



## TASTE SHEET

# CSC

### VISUAL ANALYSIS

**CREAM**

**TEXTURE** *fine*

**DURATION of CREAM** *medium-long*

### OLFACTORY ANALYSIS

**AROMAS**

Toast	X
Cocoa	X
Fruit	
Spices	
Vanilla	X
Flowers	

### TASTE ANALYSIS

AROMA		BODY		ACIDITY		BALANCE IN CUP	
Intense	X	Full	X	fine	X	Very good	X
Persistent		Medium		Good		Good	
Medium		Light		Very low		Quite good	
Neutral		Scarce		Absent			
Poor		Heavy		High			

**AFTERTASTE** *Intense with hints of vanilla and cocoa*

**PERMANENCE** *Prolonged with delicate aroma*

### Description of the ESPRESSO ITALIANO CSC blend:

- Certified **Arabica CSC®** coffee of Brazilian and Central American origin and washed Indian plantation coffee.
- Intense velvety aroma, **full body, fine acidity and balance.**
- **Intense aftertaste with scents of vanilla and cocoa. The permanence is prolonged with a delicate aroma.**
- Very low caffeine content.
- Best for use in coffee shops, pastry shops and high quality restaurants. Suitable for espresso coffee, cappuccino and special coffee beverages.

**Summary: Intense full body taste with vanilla and cocoa aroma**