TRY THE IDEAL BLEND IT IS ALL ABOUT THE TASTE

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Since 1974 we have been roasting coffee
with passion and dedication
combining our love for tradition
with a desire to innovate
and improve constantly.

IDEAL
GUSTO CAFFÉ

KNOWLEDGE OF THE RAW MATERIAL,
MASTERY IN THE TECHNIQUES
OF ROASTING AND
THE ABILITY TO SATISFY
THE DEMANDS OF THE MARKET
ARE OUR PASSION.

50 years of experience
in the world of coffee
allow us to offer you
a vast range of products,
aimed at meeting
different demands.

1 / FOR THE PRIVATE CLIENT

Exclusive blends for those
who love the moka pot and original
and compatible coffee pods for
a perfect Italian-style espresso.
Like at the bar.

2 / FOR THE BARISTA

Ideal coffee is the perfect partner
for a barista, not only for the top quality
blends, but also for the elegant coffee shop
line and the best equipment on loan
for use terms and free assistance.
A series of accessory products such as teas,
herbal teas, hot chocolates and much more
complete our offer.

3 / FOR THE COMPANY

For companies who wish to start a wholly
new project or replicate a pre-existing
recipe. Our service of third-party
production of coffee beans allows you
to completely personalize the product,
from the composition of the blend
to the choice of packaging.

THE RAW MATERIALS:

The first step towards guaranteeing an excellent finished product is to choose high quality raw materials.
For this reason we buy only raw coffee beans from certified and carefully selected plantations.
Furthermore, each single batch of green coffee undergoes strict visual and taste controls, as well as specific tests with specialized equipment.

ROASTING:

The different varieties of coffee are subjected to hot air roasting, a tecnique that brings out the characteristics of the raw material to their full potential.
Quality is guaranteed over time thanks to the scrupulous work of our master roaster whose roasting enhances the specific properties and aromas of every single origin.

What makes
our coffee special.

THE RECIPE:

Italian style espresso, as a concept, is the base of our blends. Different varieties of select raw coffees are blended following recipes handed down from the past and revisited by us to satisfy the tastes of modern society.

WORKING:

The standard of quality in the production phase of every single roasting is guaranteed by the high efficiency of our production system and by the meticulous controls carried out by our staff after roasting, the utmost attention given to the cleaning of the silos and the storage areas to avoid contamination.

BLEND N°1
IDEAL

ESPRESSO ITALIANO DI QUALITÀ

CERTIFICATIONS:

GITC on inspection basis SGS Italy, owing to the respect of strict parameters such as low caffeine content.

BLEND:

No. 1 stands out for its high percentage of high quality varieties of Arabica, carefully selected. This blend gives your cup a slightly fruity citrus taste. The presence of the Robusta variety tones down the acidity of the Arabica coffee, making a balanced cup. The aftertaste is sweet and persistent, with a hint of caramel. The blend is certified GITC on SGS Italia inspection basis, owing to the respect of strict parameters such as low caffeine content.
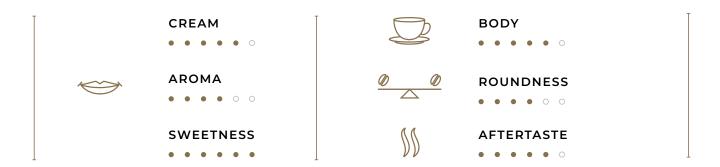
CREAM
● ● ● ● ● ○

AROMA
● ● ● ● ● ○

SWEETNESS
● ● ● ● ● ○

BODY
● ● ● ● ○ ○

ROUNDNESS
● ● ● ● ● ○

AFTERTASTE
● ● ● ● ● ○

IDEAL
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BLEND N°2
EXTRA

BLEND:

No. 2 is a blend suitable for use with both professional espresso machines and in the home. This recipe is representative of Italian style espresso, thanks to the combination of several varieties of Arabica together with a top quality Robusta. The product in the cup has a distinctive aroma and a rich taste. The aftertaste is sweet and persistent. Furthermore, it is distinguished by an aroma with a hint of hazelnut.

CREAM
● ● ● ● ● ○

AROMA
● ● ● ● ○ ○

SWEETNESS
● ● ● ● ● ●

BODY
● ● ● ● ● ○

ROUNDNESS
● ● ● ● ○ ○

AFTERTASTE
● ● ● ● ● ○

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BLEND N°3
CREMA

BLEND:

No. 3 is a traditional blend, inherited from the founder of our roastery and subsequently adapted in a more modern key. The recipe contains several varieties of top quality Robusta, both washed and natural, from the African and Asian continents. These go to make a full-bodied coffee in the cup, a quality that is reflected in a deep, elastic and persistent cream. The taste has aromatic hints of roasted hazelnut and caramel, while fruity and delicate aromas are added by the different qualities of Arabica used.

CREAM
● ● ● ● ● ●

AROMA
● ● ● ● ● ○

SWEETNESS
● ● ● ● ○ ○

BODY
● ● ● ● ● ○

ROUNDNESS
● ● ● ● ● ○

AFTERTASTE
● ● ● ● ● ○

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