



il vero caffè Italiano



**THE WORLD NEEDS MORE  
ATTENTION!**



*FINELLI GROUP SRL owner of Nik Cafè carries on the philosophy, based on respect for people and the environment, in addition to love and care for good coffee. This responsibility is expressed today in a plant that uses only 100% renewable energy, in the choice of packaging with a low environmental impact and in selecting only coffee plantations where the work is managed responsibly. A responsibility that is demonstrated not only by the continuous growth of the company (which today exports all over the world), but also by the continuous request for partnerships with international companies. From 2021 August participates in the Eko AGRO GROUP Impatto Zero® environmental sustainability project to offset the CO2 emissions generated by the production cycle with new oxygen.*

*The patented Tech Agrarian Protocol (TAP) is taking the words and promises of a better future to the next stage: an encrypted formula that ensures the translation of the highest ESG standards into operational principles for a sustainable and equitable agricultural business model. Using TAP technology to monitor and manage from soil to shelf allows us to drive safe ecosystems and the production of healthy foods. What has always made the company grow is respect for everyone, from the farmer to the consumer, passing through all the people who work because to be successful in a project you need to create a team, being a leader means guiding a group of people towards a goal aware of what you want to achieve, imposing regulations of respect and reciprocity, being aware that every link in the production chain has the same importance. This represents being part of the Finelli Group Srl.*



# Everything starts in front of a coffee

always brings guaranteed success

We keep in mind that almost everything starts in front of a coffee, a business meeting, a pleasure meeting with the girl / boy you like, most of the time many people remember the first moment, the coffee drunk together for the first time, and since first encounters are always the beginning of something, why not delight him with a good quality coffee?

A thinker says: we have something extraordinary ... let's not reserve it for a select few but give everyone the opportunity to enjoy it

## **This is Nik Cafè**

which was born as an artisan laboratory managed by its founders in respect of the coffee tradition. The attention paid to the spread of coffee culture and the production of high quality blends has made it possible to spread its historic brand according to the ancient Italian tradition through the production of roasted coffee blends and the most careful selection of raw materials to be certified chains all over the world.



**Nik Cafè is a young and dynamic coffee with innovative features that allow it to satisfy all tastes in the world while maintaining its strong Italian identity.**

Traditional extractions such as the famous espresso served in the best bars in Italy, Moka extraction according to the Italian artisan tradition, capsules compatible with the Nespresso System made with the ideal granulometry to obtain an unforgettable taste, our special frozen extraction method, in which the coffee as soon as it is roasted and ground it is obtained drop by drop (up to 18 h) it provides a rich and full-bodied taste due to the long extraction which determines a complex aromatic profile of chocolate notes and an intense and persistent aftertaste of coffee.

Nik Cafè follows its coffee beans throughout the process, carefully choosing its suppliers and planning roasting programs once the beans have undergone careful assessments and controls, ensuring full respect for their organoleptic properties.

Our blends are the result of continuous attempts and tastings, guaranteeing our consumers the taste of the true Italian tradition espresso, symbol of Made in Italy.



“We have something extraordinary ... let's not reserve it for a select few but give everyone the opportunity to enjoy it !”

The true expression of Italian Ristretto coffee, a blend composed of Santos Brazil Arabica, accompanied by fine Peruvian Arabica, release an unmistakable scent of almonds and dark chocolate; the small percentages of Robusta from Vietnam and the highly prized Robusta from Uganda that make up this blend create a full-bodied cream and the full body gives a persistent aftertaste making this coffee a unique and unforgettable experience for all palates. The unique use of 18 grains raises the exclusive quality of the product for those who really want to taste the real Italian Ristretto.



**AVAILABLE FORMATS:**

- 1 kg bag of coffee beans
- 250 g can of ground coffee
- box of 40 Nespresso system capsules\*



**RISTRETTO**  
il vero caffè Italiano

Intensity	● ● ● ● ●
Aroma	● ● ● ● ●
Body	● ● ● ● ●
Sweetness	● ● ● ● ●
Caffeine	● ● ● ● ●

The true expression of Espresso Italiano coffee, a blend composed of Arabicas from the best crops from six different countries: Costa Rica, Guatemala, Colombia, Ethiopia, Brazil and India. Brazilian and Indian coffees owe the full body, while wet-processed beans from Costa Rica, Guatemala and Ethiopia produce its slightly fruity notes. All these coffees have been selected and blended with the utmost care. Thanks to its good structure and its persistent aftertaste, Espresso can be enjoyed at any time of the day and is one of the most popular espresso blends in the world in our assortment.



**AVAILABLE FORMATS:**

- 1 kg bag of coffee beans
- 250 g can of ground coffee
- box of 40 Nespresso system capsules\*

**ESPRESSO**  
il vero caffè Italiano



The true expression of Classic Italian coffee. 100% Robusta blend composed of the best Robusta from Central America and Africa make this classic coffee strong, bitter and full-bodied. A coffee with a capital “C”, which sacrifices part of the refinement of flavors to leave more room for an incredible charge of energy, thanks to its high caffeine content. A popular coffee, therefore, but no less delicious for this. Where the raw material is sometimes less sophisticated in itself, it is compensated for by a very long tradition of roasting. This Robusta coffee blend is a cup with dark brown hazelnut cream and greyish undertones. Notes of cocoa and wood emerge on the nose, while in the mouth the coffee has an extraordinary body, a whole cream!



**AVAILABLE FORMATS:**

- 1 kg bag of coffee beans
- 250 g can of ground coffee
- box of 40 Nespresso system capsules\*



**CLASSICA**  
il vero caffè Italiano

Intensity	● ● ● ● ●
Aroma	● ● ● ● ●
Body	● ● ● ● ●
Sweetness	● ● ● ● ●
Caffeine	● ● ● ● ●

Our 100% Arabica coffee is a unique Blend born from the union of nine different Arabica, selected from the best coffee crops in the world. It has an exclusive floral note of Ethiopian coffee, chocolate from Guatemala, caramel from Brazil, fruity from Colombia, spicy from India, sweets from Costa Rica and dried fruit from Nicaragua. The taste spectrum of the Arabica coffee bean is greater than that of the Robusta coffee bean. The aroma reflects the cool environment and fresh air of the highlands where Arabica coffee beans grow. They have a clear, slightly sweet and round taste. They are also delicate and have a wide range of flavors thanks to the combination of different varieties.

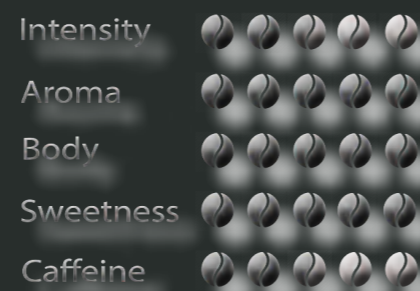


**AVAILABLE FORMATS:**

- 1 kg bag of coffee beans
- 250 g can of ground coffee
- box of 40 Nespresso system capsules\*



**RISTRETTO**  
**100% ARABICA**  
 il vero caffè Italiano



“LUWAK COFFEE”. The true Italian tradition in an ice distillation process. This is a pure origin cold coffee brewing process. Our freshly roasted blends are ground, they are inserted into the distillation production process which involves a process, pouring ice water drop by drop on the ground coffee for 18 hours, this process allows the aromas to be completely released without heating them. Our “ LUWAK COFFEE” offers strong, intense, broader and more complex flavors than any other iced or iced coffee. Ideal for cocktail and to drink cold to have energy and quench your thirst, also recommended for those who practice sports frequently.



AVAILABLE FORMATS :  
- 125ml bottle.







## FROM THE BEAN TO THE CUP:

### SLOW ROASTING AND AIR COOLING

A perfect espresso, obviously!

Don't be surprised if it's perfect!

Even though this is not an exact science, only when you get passion and knowledge you'll be able to offer an excellent coffee!

Nik Café blends have a secret recipe made of:

- careful research and selection of raw materials
- import the best coffee directly from the native countries
- exclusive blends
- slow roasting, in accordance with the best tradition
- natural air cooling
- innovative packaging
- passion for our product

## The Roasting process is the alchemy which changes and mixes remaining magic and secretive.

It gives the unmistakable aroma and the typical taste of the brew universally acknowledged as "coffee", which makes it unique and essential for billions of people worldwide. Taking a step back to modern alchemy, the roasting process is one of the essential phases in coffee production. In addition to making green coffee edible, gives the aromatic and organoleptic profile to each coffee blend. During roasting process, by heating beans, transformations take place which form and develop a mix of aromas and components. Roasting is the process in which coffee beans are heated up increasing in accordance with specific parameters, time and temperature. In the traditional roasting process, beans are placed in a rotating drum and be subject to heat source which gradually increase, with temperatures between 200-230 °C for 12-15 ( sometimes up to 20 ) minutes.

- **100°C beans dry up and begins to brown. Roasting aromas are in the air.**
- **Over 150-180°C beans gain volume, getting bigger and bright. At this stage they are golden brown.**
- **200-230°C roasting process reached the perfect temperature, beans lost weight, getting crumbly and darker. Coffee gets its own aroma. Beans start releasing CO<sub>2</sub>, a process that will continue for days after roasting.**

The hottest roastings can reach temperatures up to 240 °C, as beyond coffee beans start to burn. By extending the roasting time, we move the balance between acidity and bitterness. If the time gets too long, volatile aromas deteriorate, impoverishing coffee. That's why, once it's pulled out from roaster it needs to be cooled down very quickly. Air cooling is as important as roasting process, as it preserves aromas and coffee itself as well. The process by convection ensures even heat distribution to beans, as a result a better roasting both inside and outside. Moreover, a proper transfer of heating during the whole roasting process makes chemical reactions easier ( for example, Maillard's reaction about transformation of sugar ). Slowness in the traditional process is considered the only way to enhance refined taste of superior quality coffee blends. It takes time to get refined aromas. And coffee is no exception.

If **coffee** is roasted rapidly, the best aromas will be lost.

If **coffee** is not left to stand after roasting, the best aromas will be lost.

**That's a rule.**





**NIK  
CAFÈ**

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