

New



Chef&Sommelier

Decanters & Pitchers







In a restaurant, it would be inexcusable to serve a dish lukewarm if the customer expects it to be piping hot. With wine, temperature discrepancies must be avoided at all costs, because just a few degrees difference can make a good wine appear to be a bad wine.

A carafe is an essential tool to creating taste and aeration in wine. It takes a very long time to warm a wine that is trapped inside its bottle. Carafing speeds up movement, even more so if the carafe is a little warm itself. The **Grand Finale** and **Intuito** carafes, which offer a large air contact surface, work wonders.

The new **Open Up Freshness Decanter** can be placed into an ice bucket to chill whites and rosés. Very clever and very elegant!

The generous Regate Pitcher is perfect for Sangria and other beverages.

Image	Item Number	Description	Dimensions	Case Pack
	G8566	Grand Finale Decanter 47 1/4 Oz.	H: 10 3/8" M: 13 3/8"	1 Pc.
	H3075	Intuito Decanter 59 1/4 Oz.	H: 9 3/8" T: 4 3/8" B: 7 3/4" M: 7 3/4"	2 Pcs.
	H3078	Open Up Fresh Decanter 37 Oz. set of two pieces: ice bowl and decanter	H: 14 1/8" T: 1 7/8" B: 2 1/2" M: 5 3/4"	2 Pcs.
	H3009	Regate Pitcher 37 Oz.	H: 8 1/4" T: 2 7/8" B: 5 3/8" M: 6 1/2" "	2 Pcs.

For more information or to order samples, please contact your Cardinal sales rep or customer service: 1-973-628-0900