



Le Piantagioni Del Caffè



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Specialty Coffee since 1994

At Le Piantagioni del Caffè, we've been roasting single estate coffee beans since 1994.

What makes us different is our direct relationship with the producers in the countries of origin: we travel there in person to get to know them and their coffee where it all begins, where the beans are grown. We work with them and exchange information to create products we know will give their very best in the cup, taking our coffee lovers on an imaginary voyage to the estate.

We research constantly to source the best beans to roast, which go into our blends and our 'single estate' coffees.

Our customers are always at the forefront of our minds: we don't roast premium artisan coffee just because we like it, but most of all because we know that on the market, premium quality, a precise market strategy and uniqueness are all things which reward.

That's why our work is led by our 'disruptive' image and distinctive products, designed to meet our markets' expectations; we aim to satisfy a target audience of people who are passionate about quality and have a higher-than-average sensibility for coffee.

We like to call them 'Specialty People'.



SPECIALTY PEOPLE BLENDS

The Specialty People Blends are the ideal everyday coffees. They are comprehensible, enjoyable, eclectic and dynamic, just like our customers!

They are all made with single estate coffees that we combine to create quality blends easy to understand. You don't have to be an expert to appreciate these coffees. You just need to be passionate for life, like we are. We intend the coffee break as a joyful moment to share with friends. Give in to the temptation of these coffees, let them guide and enchant you. Try them and become one of our Specialty People.

IRIDAMO

100% ARABICA



Complex aroma, citrus nuances,
pleasant acidity

ESPRESSO 

This is a blend of single estate arabica coffees with a very complex aroma. It combines flowery perfumes and an intense citrus flavour with a sweet, light taste and a delicate body.

It is an unusual and unexpected coffee to be enjoyed at breakfast, between meals or even in the evening!

SIZE

Coffee beans
500 g

ARTICLE NUMBER

CB2105

CERTIFICATIONS



ORIGINS



ETHIOPIA - sel. Yrgalem
GUATEMALA - Finca El Hato Blue

EL SALVADOR - Finca San Luis
BRAZIL - Fazenda Samambaia



FILTER C

100% ARABICA

Candied citrus, jasmine, gentle acidity, fresh aftertaste

DRIP ☕

This is a combination, i.e. a blend of only two single estate arabica coffees roasted purposely for filter brewing. A kind and friendly coffee with fresh and lovely notes.

Its aromatic character meets a smooth body making it the ideal coffee with an for international breakfast or as a pleasant afternoon drink.

SIZE

Coffee beans
500 g

ARTICLE NUMBER

CB2110

CERTIFICATIONS



ORIGINS



BRAZIL - Fazenda Samambaia

ETHIOPIA - sel. Yrgalem



100

100% ARABICA

Cocoa and malt notes, sweet taste, smooth body

ESPRESSO

This 100% arabica blend will amaze you with its assorted flavours, its texture and its smooth sweetness. Explosiveness meets grace in a unique result.

The long aftertaste of this coffee enhances its elegance, making it a perfect match for haute patisserie.

SIZE

Coffee beans
250 g
Coffee beans
1000 g

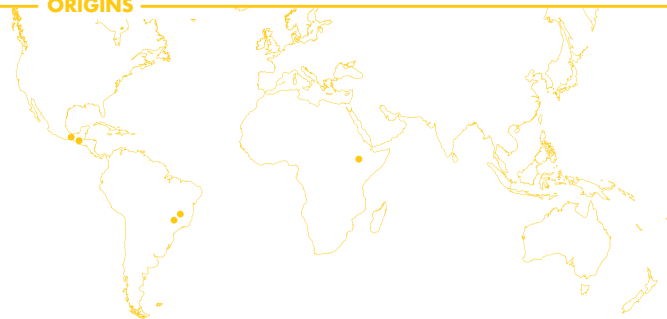
ARTICLE NUMBER

CC2001
CA2001

CERTIFICATIONS



ORIGINS



GUATEMALA - Finca El Hato Blue
ETHIOPIA - sel. Yrgalem
EL SALVADOR - Finca San Luis

BRAZIL - Fazenda Monte Alegre
BRAZIL - Fazenda Samambaia



LAB#106

100% ARABICA

**Vanilla and shortcrust pastry,
sweet blend with dark chocolate
aftertaste**

ESPRESSO 

Texture, persistence, elegance and simplicity characterise LAB#106: a 100% arabica blend with notes of vanilla and shortcrust.

It is a great start into the world of the 100% arabica blends made with single estate coffees.

Its initial sweetness develops into a pleasant aftertaste of dark chocolate and makes it a perfect coffee for a traditional Italian breakfast.

SIZE ARTICLE NUMBER

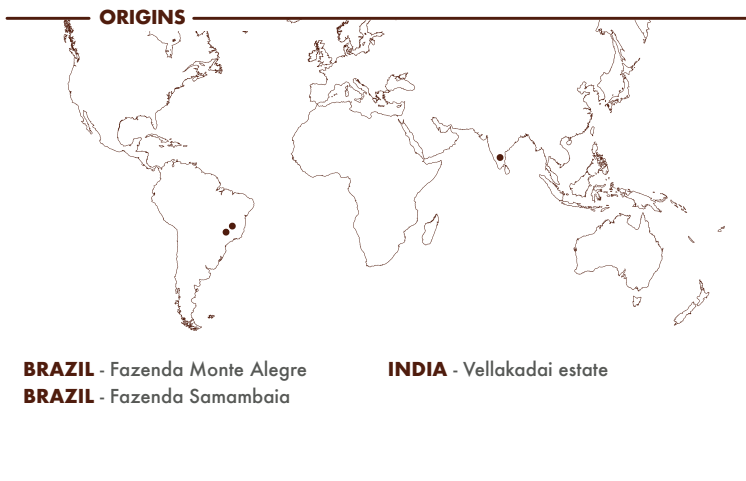
Coffee beans CC2015

250 g

Coffee beans CA2015

1000 g

CERTIFICATIONS



85/15

85% ARABICA
15% ROBUSTA

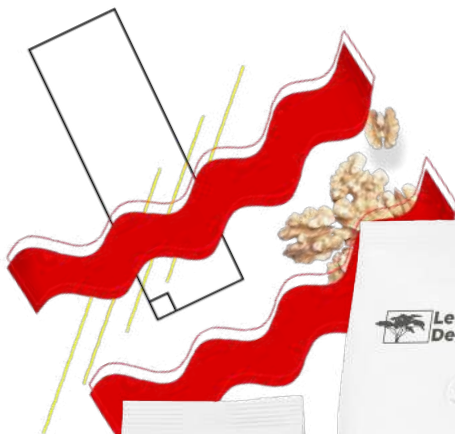
**Balanced blend with
a wide aromatic range
and round body**

ESPRESSO 

85/15 is a complex and yet balanced blend. The flavours of its several arabica coffees combine together to create a rich, dynamic and vivacious bouquet.

Scents of vanilla, its round body, its thick, long-lasting and brownish cream are given by the robusta coffee from the Balehonnur estate.

The result is an astonishing espresso for your daily delight!



ORIGINS



GUATEMALA - Finca El Hato Blue
ETHIOPIA - sel. Yrgalem
EL SALVADOR - Finca San Luis
BRAZIL - Fazenda Monte Alegre

BRAZIL - Fazenda Samambaia
INDIA - Fairland estate
INDIA - Balehonnur estate



SIZE

Coffee beans 250 g
Coffee beans 1000 g

ARTICLE NUMBER

CC2005
CA2005



CERTIFICATIONS



78/22

78% ARABICA
22% ROBUSTA

Intense taste, vanilla notes, full body, long-lasting aftertaste

ESPRESSO 

This smooth coffee with warm and spicy notes has a great texture and a long-lasting cream. 78/22 is a vigorous coffee with a strong character, but not aggressive. The pleasure of each sip will accompany you for long.

SIZE

Coffee beans 250 g
Coffee beans 1000 g

ARTICLE NUMBER

CC2010
CA2010

CERTIFICATIONS



ORIGINS



BRAZIL - Fazenda Samambaia

INDIA - Vellakadai estate

INDIA - Balehonnur estate



SAN LUIS & RAIGODE

75% ARABICA - 25% ROBUSTA

Aroma with spices, cocoa and sandalwood, long-lasting flavour

ESPRESSO 

San Luis & Raigode is a smooth bodied coffee, with a mild acidity and a long-lasting finish with hints of spices and cocoa. It's an unmistakable coffee!

Best enjoyed at breakfast or after rich meals. Perfect with milk, in particular for cappuccino.

ORIGINS



EL SALVADOR - Finca San Luis

INDIA - Raigode estate



SIZE

Coffee beans
500 g
Coffee beans
1000 g

ARTICLE NUMBER

CB2101
CA2101

CERTIFICATIONS



WATER DECAF

100% ARABICA
Caffeine < 0,1%

Water decaf, with sweet and delicate taste

ESPRESSO ☕

The water caffeine removal process is a chemical free technique that preserves all the qualities of the coffee. To remove caffeine, the beans are exposed to steam, soaked in water (containing the components to be preserved), carbon filtered and then dried in ovens.

Our water decaffeinated coffee has a light and delicate taste, with no trace of those unpleasant flavours which are often found in decaffeinated coffees.

SIZE	ARTICLE NUMBER
Coffee beans 250 g	CZ2952
Coffee beans 500 g	CZ2951

ORIGINS



BRAZIL - Cerrado, Sul de Minas



DI PIANTAGIONE

A vibrant, stylized illustration of a coffee plantation. In the foreground, several workers are shown: a man in a white tunic and cap holding a large woven basket, a woman in a pink top and blue headscarf carrying a basket of yellow coffee beans, a man in a white shirt and red scarf sitting on a wooden barrel, and a woman in a yellow top and blue headscarf carrying a basket of red coffee beans. In the background, there are terraced coffee fields, a small village with red-roofed buildings, a hot air balloon, and a woman in a red dress and hat. The scene is set against a backdrop of rolling green hills and a clear sky with birds.

Estate coffees are our coffees coming exclusively from single estates. We roast our beans with care, in order to offer top quality coffees and to enhance the peculiarities and the uniqueness of each producing farm. We wish to namely bring you a corner of the countries of origin and make you dive into the territory where the coffee plants root. We personally travel in search of the most original, typical and appealing beans. After selecting them, we have them shipped to Italy where the fine-tuning of the roasting process starts, in order to get the best out of each coffee. The outcome is part of our own essence: unique quality coffees.

ALTO PALOMAR

100% ARABICA

ORGANIC COFFEE

Honey, toasted almond, sweet tobacco

ESPRESSO 

Alto Palomar is the result of the work of 120 small farmers forming the Cooperativa Agraria Cafetalera Ecológica Alto Palomar.

The organic farming techniques used to grow these coffee trees attract a great number of insects and, in particular, butterflies that fly around making of this farm a unique and fascinating location.

Its hints of honey, toasted almond and sweet tobacco go along with a rich body and a delicate acidity. Its cocoa finish is pleasantly long-lasting.

SIZE

Coffee beans

250 g

Coffee beans

500 g

ARTICLE NUMBER

CC2220

CB2220

CERTIFICATIONS



ORIGINS



PERU - CACE Alto Palomar

Area: Chanchamayo

Proc.: Washed

Alt.: 1.200 - 1.800 m asl



CACHOEIRA DA GRAMA

100% ARABICA

Chocolate with candied tangerine notes, intense sweetness

ESPRESSO 

We visited the Cachoeira da Grama farm for the first time in 2000 and then again in 2012, 2013 and 2017.

During our last visit, we have been enchanted by this washed coffee, coming from a small plot, which we asked the producer to expand for us.

A coffee that combines the classic perfumes of Brazilian coffees with some unusual hints of chocolate with candied tangerine notes and an unexpected sweetness.

It is a perfect match with pastry in a traditional Italian breakfast or enjoyed with milk.

SIZE **ARTICLE NUMBER**

Coffee beans CC2207
250 g

Coffee beans CB2207
500 g

CERTIFICATIONS



ORIGINS



BRAZIL - Faz. Cachoeira Da Grama

Area: Vale Da Grama, São Paulo

Proc.: Washed

Alt.: 1.100 - 1.250 m asl

Var.: Yellow Bourbon, Red Catuai



DAMBI UDDO

FOREST COFFEE

ORGANIC COFFEE

100% ARABICA

Strawberry and berries, raspberry and red apple aftertaste

ESPRESSO 

In the Dambi Uddo farm, the coffee is grown alongside with honey and wood, according to the so called "agroforestry" system and it is exclusively worked by hand.

Thanks to this technique, this coffee has obtained an 86+ SCA score and the GRADE 1-Q1 which represents the top of the quality level for an Ethiopian specialty coffee.

Tasting it, you will detect strawberry hints in the smell, aromas of soft fruits, raspberry and red apple in the aftertaste.

SIZE

Coffee beans
250 g

Coffee beans
500 g

ARTICLE NUMBER

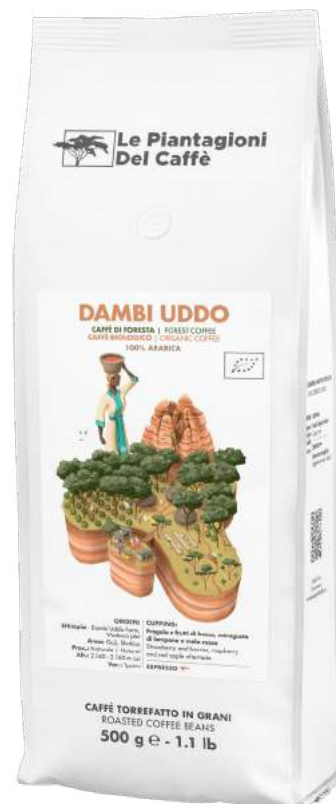
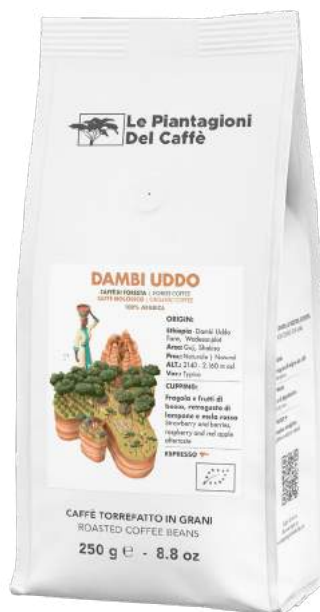
CC2222

CB2222

CERTIFICATIONS



ETHIOPIA - Dambi Uddo Farm, Wadessa plot
Area: Guji, Shakiso
Proc.: Natural
Alt.: 2.140 - 2.160 m asl
Var.: Typica



LA CUMBRE

100% ARABICA

Apple, cherry and banana,
enveloping sweetness, silky body

ESPRESSO 

La Cumbre is one of the coffees with the most incredible aromatic characteristics. It is produced by the farm awarded with the Cup of Excellence 2018. It has a fruity character without compromise: apple aroma, cherry and banana taste, enveloping sweetness and silky body.

Enjoy it between meals and preferably without any milk or sugar, in order to better appreciate its peculiarity.

SIZE

Coffee beans
250 g
Coffee beans
500 g

ARTICLE NUMBER

CC2516
CB2516



ORIGINS



EL SALVADOR - Finca La Cumbre

Area: Illamatepec

Proc.: Natural

Alt.: 1.500 - 1.600 m asl

Var.: Bourbon



SAMARIA

100% ARABICA

Flowerly in the smell. Intense hazelnut and dark chocolate aroma

ESPRESSO 

Samaria coffee is grown according to the Milpa system: an ancient agricultural method of Maya peoples alternating maize, beans and pumpkins crops in order not to abuse the soil.

This coffee releases intense flowery notes, it has a remarked and yet gentle acidity and an orange-scented chocolate aftertaste.

SIZE

Coffee beans

250 g

Coffee beans

500 g

ARTICLE NUMBER

CC2213

CB2213



ORIGINS



COLOMBIA - Finca Samaria

Area: Andean region, Risaralda

Proc.: Washed

Alt.: 1.550 m asl

Var.: Caturra, Tabi



YRGALEM

100% ARABICA

Flowers, bergamot, honey, citrus
aftertaste, remarkable acidity

ESPRESSO 

This coffee is grown in small plots of land called coffee gardens and specially selected for us by Abdullah Bagersh, one of the main experts of Ethiopian coffees.

Its great floral aroma, with bergamot and honey hints comes out prominently. It has a pleasant acidity and a citrusy aftertaste, with an intense and defined bouquet.

Thanks to its complex flavours, it is an excellent drink between meals.

SIZE

Coffee beans
250 g
Coffee beans
500 g

ARTICLE NUMBER

CC2201
CB2201

CERTIFICATIONS



ETHIOPIA - sel. Yrgalem
Area: Sidamo
Proc.: Washed
Alt.: 1.600 - 1.900 m asl
Var.: Typica



DISRUPTIVE



The Disruptive coffees are our way to break down the status quo. Born from top-ranking specialty coffees, yet they are far from being niche, self-referential, haughty or boring products. We wanted these coffees to be comprehensible, both when tasting them and when talking about them. We wanted to transform them into design items. We wanted to enhance them and make them iconic. The Disruptive coffees are our way to say: quality coffee is not boring; it can be amusing, cool, pop and friendly.

DISRUPTIVE



The 'Disruptive' coffees are our "one more thing"
– a **special product line.**

We decided to roast these specialty coffees and present them in beautifully designed packaging adorned with pop art, to make them collector's items that are ideal gifts too.

**Discover the 'Dirompenti' coffees
that are currently available:**

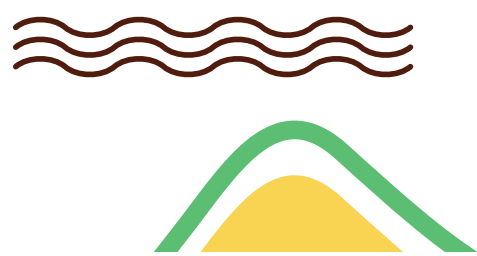


DISRUPTIVE



Coffee beans

BEYOND COFFEE BEANS



We also apply our method, values and expertise to an entire range beyond coffee beans: ground coffee, pods, gift packs, merchandising and other products such as gourmet spreads, biscuits and confectionary, to complement our core offering.

Our range is thus completed by items that are ideal for making up a gift basket, for purchasing individually to enjoy at home, or as a thoughtful gift: we ensure your customers are satisfied, whatever they need.

We've designed convenient gift boxes to make the choice easier, and are about to launch some other new and interesting solutions.

'Now our coffees can be enjoyed at home too!'

TINS

Ground coffee for moka



85/15

85% ARABICA - 15% ROBUSTA

Balanced blend with a wide aromatic range and round body

SIZE

250 g

ARTICLE NUMBER

CG2005

CERTIFICATIONS



100

100% ARABICA

Cocoa and malt notes, sweet taste, smooth body

SIZE

250 g

ARTICLE NUMBER

CG2001

CERTIFICATIONS



ALTO PALOMAR

100% ARABICA

Honey, toasted almond, sweet tobacco

SIZE

250 g

ARTICLE NUMBER

CG2220

CERTIFICATIONS



CACHOEIRA DA GRAMA

100% ARABICA

Chocolate with candied tangerine notes, intense sweetness

SIZE

250 g

ARTICLE NUMBER

CG2207

CERTIFICATIONS



YRGALEM

100% ARABICA

Flowers, bergamot, honey, citrus aftertaste, remarkable acidity

SIZE

250 g

ARTICLE NUMBER

CG2201

CERTIFICATIONS



PODS

E.S.E. pods (Easy Serving Espresso) is an open system of single serve ground coffee, pressed between filter-paper and then individually packaged in protective atmosphere.



85/15

85% ARABICA - 15% ROBUSTA

Balanced blend with a wide aromatic range and round body

SIZE 50 pods box (7,5 grams/pod)
ARTICLE NUMBER CK2005

CERTIFICATIONS



100

100% ARABICA

Cocoa and malt notes, sweet taste, smooth body

SIZE 50 pods box (7,5 grams/pod)
ARTICLE NUMBER CK2001

CERTIFICATIONS



WATER DECAF

100% ARABICA

Water decaf, with sweet and delicate taste
 Caffeine < 0,1%

SIZE 50 pods box (7,5 grams/pod)
ARTICLE NUMBER CZ2954



ALTO PALOMAR

100% ARABICA

Honey, toasted almond, sweet tobacco

SIZE 50 pods box (7,5 grams/pod)
ARTICLE NUMBER CK2220

CERTIFICATIONS



CACHOEIRA DA GRAMA

100% ARABICA

Chocolate with candied tangerine notes, intense sweetness

SIZE 50 pods box (7,5 grams/pod)
ARTICLE NUMBER CK2207

CERTIFICATIONS





Le Piantagioni Del Caffè

