



AROMA PIÙ



BOTANICAL SPECIES

40%
Arabica
60%
Canephora



ORIGIN REGION PROCESSING

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



ROASTING

Drum type
for single
origin



ESPRESSO RECIPE

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



CUP PROFILE

Fragrance/Aroma:
toasted bread,
toasted hazelnut

Flavor:
dark chocolate,
licorice

Mouthfeel:
full, buttery

Aftertaste:
dried fruit,
bitter cocoa



PACKAGING

1000 g bean.
Modified
atmosphere
with valve

COD. **OCAV04A1**

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

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

SHELF LIFE
24 months