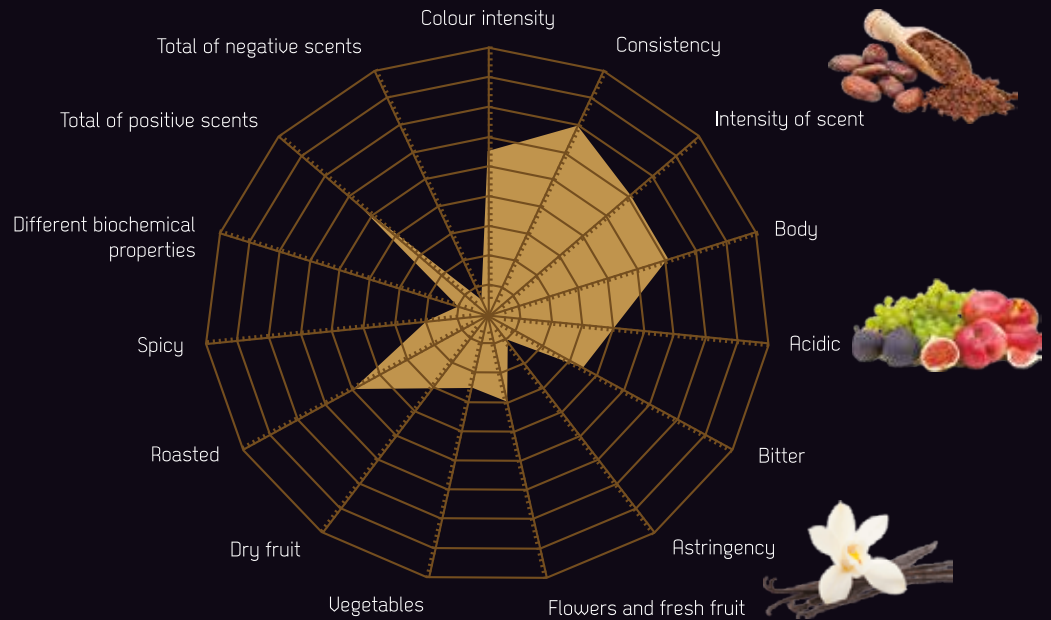


Espresso Italiano

the awarded blend



Espresso Italiano features a **round and velvety body**, accompanied by a **complex and deep aroma**. The hints of fruit and vanilla give a touch of **marked floral acidity** to this blend. Strong and persistent **cocoa and dark chocolate** aftertaste.



Provenance: Central America, South America, Africa, India



Package: 1 Kg bag | Unit: 6 bags per package

Note Aromatiche Aroma notes

Fruttate Fruity	☞☞☞☞☞	Speziate Spicy	☞☞☞☞☞
Fiorite Floral	☞☞☞☞☞	Cioccolatose Chocolate	☞☞☞☞☞
Agumate Citrus	☞☞☞☞☞	Nocciolate Hazelnut	☞☞☞☞☞

Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☞☞☞☞☞	Dolcezza Sweetness	☞☞☞☞☞
Acidità Acidity	☞☞☞☞☞	Aroma Aroma	☞☞☞☞☞
Equilibrio Balance	☞☞☞☞☞	Intensità Intensity	☞☞☞☞☞



At the International Coffee Tasting – the contest organized by the **International Coffee Tasters Institute** – 2008 Italian edition and 2013 Asian edition, it obtained the highest recognition for the production of Espresso Italiano (beans), winning the Coffee Bar Espresso Blends category



Caffè Paranà Espresso Italiano is an **INEI-certified blend**, meaning that its taste and aroma were deemed consistent with the sensory profile of the perfect espresso, identified by a research that has involved thousands of consumers and sector experts.