BAR LINE
www.caffelatella.it

PREGIATA

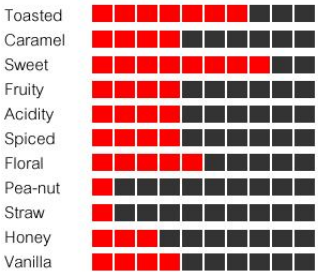
DESCRIPTION: A perfectly bilance blend of coffee selected from the highest quality and origins.
A rich flavor for the most demanding coffee connoisseur. 2.2lb. whole bean.

BLEND: 70% arabica and 30% robusta

ORIGIN OF RAW MATERIAL:
Latin America, Africa and India

NET WEIGHT: 1 KG (35.2 Oz)

expiration 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, sweetish and aromatic taste. It's 'the most suitable style of our beloved espresso. Roasted at about 210 degrees.

ORGANOLEPTIC PROFILE-Sensorial note from 0 to 10