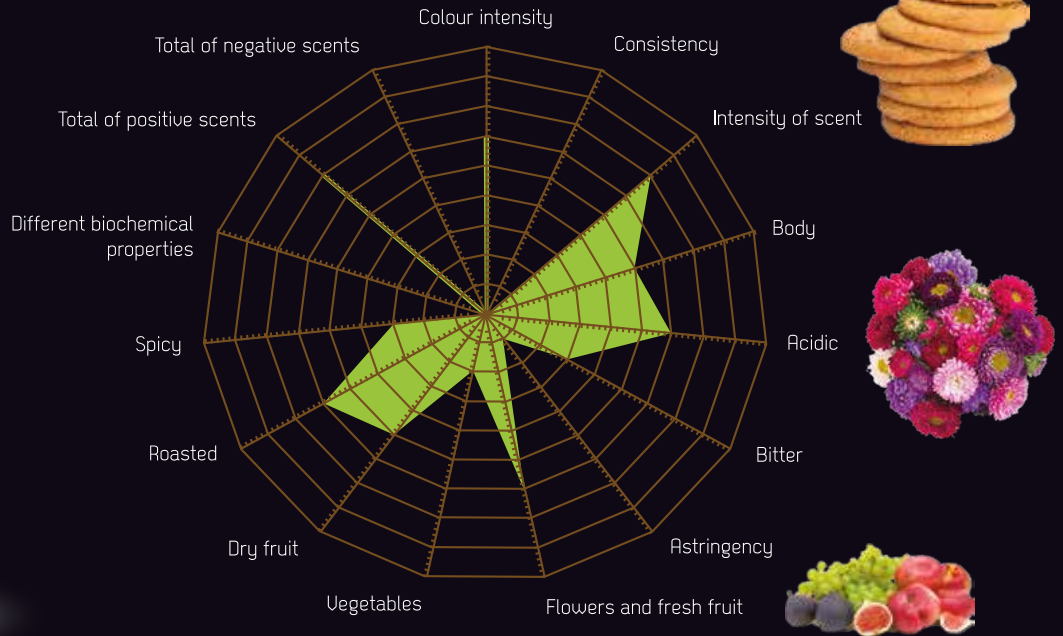


Organic Fairtrade

gourmet blend



100% selected Arabica blend, with a sweet and delicate taste and a marked acidity and floral aroma. The cocoa and spicy notes leave us with a full taste and an intense vanilla aftertaste, that makes this product a gourmet espresso coffee blend.



Provenance: Central America



Package: 50 gr can | Unit: 12 cans per package

Note Aromatiche Aroma notes

Fruttate Fruity	☞☞☞☞☞	Speziate Spicy	☞☞☞☞☞
Fiorite Floral	☞☞☞☞☞	Cioccolatose Chocolate	☞☞☞☞☞
Agrumate Citrus	☞☞☞☞☞	Mandorlate Almond	☞☞☞☞☞

Caratteristiche Organolettiche Organoleptic Characteristics

Corpo Body	☞☞☞☞☞	Dolcezza Sweetness	☞☞☞☞☞
Acidità Acidity	☞☞☞☞☞	Aroma Aroma	☞☞☞☞☞
Equilibrio Balance	☞☞☞☞☞	Intensità Intensity	☞☞☞☞☞



The best quality of pure Arabica coffee prepared with organic ingredients, cultivated at 1,500 m above the sea level by small Central and South American cooperatives. A production that relies on the accurate mastery of natural and artisanal methods, certified and guaranteed by the independent brand International Fairtrade, according to Fair Trade international standards.



Purchasing this product helps improving the living and working conditions of small producers in developing countries and promotes environmental protection.

CAFFÈ PARANÀ has consciously chosen to embrace ORGANIC production and the FAIRTRADE culture worldwide, by combining the knowledge and Italian taste for coffee to the responsibility of defending these values, while guaranteeing a unique and embracing aroma to its customers.