

## ESSE CAFFÈ' BLENDS DESCRIPTION AND TASTING PROFILE



### PERCENTAGE OF ARABICA INSIDE THE BLENDS:

Take note that the percentage can change due to seasonal influence on the green beans.

Our secret receipts could change to guarantee persistence and balance of the taste of each blends in the cup.

Our blends maintain same taste during all year long.

Green beans change due to rainy and different season but we check the blends weekly to maintain same taste of all blends.

This is the reason why percentage of Arabica and Robusta can change.



All our blends have inside from 8 to 10 different single origins:

All the blends are a different mix of these single origins:

<b>India Arabica:</b>	gives chocolate and body very good coffee beans.
<b>India Robusta:</b>	gives spicy flavors and cream
<b>Brazil Arabica:</b>	three types of Arabica grade A, they all give persistence, acidity, body, this three ingredients are the heart of our espresso, all our blends have at least 40/50 % of Brazilian Arabica inside.
<b>Costa Rica Arabica:</b>	good acidity and lemon taste
<b>Indonesia Robusta:</b>	gives flower taste
<b>Ethiopia Arabica:</b>	one of the best Arabica of the world, very rich flavor, with traces of salt and chocolate
<b>Colombia Arabica:</b>	gives strong acidity and fruity flavor
<b>Guatemala Arabica:</b>	gives dry fruit and acidity
<b>Vietnam Robusta:</b>	gives body
<b>Panama Arabica:</b>	gives acidity and lemon taste

Here as follows I have put my personal description of the blends

### SELEZIONE ARABICA coffee beans



One of our gourmet and specialty blend, with a little bit of Australian style blends. I think this blend is very innovative and dedicated to the new trend of coffee tasters.

This our newest blend, it is our 100% Arabica, fruity taste, good body and balance acidity, Arabica from central and south America. If you see different colour beans inside the pack is because our policy is to mix the beans before roasting...

The taste is very positive for all mouth, and persistence with many different coffee machines.

Also the design of the packaging is something very new and modern.  
 The blend is certified by the Italian institution for espresso coffee  
 Only 7,5/8 grams needed per dose

Aroma	●●●●●●
Body	●●●●●●
Persistence	●●●●●●
Acidity	●●●●●●
Roasting	<b>Light</b>

### IDEALE coffee beans



Also this is one of our newest blend, it has approximately 95% Arabica, for sour taste and good acidity, Arabica from central and south America, and 5% Robusta, spicy and fruity, a mix of India and Indonesian Robusta, this blend is mixed also with some decaf coffee. If you see different colour beans inside the pack is because our policy is to mix the beans before roasting...

The positive things (of this blend) are that has a little quantity of caffeine (about half than a typical espresso) so it's good to serve this coffee in the evening...and the taste is really close to an espresso (and far from a decaf)

The negative is that, as all decaf, it loses in body.

Aroma	●●●●●●
Body	●●●●●●
Persistence	●●●●●●
Acidity	●●●●●●
Roasting	<b>Medium</b>

## MISCELA MASINI coffee beans



This is (with Selezione Esse) our best seller blend in Italy.

It's similar to the optimum, so big percentage of Arabicas (Central, South America, Ethiopia Arabicas) with the same fruity and floreal taste, but very full bodied.

As every blend in our catalogue, the coffee beans are mixed before roasting and it has not more than 10 different coffee inside.

What is great about this blend, is the persistent of the taste, we work all the year to have always the same taste, also if sometimes the same selected and quality green beans from same cultivation changes, due to different conditions

in weather by year and year.

As you know, It's quite impossible to have the same final result in the cup if you are using the same green coffee, because also best quality green coffees have some little variation in the taste during the year, we have a team of tasters that make test every week when green coffees are bought, and they are specialized in correcting the blends to have always the same taste for each blend....this is very difficult...

This is a great thing that all our customers around the world recognize to us.

Aroma	●●●●●
Body	●●●●●
Persistence	●●●●●
Acidity	●●●●●
Roasting	●●●●● <b>Medium</b>

### SELEZIONE ESSE coffee beans



This is the typical Italian blend very full-bodied and chocolaty taste, It's a good mix between Arabica and Robusta and for me it's the taste that Italian people want to find in an espresso cup (this is my opinion). Sometimes it's not well appreciated abroad as in Italy.

Aroma	●●●●●●
Body	●●●●●●
Persistence	●●●●●●
Acidity	●●●●●●
Roasting	<b>Medium/Dark</b>

### SELEZIONE CLASSICA coffee beans



Another blend typically loved by Italian taste, very chocolaty taste, here you can feel less acidity and more bitterness.

The value of this blend is its persistence and its ease to use. Also if you don't have a professional Barista in your coffee shop you can handle with this in a good way. We usually have a lot of customers enjoying this blend in the Middle east where the temperature between day and night change a lot, it always react well at high and low temperatures and the final taste in the cup always quite the same. What is more here it's very easy to make great cream.

Aroma	●●●●●●
Body	●●●●●●
Persistence	●●●●●●
Acidity	●●●●●●
Roasting	<b>Dark</b>

### SELEZIONE SPECIALE coffee beans



This blend is the top seller around the world, it has a lot of cream and the taste is very round and great full-bodied...

This is the best coffee if you want to have a balance coffee; the result in the cup is a good with sweet bitterness so most of the people like it.

Also this blend is very easy to handle and to set up with grinding.

Aroma	●●●●●●
Body	●●●●●●
Persistence	●●●●●●
Acidity	●●●●●●
Roasting	<b>Medium</b>

### GRAN CREMA coffee beans



Innovative blend of fine coffees mainly from India and Tanzania wisely blended and roasted by our experts.

A strong, full bodied and creamy coffee that releases aromas of toasted bread, dried fruit and spices.

The typical harmony of Italian Espresso

Aroma	●●●●●●
Body	●●●●●●
Persistence	●●●●●●
Acidity	●●●●●●
Roasting	<b>Dark</b>