

Cafè venezia



Hilko A

We make delicious coffee.

We do it in Venice where the story of Italian Coffee was born. Venice is one of the most unique cities in the world which can't be compared with any other.

Once upon in a time, Venetians discovered a strong aroma of coffee for the first time in 1570, and it was love at the first cup. The plant was initially known as a medicine, but it was soon used to prepare the pleasant drink.

The first "coffee shop" opened its doors under the arches of the Magistrates in Piazza San Marco in 1683 (though some anticipate this date to 1640 or back to 1615).



Since then, new coffee shops were springing up everywhere in the city. In 1763, there were opened approximately 218 shops. They were becoming meeting places to discuss business or just to chat. The coffee bars became famous and important cultural centers, a meeting point for writers, politicians and scholars of all times.

Over the years a growing number of coffee roasters were located in Venice. As a result, the Venetian style of blending and roasting was born. Cafè Venezia wants to honor this rich and inspiring tradition.

Cafè Venezia brings together centuries of experience in Italian espresso and offers blends of roasted coffee with an outstanding aromatic balance. The coffee beans of different origins are roasted separately to respect their organoleptic characteristics.

We work with the coffee beans based on old craft methods: slow (and therefore homogeneous) roasting that begins on the inside of bean and then reaches the outside. This procedure takes up triple the time of industrial roasting, but this is how we obtain the qualities we are after: aroma, intensity, creaminess and acidity must be able to express fully and slowly themselves.



The traditional light roasting ensures compliance with the individual characteristics of coffee beans and gives it personality and unique flavor. The reduced size of craft roastery allows accurate control of the whole process of roasting, making it possible to perform a constant and continuous monitoring of the quality. This helps to ensure coffee is always “fresh” and capable of expressing all aromas and flavors.

Hinkotau

Welcome to The Coffee House

The Venetian spirit and craftsmanship are renewed in a coffee inspired by traditional flavors. All of these you can find in modern Coffee House of Cafè Venezia.

Cafè Venezia's coffee blends result from the research of the best quality raw materials and the most accurate workmanship.

The quality is an integral part of Cafè Venezia. We select coffee beans from the world's finest production areas in order to offer the classic taste of Italian Coffee to Venetians and coffee lovers from all over the world.

The coffee beans that reach the roasting plant are the result of accurate selection and trusted relationships. This is how we know that they will make great flavored and high quality coffee.

We present the complete line Cafè Venezia, inspired by "The Coffee House", a masterpiece of the famous Venetian writer Carlo Goldoni:

Ridolfo, Lisaura, Leandro



Ridolfo

Origins:

arabica Brazil Alta Mogiana
 arabica Colombia Excelso
 arabica Guatemala Coban SHB

Characteristics:

Ridolfo blend is produced by perfectly mixing high qualities of the three most valued of arabica origins, enhancing the delicate aromas that emerge by lightly toasting the beans.

The notes of citrus and slight acidity typical for these type of beans which stand out and blend well with the taste of typical dark chocolate of Brazilian coffee.



Composition: 100% arabica
Package: 1Kg (2.2Lb), 6 packs per box

Color of the foam	hazelnut
Color of the beans	medium
Aroma	dark chocolate, red currant tea, honey, apricot
Acid	medium
Bitter	weak
Sweet	medium
Astringency	weak
Body	weak
Aromatic persistency / aftertaste	sustained
Balance Acidity / Bitterness	satisfactory
Balance Aroma	good
Balance Flavor / Aroma	good

Lisaura

Origins:

robusta India cherry AA
 arabica Brazil Alta Mogiana
 arabica Colombia Excelso

Characteristics:

The Lisaura blend is produced by mixing two types of arabica coffee (Brazil and Colombia) which are responsible for good aroma of the coffee and its excellent persistence; Indian robust cherry responsible for its body.

This blend represents typical Venetians taste: excellent aromaticity and persistence, both have a perfect cream and a soft body. That's all you should expect from the real Italian espresso.

The roasting is kept medium to sweeten the gustatory profile and to keep arabica acidity pleasant and balanced.

Composition: 70% arabica and 30% robusta

Package: 1Kg (2.2Lb), 6 packs per box



Color of the foam	hazelnut
Color of the beans	medium
Aroma	dark chocolate, malt, honey, walnuts
Acid	weak
Bitter	medium
Sweat	medium
Astringency	weak
Body	medium
Aromatic persistency / aftertaste	sustained
Balance Acidity / Bitterness	good
Balance Aroma	good
Balance Flavor / Aroma	satisfactory

Leandro

Origins:

robusta India cherry AA
arabica Brazil Alta Mogiana

Characteristics:

Leandro blend is produced with our most beloved single origin coffees, obtained with the dry or natural process in order to favor the hints of chocolate and to keep acidity of the mixture low.

The coffee presents a strong body while the roasting remains medium, therefore it shows a very rich creaminess. This is a typical profile of traditional coffee in the southern regions of Italy.

Composition: 60% arabica and 40% robusta
Package: 1Kg (2.2Lb), 6 packs per box



Color of the foam	hazelnut
Color of the beans	medium
Aroma	dark chocolate, malt, pipe tobacco, walnuts, roasted almonds
Acid	medium
Bitter	strong
Sweet	weak
Astringency	weak
Body	medium
Aromatic persistency / aftertaste	moderate
Balance Acidity / Bitterness	good
Balance Aroma	satisfactory
Balance Flavor / Aroma	satisfactory



Coffee Capsules

Ground and roasted coffee blends produced and packed in a single-dose aluminum capsule.

Ridolfo

100 % arabica
Nespresso type 5.5 g.
10 caps in a pack
10 packs in a box

Leandro

60% arabica / 40% robusta
Nespresso type 5.5 g.
10 caps in a pack
10 packs in a box

Lisaura

70% arabica / 30% robusta
Nespresso type 5.5 g.
10 caps in a pack
10 packs in a box





Ground Coffee

All purpose ground coffee (medium size) suitable for mocha and French press coffee, vacuum packed.

Ridolfo

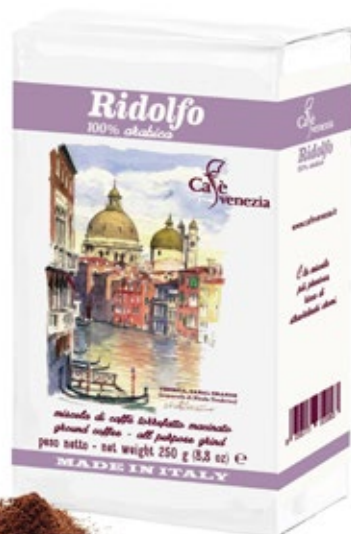
100% arabica
Ground coffee
250 gr in a pack
10 packs in a box

Leandro

60% arabica / 40% robusta
Ground coffee
250 gr in a pack
10 packs in a box

Decaffeinato

Decaffeinated
Ground coffee
250 gr in a pack
10 packs in a box



We would love to hear from you and please contact us if you have any questions.

Thank you!

The Coffee House Of Cafè Venezia

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