

6oz. Glass Aerator

MSRP: \$99

12oz. Glass Aerator

MSRP: \$119



Who are we?

Il Piccolo Sommelier® is a luxury glass wine aerator that is changing the way wine is experienced. Our company's internationally patented wine aerator

combines craftsmanship, science, and sophistication to help wine lovers experience fuller aromas, smoother finishes, and elevated flavor in every pour.

Why Aerate Wine?

Aeration allows the wine to open up or “breathe.” Different flavor components may become more apparent, creating a richer tasting experience.

As a result, you will see that it:

- **Improves aroma**
- **Softens Harsh Tannins**
- **Enhances Flavor Complexity**

Without aeration, you are not experiencing the full potential of your wine.

Why Il Piccolo Sommelier?

- Faster Aeration (45 seconds)
- 50% More Oxygenation
- Improves Aroma
- Softens Harsh Tannins
- Enhances Flavor Complexity
- Balances the Wine Perfectly
- Elevated Experience
- Internationally Patented

Contact

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Our socials: @ilpiccolosommelier



“Among the most refined wine aeration systems I’ve encountered in my career as a wine professional.”

Angelo Giordano

Sommelier and Wine Director

Author of *Discovering Italian gems in Florida and California*

PRICING



STANDARD 6OZ. AERATOR

MSRP: \$99



12OZ. AERATOR

MSRP: \$119



CARRYING CASE

MSRP: \$19

ENDORSED BY SOMMELIERS

"As a Sommelier for the last 20 years in some of the world's finest restaurants and now as owner of V₂O Wine Bar in the Cayman Islands, I can confidently say I have never worked with an aerator that works as well as Il Piccolo Sommelier. The patented design spins the wine and introduces oxygen, a much-needed component for an enjoyable glass of wine, at the perfect rate. Opening up the bouquet for the nose and softening any harsh tannins on the palate. All achieved in minutes, without the typical wait time needed when decanting wines. The design of the hand-blown glass is an elegant fixture behind any bar professional or wine lover!"

Elizabeth Flaminì

WSET Level II Certified Sommelier

"Il Piccolo Sommelier is an aerator like no other. Mimicking the action of a decanter for each pour, the wine shines and presents its best self for every glass. Whether enhancing the aromas of delicate light reds, or creating a robust velvet-like mouthfeel for full-bodied wines, Il Piccolo Sommelier is a must-have for any wine lover."

Benjamin Shipman

Sommelier at Le Petit Bar, Grand Cayman
Instructor at the Academy of Wine & Spirit

"Among the most refined wine aeration systems I've encountered in my career as a wine professional, this piece delivers exceptional precision and clarity in every pour. Designed for the most discerning palates, this by-the-glass system elevates wine to its purest expression. Through controlled, instantaneous oxygenation, each glass reveals layered aromatics, elegant structure, and profound earthy depth—served at its peak, exactly as the winemaker intended."

Angelo Giordano

Sommelier and Wine Director

Author of *Discovering Italian gems in Florida and California*

"My aha moment with the device was when I opened a Nervi Contorno Gattinara Vigna Molsino 2014. One glass I poured straight from the bottle and the other with my Il Piccolo. The difference was astounding. The glass straight from the bottle was tight, not very aromatic, and the fruit a little lost. The glass from the Il Piccolo was perfumed, floral, and the fruit was generous. It takes away the hassle of getting out the bulky decanter, and opens the wine in no time."

Rebecca Mill

Sommelier

Monarch Steakhouse, Aspen