



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

250 g
beans and
moka ground

modified
atmosphere