



AROMA CLASSICO



BOTANICAL SPECIES

30%
Arabica
70%
Canephora



ORIGIN REGION PROCESSING

Arabica:
Brazil, Cerrado, Natural
Canephora:
Vietnam, Central Highlands,
Natural - Wet Polished



ROASTING

Drum type
for single
origin



ESPRESSO RECIPE

14.5 g coffee
ground (double)
29 g beverage
(double espresso)
23-26 sec
brewing time
90-92°C
water temperature



CUP PROFILE

Fragrance/Aroma:
cocoa, toasted bread

Flavor:
dark chocolate,
dried fruit

Mouthfeel:
full, dense

Aftertaste:
spicy, bitter cocoa



PACKAGING

1000 g bean.
Modified
atmosphere
with valve

COD. **OCAV02A1**

QUANTITY PER CTN
6 packs of 1000 g
(tot. **6 kg**)

CTN PER
EURO PALLET
96 ctn (tot. 576 kg)

SHELF LIFE
24 months