BAR LINE

www.caffelatella.it

CLASSICA

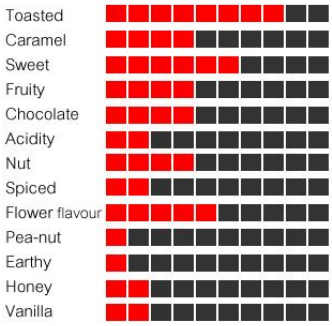
DESCRIPTION: A blend with a robust and decisive taste.The classic Italian espresso for the cofee lover that enjoys a strong cup. 2.2 lb. Whole bean.

BLEND: 50% arabica and 50% robusta

ORIGIN OF RAW MATERIAL:
Latin America, Africa and India

NET WEIGHT: 1 KG (35.2 Oz)

Shelf life 24 months
Euro pallet 80x120 450kg
Pallet size 100x120 600kg

TYPE OF ROASTING: Italian roasting leads to the production of a very roasted coffee, dark brown and oily-looking, and with sweetish notes in the finish. It's 'the most suitable style of our beloved espresso. Roasted at about 220 degrees.

ORGANOLEPTIC PROFILE-Sensorial note from 0 to 10