



TERESI

Tradition, passion and quality

Three fundamental ingredients for a fine and irresistible coffee.

The Company was created by **Giovanni Teresi**, with the aim of bringing, coffee, to one of the most **loved and consumed drinks**, everywhere, into the lives of Italians, as well as the rest of the world

Before founding his company, he gained experience in the sector. He initially learned the art of coffee through a family member, who was also a roaster. Subsequently, he practiced directly in a local roastery for several years; here he followed all the processes to arrive at the finished product and its sale. Combining **intuition and experience**, Giovanni Teresi got involved and began this, not only entrepreneurial, but also socio-cultural adventure: coffee is a drink that has always united, and continues to do so today.

His desire is that the **Italian tradition** continues, also through him, in his territory and in the rest of the world. His passion for travel and work experiences abroad have allowed him to acquire a broader vision of the sector.

All this led him decisively to start his young business in 2020, which operates in Italy and is slowly consolidating into small **foreign businesses**. After many years of knowing and in-depth studies in the sector, Giovanni Teresi succeeded in his aim: finding the **perfect combination** of coffee for his blends.

Today, thanks to his dedication and perseverance, he produces **high quality** coffee, keeping the Italian tradition intact but, with an eye outside the borders, in order to guarantee a complete experience and satisfy any need. Caffè Teresi selection of coffee beans obtained from a careful evaluation of the best qualities of green coffee, expertly chosen at the origin of the producing countries.

Teresi Coffee

A selection of coffee beans achieved by an accurate evaluation of the **best green coffee**, wisely chosen at the origin of the producing countries. Roasted, blended and matured according to the **oldest craft traditions** that gives unique flavor and aroma to our coffee.

For Italians, tradition is fundamental, as is our values. Thanks to these two principles, Giovanni Teresi intends to spread high-quality coffee with an **unmistakable flavor** throughout the world. Among the main products made by the company are: **Pods and coffee beans**.



OUR PRODUCTS

Coffee beans:



Gran Crema: 100% Robusta

Blend composed entirely of a robust quality coffee, using the best African and Asian origins. The coffee has a thick and dark cream, offering a pleasant pleasure to the eye and the palate. Strong and full-bodied taste.

Pallet: 648 kg

1 bag = 6 bags of 1 kg each (6 kg)

12 rows of 9 bags (648 kg)

Epal 80x120

673 kg (included epal) 25 kg h:

220 cm (included h epal) 15 cm

Crema Bar: 70% Robusta 30% Arabica

Blend composed of Arabica quality and Robust quality, coming from selected South American and African Robusta plantations. The product is strong, full-bodied and creamy, with a Mediterranean flavor: a perfect balance for a dense and intense coffee.

Pallet: 648 kg

1 bag = 6 bags of 1 kg each (6 kg)

12 rows of 9 bags (648 kg)

Epal 80x120

673 kg (included epal) 25 kg h: 220 cm (included h epal) 15 cm



Coffee beans:



Superior: 50% Robusta 50% Arabica

Coming from Central and South American plantations and Oriental Robustas. This is the real Italian espresso coffee, with an intense aroma and typical body. The product optimizes the mix between the Arabica and Robusta Blends of the best selections, managing to satisfy the widest range of tastes.

Pallet: 648 kg

1 bag = 6 bags of 1 kg each (6 kg)

12 rows of 9 bags (648 kg)

Epal 80x120

673 kg (included epal) 25 kg h:

220 cm (included h epal) 15 cm

Deluxe: 85% Arabica 15% Robusta

Arabica Robusta Blend composed of 85% Arabica quality coffee and 15% Robusta quality coffee, coming from plantations in Central and South America, South Asia and African and Asian Robusta. This mixture has the characteristic of producing a light hazelnut colored cream, with thin "tiger coat" streaks. Finely delicate and pleasantly scented taste: a coffee for connoisseurs.

Pallet: 648 kg

1 bag = 6 bags of 1 kg each (6 kg)

12 rows of 9 bags (648 kg)

Epal 80x120

673 kg (included epal) 25 kg h: 220 cm (included h epal) 15 cm



Coffee E.S.E. pods:



Gran Crema – Red: 100% Robusta

Blend composed of 6 selected Robusta Coffee origins. It is our intense espresso with dense and slightly dark cream and a strong body, with a persistent aftertaste. Perfect for those who love a coffee with an intense and strong flavor.

Pallet: 144 boxes

9 rows of 16

Epal 80x120

179 kg (included epal) 25 kg h:

223 cm (included h epal) 15 cm

Gran Crema – Gold: 85% Robusta 15% Arabica

Blend with selections of African and Asian Robustas and Arabicas from South America, it is our espresso with strong olfactory note. It creates a balanced mix that combines body, intensity and sweetness.

Pallet: 144 boxes

9 rows of 16

Epal 80x120

179 kg (included epal) 25 kg h: 223 cm (included h epal) 15 cm





TERESI

gioteresi@caffeteresi.com

Follow us in Facebook, Instagram and TikTok: Caffè Teresi

www.caffeteresi.com

