

CAPOCETTI ESPRESSO 1930



Product Catalogue

OUR HISTORY



OUR HISTORY

Capocchetti espresso is one of the most historic names in the panorama of coffee roasters in Central Italy. Since its founding back in 1930, it has always distinguished itself as a high-end company in the Ho.Re.Ca. channel and a constant point of reference for public establishments in its area of origin.

Today the Capocchetti brand expressed through the constant work of its agents and dealers located both in the local area and in several areas outside the region, is present in about 500 Ho.Re.Ca. premises and also distributed through its own exclusive dealers in about 15 countries outside the country. The long family tradition renewed over 4 generations, the knowledge of the market, the passion for their work, the extreme care for the product, all encapsulated in a single brand, constantly present on the market for about 9 decades. The recent restyling of its logo, a wide range of blends and products specifically for the bar sector. validity and professionalism in service, for an increasingly successful and established brand.

OUR PHILOSOPHY

Our company philosophy has always been the same since the beginning of our activity, that is to produce absolutely excellent coffee blends, thus pursuing the family tradition in maintaining very high quality standards, and in the quest to provide different products but all with an unmistakable and unique taste. In order to obtain a product of such high target fundamentals is the entire production cycle, a rather articulated process consisting of several steps.

Selection of the raw material: through a thorough and professional evaluation of the green coffee already in the collection territories, and subsequently with laboratory analysis in the storage warehouses.

Roasting: which takes place only through heated air and not with a direct flame on the bean, respecting very slow cooking timings and processing temperatures differentiated by type of product. At the end of the roasting cycle, the coffee is cooled exclusively by forced air, without the introduction of any water or similar, leaving the bean thus fragrant and perfumed.

Storage: a procedure that takes place immediately after roasting with the product being placed in special silos designed for decanting the product, a period in which the coffee reaches its maximum olfactory and fragrance expression.

Packaging: a phase that follows decanting, and which through technologically advanced machinery allows the product, now ready for sale, to be placed in packaging specially designed for perfect and long-lasting inert preservation of the product.

THE MONOCULTURES



TERRAE BIO

1 KG BAG
TYPE IN GRAINS
10 PIECES PACK
6 PIECES THERMO-PACK

Blend obtained by processing Indian and Brazilian highland coffees with seed harvesting from exclusively organically grown plantations. Structured blend with pleasant aromas and aftertastes. Sour base typical of Organic crop products. Composition: 70 arabica and 30 robusta.



SANTOS MOGIANA

1 KG DRUMS
TYPE IN GRAINS
4 PIECES PACK
MAINTENANCE IN RECTIFIED AIR

Veins and hints of grain and roasted peanuts emerge in the aftertastes. Classic cup recommended for afternoon or evening coffee. Veins and hints of grain and roasted nuts emerge in the aftertastes. Classic cup recommended for afternoon or evening coffee.



INDONESIA SUMATRA

1 KG DRUMS
TYPE IN GRAINS
4 PIECES PACK
MAINTENANCE IN RECTIFIED AIR

First-class coffee among all those grown in Indonesia. Planted and cultivated with exclusively manual harvesting. Rich and full-bodied beverage on the palate almost syrupy. In general a coffee with a sweet taste and little acidity. Suitable after important and hearty dishes or immediately after a meal.



HONDURAS

1 KG DRUMS
TYPE IN GRAINS
4 PIECES PACK
MAINTENANCE IN RECTIFIED AIR

Full-bodied coffee, with fair basic acidity, largely softened by the hints of fresh fruit it releases on the palate. Instead, notes of chocolate and caramel emerge in the aftertaste, a flavor on the whole pleasantly sweet. Cup suitable for breakfast or otherwise to be consumed preferably in the early hours of the day.

MERCHANDISING



Coffee cup
classic white



Tea cup
classic white



Glass
coffee cup



Glass
Tea cup



Black classic
Coffee cup



Black classic
Tea cup



Decaffeinated
coffee cup



Sugar bowl



Table placemat



Poster



Poster



Napkin holder



Napkin holder



Table sugar
holder



Change dish



Thermal Paper Cup



Napkins



Espresso spoon



Coaster

Capocetti's merchandising is designed to immediately identify affiliated outlets, making the same environments fraught and welcoming, through objects and images with innovative tones and design.



Collectable coffee cups



Teapot



Milk jug



Plex wall plaque



A5 Plex Countertop Display



Coupon caffè



Clock



Wall plaque



Tray



Long apron



Short apron



Gilet



T-shirt

COURTESY LINE



Sugar



Brown sugar



Sweetener



Single-dose fructose



Honey Dispenser

Coffee Pods



Cialdoro pods



Cremascura pods



100 Coffee Capsules:
Nespresso - Lavazza Point

150 Pods:
Cialdoro - Cremascura -
Primo Mattino

Retail



Pods



Nespresso compatible



A modomio compatible



Lavazza Point compatible

NESPRESSO CLONE CAPSULES

Capsules compatible with Citiz, Pixie, Essenza, Lattissima, U, Inissia and Maestria coffee machines for home use under the Nespresso® brand name.

Nespresso® is a registered trademark of SOCIETÈE DES PRODUITS NESTLÈ S.A. The trademark is not the property of Capocchetti Espresso srl or companies related to it. Capocchetti Espresso srl is not connected in any way with SOCIETÈE DES PRODUITS NESTLÈ S.A.

CAPSULE CLONI NESPRESSO

Capsule compatibili con le macchine da caffè Citiz, Pixie, Essenza, Lattissima, U, Inissia e Maestria ad uso domestico a marchio Nespresso®.

Nespresso® è un marchio registrato da SOCIETÈE DES PRODUITS NESTLÈ S.A. Il marchio non è di proprietà di Capocchetti Espresso srl né di aziende ad essa collegate. Capocchetti Espresso srl non è collegata in alcun modo a SOCIETÈE DES PRODUITS NESTLÈ S.A.

PREMIUM



EXTRA GOLD MIX

2 KG DRUMS
TYPE IN GRAINS

MAINTENANCE IN
RECTIFIED AIR
10 PIECES PACK

Extra Gold is a blend with a delicate flavor but full body. Made from the finest qualities of carefully selected washed Arabica coffees. Suitable for those who appreciate high quality coffee, it is distinguished by a particularly intense and persistent aroma. To 'smell is a very aromatic blend, with scents and aftertastes reminiscent of honey and ripe fruit. Daily packaging and hermetically sealed packaging in inert gas ensure preservation and fragrance over time.

85% ARABICA - 15% ROBUSTA

1930 ANTIQUE RECIPE ANNIVERSARY BLEND

1 KG BAG
TYPE IN GRAINS

10 PIECES PACK
6 PIECE THERMO-PACK

Product obtained from a reworking of an old recipe from the 1930s created and produced by the company's founder. Blend that contains coffees derived from highland plantations located in all 4 production zones around the globe: Brazil, Central America, Indonesia and finally Africa. The four types are each used for 25% of the blend, thus determining a blend with a full and round taste, perfectly balanced with notable presence of aromas on the palate and immediate aftertastes reminiscent of caramel and toasted bread.

75% ARABICA - 25% ROBUSTA



SELECTIONS

1 KG BAG
TYPE IN GRAINS

10 PIECES PACK
6 PIECES THERMO-PACK



GOLD Espresso

blend of Brazilian Arabicas expertly blended with Central American coffees from the Caribbean zone and exclusively Indian robustas. This unparalleled blend yields a cup with lingering, tigerish crema. Full, round and harmonious taste, never unbalanced. Fragrance notes bring back dark chocolate and caramel.

70% ARABICA - 30% ROBUSTA



BAR Espresso

is a blend made by blending and blending mild Brazilians with robust monsoon Indian and low acidity sweet Arabicas. The cup appearance is hazelnut with veins tending toward orange, lingering cream and tigerish. The unmistakable sweetness and its own smoothness are enhanced on the palate. On the nose predominant aromas of vanilla and honey.

75% ARABICA - 25% ROBUSTA



CREAM Espresso

is an intense coffee, very full-bodied and well delineated. The presence of high quality African robusta, blended with Indonesian and soft Brazilian coffees, give the taste in the cup a complex aroma of great initial impact, powerful but balanced. Espresso suitable for those who like an aggressive and assertive coffee.

60% ARABICA - 40% ROBUSTA



Decaf

bean blend obtained from the biland of Brazilian and Central American coffees decaffeinated at origin. The cup ottemuta is a smooth coffee, with sour aftertastes typical of Arabica coffee, while muscendo to retain its own sufficiently full-bodied appearance and a lingering taste on the palate.

100% DECA ARABICA

CAPOCETTI ESPRESSO I 1930

Capocetti Espresso srl
Via del Lavoro snc - Viterbo
T.+39 0761 1762849
info@capocettiespresso.com
www.capocettiespresso.com