



Explanation #1: Trucillo is a blend of Arabica and Robusta with notes of hazelnut, vanilla, toasted almond, and ripe fruit.



Explanation #2: Ammirati has notes of cedar, toast, and currant.



Explanation #3: The color of the crema should be a perfect chestnut with darker stripes.



PERFECT EXTRACTION

When the color of the Crema is a perfect chestnut with darker stripes it means that, **most likely the grinder setup is correct.**

Explanation #4: Shorter time than 25 seconds is not enough to extract the flavor from the powder. More than 30 seconds of extraction might scold the coffee powder.



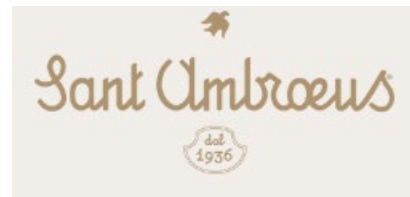
Explanation #5: When regularly used, Cafiza maintains the coffee equipment clean and efficient for a perfect Espresso taste.



Explanation #6: Ecojetsan cleaner provides milk-based coffee machines with a highly efficient cleaning cycle, prolonged machine life span and thorough cleaning.



Explanation #7: La Via del Té's mission is to use the best possible grade of whole leaf and to spread the culture of tea.



Camellia sinensis

Explanation #8: (Photos Below)



INFUSO SOGNO D'AMORE

Caffeine content: none
Caramel mou and ripe fruits
Vigorous, intense, fruity
Blend of hibiscus, rose hips and fruits.



MENTA

Caffeine content: none
Mellow, pleasant, with fresh
aftertaste. Grassy, lemon-like aroma.
Goes well with biscuits, sweets,
and whole wheat dishes.



CAMOMILLA

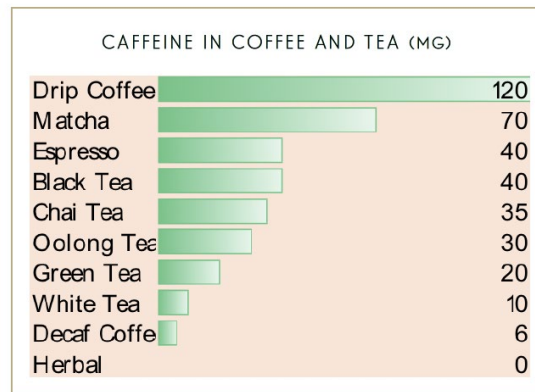
Caffeine content: none
Sweet and mild flavor, floral
aroma. Pairs excellently with
whole wheat items.



CAPE TOWN

Caffeine content: none
Rooibos Passion Fruit, a traditional
South African drink also known as
"red tea", has no caffeine and its
sweet taste makes it perfect even
without sugar at any time.
Flavor embellishes sweet, caramel
notes, woody notes that develop
on the nose.

Explanation #9: The amount of caffeine in your coffee or tea depends on how the beverage was brewed.



Explanation #10: Your barista or bartender will always be happy to make the espresso again. Espresso needs to be urgently served to our guests. Espresso dies very quickly. The espresso cup must always be pre-heated.



UNDER EXTRACTED



PERFECT EXTRACTION



OVER EXTRACTED