LAVATLA

TORING ITALIA, 1895

ESPRESSO AMABILE LUNGO OCS RANGE

A full-bodied coffee blend with a full flavour and a velvety, persistent crema.

A creamy blend with smooth and full flavour and aftertaste. The special brewing process, combined with the right grind, yields a particularly round and creamy regular or long espresso, with a balanced aftertaste.

Taste area: Balanced
Origins: Brazil, Central America, Southeast Asia
Composition: A blend of Arabica and Robusta
Intensity: 8
Roasting: Medium
Notes: Chocolaty, smooth





