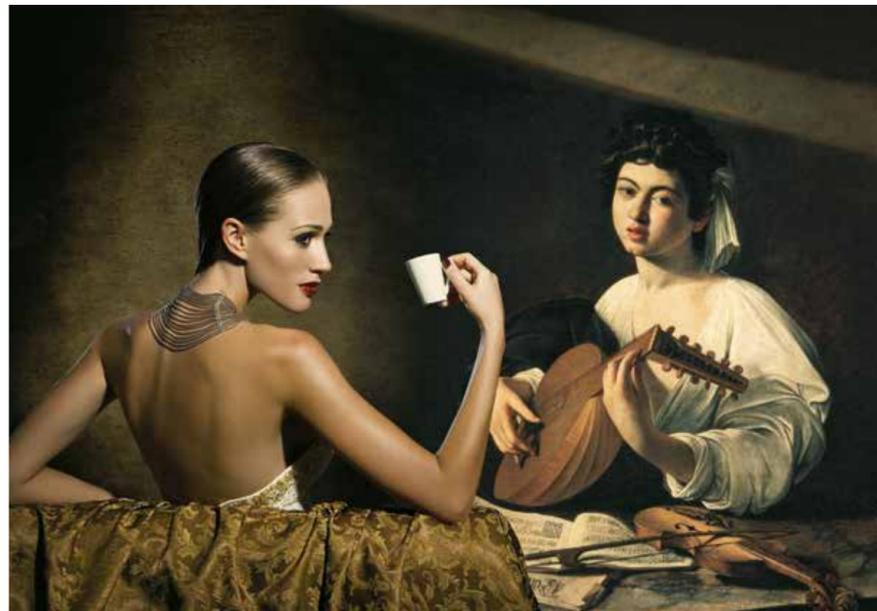


THE UNIQUENESS OF "CAFFÈ DEL CARAVAGGIO"

Offer your customers an exclusive range of top quality products to win over even the most refined palates.



AN INNOVATIVE, TECHNOLOGICAL AND MODULAR MACHINE

The professional Caffè del Caravaggio machine is equipped with a microcomputer that controls all the parameters so as to guarantee consistent quality in the cup. Thanks to its separate modules it can be customised.

A machine that is easy to use and operate by simply pressing a button to serve a signature coffee.



www.caffedelcaravaggio.com 

His Excellency the Caffè del Caravaggio.



THE EXCELLENCE OF SINGLE ORIGIN

PURE ARABICA

JAMAICA BLUE MOUNTAIN

Considered the "King of the Coffee", pure Arabica, grown in the rich area of the Blue Mountains in the heart of the Caribbean. An extraordinary coffee with unique taste and aroma, solely for true connoisseurs.

GUATEMALA ANTIGUA

A fine single origin, 100% Arabica, grown in the prestigious Fazenda Pastores in the volcanic region of Antigua, Guatemala.

A dense and persistent aroma, a perfect blend of sweetness and acidity that leaves a smooth after-taste of dried fruit.

ETIOPIA SIDAMO

Refined and high quality single origin from the mountainous plantations of the Sidamo region in South West Ethiopia.

An intense, exhilarating and enveloping aroma that leaves a delicate floral and citric taste on the palate.

EXCLUSIVITY OF THE BLENDS

PURE ARABICA

VELLUTATO

A fine blend with predominant Guatemala origin, with delicate tones of honey. The addition of Ethiopian Arabica adds a pleasant acidity that blends in with the characteristic hint of citrus fruit in the after-taste.

VIGOROSO

The predominance of the most exclusive Brazilian coffee, cultivated at an altitude reaching 1800 m above sea level and processed with a natural method to produce a determined, full-bodied and intense blend with a distinctive after-taste with aromas of toasted bread.

INTENSO

The predominance of the best Mexican Arabica coffee deriving from the Soconusco region, hand-picked for an accurate selection.

Aromatic persistence and slight acidity are combined with a delicate sweetness that release a pleasant hint of dried fruit.

THE REAL AROMATIC ESPRESSO*

WITH PURE ARABICA COFFEE

GINSENG

All the energy of Ginseng for a 100% Arabica espresso.

A refined, full-bodied coffee that fits in well with the bitter taste of Ginseng Root, with a delicate vanilla after-taste.

HAZELNUT

A superb 100% Arabica hazelnut-flavoured espresso with a full-bodied taste and an intense aroma with the hint of cocoa combined with the typical taste of autumn fruits.

MOU

All the enveloping flavour of mou in a strong 100% Arabica espresso, distinguished by subtle hints of cream, butter and caramel for a lightly-flavoured coffee.

* Aromatic espresso consists of over 99% Pure Arabica coffee and does not contain allergens (in accordance with Directive 2000/13/EC and subsequently 2003/89, 2006/142 and 2007/68).

THE PERSONALITY OF ESPRESSO

WITH A DELICATE TASTE

ORGANIC

DECAFFEINATED (Pure Arabica)

The best Central American Arabica qualities and the special decaffeination technique maintains the organoleptic properties of the blend, whose fragrance and fruity taste make it an extraordinary coffee.

BARLEY* (Organic)

For those who enjoy the pleasure of barley taste. Thanks to the particular organic process, its intense aroma and strong taste makes it a pleasant alternative to the espresso coffee.

* Barley espresso contains traces of gluten.

BEVERAGES*

ORGANIC

NaturaVivens
BIOLOGIC

WILD BERRIES

An infusion based on apple, rosehip, elderberry and hibiscus flowers enriched with natural aromas of blackberry, blueberry, raspberry and cherry.

LEMON TEA

All the pleasure of a superb tea with delicate taste of lemon.

BLACK TEA

A strong, structured, defined taste with an intense aroma make black tea the ideal beverage with the regenerating power.

GREEN TEA

A characteristic alluring aroma with exotic and sweet hints. Smooth taste and natural antioxidant powers of green tea.

* The beverages may contain traces of gluten.

