



CAPRICCIO



BOTANICAL SPECIES

70%
Arabica
30%
Canephora



ORIGIN REGION PROCESSING

Arabica:
Brazil, Alta Mogiana, Natural
Guatemala, Antigua, Washed
Colombia, Huila, Washed

Canephora:
India, Karnataka, Parchment
Kaapi Royal



ROASTING

Drum type
for single
origin



ESPRESSO RECIPE

15.5 g coffee
ground (double)

31 g beverage
(double espresso)

23-26 sec
brewing time

90-92°C
water temperature



CUP PROFILE

Fragrance/Aroma:
cocoa, caramel

Flavor:
brown sugar,
biscuit

Mouthfeel:
full, dense

Aftertaste:
slightly spicy,
dark chocolate



PACKAGING

2000 g bean.
Modified
atmosphere
with valve

COD. **OCAB15A2**

QUANTITY PER CTN
3 tins of 2 kg
(tot. **6 kg**)

CTN PER EURO
PALLET
56 ctn (tot. 336 kg)

SHELF LIFE
24 months