

# FILTER COFFEE

100% Arabica

Our Filter Coffee comes from the union of excellent Colombian and Brazilian Arabica beans: a blend with a sweet, rounded aroma, and delicate nuances of chocolate and caramel. Ideal for filter coffee brewing, this is a blend we love describing as "comfortable".

<b>AROMA</b>	●	●	●	●	●
<b>BODY</b>	●	●	●	●	○
<b>FRUIT</b>	●	●	●	○	○
<b>BALANCE</b>	●	●	●	●	○
<b>CAFFEINE</b>	●	○	○	○	○

<b>COMPOSITION</b>	100% Arabica
<b>ORIGINS</b>	Brazil, Colombia
<b>NOTES</b>	Cocoa, brown sugarr

**AVAILABLE IN**  
250g ground coffee



## BREWING SUGGESTIONS

Filter



## ROASTING AND QUALITY CONTROL

Our products are the result of a careful study combined with a masterly 'slow roasting', carried out in a way that allows us to enhance all the peculiarities and organoleptic characteristics which distinguish each single origin. The roasting level of each production batch is monitored, at the end of each roasting cycle, by measuring with a colorimeter

## PACKAGING

The packaging is done only when the beans have reached the ideal stage of development and resting. To preserve the freshness and the flavor of our coffee, our bags are equipped with an "aroma-protection" valve. The ground coffee is vacuum packed