

The new T-made 95 Oslavia is born. The glass for Orange wines designed by Italesse for APRO.

A unique wine-growing area, design and technical expertise developed at the highest level, come together to create a product that will take the craftsmanship of Friuli Venezia Giulia to the world.

Presented to the press and a shortlist of restaurateurs during two days (Nov. 25th-26th, 2024) of events hosted in the heart of the Oslavia (Go) area and carried out in collaboration with the 7 wineries that are members of **APRO Associazione Produttori Ribolla di Oslavia**, the new **T-made 95 Oslavia** wine glass continues the path of enhancing the uniqueness of the area that Italesse started a few years ago with the Senses Project.

T-made 95 Oslavia, the new glass for **Orange wines**, designed around the macerated wines of Oslavia, based on Ribolla gialla, is no exception, confirming the Trieste-based company's goal of elevating the culture of the professional glassware, making the tasting experience emotional and enhancing territories. The project of the **T-made 95 Oslavia** perfectly embodies this duality because it marries the uniqueness of this border land, kissed by a conformation that gives the vine the ability to express itself at its best but also gives the opportunity to travel the roads and paths of Oslavia trespassing with the gaze to the provinces of Gorizia and Nova Gorica and enjoy incredible views.

A project born from a collaborative approach as witnessed by the words of **Massimo Barducci**, CEO Italesse, **Paolo Lauria**, Sommelier and Head of Marketing Italesse, and the producers of **APRO**: **Dario Princic**, **Fiegl**, **Gravner**, **Il Carpino**, **La Castellada**, **Primosic** and **Radikon**.



*“Presenting this glass in the lands of Oslavia together with those who cultivate them with passion was important not only to pay homage to a unique territory and extraordinary wines, but to make **T-made 95 Oslavia** known first of all to those who of macerated wines are its makers or ambassadors. With the creation of this glass, the **Senses** project and our philosophy of designing tailor-made sensory glasses reaches its maturity by touching on unique technical achievements. Being able to enhance the work done by these producers with a glass was,” continued **Massimo Barducci**, “a stimulating technical challenge. Doing it by making a glass that is also aesthetically beautiful and extraordinarily light was an important satisfaction that encourages us to continue on this path.”*

*“The territorial protection project that we put in place with the **Ribolla Producers Association of Oslavia**,” said - **Saša Radikon**, President of the Ribolla Producers Association of Oslavia - thanks also to the partnership with Italesse, it represents a fundamental step to enhance and promote our territory. Today, thanks to this collaboration, wherever in the world you decide to taste a good Orange wine, it will be possible to do so with a glass bearing the name of Oslavia, a symbol of our identity. After the success of the route of the Orange benches, which attracts visitors every day capable of marveling at the incredible views of our hill, this glass becomes one more seal that unites wine tasting with the memory of our territory. I am truly proud of this product, which not only celebrates the **Ribolla of Oslavia**, but also the value of collective work. Initiatives like this show that the differences between producers are there but represent an asset. The partnership with Italesse is proof that when local realities come together, they can create something unique. The Oslavia glass will be the protagonist of all events organized by the Association, but it will also become the symbol of our future **RibolliAMO**, which will continue to enrich our tradition and attract fans from all over the world.”*

Making this glass represented a unique challenge for the **T-made Lab** (the group of oenologists, sommeliers and technicians working with Italesse on the **Senses** project) and the Oslavia wineries.



*“The **T-made 95 Oslavia** is a glass that confirms the design capacity of the company and the **T-made Lab**, a reality capable of combining research, innovation, technique and elegance for a constant refinement of the product aimed at enhancing the particular organoleptic characteristics of wines from specific terroirs. We have to thank the producers of **APRO**,” says **Paolo Lauria**, “for enthusiastically embracing the appeal of the challenge and the beauty of sensory experimentation. **T-made 95 Oslavia** is a glass that fascinates, at first glance for its generous shape, shows its potential on the nose, highlighting the elegance of wines, and conquers on the palate for its ability to make a difference. Complexity, character, elegance and freshness, every aspect of the wine is brought into play in the act of tasting, making this challenge even greater because of the uniqueness of these wines, which are united by the same spirit but at the same time different because of the different production approach of the 7 wineries, a mirror of the soul of those who produce them.”*

Technical details

In the **T-made 95 Oslavia** numerous elements are designed to enhance the overall organoleptic sensations of the macerated wines, on the nose as well as on the palate. The enveloping walls of the cup and the proportionate bevante are designed to bring out the elegance of the wine;

The wide, flat bottom was designed to dilute the alcoholic impact and enhance softness and complexity of the wine due to the large surface-to-oxygen ratio; The diameter of the beaker was calculated to enhance freshness and balance on the palate.

In addition to shapes, design attention was also paid to the quality of materials and architecture of the goblet. In fact, the **T-made 95 Oslavia** are made with the best crystal glass to ensure the highest possible transparency, a fundamental element for the visual evaluation of wine, and made in such a way as to ensure, with the perfect balance of thoughts and the right thicknesses, resistance and perfect handling. This goblet by inserting itself in the ultra-professional T-made collection in the “**Leggerissimi**” version, thanks to the refinement of the mouth-blowing technique and handcrafting, achieves record-breaking lightness and elasticity, capable of adding to the visual, olfactory and taste perception, also the emotion of the tactile one.

In addition to the **T-made 95 Oslavia**, the following are part of this collection: the **T-made 55** designed for **Vermentini di Sardegna and Gallura wines**, the **T-made 70**, the official glass of the **Consorzio del Brunello di Montalcino**, and the **T-made 75**, the glass for **Barolo** according to Italesse, which has become a true best seller within a few months of its presentation.

Press contact Italesse

AtemporaryStudio

Responsabile comunicazione: *Samantha Punis*
s.punis@atemporarystudio.com - T +39 339 5323693

Press contact APRO

Avoid No Comment

Responsabile comunicazione: *Klementina Koren*
klementina@avoidnc.com

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