



## 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

**2000 g**  
Protective  
atmosphere  
with valve