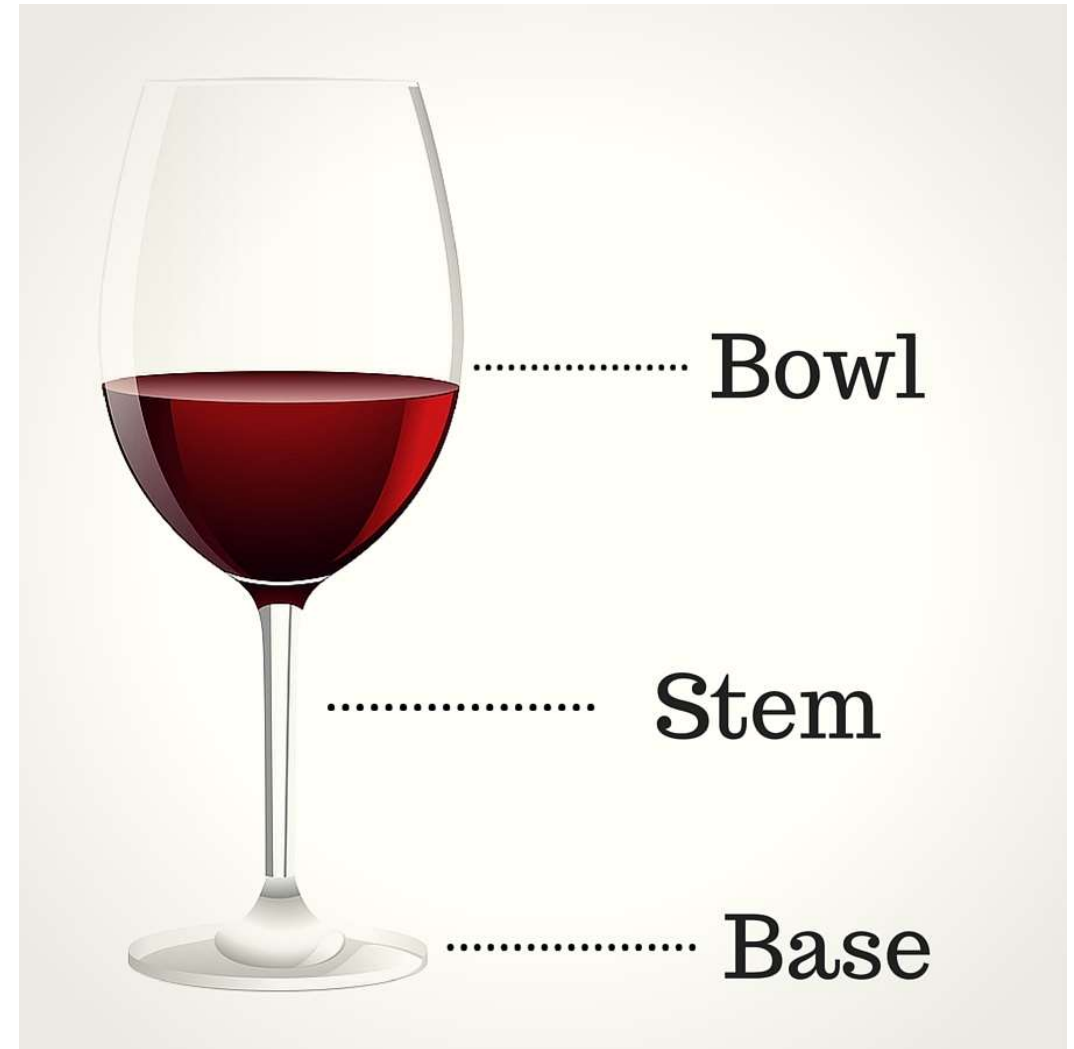

Type of Glasses



Wine Glass



RED VS WHITE

What is the difference between red and white wine glasses?



**larger/rounder
bowl
wider mouth**

shorter stem

foot

White wines do not need to be aerated to the extent red wines do, so the large bowl shape is unnecessary.

A red wine glass will usually feature a shorter stem than that of white wine glasses. This is because while white wines are usually served chilled, red wines are served at warmer temperatures so the glass is usually held by the bowl, helping retain a mildly warmer temperature to help promote the flavours and aromas.

**smaller/narrower
bowl
narrow mouth**

longer stem

foot



Which Glass For Which Drink? : Wine



Dessert

Small, for
richer and
sweeter
wines



Sparkling

Tall and slim,
to allow
headspace for
bubbles



Reds

Large bowl,
to allow the
aromas to
be released



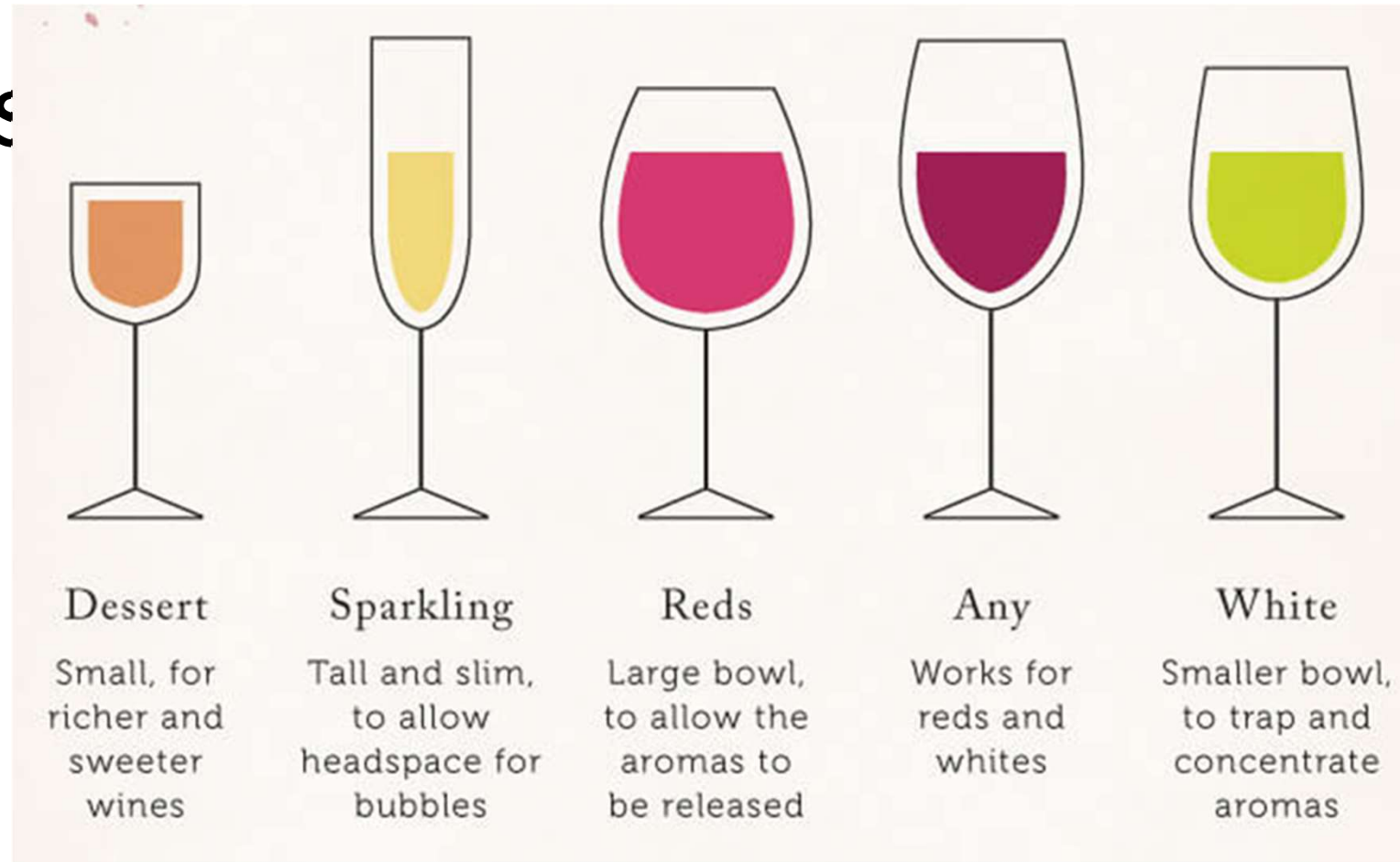
Any

Works for
reds and
whites



White

Smaller bowl,
to trap and
concentrate
aromas





(A)

(B)

(C)

(D)

(E)



Rose
Wine Glass

Sparkling Wine Glass



Dessert Wine Glass



Decanter



Low Ball Glass



Cocktail Glass



High Ball Glass





Irish Coffee



Margarita



Hurricane



Snifter



Martini



The Glencairn
Whiskey



Thistle



Nonic



Pilsner



Mug



Carafes



Bartender Tools



Corkscrews / Wine Stopper

