



Stemware

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Stemware

It is traditional to serve a wine in stemware. Stemware is designed every shape, size and color. What is the proper wine glass to use? A wine glass should be made of clear, colorless, smooth sided glass. The color of a wine is an important element in the enjoyment of wine. There should also be no faceting or design on the bowl. Facets on a glass surface do not permit you to properly look through the glass to appreciate the wine's color.

The bowl, the part that holds the wine should be large at the bottom and narrower at the top. This configuration allows the aroma to remain in the bowl. It is very important to contain the aroma, as it is an integral and essential part of wine enjoyment. The bowl should be supported by a solid glass support that is long enough to be able to get your hand around. The stem is there to allow a wine to be held without the hand coming in contact with the bowl. Hand contact will warm the wine and drive off many of the delicate aromas. Another popular way to hold a wine glass is by the stand. The stand must therefore be designed to fit comfortably in the hand.

Different styles of wines demand different types of wine glasses. At its most basic, think of the preferred wine glasses for Champagne and sparkling wines (a flute), red wines (a wine glass with a larger bowl) and white wines (a smaller bowl). This led to the development of the concept that close matching of the type of wine glass to the style of wine would be of benefit to the wine drinker. Make sure you have enough room in the glass after it is 1/3 full to be able to swirl the wine without spilling it.

Glasses should be washed between use, and although some advocate using hot water alone. Those that use detergent should, however, ensure that they give the glasses a thorough rinsing afterwards, as even just a trace of lemon or similarly scented liquid soaps can ruin the nose of a wine. Whichever you prefer, always hold the glasses up to the light to check to see if they are clean. A superficially clean looking glass may in fact be covered in a fine coat of film, which is difficult to remove with just gentle washing. This can adversely affect the wine, particularly sparkling wines or Champagne, which will not demonstrate their fizz if placed into a glass like this. Once washed, allow the glasses to drip dry. Once dry, a quick polish will quickly rid them of any residual water marks, which look a little unsightly but are easily removed. Store them standing upright in a clean, odor-free area, ready for use. Having the proper glassware and practicing the proper cleaning and storage techniques, the only other event there is. Enjoy your favorite wines, with your favorite foods, with your favorite friends!

About Us

K.D. Imports, LLC is based in South Florida, USA and imports fine wines primarily from Italy.

The wines of **K.D. Imports, LLC** have had the honor of appearing on several "Wine Spectator Award of Excellence" wine lists throughout the USA and have been featured at both the Chicago and New York City Wine Enthusiast "Toast of the Town" wine tasting galas. Our San Giulio Prosecco has even been featured on NBC's "Today Show."

For more information on our company, our products, or opportunities to partner with us, please visit www.kdwineimports.com or visit us on [LinkedIn](#) or [Facebook](#).

