

NORTHERN ITALY ESPRESSO



ACIDITY
medium low

BODY
medium full

SWEETNESS
low

PROCESSING
various

HARVEST
2025

earthy | dark chocolate | salted caramel

We went back to the birthplace of espresso to create a traditional blend in the Northern Italy style. Where the local lore says the coffee must be perfectly roasted to acquire just a light oily sheen but not as dark as they like it down south in Southern Italy. Here in Northern Italy the locals consider their espresso to be more refined and prestigious than the espresso found down south because here the espresso is smoother and less dark while retaining that required distinctive Italian dark chocolate earthy character. In local coffee shops the coffee's stately distinguishing notes accent the hot coffee drinks in a matter of course naturally expected way, the salted caramel finish prompts a satisfied nod, the day is ready to begin.

VARIETAL BLEND



ROAST STYLE

GRIND

DATE ROASTED

NET WT 16 OZ | 1 POUND | 453 G