



DOLCEVITA



BOTANICAL SPECIES

90%
Arabica
10%
Canephora



ORIGIN REGION PROCESSING

Arabica:
Brazil, Alta Mogiana, Natural
Guatemala, Antigua, Washed
Colombia, Huila, Washed
Etiopia, Sidamo, Washed
Canephora:
India, Karnataka, Parchment
Kaapi Royal



ROASTING

Drum type
for single
origin



MOKA RECIPE (3 CUPS SIZE)

coffee to water ratio:
1:10
15 g coffee
150 g water



CUP PROFILE

Fragrance/Aroma:
hazelnut, floral
Flavor:
milk chocolate, citrus
Mouthfeel:
light, round
Aftertaste:
pink grapefruit,
bitter cocoa



PACKAGING

Doypack
with valve
250 g bean
and ground:
• moka
• espresso
• french press
• ibrik
• filter
bean COD. **OCAF01A1**
ground
COD. **OCAF01A2**
QUANTITY PER CTN
20 doypack da 250 g
(tot 5 Kg)
CTN PER EURO
PALLET
54 ctn (tot 270 kg)
SHELF LIFE
24 months