

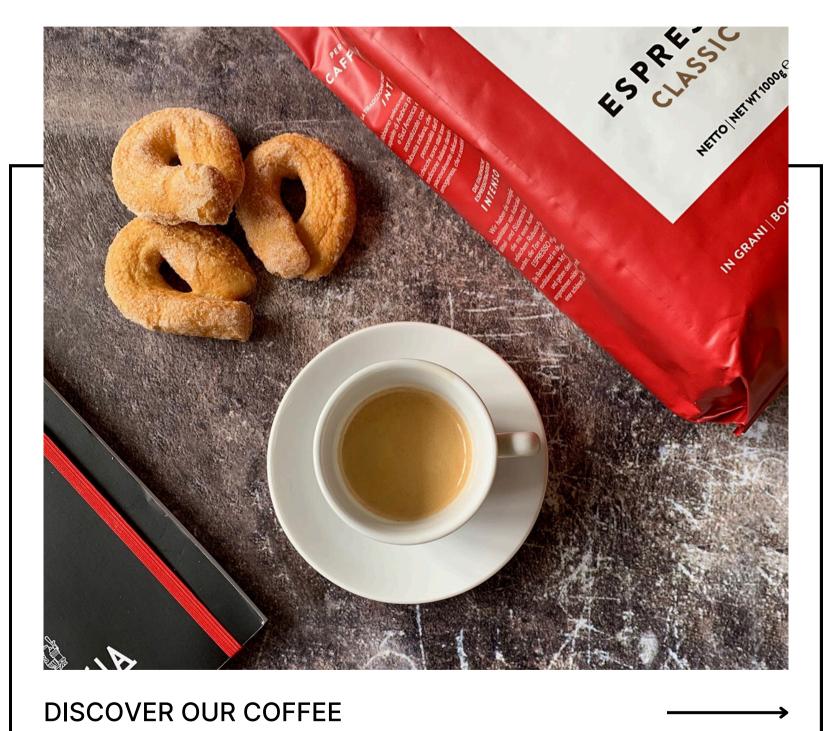
MILANO

CATALOGO CAFFÈ



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INVENTOR OF MODERN ESPRESSO L'ESPRESSO ITALIANO DAL 1938

A Milanese man's passionate search for the perfect espresso gave birth to one of Italy's most iconic brands in the 1930s. For over half a century, Gaggia has been providing innovative, modern coffee machines for both cafés and homes.



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ESPRESSO %100 ARABICA

FEATURES

FLAVOURS: LIGHT VEIN OF COCOA TASTING NOTES: FRUITY AND SOUR ACIDITY: LOW BODY: SOFT AND ROUND, VELVETY CREAM COMPOSITION: 100% ARABICA (BLEND) STENGTH: 3/5



500 GR BEANS

PAGE 02

1 KG BEANS

250 GR GROUND



ESPRESSO **INTENSO**

FEATURES

FLAVOURS: LIGHT VEIN OF COCOA, HAZELNUTS AND SPICES, TOASTED ALMONDS, DARK CHOCOLATE TASTING NOTES: COCOA **ACIDITY: LIGHT BODY: SMOOTH AND RICH, THICK CREAM COMPOSITION:** 65% ARABICA, 35% ROBUSTA **STENGTH:** 4/5

PAGE 03



500 GR BEANS BEANS

250 GR GROUND



ESPRESSO CLASSIC

FEATURES

FLAVOURS: LIGHT VEIN OF COCOA, HAZELNUTS, TOASTED ALMONDS AND BITTER CHOCOLATE. TASTING NOTES: HINTS OF COCOA ACIDITY: LIGHT BODY: SMOOTH AND VELVETY COMPOSITION: 30% ARABICA, 70% ROBUSTA STENGTH: 5/5

PAGE 04



1 KG BEANS





With extreme care, we have chosen three high quality blends that could satisfy every need and taste. Espresso 100% Arabica for the lovers of the most classic flavor, Espresso Intenso for a richer body and taste, Espresso Classic with an even stronger and more persistent taste. All coffee beans have been roasted according to the Italian tradition, through an innovative Clean Air system that preserves their aroma and organoleptic profiles in the best way. Pick the coffee blend that better suits you, in beans or ground, and get ready for the most incredible Gaggia espresso experience.

