

**WAKE UP WINE™**  
**RECOMMENDED DECANTING TIMES GUIDE**

<b>Red Wine Variety</b>	<b>Recommended Decanting Time</b>
Aglianico	5-10 minutes
Barbera	5 minutes
Blend: Bordeaux	5-10 minutes
Blend: Red	5-10 minutes
Blend: Rhône/GSM	2-4 minutes
Cabernet Franc	4-8 minutes
Cabernet Sauvignon	5-10 minutes
Carignan/Cariñena	10 minutes
Corvina (Valpolicella)	5 minutes
Gamay (Beaujolais)	4-5 minutes
Grenache/Garnacha	4-8 minutes
Malbec	5 minutes
Mencía	3-5 minutes
Merlot	4-5 minutes
Montepulciano	10 minutes
Nebbiolo	10 minutes
Negroamaro	5 minutes
Nero d'Avola	5 minutes
Petite Sirah	4-8 minutes
Pinot Noir	2-6 minutes
Sangiovese (Chianti, Brunello)	5 minutes
Syrah/Shiraz	8-10 minutes
Tannat	3-5 minutes
Tempranillo (Rioja)	6-10 minutes
Zinfandel	5 minutes

White Wine Variety	Recommended Decanting Time
Assyrtiko	1-4 minutes
Chardonnay	3-6 minutes
Chenin Blanc	3-6 minutes
Gewürztraminer	1-3 minutes
Grüner Veltliner	3-6 minutes
Pinot Gris/Pinot Grigio	3 minutes
Riesling	1-4 minutes
Sauvignon Blanc	3 minutes

Spirits	Recommended Decanting Time
Brandy	3 minutes
Gin	3 minutes
Liqueur	3 minutes
Mezcal	3 minutes
Rum	3 minutes
Tequila	4-8 minutes
Vodka	3 minutes
Whisk(e)y	3-5 minutes

Other	Recommended Decanting Time
Rosé wine	1-3 minutes
Orange wine	3-5 minutes
Port wine	2-5 minutes
Saké	3-5 minutes

This guide can help you determine the decanting time necessary for each variety and type of spirit. **OLD VINTAGE FINE WINES MAY NOT NEED DECANTING OR NEED LESS TIME!** *Adjust or personalize the decanting time to suite your taste.* Have fun trying out different decanting times for each glass and exploring new tastes!