

How to use

Simplicity best describes in one word the use of FRESH. To use it as a thermal stabilizer best to follow the below-mentioned procedure:

- Take the aluminum band handling the two holes between your fingers
- Insert the band into the side gaps until two centimetres are kept from the bottom gap
- Flick the band in order to insert the brim inside the bottom gap

After having set the aluminum band FRESH can be used either in a simple mode or in a complex one. Few examples will make these two modes easier to be used. With the simple mode we analyse the case of a red wine and a white wine. If we have a red wine taken from a wine cellar at a certain temperature that we think it is the desired serving temperature this is the procedure to follow. We must fill half of the ice compartment reaching level 10 of the scale showed outer on the plexiglass front. Otherwise, if we wish to decrease of a few degrees the temperature of the same wine we must fill the whole ice compartment. In case of a white wine already cold we fill the whole ice compartment (even a few spoons of salt together with the ice during summer time). In the complex mode, once the desired temperature of our wine has been reached the use of the Fresh T-table is essential to evaluate the level of the ice-scale to be reached into the ice compartment.

		INITIAL TEMPERATURE BOTTLE							
°F		65	61	57	54	50	46	43	
°C		18	16	14	12	10	8	6	
EXTERNAL TEMPERATURE	70	4-6	6-8	8-10	14-16	Full	Full + 1-2 spoons of salt	Full + 3-4 spoons of salt	
	76								
	77	6-8	8-10	12-14	Full	Full + 1-2 spoons of salt	Full + 3-4 spoons of salt	Full + 4 spoons of salt	
	83								
		°F		°C		°F (Fahrenheit)		°C (Celsius)	

The red numbers indicate the initial temperature of the bottle inserted into the FRESH while those in blue indicate the temperature ranges that include the room temperature. The interval 70 - 76 °F (21 - 24 °C) represents the room temperature of a dining room all year around. The second interval 77 - 83 °F (25 - 28 °C) is the temperature of an outdoor setting during the summer months. The numbers in green represent the level of the required amount of ice to be inserted into the FRESH taking into account a certain initial temperature of the wine and the outdoor/room temperature.

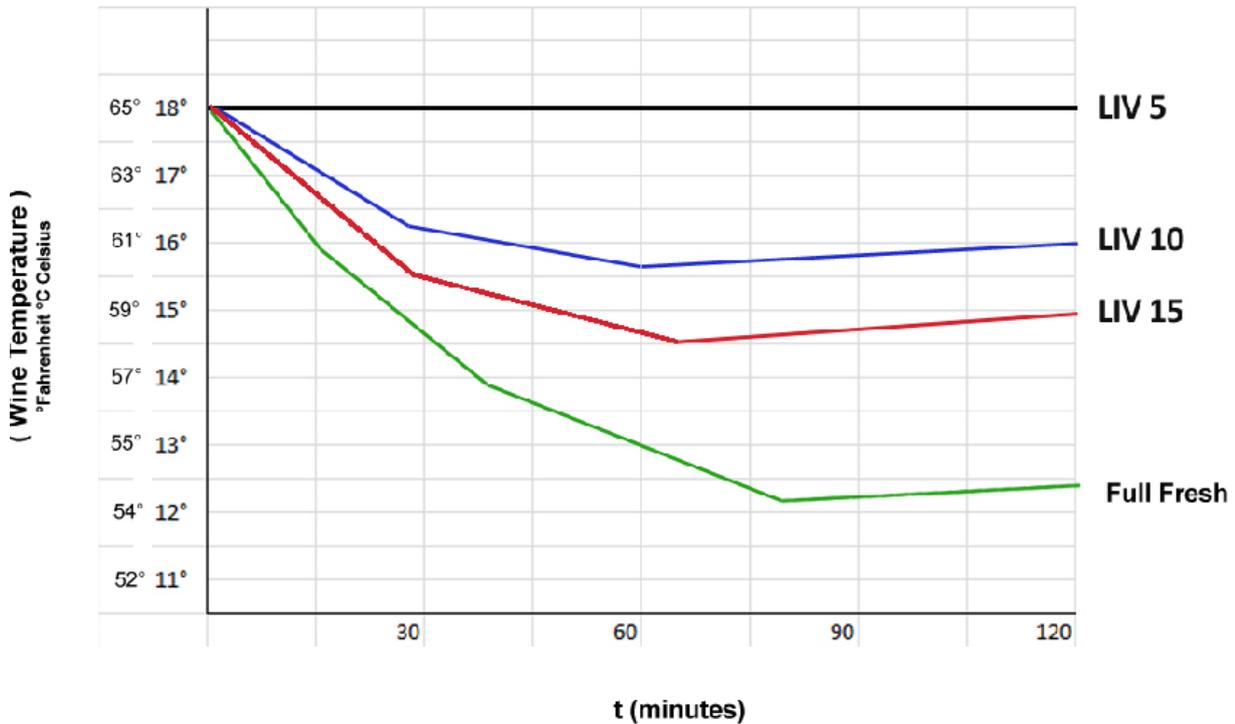
For instance, in April with a room temperature of about 76 °F (24 °C) and a pinot noir with a temperature of 61 °F (16 °C) in order to keep constant the temperature of the wine during the entire meal FRESH must be filled with a quantity of ice that reaches the level 6/8.

On the contrary, in order to stabilize a wine thermally below 50 °F (10 °C) a mixture of ice and sodium chloride (common fine salt) as to be added in these amounts: 65 grams or 2 tablespoons or 130 grams or 4 tablespoons. In this way a much more higher cooling effect is reached than a

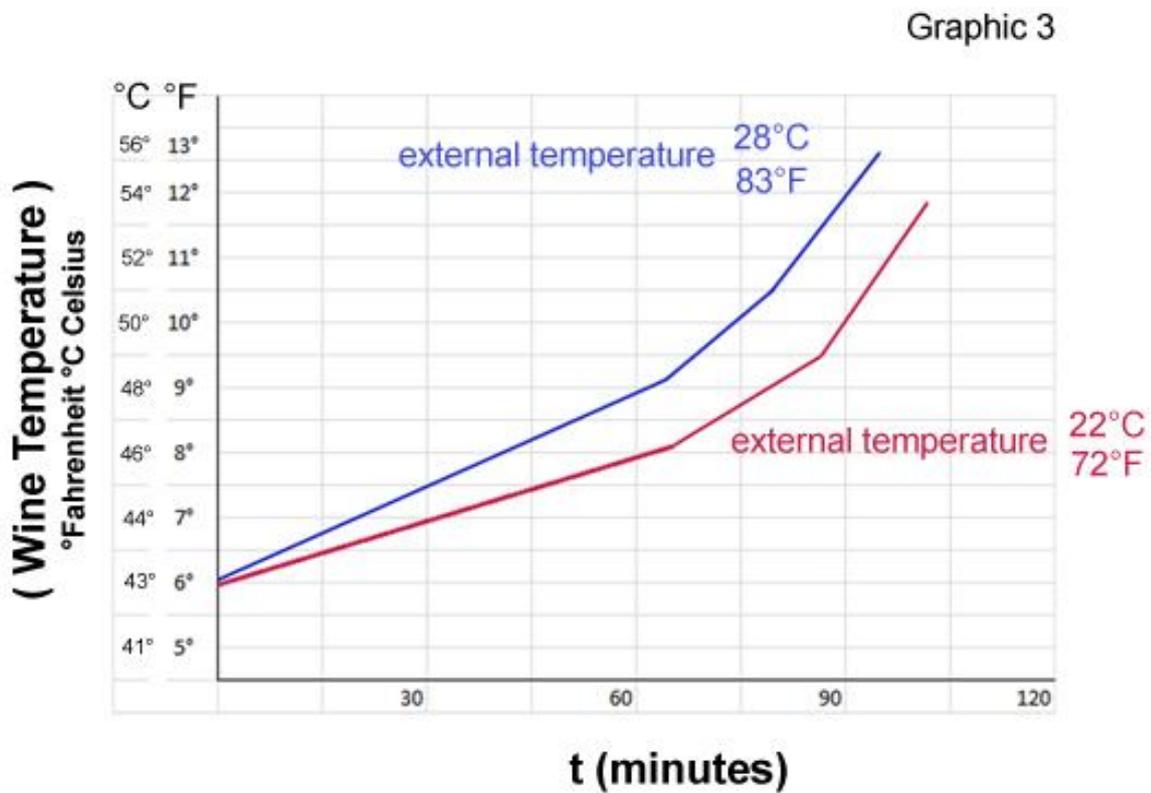
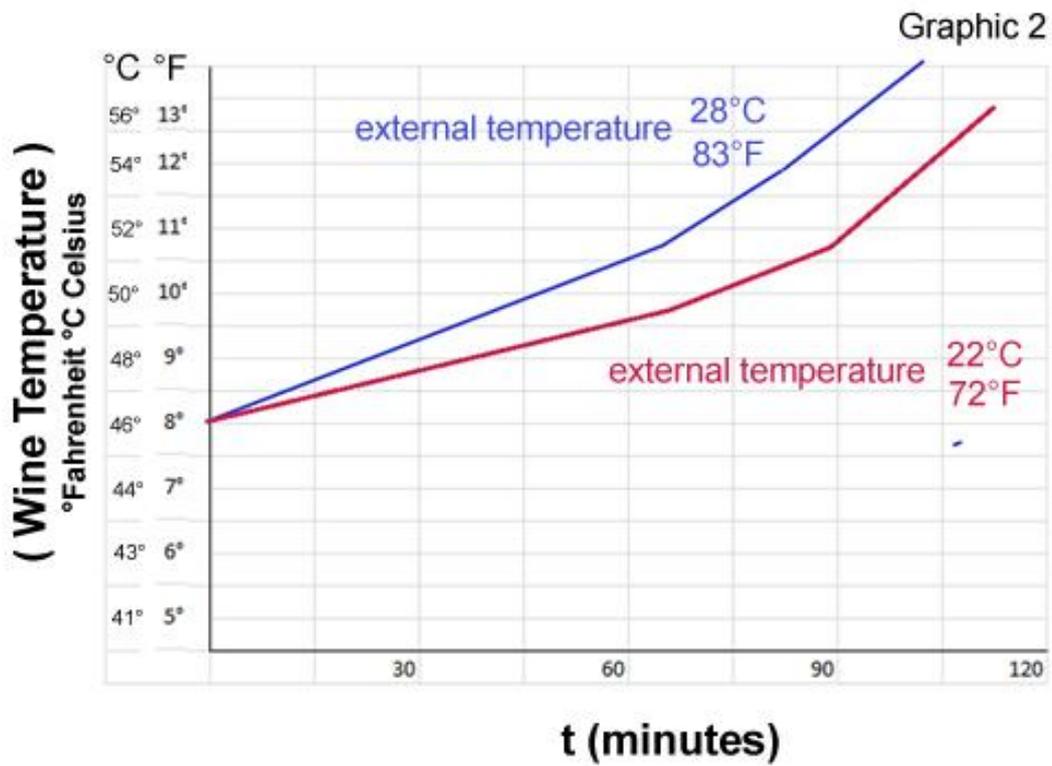
solely mixture of ice. Below are shown the graphs (nn.1-2-3) useful to better understand the FRESH's cooling efficiency and, consequently, to better manage the temperature of your wine service.

This first chart is useful for those who do not have their wines at the right serving temperature. If we have for instance a red wine on a shelf at about 68 °F (20 °C) the sommelier can fill up FRESH with a much more quantity of ice so as to lower the temperature of the wine.

Graphic 1



Temperature of the wine in function of time for various values (levels) of Fresh the outside temperature of 72 °F (22 °C).



In graphs 2 and 3 it is evident that, starting from two distinct temperatures 43 and 47 °F (6 and 8 °C) of the bottle, the bottle inserted into the FRESH shows a different behaviour over time (measured in minutes) taking into account different external temperatures (72 to 83 °F; 22 to 28 °C). These two charts (# 2 - # 3) give a deeper understanding in case of a service of white wines that need higher

temperatures to enhance and better appreciate their bouquets. In addition, the versatility and functionality of FRESH are also shown in its use without the aluminum band becoming and behaving as a standard seau à glace filled with water and ice.

Final thoughts

Fresh is a new tool at the service of the sommelier for a better wine temperature management. Like any technical equipment it has a margin of error that stands at approximately + -1 (referring to the temperature at ice level).

For temperatures above 50 °F (10 °C) Fresh manages to maintain this condition for about 2 hours while below this temperature, the duration drops to about 1 hour and a half.

The Fresh table has been developed after a year of experiments and is the result of a work of a great passionate for his job.

In the case of bottle champagnotta we must consider, because of the thickness of the bottle a dispersion of two degrees per hour which means that by inserting a champagne bottle at 39 °F (4 °C) after one hour we will have a temperature of 43 °F (6 °C).