



*. . . the taste of italian
coffee tradition!*



www.caffelavinia.com

Caffè Lavinia is a new brand that brings together thirty years of experience of coffee production, whose fundamental rule is: care for the best qualities selection of green coffee. In fact, our blends are obtained by mixing, with the traditional method, three, four or five types of coffee coming from different parts of the planet, through which merits and characteristics are combined and mixed to give rise to a more constant and balanced product in the taste, in the aroma and in the body.



The company's mission is to satisfy the customer through the commitment and passion of those who work on this project every day. The primary objective is to achieve of total Quality, understood as the effort of the entire company to design, develop, produce and deliver products that satisfy the final customer.

Passion, quality and unmistakable aroma are the keywords of Caffè Lavinia.

Our high-tech production chain, and our young and dynamic commercial structure, is proud to present itself to the market thanks to the collaboration of expert and qualified sales personnel who guarantee the presence throughout the country and a timely delivery.

What has made Caffè Lavinia an esteemed and established company is the passion, commitment and dedication with which every day new challenges are faced as well as the continuous and constant search for innovative products without, however, ever forgetting the tradition of an art - that of roasting - which has been handed down for centuries.

Offering our customers a coffee of absolute prestige that knows how to marry traditional craftsmanship with perfection given by innovation and research is what makes our products unique and our services impeccable.

Currently, Caffè Lavinia produces:

1) **Coffee beans** in packs of 1000 gr., in four blends, each with different characteristics (Espresso Bar, Crema Espresso, Top Espresso and Sublime);

2) **Capsules compatible** with Lavazza systems (Espresso Point, A Modo Mio, Dolce gusto and Lavazza Blue) and with the Nespresso system, in four blends, each with different characteristics (Espresso Bar, Crema Espresso, Top Espresso and Decaffeinated);





3) **Coffee pods Ese 44 mm**, in four blends, each with different characteristics (Espresso Bar, Crema Espresso, Top Espresso and Decaffeinated);

Moreover...

4) **Tea, herbal teas, fruit and herbal infusions, flavored coffee and barley** available in ESE pods 44mm, FAP and Nespresso capsules single-dose.

Furthermore, Caffè Lavinia is engaged in the supply and distribution of coffee machines (Ho.re.ca., Vending, Home and OCS) in Italy and abroad. In fact, it is a distributor and authorized retailer of some of the best and most prestigious brands in the sector.

Caffè Lavinia's Blends

The Caffè Lavinia's blends, in grains or ground, are produced in four variations, each with different and unique characteristics (Espresso Bar, Crema Espresso, Top Espresso and Sublime).

The products are the result of a research and selection of the best coffee plantations in the world whose organoleptic properties give the blends a decisive aftertaste that varies from the most delicate to the most intense.

The blends are obtained by mixing three, four or five types of coffee from different areas, through which merits and characteristics are combined and mixed, to give rise to a more constant and balanced product in taste, aroma and body. With our professional tasters, we are able to obtain excellent blends. Tasters have the task of deciding both the purchase of raw batches, after tasting and identifying their characteristics, and determining the types and quantities of roasted coffee necessary to obtain a prestigious blend, corresponding to the taste that you want to impress each blends.



Caffè Lavinia products hide the secret of the most ancient and artisanal roasting process and the skillful blending of the different qualities of selected coffees, to obtain a refined and tasty blend and a fragrant and intense espresso.

Espresso Bar: strong flavor, intense aroma, fruit of the selection of the best coffee blends *(available in grains in 1000 gr. packs, in ESE 44 mm pods and in capsules compatible with the Nespresso system and with Lavazza systems - Espresso Point, FAP, A Modo Mio, Lavazza Blue and Dolce Gusto).*

Crema Espresso: Coffee with a delicate flavor, soft on the palate, with particular sweetness and an intense aroma, fruit of the best selections of Arabica coffee *(available in grains in 1000 gr. pack, and in ESE pods 44 mm and in capsules compatible with the Nespresso system and with Lavazza systems - Espresso Point, FAP, A Modo Mio, Lavazza Blue and Dolce Gusto).*

Top Espresso: Great body, round, rich taste of toasted aromas combined with a lasting creaminess *(available in grains in 1000 gr. pack, in ESE pods 44 mm and in capsules compatible with the Nespresso system and with Lavazza systems - Espresso Point, FAP, A Modo Mio, Lavazza Blue and Dolce Gusto).*

Sublime: from the best coffee selections comes a delicate, balanced and creamy product *(available in grains in a 1000 gr pack).*

Decaffeinated: Full and round taste, dedicated to coffee lovers for an extra break, at any time of day or night *(available in capsules compatible with Lavazza Espresso Point and FAP systems).*



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