

NEW



inAlto UNO



49105Q766
InAlto XL (21 1/2 oz)
H 9 5/8" M 4"
T 2 5/8" B 3 3/8"



49105Q767
InAlto Large (19 oz)
H 9 1/4" M 3 3/4"
T 2 5/8" B 3 3/8"



49105Q768
InAlto Medium (15 7/8 oz)
H 8 3/4" M 3 5/8"
T 2 1/2" B 3 3/8"



49105Q769
InAlto Small (13 oz)
H 8 1/4" M 3 3/8"
T 2 3/8" B 2 7/8"



49105Q770
Champagne Flute (9 3/8 oz)
H 9 5/8" M 2 1/2"
T 2" B 2 7/8"



49105Q771
Water (14 1/2 oz)
H 4" M 3 1/4"
T 2 1/2" B 3 1/2"

H=Height M=Max Diameter T=Top Diameter B=Bottom Diameter

Products are subject to availability. For further details of items available in each pattern, please see the latest price list or contact your customer service rep.

Steelite International America
www.steelite.com
154 Keystone Drive
New Castle, PA 16105
toll free: 800 367 3493
email: usa@steelite.com

Steelite International Canada Ltd
Unit 2, 26 Riviera Drive
Markham, Ontario L3R 5M1
toll free: 800 465 4284
telephone: 905 752 1074
email: canada@steelite.com

facebook.com/steelite
twitter.com/steeliteusa
pinterest.com/steeliteusa
flickr.com/steelite
instagram.com/steeliteusa
steeliteblog.com





i n A l t o collection

The Elegance you Want, the Durability you Need.

“In alto i calici” is the traditional Italian phrase meaning to “Raise your glasses” before a toast. The inAlto collection is our toast to fine Italian design and was designed with the restaurateur in mind; providing the elegance you want, and the durability you need. The distinctive angles and tall, thin stem beautifully enhance a table setting. The brilliancy of Star Glass provides the guest with an exceptional wine tasting experience, while the durability of the XLT strengthened stem maximizes operator value. InAlto exemplifies the passion of Italian design, grace and quality.

Star Glass

Bormioli Rocco’s exclusive composition of crystal glass provides a brilliancy that allows your patron to view the wine’s color and clarity without distortion.

*Star Glass is ISO IWA 8:2009 certified for non-colored, ultra-clear glass.



Laser Cut Rims

Laser cut rims are thin and precise, elevating your patron’s perception of the wine.



Balanced Distribution

Balanced distribution of glass at the point where the stem is pulled from the bowl, resulting in a light and well balanced glass.

Xtra Lasting Treatment

An exclusive treatment added to the stem resulting in increased resistance to breakage due to the rigorous demands of the food service industry. XLT is added when the glass is hot to ensure it will not wash off over time.



Pulled Stem

Pulled stem creates tall and elegant stems, while increasing durability by eliminating the seam found in adjoined stems.

Maximum Stability

Foot is thin and flat, providing maximum stability without being obtrusive.



“The challenge in this project has been creating a new shape, unique and innovative. Together with Bormioli Rocco, we have been able to design a unique glass that embodies Italian tradition, but whose durability exceeds the competition.”

ALDO CIBIC & TOMMASO CORÀ
CIBICWORKSHOP, JANUARY, 2014



“Innovative, elegant, lightweight and balanced: these are the qualities that made me choose InAlto as the ideal accompaniment to my dishes, which I like to describe as hearty, never banal, real discoveries for the eyes and the taste buds and protagonists of my Instinctive Cooking.”

LORENZO COGO
JANUARY, 2014