





















ADARTE

 <p>BOTANICAL SPECIES 100% Arabica</p>	 <p>ORIGIN REGION PROCESSING Brazil, Alta Mogiana, Natural Guatemala, Antigua, Washed Colombia, Huila, Washed Etiopia, Sidamo, Washed</p>	 <p>ROASTING Drum type for single origin</p>	 <p>ESPRESSO RECIPE 16.5 g coffee ground (double) 33 g beverage (double espresso) 23-26 sec brewing time 92-94°C water temperature</p>	 <p>CUP PROFILE Fragranza/Aroma: floral, vanilla Flavor: hazelnut, citrus Mouthfeel: light, soft Aftertaste: delicate, caramel</p>	 <p>PACKAGING 250 g bean and moka ground. Modified atmosphere bean COD: OCAH27H1 moka ground COD: OCAH27H2 QUANTITY PER CTN 24 jars of 250 g (tot. 6 kg) CTN PER EURO PALLET 48 ctn (tot.1152 brt) SHELF LIFE 24 months</p>
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VELLUTO

 <p>BOTANICAL SPECIES 80% Arabica 20% Canephora</p>	 <p>ORIGIN REGION PROCESSING Arabica: Brazil, Alta Mogiana, Natural Guatemala, Antigua, Washed Colombia, Huila, Washed Canephora: Guatemala, San Marcos, Washed</p>	 <p>ROASTING Drum type for single origin</p>	 <p>ESPRESSO RECIPE 16 g coffee ground (double) 32 g beverage (double espresso) 23-26 sec brewing time 92-94°C water temperature</p>	 <p>CUP PROFILE Fragranza/Aroma: walnut, cocoa Flavor: chocolate, caramel Mouthfeel: medium, velvety Aftertaste: toasted hazelnut, dark chocolate</p>	 <p>PACKAGING 250 g bean and moka ground. Modified atmosphere bean COD: OCAH23H1 moka ground COD: OCAH23H2 QUANTITY PER CTN 24 jars of 250 g (tot. 6 kg) CTN PER EURO PALLET 48 ctn (tot.1152 brt) SHELF LIFE 24 months</p>
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CAPRICCIO

 <p>BOTANICAL SPECIES 70% Arabica 30% Canephora</p>	 <p>ORIGIN REGION PROCESSING Arabica: Brazil, Alta Mogiana, Natural Guatemala, Antigua, Washed Colombia, Huila, Washed Canephora: India, Karnataka, Parchment Kaapi Royal</p>	 <p>ROASTING Drum type for single origin</p>	 <p>ESPRESSO RECIPE 15.5 g coffee ground (double) 31 g beverage (double espresso) 23-26 sec brewing time 90-92°C water temperature</p>	 <p>CUP PROFILE Fragranza/Aroma: cocoa, caramel Flavor: brown sugar, biscuit Mouthfeel: full, dense Aftertaste: slightly spicy, dark chocolate</p>	 <p>PACKAGING 250 g bean and moka ground. Modified atmosphere bean COD: OCAH02H1 moka ground COD: OCAH02H2 QUANTITY PER CTN 24 jars of 250 g (tot. 6 kg) CTN PER EURO PALLET 48 ctn (tot.1152 brt) SHELF LIFE 24 months</p>
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