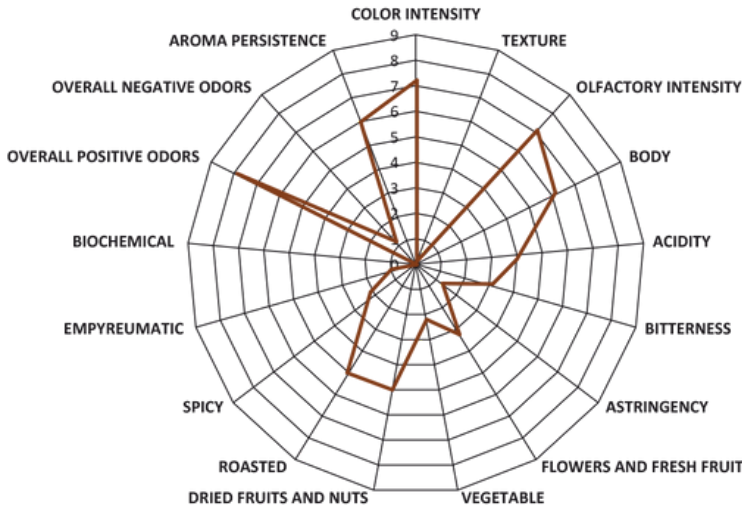


MISCELA PRIMO AROMA

100% Arabica

A 100% Arabica gourmet blend that was invented with the aim of creating at home a coffee that is "as good as the one at the café". Produced to prepare Moka coffee and obtained from blending the highest quality Arabica beans, Primo Aroma is characterised by its unique aroma and a taste in which sweetness and acidity mix perfectly.



- COMPOSITION** 100% Arabica
ORIGINS Brazil, Ethiopia, India
NOTES Nutty, caramel, chocolate



AVAILABLE IN
250g ground coffee



AWARDS

The 250g ground coffee format obtained the following prizes:
Gold Medal at the International Coffee Tasting 2014 and 2016 in the "Moka category"



ROASTING AND QUALITY CONTROL

Our products are the result of a careful study combined with a masterly low 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

The ESE pods are made of 100% compostable materials, certified OK COMPOST - Industrial by TUV AUSTRIA and individually packed