



BAZZARA

ITALIAN COFFEE HERITAGE



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*Bazzara...
artisan quality and Italian tradition:
perfection, in a cup.*



Tradition	5
Dodicigrancru	7
Ho.Re.Ca.	15
Pure Origin	23
Bioarabiche	33

TRADITION

Bazzara is an artisan company, refined and respectful of the traditions

For the lovers of **gourmet products**, Bazzara selects with love the most refined varieties of Arabica and Robusta coming from the best coffee areas worldwide.

Slow roasting, measured for every single origin, and air cooling are the characteristics of the artisan method which has been always used by the master roasters of Bazzara.

In this way, in the selected coffee beans, artfully roasted, the necessary chemical changes can take place to release the most refined aromas, letting the taste stand out and giving to coffee a round and embracing body with a delicate cream.

A slower method compared to the one used by industrial roasteries but assuring a qualitative level otherwise unreachable and allowing an absolute control on the processing, identifying the right roasting curve for each mono-origin. In the cup this means a more natural and a more complex aroma.

This approach makes Bazzara a **tailor-made roasting company**: every customer will have, indeed, the sensation of choosing among several dozens of products, aware of the fact that each of them is available with a different grounding level (espresso, moka, drip coffee, French press, cold brew).



Respecting natural times of coffee is a difficult task for those industrial companies in which time is often a value contrasting with quality research. At Bazzara we do it, and we apply this idea to a wide range of products, a particular characteristic that makes Bazzara one of the few entities able to combine the production and selection process of the origins typical of the micro roastery with quantities and distribution meeting the needs of those working in the Horeca sector.



**Behind every cup of coffee, a story
Behind every design, a reason**

With the aim of creating a new image able to communicate the values of the Italian tradition under a modern perspective and looking to the future, the renewing process concerning the brand of Bazzara is inspired to the neoclassical period for the logo and to the minimalist ideology for the packaging. An ideal solution to meet the needs of more careful and aware customers, who will never find in Bazzara neutral bags customised only when needed but a design exclusively studied for every group of products.



Available packages

 Roasted coffee beans 1kg / 250g	 Capsules 100 pcs	 Pods 150 pcs
 Roasted ground coffee MEDIUM-FINE - 250g	 Roasted ground coffee MEDIUM - 250g	 Roasted ground coffee COARSE - 250g



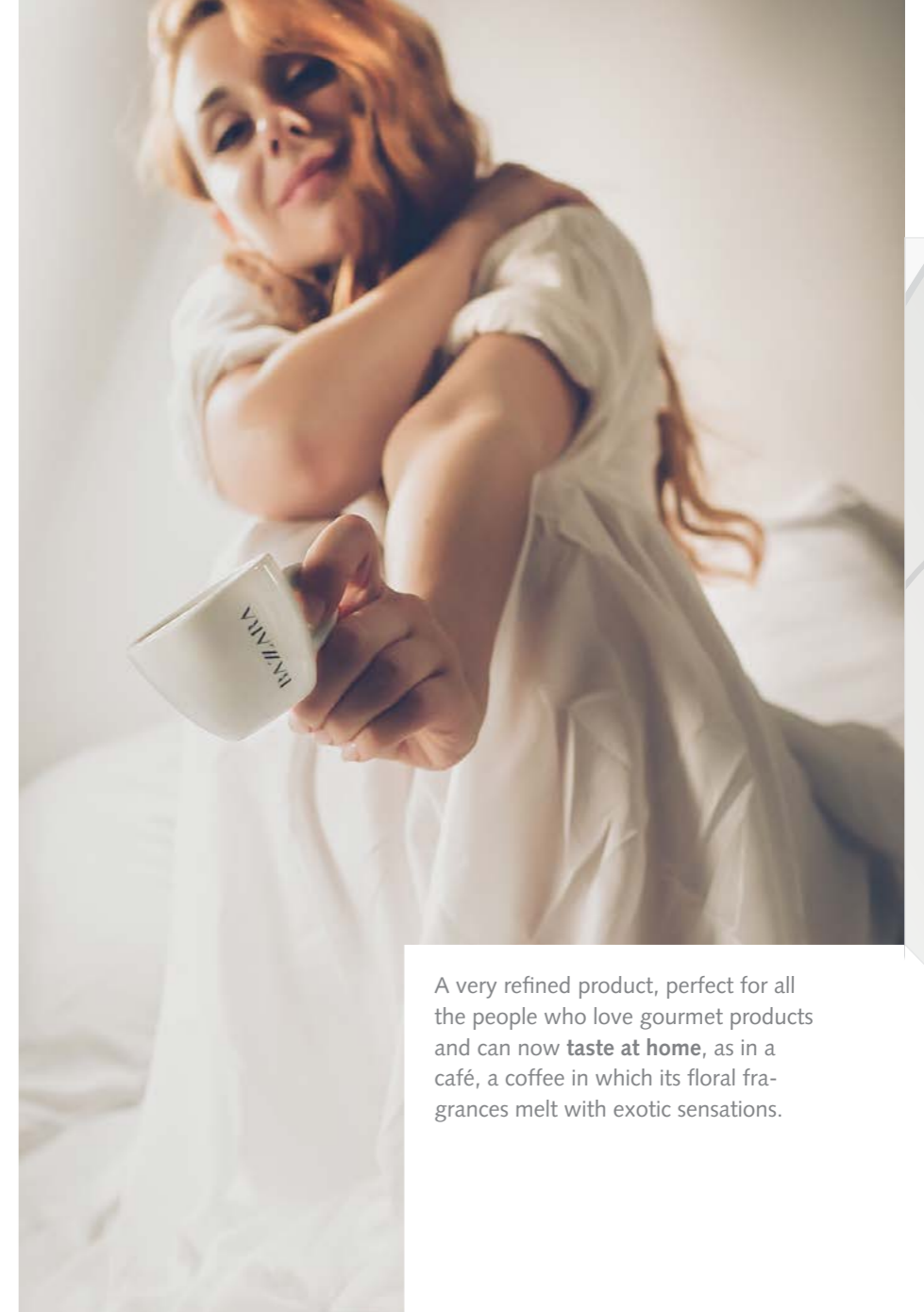
12GRANCRU

One of the best coffee blends in the world

Imagine laying on an exotic beach, cradled by the swish of the waves; inside an Oriental bazaar, enchanted by the aroma of its thousand spices; lightly touched by a fresh breeze in far and pure lands; in an African village, fascinated by the hectic rhythm of traditional dances or abandoned in a sensual hug with the sound of Latin American music.

This is a luxury you can live every day: breathe deeply, close your eyes, put your lips on the cup filled with **Dodicigrancru** and stop the world for a moment.

An extraordinary balance among 12 of the most precious arabica origins in the world: this is **Dodicigrancru**, the luxury blend by Bazzara.



A very refined product, perfect for all the people who love gourmet products and can now **taste at home**, as in a café, a coffee in which its floral fragrances melt with exotic sensations.



DODICIGRANCRU

Around the world in a blend

Floral fragrances melt harmoniously in exquisite exotic sensations. Delicate roasted almonds melt with Caribbean flavours and tobacco hints. A spiced aftertaste alternates with tastes reminding of candied orange peels covered with dark chocolate.



Classification:
Premium
(100% Arabica Gran Cru)

Nuances of flavour:
Candied orange, tobacco
and dark chocolate

Origins:
Jamaica Blue Mountain, Santo Domingo, Mexico, Guatemala, Salvador, Honduras, Nicaragua, Costa Rica, Colombia Supremo, Brazil, Ethiopia, India



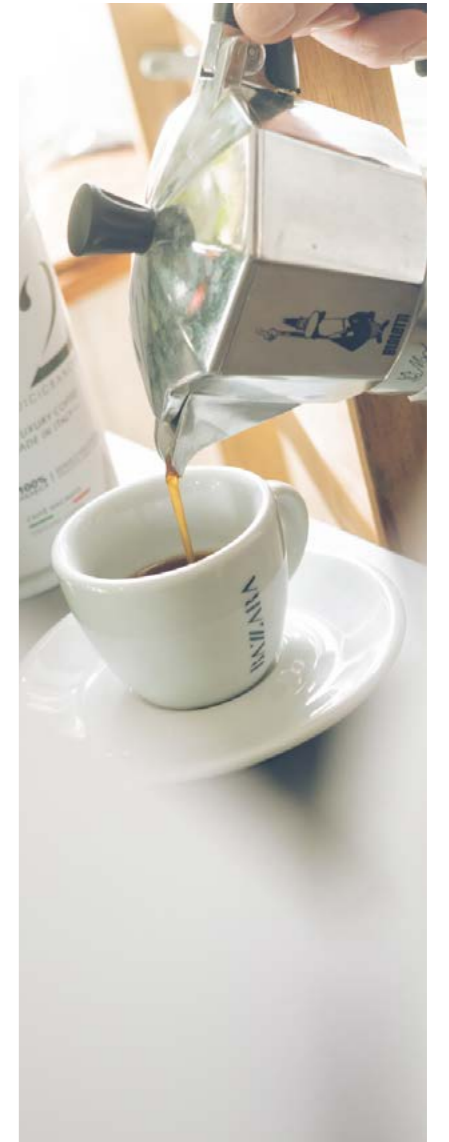


Discovering 12 coffee producing countries, known as some of the most refined in the world, in a single cup and comfortably at home: this is possible thanks to the pods and the **Dodicigrancru pods and capsules**. A simple touch, without losing none of the organoleptic properties making everyone falling in love with this extraordinary and exclusive blend.



The granulometry, specifically studied for the ground coffee presented in the 250gr tin, make this product perfect for the **moka** preparation of **Dodicigrancru**, here denser and with more body.

The 250gr bag, on the contrary, has a different granulometry making it softer and more delicate, perfect for **French press** and **drip coffee**.





An **elegant setting**, fresh flowers, white and pure tablecloths, shining crystal glasses, a place suitable for a refined public, people who want to taste high level food and drinks and having important relationships: this could be the perfect description of a luxury space. This is surely the description of a place where **Dodicigrancru** is perfect, making coffee something accessible and democratic, even when

plunged in a world of elegance and wealth, however assuring a sensorial experience able to enrich every single moment of your day.



BAZZARA

ESPRESSO

Available packages

Roasted coffee beans
1kg / 250g

Ground coffee
MEDIUM-FINE
- 250g

Ground coffee
MEDIUM
- 250g

Ground coffee
COARSE
- 250g



HO.RE.CA.

Bazzara expresses the Made in Italy in its most authentic form

It was 1966 when the forefather of the Bazzara's arrived in Trieste as Istrian exiled. Here, in the Italian capital of coffee for more than 300 years, his long-cherished dream started to take shape: realising a product able to be an authentic expression of the best Made in Italy. In those years thus he started a path that transformed coffee in what is now the most important element of the daily life of every Bazzara.

Bazzara has become a point of reference for those who want to **import prestigious blends** and it embraces today the entire world of coffee: it commercialises its espresso blends in more than 30 countries; it offers highly specialised training courses; it has already published 4 books and it organises every two years the Trieste Coffee Experts, the summit gathering together the most renowned coffee experts all over the world.



The compromise towards the consumers has always been high throughout the years and it is very simple: assuring a very fresh coffee, coming only from selected batches, granting its quality and artisan roasting.

To **satisfy bar professionals** and the taste of every palate, Bazzara presents six blends – packaged in

bags with a special valve protecting the aroma to maintain freshness and fragrance – ranging from the 100% Arabica Gourmet of the luxury product Dodicigrancru, to the rich coffea canephora base characterising the extraordinary cream of Gustoitaliano.


To complete the offer, the wonderful mono-origin coffees, presented in the 1kg and 250gr bags.





PIACEREPURO

For the most demanding experts

Sweet, mellow, with remarkable body. The intense, pure cocoa flavour is joined by mild hints of dried fruit reminiscent of raisins, prunes and fig jam. The aftertaste gently releases notes of fresh almonds and walnuts.

Classification:
 Gourmet (100% Gourmet Coffea Arabica)

Nuances of flavour:
 Sweet cocoa, raisins and fresh walnuts


Origins:
 Asian and South American Gourmet Arabica coffees





GRANCAPPUCCINO

For cappuccino lovers

A full-bodied espresso that is both mellow and sweet. Over a harmonious base of fresh fruits come the essences of mountain flowers with pleasant hints of spices. The long-lasting aftertaste leaves notes of honey. The same aromatic qualities run over into the frothy milk, recalling the taste of honey-filled croissants.

Classification:
 Caffetteria (high Coffea Arabica content)

Nuances of flavour:
 Fruits and honey


Origins:
 80% American and Asian Gourmet Arabica + 20% Indian Gourmet Robusta





AROMAMORE

To fall in love with Italian espresso

Quite flavourful, vibrant and persistent. The wonderful fruity acidity gives gives a fresh sharpness to the blend, which develops intense flavours, ranging from cocoa to the sweetness of dried apricots. The aftertaste offers persistent hints of delicious nut crunch and caramel.

Classification:
 Caffetteria (high Coffea Arabica content)

Nuances of flavour:
 Caramel and nut crunch


Origins:
 70% selected South and Central American Arabica + 30% Asian plantation Robusta





DOLCEVIVACE

For those preferring the right compromise

The perfect balance – 50% Arabica, 50% Robusta – for those who want a pleasant blend with hints of fruit, toasted bread and roasted nuts. The extremely aromatic aftertaste presents notes of raw orange blossom honey and candied fruit.

Classification:
 Italian Bar (Arabica and/or Canephora)

Nuances of flavour:
 Roasted nuts and andied fruit


Origins:
 50% South American selected Arabicas + 50% Oriental plantation Robustas





GUSTO ITALIANO

For those who look for cream and taste

Clear-cut taste, excellent body and intense aroma bearing hints of roasted cereals and dark chocolate that ends with hints of sandalwood oil. The aftertaste brings a burst of Oriental spices and fresh almonds.

Classification:
 Italian Bar (Arabica and/or Canephora)

Nuances of flavour:
 Chocolate and Oriental fragrances


Origins:
 Oriental plantation coffees





DECA

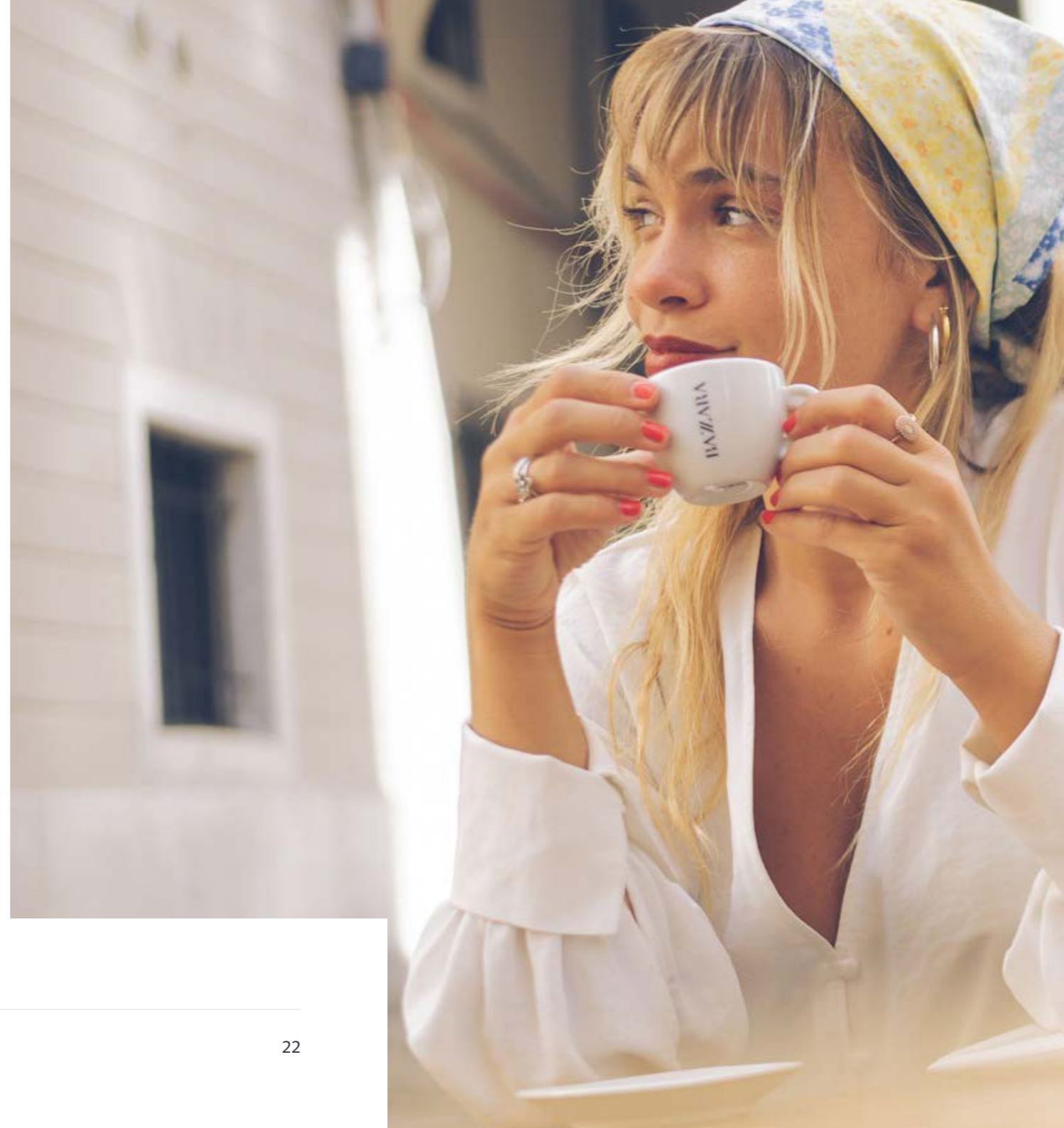
For a coffee at all hours

Santos, the famous Brazilian coffee with a full body, sweet and barely acidic, is lightened by its vigor but not by its substance; it reveals itself with notes of dried fruit and a warm, viscous cocoa aftertaste.

Classification:
 Gourmet
 (100% Coffea Arabica)

Nuances of flavour:
 Cocoa; Malt; Walnut


Origins:
 Brazil




FILTRO

One of the most ancient preparations

From the green and lush heaths to tropical expanses, surrounded by timeless mountains, it condenses its primordial nature into fresh hints of fruit salad covered with a veil of candy sugar, accompanied by a pleasant fruity acidity.

Classification:
 Gourmet
 (100% Coffea Arabica)

Nuances of flavour:
 Lime; Caramel; Mout; Almond

Origins:
 Central America





Filter coffee is one of the most ancient and easiest method to prepare coffee.

For a correct extraction, it is recommended to use a gravity coffee dripper, filtering coffee through water filters so as to maintain its aroma.



BAZZARA

PURE ORIGIN

Available packages

 Roasted coffee beans 1kg / 250g	 Green coffee beans - 250g	
 Ground coffee MEDIUM-FINE - 250g	 Ground coffee MEDIUM - 250g	 Ground coffee COARSE - 250g



PURE ORIGIN

The rarest qualities of coffee roasted with the Italian artisan method

A packaging that, thanks to a modern and minimal design, reminding of the coffee terroir and containing some information about the altitude, the processing method and the aromatic hints, encloses 12 mono-origins designed for those who want to taste the pure coffee aroma coming from the most renowned coffee areas in the world.

The **minimum order** is not binding, and, in exchange, you can offer to your customers very rare coffees, roasted only for you; a product, that however being what we can call today a "trend", does not betray the **Italian tradition roasting methods**.

Contrary to the blends, **mono-origin coffees** come only from a single country. Tasting them means finding in the cup the unique and exclusive characteristics of a land, embarking on an extraordinary journey alongside the equatorial belt.



PURE ORIGIN





Jamaica Blue Mountain

The most famous and precious variety of gourmet coffee in the world grown on volcanic soil, its blue-green beans are stored in oak barrels, just like rum. A dreamers coffee, whose tropical passion and mineral freshness come together in liqueur and spicy whispers, amalgamated in an exotic harmony.



Varietal:
Typica

Nuances of flavour:
Caribbean; Liqueur; Exotic

Altitude:
1900 - 2200 m

Processing:
Washed



Costa Rica SHB

A variety grown on the lush volcanic soils characterized by complexity and fragrance. Foreign influences adorn its aroma which, combined with its volcanic richness, give a fruity pleasantness that blends in a viscous layer of chocolate.

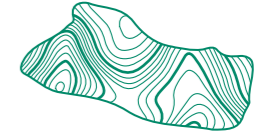
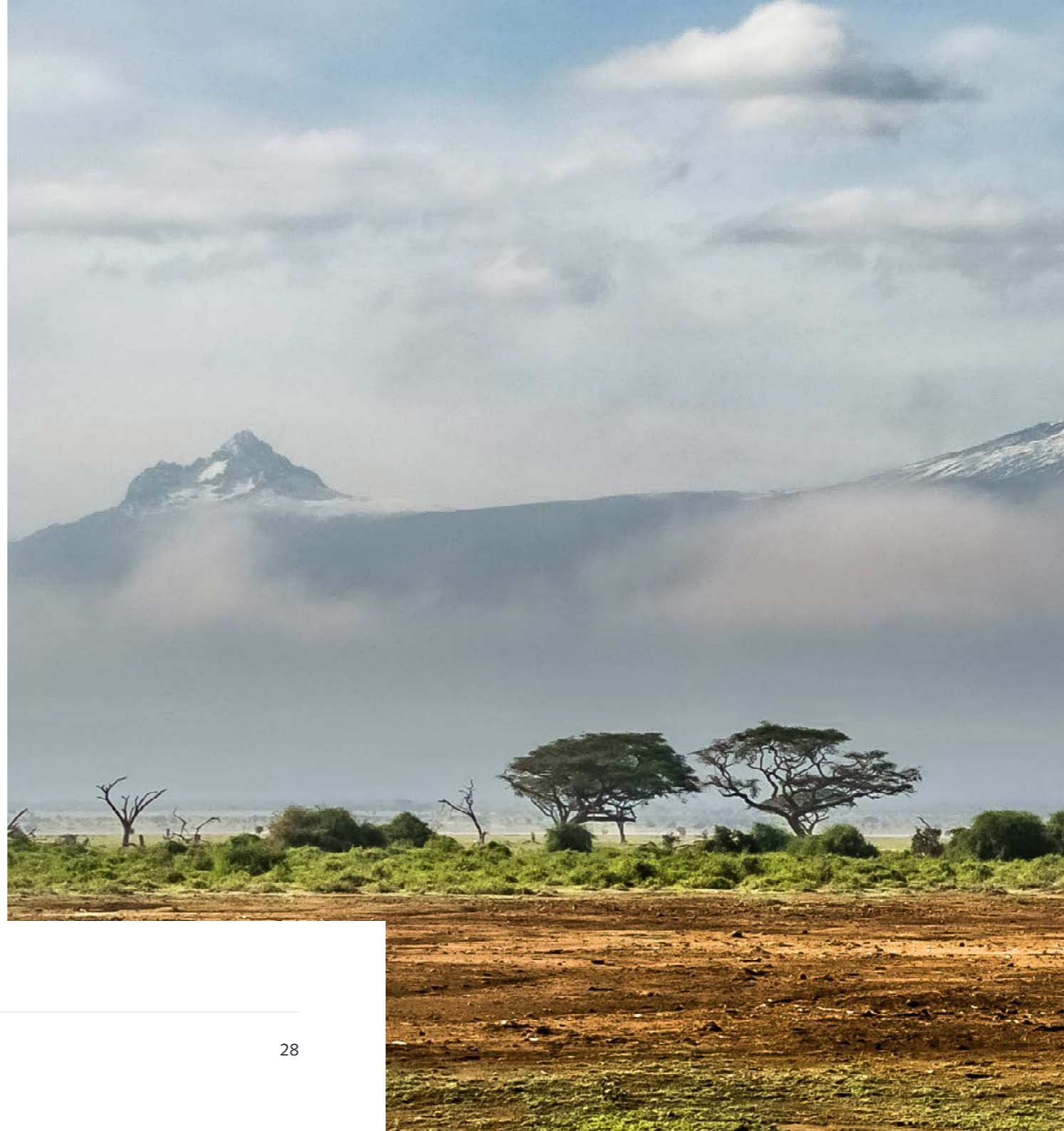


Varietal:
Typica; Caturra; Catuai; Villa Sarchi

Nuances of flavour:
Fresh; Vivacious; Fragrant

Altitude:
1500 - 1800 m

Processing:
Washed



El Salvador SHG

Selected with electronic machines to ensure quality, it is grown in high altitude plantations along the slopes of a volcano. A coffee with sweet notes and pungent lightness refer to coriander honey, and give a balanced finish and a reminiscence of dried fruit.



Varietal:
Pacas; Bourbon; Pacamara

Nuances of flavour:
Enveloping; Delicate; Sweet

Altitude:
1500 - 2000 m

Processing:
Washed





Nicaragua Matagalpa

Produced in the mountainous regions and cultivated mostly in shadowed plantations.

A model of nobility both in substance and in form where an almond body gives way to the amiability of ripe fruit and, at the same time, sweet and fragrant.



Varietal:

Caturra; Bourbon



Nuances of flavour:

Well rounded; Candied; Almond



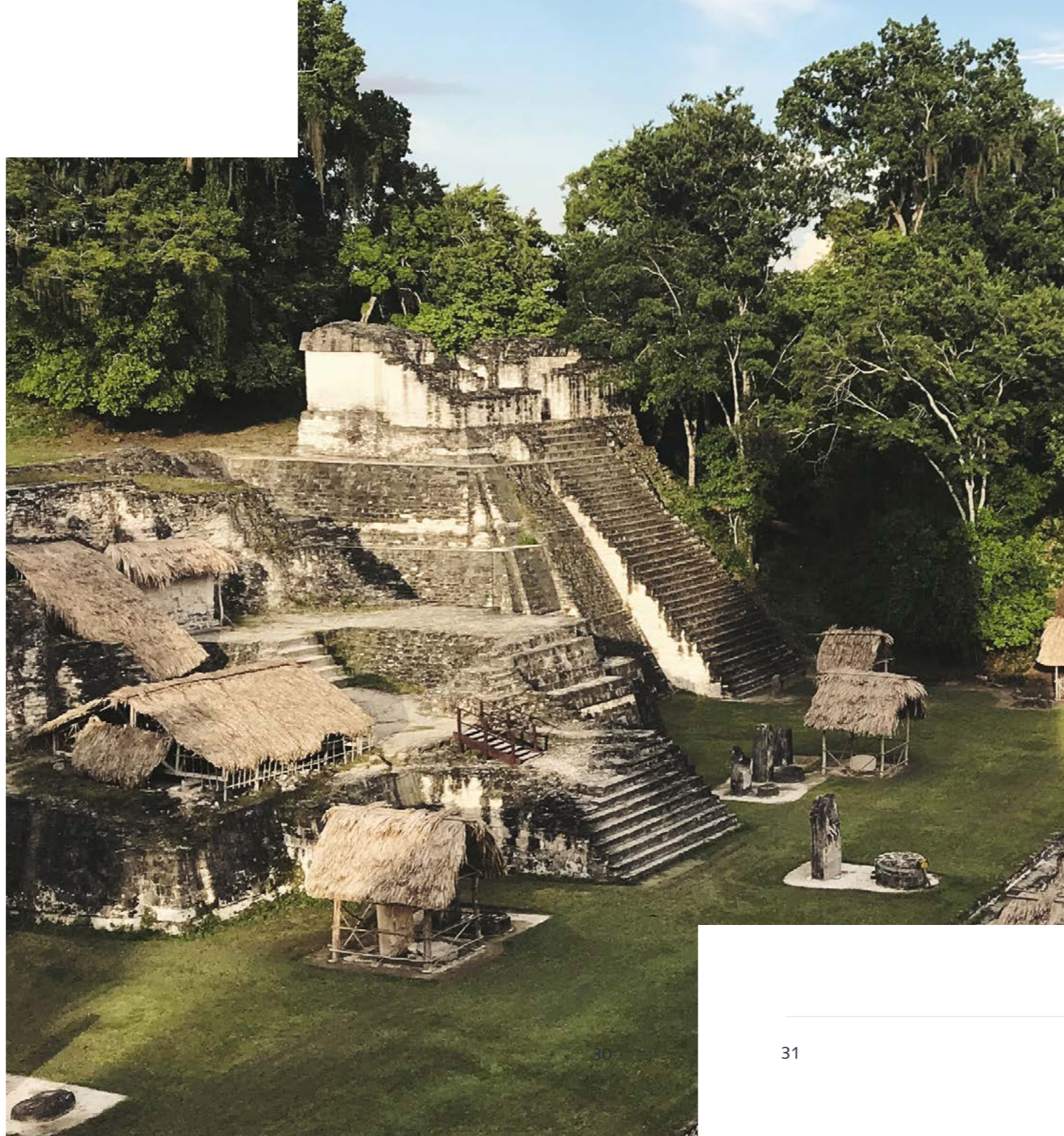
Altitude:

1500 - 2000 m



Processing:

Washed



Kenya AA

Cultivated in full sunlight in the African highlands, it is sought after by connoisseurs for its unmistakable aromatic characteristics. From the acidic, dry earth, with an irresistible freshness, it will radiate the taste buds and will set your table with all the colors of fruit leaving a sweet patina of dense euphoria.



Varietal:

SL28 SL34 RUIRU 11 BAITAN



Nuances of flavour:

Brilliant; Spicy; Citric



Altitude:

1700 - 2000 m



Processing:

Washed



Guatemala SHB

From a land filled with charm and passion of their Mayan descendants, it comes from predominantly volcanic regions. A coffee with the bright notes of orange blossom that bind to the fineness and fusibility of dark chocolate, whose aromatic soul is found in an idyllic symbiosis between full-bodied structure and floral references.



Varietal:

Caturra; Bourbon; Catuai



Nuances of flavour:

Intense; Fine; Chocolaty



Altitude:

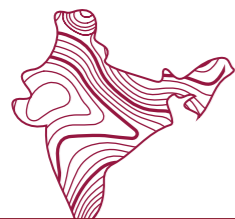
1500 - 1700 m



Processing:

Washed





India Monsooned Malabar

As in the past, the monsoon coffee arrived at the destination ports with a particular salty flavour and a straw-like colour.

A salty whiff lashes the palate together with its sparkling temperament, impressing in the mind the vision of a blue plain.



Varietal:
S795 Cauvery Selection 6+9

Nuances of flavour:
Ancient taste; Savoury; Spicy

Altitude:
1000 - 1500 m

Processing:
Monsooned



Papua New Guinea

A coffee with a pleasantly sour and savory nature born from the enchanted forests, shrouded in mystery. All the vigor of a lush land condensed in a well rounded, warm and sweet expectation.



Varietal:
Typica; Bourbon; Arusha

Nuances of flavour:
Hot; Delicate; Tribal

Altitude:
1600 - 2000 m

Processing:
Washed



Ethiopia Sidamo

From the place of origin of the Coffea Arabica, and revered for its typicality, it is cultivated in the mountains, in the woods of the highlands of Sidamo. An extreme need to reveal its fragrant floral nature, disguising a wild and spicy nature, ennobled by a fruity finish in accordance with the senses.



Varietal:
Heirloom

Nuances of flavour:
Vinous; Floral; Wild

Altitude:
1600 - 2000 m

Processing:
Washed





Santo Domingo AA

The Barahona variety is born from the central and eastern part of the island. A coffee with a remarkable body and a great presence that encloses the heart of the Caribbean and makes it vibrate with alluring and voluptuous notes of tobacco, rum and tropical spices in a fabulous blend.



Varietal:
Typica; Caturra

Nuances of flavour:
Creamy; Tropical; Dried fruit

Altitude:
1300 - 1500 m

Processing:
Washed



Colombia Supremo

Cultivated on the slopes of the Andes, it is considered one of the best Colombian coffees. Here is the spirit of the Americas, of solemn presence and admirable personality, cautiously releasing its fruity potential touched by a breath of aromatic cocoa.



Varietal:
Typica; Caturra; Castillo

Nuances of flavour:
Suave; Balanced; Fruity

Altitude:
1400 - 1900 m

Processing:
Washed



Brazil Yellow Bourbon

From Mogiana to Sul de Minas, a yellow pearl contains body, extraordinary flavour and sweetness. The succession of aromatic sensations of dried fruit and liquid caramel topped by cocoa grains, fill the mouth with a throbbing passion.



Varietal:
Yellow Bourbon

Nuances of flavour:
Caramel; Nutty; Dark chocolate

Altitude:
1200 - 1500 m

Processing:
Sundried



BAZZARA

BIOARABICHE

Available packages

	Roasted coffee beans - 250g		Green coffee beans - 250g
	Ground coffee MEDIUM-FINE - 250g		Ground coffee MEDIUM - 250g
			Ground coffee COARSE - 250g



BIOARABICA

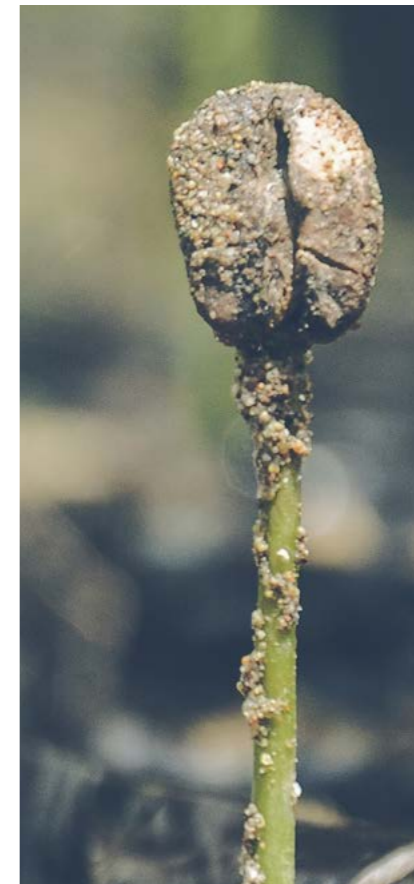
**A very particular product,
expression of the best Made in Italy**

A range of rare mono-origins, satisfying the consumer who wants to embrace a lifestyle more respectful towards the planet and looking for a coffee growing in a natural way, in the shadow of verdant forests, among wild plants and animals, without the risk of polluting the aquifers and being a peril for the Earth biodiversity.

Certifications:



The BIOLOGICAL LABEL can be used only on the products that have been certified as biological by an authorised control body or agency, this meaning they have satisfied rigorous conditions for the production, the treatment, the transport and the storage.



ICEA controls and certifies many thousand companies working in the respect of the man and the environment, protecting the workers' dignity and the consumers' rights. The compromise of ICEA starts from the biological and from a model of economy that is sustainable and fair, but it goes beyond: towards an economy and lifestyles requiring a responsible change of methods, systems, and practices.

The label AGRICULTURE BIOLOGIQUE is a historic label, incredibly famous and renowned among French consumers: it has identified biological products since the '90s and it supports the export of these products in France.

BIO SIEGEL is the national label that in Germany marks biological products, always together with the compulsory union biological label. Some of the guidelines of the German farmers' associations go also beyond the laws of the EU.





Bioarabica Sumatra

Plunged in a green forest where time seems to stand inexorably still: a coffee with an essential personality and unchanged originality, warm hints reminding of sandalwood together with the viscosity of honeydew.



Varietal:
Mandheling

Nuances of flavour:
Balsamic; Nut; Spicy

Altitude:
1200 - 1600 m

Processing:
Wet hulled



Bioarabica Ethiopia

A genuine and pure coffee from a soil full of nutrients and of countless coloured shades; a coffee characterised by a sublime fineness and by a strong nature of spices and cocoa becoming softer with its floral hints and scents of pulpy red fruit.



Varietal:
Arabica heirloom

Nuances of flavour:
Floral; Refined; Persistent

Altitude:
1800 - 2000 m

Processing:
Washed



Bioarabica Brazil

An authentic coffee growing in the Santos, with its sunny stretches and thriving lands. Characterised by its sweetness where, however, the aromatic notes flow with great expressivity directly from the heart of the soil reminding of citrus fruits, cocoa, and rough brown sugar.



Varietal:
Acaia; Mundo novo

Nuances of flavour:
Cocoa; Citrusy; Revitalising

Altitude:
1200 - 1500 m

Processing:
Natural



Bioarabica Peru

A marine breeze coming from the virtuous heights and filtering harmoniously among the thick fronds instilling a new energy to the thriving land. With a sound personality and a fresh vivacity, its beans release sweet hints with honey and coriander aromas mixed with the fortified texture of cooked fruit.



Varietal:
Caturra; Catimor; Pache; Costarica

Nuances of flavour:
Luxurious; Soft; Sweet

Altitude:
1500 - 2000 m

Processing:
Fully washed





Biorabica Colombia

The potential of the pure nature, immersed in a layer of haze surrounding the entire undergrowth flora, where the delicate and swinging dance of the rain opens to the perspective of a coffee releasing hints of exotic fruit and of plantation honey.



Varietal:
Caturra

Nuances of flavour:
Refined; Nectary; Juicy

Altitude:
1400 - 1900 m

Processing:
Fully washed



Bioarabica Guatemala

In the far volcanic landscapes reached by a west-blowing wind, rushing sovereign on the luxurious stretches, a warm whisper tells the spirit of this land and introduces a coffee with white and pure floral notes, exalted by ripe fruit and aromatic cocoas.

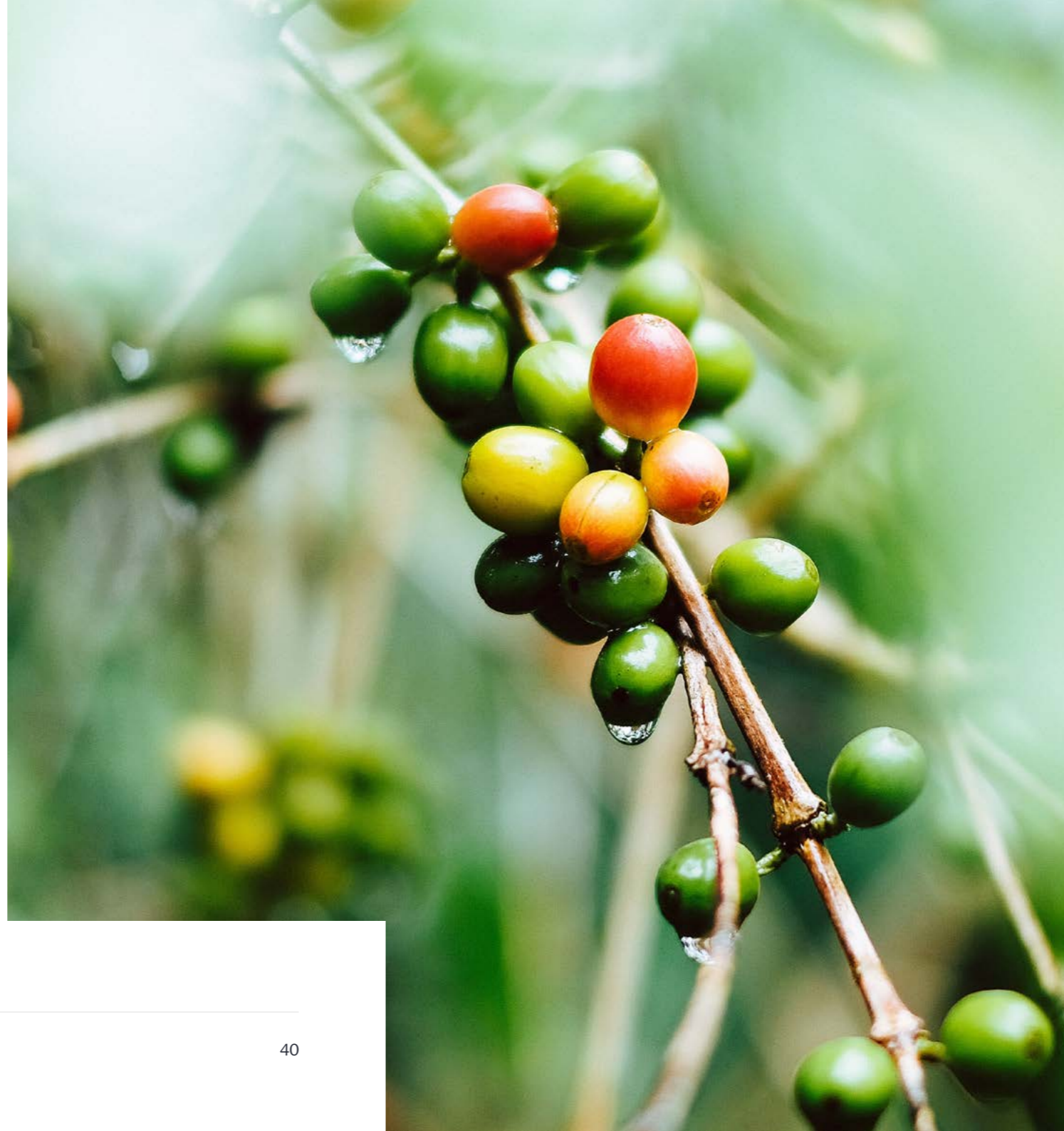


Varietal:
Bourbon; Catuai

Nuances of flavour:
Refined; Aromatic; Chocolaty

Altitude:
1500 - 1700 m

Processing:
Washed



Bioarabica Mexico

From the immense plains and the indigenous landscapes where the gaze is lost beyond the horizon, the dazzling sights of a radiant future resound through a coffee which is characterised by spicy and intense scents of cloves and pleasant notes of roasted nuts.



Varietal:
Catimor; Catuai

Nuances of flavour:
Fruity; Strong; Peppery

Altitude:
1200 - 1600 m

Processing:
Fully washed





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Via Battisti, 1
34125 Trieste - Italy
+39 040 767849
info@bazzara.it
bazzara.it

