

STEMWARE WITH  
**sparkling**  
POTENTIAL



Shown: Libbey® Briossa® and Vina™ stemware



Drink in the rewards of the stemware that celebrates today's diverse beverage experiences. Stemware is a choice vessel for wine, Champagne and even trending cocktails and mocktails – bringing to the party endless possibilities to enhance your presentations and maximize aroma and flavor.

Elevate your guests' experiences by selecting premium stemware. Create eye-catching presentations in glassware that entice guests to explore and linger. You'll find that stemware can be the focal point of your integrated table and bar and command premium beverage pricing.

Ranging from luxury to everyday, our broad selection of industry-leading stemware patterns and price points includes the right glass for what's trending now.



You'll be thrilled to see Libbey® has it all no matter your environment or venue – luxury hotel, cozy neighborhood restaurant, or hot nightclub and bar.

See our Wine Master guide on the next page for tips on selecting glassware for your offering.

Ask your Libbey sales representative to help you be a master in your craft.

## stemware

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THE FUNDAMENTALS  
OF pairing THE  
right glass WITH  
THE right wine.

“The Libbey glassware is  
great looking and meets all  
the needs of our extensive  
wine program.”

- Mark Miller  
General Manager  
Okemo Mountain Resort, Ludlow, VT



### Light-Bodied Red Wines

No. 7522SR shown

For these wines with fewer tannins and more subtle flavor, a large bowl and wide mouth allow the wine to breathe, enhancing delicate flavors.

Pair with Beaujolais, Pinot Noir, Sangiovese, Cabernet Franc



### Full and Medium-Bodied Red Wines

No. 7521SR shown

These have the highest tannins resulting in complex flavors. A tall bowl directs the wine to the back of the palate for a richer tasting experience.

Pair with Bordeaux, Cabernet Sauvignon, Merlot, Malbec, Shiraz, Syrah



### Light and Medium-Bodied White Wines

No. 7519SR shown

Perfect for lighter, more delicate white wines with less alcohol. A smaller bowl concentrates subtle aromas and directs the wine to the tip of the tongue for better appreciation of sweeter flavors.

Pair with Riesling, Moscato, Pinot Grigio, Pinot Gris, Petit Chablis



### Full-Bodied White Wines

No. 7557SR shown

For heavier wines with a fuller body, a wide bowl enhances complex aromas while directing the wine to the back of the tongue, heightening flavor intensity.

Pair with Chardonnay, Sauvignon Blanc, Gewurtztraminer, White Zinfandel



### Champagne and Sparkling Wines

No. 7500SR shown

A tall, narrow glass maintains flavor concentration and displays effervescence, enhancing presentation.

Pair with Champagne, Prosecco, Lambrusco



### Dessert Wines

No. 7531SR shown

A smaller glass enables proper portioning of these higher alcohol wines. A rounded bowl directs the wine to the back of the mouth, perfecting the sweetness.

Pair with Ice wine, Sauternes, Moscato



### Multi-Purpose Glass

No. 7553SR shown

This is designed with characteristics of both red and white wine glasses. While not an ideal pairing for either, it can enhance both reds and whites while simplifying stemware management.