

Tasting glass

KEYWORDS

- ☐ SYNESTHESIA
- ☐ SENSORIAL DESIGN
- ☐ TEXTURE
- ☐ OLIVE OIL
- ☐ SMELL

AREA

- ☐ ARCHITECTURE DESIGN & CULTURAL HERITAGE

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Patent Type

Patent for invention

Ownership

Sapienza University of Rome 100%

Inventors

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Industrial & Commercial Reference

Fair, educational, culinary environment.
Market of tableware in the home or restaurant.

Time to Market

A prototype was created with good aesthetic and functional results, level 7 of TRL. This makes the invention suitable on the market in a short time.

Availability

Cession, Licensing, Research, Development, Experimentation, Collaboration, Start-up and Spin-off.



Fig. 1 Empty tasting glass, lateral view.



Fig. 2 Tasting glass with oil, three-quarter view.



Fig. 3 Tasting glass in use.

Abstract

The product offers an alternative to the traditional glass for tasting EVO oil, with a more intuitive and engaging tasting experience in order to stimulate the totality of the senses, substantially enhancing the organoleptic properties. It is a glass made of blown glass, equipped with a full glass sphere with three different and interchangeable surface textures for the different types of oil to be tasted. The particular shape of the product stimulates in the user a spontaneous gesture that unconsciously traces the phases of the correct tasting method, enhancing the level of user experience.



Fig. 4 Tasting glass hand held.



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Tasting glass

Technical Description

The product has a new silhouette in the sector of tasting glasses. The main features are:

- ❖ Articulation in two chambers, the upper one for the chromatic enhancement and oxygenation of the oil, and the lower one for the collection and emission of aromas. They are linked through a small circular hole. The tasting function is made possible thanks to the side opening.
- ❖ Presence of the glass sphere, acting as a filter in the upper chamber, to slow down the descent of the oil into the lower chamber and improve the vaporization of the aromatic components. The free movement of the sphere stimulates the rotation gesture of the glass and generates a suggestive sound effect.
- ❖ The inclination of the product, to wrap the nose and increase the immersion of the product.



Fig. 5 Olfactory stimulation phase.

Technologies & Advantages

The innovative aspect of the product is in the particular morphological conformation which is able to amplify the sensory perception of EVO oil, both in the context of amateur and professional tasting.

Among the advantages of the invention there is the particular shape that is both aesthetically pleasing and functional, since the actions that the user performs during its use correspond to those included by the correct formal tasting, and all its elements contribute to the creation of a synesthetic experience, so that the tasting is as complete and pleasant as possible.

Compared to existing products, the articulation of the glass into two chambers with different functions and the addition of the sound stimulus through the movement of the glass sphere, represent new and innovative elements since, in addition to making their use more captivating and fun, allow the tasting experience to be simpler, more intuitive and accessible even to less experienced tasters.

Applications

The product can attract interest in the sectors of professional tasters of the national register of tasters of virgin and extra virgin olive oils with controlled designation of origin, but also for aspiring tasters within the various active courses for obtaining physiological suitability for tasting. The glass is therefore intended for use in an educational environment or in food and wine fairs, and the possibility of selling it as an element of tableware for the home or catering environment is not excluded.



Fig. 6 Tasting phase.

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