



BAZZARA

BIOARABICHE

BAZZARA

ITALIAN COFFEE HERITAGE



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 grinding 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.



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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





Bioarabica 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





Bioarabica Deca Aqua

Deprived of its sparkling personality but not of its lasting essence, this coffee, surrounded by a halo of grace and refinement, gives a delicious and sophisticated freshness reminding of fresh fruit covered with a thin layer of sugar.



Varietal:

Catimor; Catuai



Nuances of flavour:

Smooth; Light; Fruity



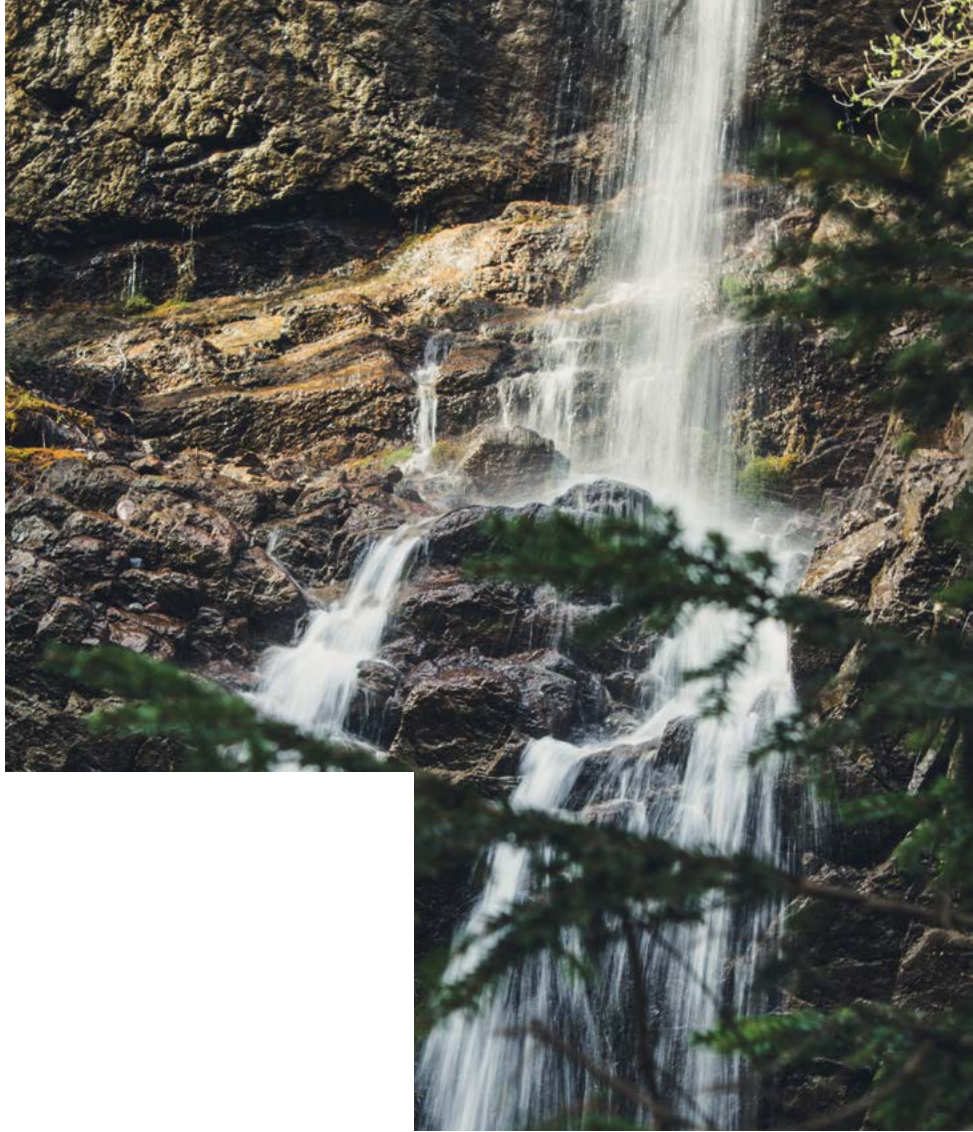
Altitude:

1200 - 1600 m



Processing:

Fully washed



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