



NAPOLI



BOTANICAL SPECIES

40%
Arabica

60%
Canephora



ORIGIN REGION PROCESSING

Arabica Specialty Coffee:
Colombia, Huila, 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)

28-30 g beverage
(double espresso)

20-25 sec
brewing time

90-92°C
water temperature



CUP PROFILE

Fragrance/Aroma
brown sugar, biscuit

Flavor:
dark chocolate,
hazelnut

Mouthfeel:
full-bodied, dense

Aftertaste:
toasted almond,
cocoa



PACKAGING

250 g
beans and
moka ground

modified
atmosphere