



SIMPLE!

Take the ravi from the freezer, place it on a bottle or a ravi decanter, and you will savour your wine at the right temperature in a few seconds.



RAVI, YOU KNOW?

The ravi is the most time efficient wine refresher. Within seconds, the ravi will cool your wine, up to 40 times faster than other existing products. This means no more waiting or messy ice buckets to enjoy your wine! At ravi we believe that temperature is the key to maximize your drinking pleasure!

THE CONCEPT

Ravi's innovative concept refreshes your wine the very moment it's served. It cools the wine not the bottle. The cooling process takes place as the wine circulates through the ravi. Take the ravi from the freezer, place it on a bottle or a ravi decanter, and you will savour your wine at the right temperature in a few seconds. Since not all wines are enjoyed at the same temperature, ravi has a valve that controls the flow of wine to regulate the temperature. With an internal tube made from the same stainless steel used for fermentation tanks, ravi maintains the wine's characteristics and never alters the taste.

Treat your wine with respect... Drink it at its ideal temperature within seconds.

Ravi's valve controls the flow of wine to regulate the temperature.

The internal stainless tube maintains the wine's characteristics and never alters the taste.



The shell acts like a thermos, keeping the ravi efficient for an entire bottle.

The ravi will drop the temperature of the wine by 10 to 20°F (6 to 12°C) in an instant.

EXPERTS SAY...

"Serving temperature can be achieved in a few seconds for a red wine. A few seconds longer, and your white wine is ready for the guests."

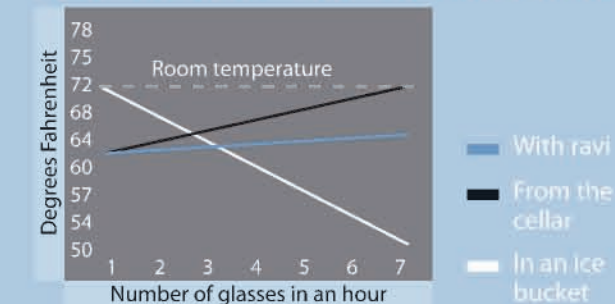
Owen Dugan, *Wine Spectator*

"Incredible but especially very efficient, this accessory finds itself to be a very refreshing, fast and essential solution for all oenophiles..."

Vins & Vignobles magazine

Made in Canada. Patent pending.

RAVI'S PERFORMANCE WITH RED WINE



Easy to use, easy to clean and portable!

THE INTENT

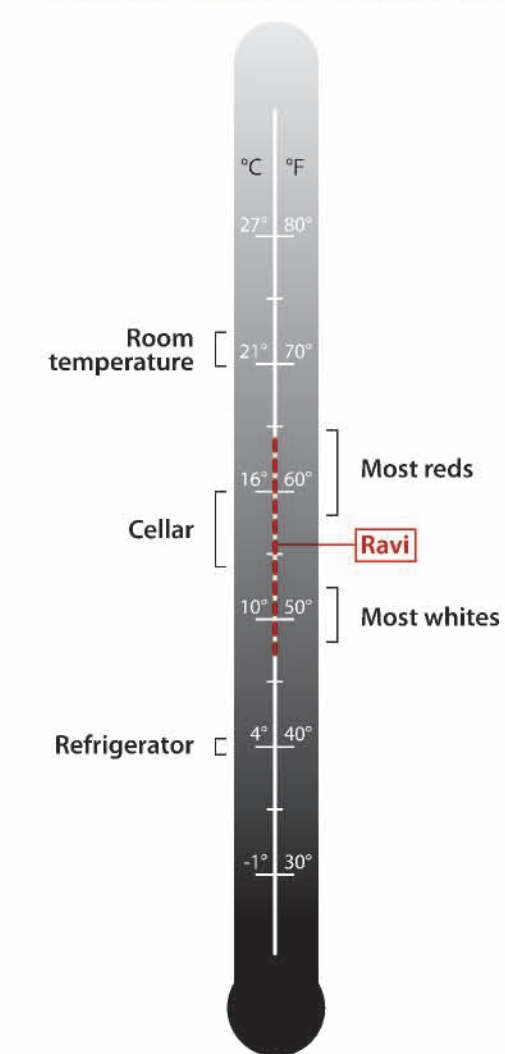
Unfortunately, red wines are usually served too warm. The alcohol tends to predominate, concealing the fruit of the wine. As a result, the wine loses its typicity and personality.

Ravi, which is intended mainly for red wine, enables your wine to go instantly from room temperature to that of a wine cellar, namely between 54 and 64°F (12 and 18°C). When enjoying a white or a rosé, ravi can cool your wine to perfection, should it have been left at room temperature for a little too long.

RAVI TRIED AND TESTED!

This canadian invention has been tested worldwide; Italy, Austria, Japan and Brazil are just a few of the countries that now can appreciate the ingenuity of ravi.

WINE TEMPERATURE GUIDELINES



For more info on ravi products or to locate a store near you, please visit ravisolution.com