

DECANTUS: *A Unique, By-The-Glass Wine Decanting System*

by Abigail P. Zimmerman

All red wine benefits from some level of aeration. It's our simple, cardinal rule in wine enjoyment.

Decanting a wine, or giving your red wine time out of the bottle before consumption, allows the bouquet, mouthfeel and flavors to fully realize. But the process may be considered time-consuming and require decanting an entire bottle.

Enter the DECANTUS...your ultimate problem solver.

DECANTUS rewrites all that logic, making it possible for red wine enthusiasts across the globe to decant and "open" their reds quickly and by-the-glass, not by the bottle. DECANTUS is truly a superior wine aeration system.

From Cabernet Sauvignon to Pinot Noir, DECANTUS makes red wines taste noticeably smoother, less harsh and more robust. Flavors pop. And it doesn't take 20 minutes – just the time for the wine to fall from bottle to glass.

With the DECANTUS, wine funnels directly from the bottle into the light weight, hand-held, indestructible, pretty apparatus and into your glass (or decanter should you prefer). Wine funnels through a top reservoir bowl and subsequent diagonal tubes, allowing for unobstructed airflow to more fully "open up" your red wines.

DECANTUS forces the wine to travel a greater distance in mere seconds. Time and aeration are the key ingredients to bringing out a wine's bouquet. According to product creators, the wines in your glass benefit from a 20-25% greater aeration than any other aeration products available today.

The DECANTUS is easy to carry into restaurants, to your friend's party, on a picnic, to a concert – anywhere you intend to enjoy and savor that bottle of red! It's also pretty. With sensuous curves and graceful lines, DECANTUS is created in the shape of a classic Greek amphora vase. It has two handles for easy pouring while handling and its simple, grasp-able structure ensures easy hand-off to your dinner companion or next guest.



DECANTUS is the creative love-child of father Frank and son Frank Pat Chiorazzi, a genetic team of inspiration and lovers of red wine. They were inspired in 2008 to begin research and with product engineers develop a revolutionary way to decant red wine most efficiently. Once their prototype was complete, the two set off to decant, test, and savor the happy results...after testing dozens and dozens of bottles!

To the consumer? All you need to remember is that DECANTUS works efficiently to decant your red wine, any red wine, one glass at a time.

To liquid-flow engineers, the "Bernoulli Effect" is the backbone of the DECANTUS design and its rip-roaring success. DECANTUS reduces the pressure of a stream of red wine, drawing airflow through diagonal tubes in the side of the aerator. These two upward angled tubes maximize airflow into the air chambers and the resulting "finer" bubbles create a gentle "froth," which gives your wine a smoother aeration than anything else on the market.

Simply put, with DECANTUS, your red wine has the chance to properly "bloom" and reveal its fullest flavor and aromas before it even hits your glass.

Clearly, reaction to the DECANTUS product line has been tremendous. "The response has been gratifying and validating," says son Frank Pat. "We are taking orders all across the country and internationally as well. We could not be more delighted!"

The DECANTUS product line includes four different options, each custom designed for your individual red wine needs. DECANTUS also offers a Stainless Steel Sediment Screen in the Elite and Connoisseur Sets. The Sediment Screen goes right on the top of the DECANTUS to filter the sediment out. In addition, the DECANTUS Wine Aerator Stand allows hands-free platform for pouring wine through the DECANTUS DELUX and DECANTUS SLIM. The stand is great for parties, wineries, wine tastings, and for those who want an easy way to decant.

To purchase or learn more about the DECANTUS, visit their website at www.DECANTUS.net. The site offers even an instructional video and great detailed information.