

LIMITED EDITION

A gourmet coffee blend created to celebrate Omkafè's 75th anniversary: a perfect harmony of 100% Arabica coffees carefully selected by the by the expert roasters of the Martinelli family, to create an exclusive and elegant "limited edition" product.

COMPOSITION

100% Arabica coffee

ORIGINS

Brasile natural Cerrado, Guatemala washed Antigua Pastores, Uganda washed Arabica coffee



AFTER TASTE

AFTER TASTE

AFTER TASTE

BODY

AFTER TASTE

FLAVOR INTENSITY

FRUITY

FRUITY

AROMATIC HINTS

Vanilla, hazelnut, pomegranate, cherry

SELECTION AND QUALITY CONTROL

The Omkafè panel of professional tasters selects and paintsakingly checks all coffee batches, from purchase to sale.

ROASTING

Italian style slow roasting with traditional drum roaster. Laser analysis to check roasting inside the bean. Each product has its own specific recipe and roasting profile, to best deliver its aromas.

PACKAGING

We pack our coffee blends only when they reach the correct degree of roasting. To best preserve their flavour and freshness we add in our packs an inert gas, nitrogen, which blocks the ageing process, sealing the aromas and preserving them in time. Nitrogen is not an additive, it makes up nearly 80% of the air we breathe and, when the pack is opened, it immediately dissolves into the air.

ENVIRONMENTAL PROTOCOL

- We use 100% renewable energy for the production of all coffee and intelligent energy management system;
- catalytic converter to reduce atmospheric emission;
- we use wrappings and bags with a low environmental impact;
- · we are committed to fully differentiated waste disposal in every company department.

AVALAIBLE AS: 250 g tins beans and ground for moka