



P.O.P. MATERIAL



**COFFEE CUP
CAPPUCCINO CUP**



NAPKIN HOLDER

Torrcaffè

**100%
WOOD
ROASTED**



COFFEE BEANS



Our coffee is made with slow wood-fired roasting to naturally enhance its aroma.

During this slow process, the fire generated by the **wood gives the coffee a unique flavour and aroma.**

Using wood as a source of heat requires skill and constant attention to keep the temperature the same inside the roasting chamber, which must be regulated by hand. **The utmost care and respect for every roasted bean.**

The slow, gradual roasting of the coffee beans gives our product an unmistakable and superior flavour and aroma.



BEANS ROASTED OVER A WOOD FIRE
1kg bag



BEANS ROASTED OVER A WOOD FIRE
250g jar

