

BEAUTIFULLY
STRONG



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Stem Zero 



simple is beautiful



Introduction

Nude - Stem Zero

What if it was possible to create a glass so fine, so elegant, so exquisite, that it could almost make you feel as if it didn't exist?

That nothing came between you and the enjoyment of your favorite wine.

We have asked ourselves the same question, but after of work and dedication have come up with the answer.

We call it ... Stem Zero

A glass that seems to be floating in space.



Nude - Stem Zero

Stem Zero is a simple and elegant range of highly refined glassware made to satisfy the most discerning wine connoisseur.

The glass is ultra-fine and ultra-light, yet it is strong and reliable, suiting all manner of occasions, both formal and informal.

Such is the remarkable quality of the glass that it creates a sensation of weightlessness, that the wine is being held by an invisible force, allowing you to savor the aroma and taste of wine in a way that, until now, was considered unimaginable.

The lightness of the glass focusses all attention on the senses. The stem is precise, the lip gossamer-thin, the bowl delicate. Everything works to accentuate touch, taste and smell.

The result is a glass that feels no more than a whisper, a kiss on the lips, encouraging you to enjoy wine to the full.



On thinness and our senses

Mankind, the multisensorial machine

Psychologist Charles Spence explains how input from our other senses – vision, audition and the touch can impact on our perception of smell and taste. For example, a beautifully-set table, sophisticated plating, or even heavy sterling cutlery will increase perceptions of quality.

And what about beautifully thin and elegant glassware?

Stem Zero are beautiful to look at and they are so elegant to touch and light almost defying gravity. This finesse effects and refines the whole tasting experience, the glasses feel so thin and weightless that our brain translates it to the wine and see it as such.

In various tests we made, tasters were given the same wine in two identically shaped glasses, only one was meticulously blown to be part of the Stem Zero range while the other was blown to be thicker as most of the world's glassware would be.

Tasters were convinced that the wine served in the Stem Zero glass was superior. Its tannins were smoother, its body more delicate and the overall sensation was fresher and finer.

The problem

The only problem was that the glasses were also more fragile. Restaurants and wine lovers alike couldn't afford this luxury, as cost was too high to bear. Thus, they had to choose, either the ultimate drinking experience barring high cost, or on the contrary, a lesser performance but sturdier glassware.

Since Nude launched its Stem Zero, with ION SHIELDING technology this dilemma no longer exists. You can have a thinner glass and have it stronger too...

The good thing of having a 60 people strong R&D department is that you can work on numerous fronts, addressing problems and challenges of the present, but also creating new opportunities through technological breakthroughs



Ion Shielding

Nude launches new Stem Zero collection with Ion-Shielding Technology Making it the world's toughest, yet finest lead-free crystal glass. You could say it is beautifully strong.

Following last year's launch of Stem Zero, a simple and elegant range of highly sophisticated stemware, Nude presents the new Stem Zero with Ion Shielding Technology, reinforcing the previously delicate collection, making it twice as strong and flexible as other handmade glasses of similar thinness.

The mechanical properties of glass, that is to say the characteristics that determine its behavior under stress, are strictly related to the amount, depth, and the distribution of any surface flaws that may exist. They are the most important features of glass and can determine its overall use. Any micro-cracks cause the glass to present what we call 'poor mechanical behavior'. That's to say, they cause the glass to crack.

Studies on the mechanical strengthening of glass show that suppressing such micro cracks can be achieved by introducing compressive stress on glass surface.



The glasses

The glasses



Following the ethos of Nude, we have kept things simple and beautiful.

The Stem Zero range consists of six glasses.
We have no desire to complicate life.



Champagne

This glass was designed specifically for more complex and winy Champagne. This style of sparkling wines is not looking at just pleasing the palate with light easy-going zesty flair for aperitif, but rather to express a more profound aspect of elegance and precision. These highly precious sparkling wines should be treated as noble white wines that happen to be effervescent. The glass shape is designed to highlight their complexity and freshness.



Delicate White Wines

This relatively small glass has an oval shape with a narrow rim made to highlight the wine's overall elegance. On the nose the narrow-rimmed glass protects the high notes and aromatics of the wine and show all its fruity and delicate character. On the taste, this narrow opening assures that the wine is directed towards the tip of the tongue accentuating its fruitiness and balancing its natural high acidity. It also helps keep the wine fresher and more elegant.



Full-Bodied White Wines

This large body glass has a wide rim diameter yet keeping it with certain oval shaped form. The glass "opens" the wine allowing the fruit to shine through the oak, showing not only the toasty character but rather highlights the grape aromas with more precision and with better integration with the oak barrel. On the palate, the large rim is directing the wine on full width of the palate bestowing freshness and enhancing a tangier acidity that balances the wine and showing it more accomplished. Sometimes it gives the feeling as if the wine is even cooler than in a smaller glass. The higher volume of wine that is flowing to the palate show perfectly well the velvety body and roundness of this style of wine.



Elegant Red Wines (M)

Wide on the bottom and narrowing towards the rim. The glass highlights the texture of the wine as it directs it to the center of the tongue. The large bottom is accentuating the aromatics of the wines and the narrowing rim diameter is preserving all its perfume. The wine is received in the absolute centre of the palate showing all the elegance and refinement of these wines.



Powerful Red Wines

Tall and large with a beneficial chimney effect allowing deep aromas to open up. This large glass highlights all the depth of these powerful red wine and allowing its heavier aromatic molecules to be freed and be noticed. The tall shape directs the wine to the back part of the palate where we are more sensitive to structure and the at the same time prevents the wine from centering on the teeth and gums avoiding undesirable tannic astringency. The higher amount of wine poured on the back part of the tongue create a perception of mellowness and depth that is so characteristic of these wines.



Elegant Red Wines (L)

This larger size of glass is designed for those who are only satisfied with the best. Even wider on the bottom the glass makes the aromas blossom and shine. The glass highlights the texture of the wine as it directs it to the center of the tongue. The shape is accentuating the aromatics of the wines and the narrowing rim diameter is preserving all its perfume. The wine is received in the absolute centre of the palate showing all the elegance and refinement of these wines.

Wine Type	Wine Properties	Wine Names	Contribution of Shape	Glass Properties
<p data-bbox="91 347 332 436">Delicate White Wines</p> 	<p data-bbox="382 347 724 731">Aromatic, fruity, mineral driven with no oak, these high-acidity wines are a pure hedonistic pleasure. Refreshing, vibrant sometime even crispy these wines are a perfect match for aperitif and for summertime.</p>	<p data-bbox="780 347 1054 1026">Riesling Gewürztraminer Sauvignon Blanc Unoaked Semillon Viognier Chenin Blanc Chablis Gruner Veltliner Sancerre Alsace German & Austrian whites In Turkey / Emir Sultaniye Unoaked Narince</p>	<p data-bbox="1122 347 1844 594">On the nose the narrow-rimmed glass protects the high notes of the wine and show all its fruity and delicate character. On the taste, this narrow opening assures that the wine is directed towards the tip of the tongue highlighting its fruitiness and balancing its natural high acidity. It also helps keep the wine fresher and more elegant.</p>	<p data-bbox="1928 347 2270 491">Relatively smaller glass with oval shape and narrow rim to highlight the overall elegance.</p>

Wine Type	Wine Properties	Wine Names	Contribution of Shape	Glass Properties
<p data-bbox="91 293 288 384">Full-bodied White wines</p> 	<p data-bbox="382 293 748 683">These white are complex and multidimensional, as to the fruit level there is also the oak integration. These wines with lower acidity are more viscous and with a fuller body, These wines need more time to open and you might even consider decanting them.</p>	<p data-bbox="780 293 1073 930">Oak aged Chardonnay Hermitage Roussanne Southern France Grenache blanc Oak aged white wines New world / warm climate whites In Turkey / Oak aged / Narince Oaked Chardonnay</p>	<p data-bbox="1122 293 1868 751">These large glasses “open” the wine allowing the fruit to come through the oak. It shows not only the toasty oaky character but rather highlights the fruit aromas with much better integration with the oak. On the palate, the large rim is directing the wine on full width of the palate bestowing freshness and enhancing a tangier acidity that balances the wine and showing it more accomplished. Sometimes it gives the feeling as if the wine is even cooler than in a smaller glass. The higher volume of wine that is flowing to the palate show perfectly well the velvety body and roundness of this style of wine.</p>	<p data-bbox="1931 293 2268 469">Large body and in the same time a relatively large rim diameter, yet keeping it with certain oval shaped form.</p>

Wine Type

Wine Properties

Wine Names

Contribution of Shape

Glass Properties

Elegant Red
wines

Highly perfumed,
nuanced. Elegant,
smooth, even silky.
These wines are more
about texture than
structure. Delicate
sometimes even airy,
these wines are all
about finesse.

Pinot Noir
Gamay
Debbiolo
Grenache
Bourgogne
Piemonte / Barolo,
Barbaresco
Beaujolais
Oregon
In Turkey /
Kalecik Karası

The glass highlights the texture of the wine as it directs it to the center of the tongue. The large bottom is accentuating the aromatic level of the wines and the narrowing rim diameter is preserving all the perfume.

Wide on the bottom and
narrowing towards the
rim.



Wine Type	Wine Properties	Wine Names	Contribution of Shape	Glass Properties
<p data-bbox="91 347 303 436">Powerful Red wines</p> 	<p data-bbox="382 347 712 732">These wines are structured with more tannins and more oak evidence, they are more black than red, with riper fruit. With more alcohol these wines have fuller body and the structure and power are all about mouth-feel.</p>	<p data-bbox="780 347 1081 1075">Cabernet Sauvignon Merlot Cabernet Franc Shiraz Syrah GSM Malbec Petit Verdot Bordeaux Rhone Valley Napa Brunello di Montalcino In Turkey / Öküzgözü Boğazkere</p>	<p data-bbox="1119 347 1861 732">This tall and large glass highlights the depth of the wine and allows its heavier aromatic molecules to be freed and be noticed. The tall shape directs the wine to the back part of the palate where we are more sensitive to structure and the at the same time prevents the wine from centering on the teeth and gums avoiding undesirable tannic astringency. The significant amount of wine poured on the back part of the tongue create a perception of mellowness and depth that is so characteristic of these wines.</p>	<p data-bbox="1928 347 2234 488">Tall and large with a beneficial chimney effect allowing deep aromas to open up.</p>

Thank you.

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