



## VENEZIA



### BOTANICAL SPECIES

60%  
Arabica

40%  
Canephora



### ORIGIN REGION PROCESSING

**Arabica Specialty Coffee:**

Ethiopia, Sidamo, Washed

**Arabica:**

Brazil, Alta Mogiana, Natural

**Fine Robusta (Specialty Coffee):**

Nicaragua, Nueva Segovia, Natural  
Guatemala, San Marcos, Washed

**Canephora (Robusta):**

India, Karnataka, Parchment, Kaapi Royal  
Indonesia, Flores, Washed



### ROASTING

Drum type  
for single  
origin



### ESPRESSO RECIPE

16 g coffee  
(double espresso)

32 g beverage  
(double espresso)

22-26 sec  
brewing time

91-93°C  
water temperature



### CUP PROFILE

**Fragrance/Aroma**  
spices, dried fruit

**Flavor:**  
caramel, vanilla

**Mouthfeel:**  
full-bodied, creamy

**Aftertaste:**  
cocoa, mild tobacco



### PACKAGING

2000 g  
Protective  
atmosphere  
with valve