

“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 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 Flamini

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

Instructor at the Academy of Wine & Spirit

“My aha moment with the device was when I opened a Nervi Conterno 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

Monarch Steakhouse, Aspen

“I have tested how well Il Piccolo Sommelier aerates wine and found it to surprisingly and unexpectedly aerate wine better than commercially available aerators I have used previously. I gave the Il Piccolo Sommelier a five-star review.”

Giulia Sardo

Italian Sommelier Association Certified Sommelier

Chemical Lab Testimony

“The amount of Dissolved Oxygen (DO) in aerated wine represents how well the wine was aerated, i.e. the greater the increase of DO in the wine the greater the

aeration. ***The more than 50% increase in DO of wine aerated*** by the Il Piccolo
Sommelier compared to the other four commercially available aerators ***was surprising
and unexpected.***”

Allison Wright

Quality Assurance Specialist

Triclinic Labs