

ITALIAN CAFE



ACIDITY
low

BODY
medium

SWEETNESS
low

PROCESSING
various

HARVEST
2025

earthy | dark chocolate | smoky

This is that traditional full heavy bodied intense Italian cup of coffee. The strength and toughness exhibited in this blend are a force to be reckoned with. Intense notes of earthiness, smokiness, and dark chocolate notes with a hint of blackberry sweetness in the finish. Usually roasted to a very dark heavy french roast style and tempered with cream and sugar. For this blend we start with a famous Indonesian bean our unique Sumatra Mandheling a perfect choice for very dark roasts. To this we add a couple traditional Italian favorites like Brazil and beans from India all a perfect choice for very dark roasts. This well crafted blend comes together with a smooth rich smoky intensity like a cup from a uptown Italian cafe. Try it if you dare!

VARIETAL BLEND



ROAST STYLE

GRIND

DATE ROASTED

NET WT 16 OZ | 1 POUND | 453 G