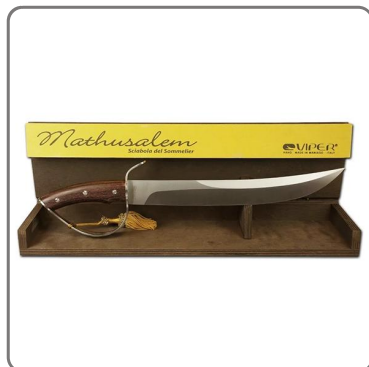


MATHUSALEM PROFESSIONAL SABRE ROSEWOOD HANDLE



vedi prodotto online



SOLUZIONI FOODSERVICE

THE ART OF "SABRAGE" IS A FRENCH TRADITION INHERITED FROM THE COUR DE RUSSIE AND THE CAVALERIE NAPOLEONNIENNE.

The ritual of opening a bottle of champagne or sparkling wine with a blow of a sabre (in French sabre) is very ancient, dating back to when the officers of the French Royal Guard celebrated victories on the field and their promotion by opening bottles of champagne with a clean blow. It is said that Napoleon himself emphasized the gesture by shouting "Champagne! In victory you deserve it, in defeat you need it...". The sabre, removed from the scabbard, slid gently onto the neck of the bottle on the side and released the cork with the glass that contained it. This type of opening is spectacular and very pleasant to see and can only be performed with bottles containing sparkling wines, because it is thanks to the pressure that these wines exert inside the bottle that the glass of the neck easily detaches from the cork. To perpetuate this tradition, Jean Claude Jalloux, a French restaurateur, created the brotherhood called "du sabre d'or" which is also spreading beyond the Alps.

TO BEST HONOR THIS ANCIENT FRENCH TRADITION, HERE IS AN ALL-ITALIAN PRODUCT, REFINED AND OF QUALITY, COMPLETELY CREATED IN MANIAGO BY THE VIPER-TECNOCUT COMPANY.

TECHNICAL FEATURES:

Blade: unsharpened, made of hardened steel W.Nr. 1.4034.

Hilt: decorated with a perforated braid motif, satin-finished with polished edges in AISI 304 steel.

Handle: natural wood rosewood.

Fasteners: Male and female screws with customized heads in AISI 303/304 steel.

Packaging: stained wooden display box.