A new way to aerate your wine

Wine needs to breathe
Wine which has been allowed to breathe tastes better. As wine breathes, it opens up and releases its intended aromas and flavors. Traditionally, decanters were used to aerate wine. However, decanting is time consuming, cumbersome, and inconvenient. Vinturi's patent pending design speeds up this process with ease and convenience. Perfect aeration in the time it takes to pour a glass.

All the taste with none of the wait
Simply hold Vinturi over a glass and pour wine through. Vinturi draws in and mixes the proper amount of air for the right amount of time, allowing your wine to breathe instantly. You'll notice a better bouquet, enhanced flavors and smoother finish. It's that fast. It's that easy.

Better bouquet
Sample the nose. You'll appreciate the subtle aeromatic differences and the full aroma of the wine. Vinturi allows wine to display its intended aromas.

Enhanced flavors
Go ahead, take a sip. Vinturi's wine tastes better. It is more flavorful and has better mouthfeel. It tastes like a richer, more expensive wine. It tastes the way it was intended to and is more enjoyable.

Smoother finish
Ahhh. Vinturi's aeration is very effective at softening tannins resulting in a much more pleasant and enjoyable finish.

Package includes Vinturi, no drip stand, and carry pouch for

€ 39,95

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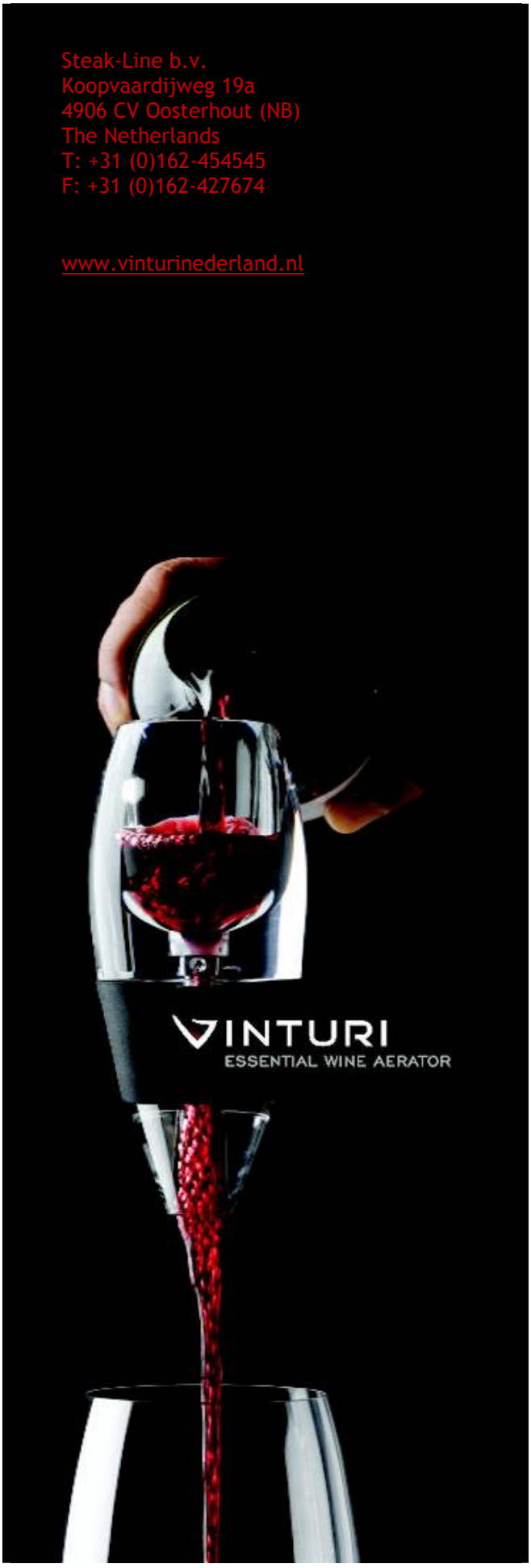
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