100 Percento Arabica

Fragrant

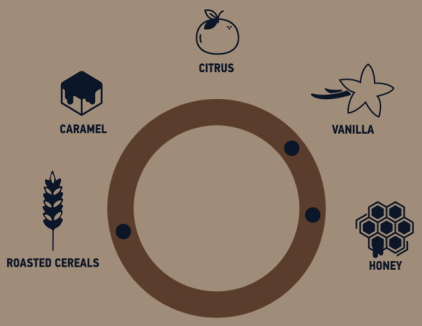
ISTITUTO ESPRESSO ITALIANO — I.E.I Certified



Dark Roast: powerful and highly aromatic.

A blend with high aromatic intensity, defined by pronounced citrus notes and a velvety texture. The medium body ensures balance and drinkability, while the profile is more expressive and defined than traditional blends. **A coffee with strong personality, precise in the cup and with high sensory impact.**

Aromatic map



Aroma / Intensity



Origins



Arabica
Brazil

Arabica
Guatemala

Arabica
Mexico



100 Percento Arabica

Dark Roast: powerful and highly aromatic.

Fragrant

1000g 340g

I.E.I. Certified

Halal Certified

Parve Certified

FINEST ROASTED COFFEE – WHOLE BEANS

COFFEE ROASTED – IN ITALY

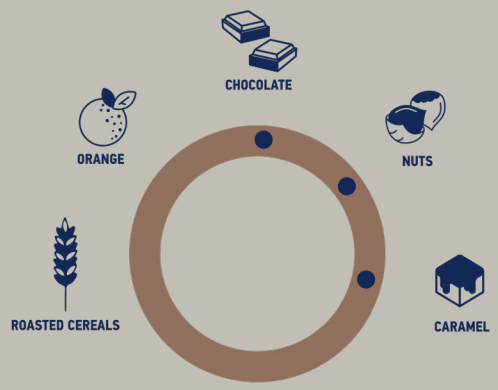
GAS RELEASE VALVE – LONG LASTING AROMA

PACKED WITH NITROGEN – GREATER FRESHNESS

A blend with high aromatic intensity, defined by pronounced citrus notes and a velvety texture. **The medium body ensures balance and drinkability, while the profile is more expressive and defined than traditional blends.** A coffee with strong personality, precise in the cup and with high sensory impact.



Aromatic map



Aroma / Intensity

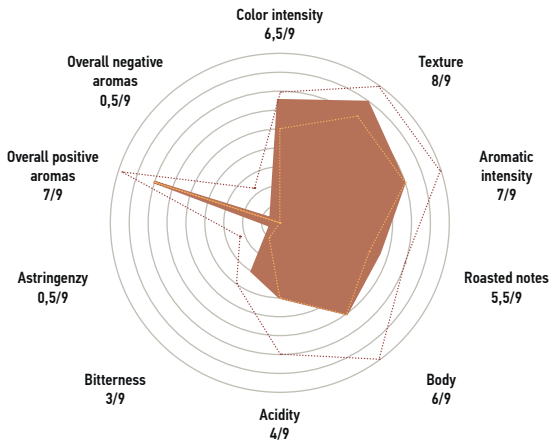


Cup profile

IEI Method*

1 to 9 scale

Minimum · Maximum · 100 Percento Arabica Dark Roast



*IEI – **Istituto Espresso Italiano**, standard di riferimento per la certificazione dell'espresso italiano.

Origins



Arabica Brazil

Arabica Guatemala

Arabica Mexico

Filicori Zecchini