



**Le Piantagioni
Del Caffè**



Product catalogue

A curated selection of coffees for professionals

ENGLISH



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AWARENESS FOR CHANGE



AWARENESS FOR CHANGE

We believe coffee has the power to create a positive impact on people and the world.

But real change requires the industry to evolve, guided by **conscious choices**.

This is where our journey begins: **nurturing awareness to inspire change**.

And you, where do you begin?



HOW WE CRAFT COFFEE

Since 1994, we have been roasting specialty coffee.

But time is not the point. It's about how we choose **to work in an industry that calls for greater awareness** of everything behind each cup, all along the supply chain.

Today, making good coffee is not enough and neither is simply making Specialty coffee.

We choose to craft Specialty coffee that has a **positive impact on both people and the planet.**

Awareness for Change is how we turn this responsibility into products, packaging, and everyday relationships.







BLENDS: BALANCE IS NO ACCIDENT

Our blends are crafted **for café use** and **they perform just as well at home.**

They are designed to deliver **balance, consistency** and a **recognizable** profile in the cup, suited to a range of tastes and drinking occasions.

From warmer, more traditional notes to brighter, more aromatic and contemporary profiles, each blend is built to be both distinctive and consistent over time.

In this catalogue you'll find only **Arabica Specialty, Fine Robusta**, and **specially selected coffees.**

To create our recipes, **we personally select the coffees at origin, roast them, and blend them** with care: the result is always a product with a clear identity and transparent quality.

Elpy helps guide you to the blend that **suits** you best, and through a **QR code** you can **explore** further details.

PASTICCERI

100% ARABICA

An elegant and aromatic espresso. Crafted by pastry chefs, for fine pastry art.

AROMA:

Smooth taste and elegant acidity, hazelnut, lime and milk chocolate notes

THE FIRST COFFEE CRAFTED
BY PASTRY CHEFS, FOR
PASTRY CHEFS

ESPRESSO



Le Piantagioni
Del Caffè



IL PRIMO CAFFÈ
CREATO DAI PASTICCERI
PER I PASTICCERI

EL SALVADOR

Finca San Ramon

Area: Apaneca
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.650 - 1.750m asl

ETHIOPIA

Sel. Yrgalem

Area: Sidamo
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.600 - 1.900m asl

BRAZIL

Fazenda Samambaia

Area: Campos dos Vertentes
Species: Arabica
Proc.: Naturale | Natural
Alt.: 950 - 1.200m asl

BRAZIL

Fazenda Monte Alegre

Area: Monte Belo
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.000 - 1.100m asl

DISCOVER MORE



FORMAT

Whole beans
1000 g

ART. CODE

CA2025



LAB#106

100% ARABICA

A smooth, well-balanced 100% Arabica espresso — perfect for breakfast.

AROMA:

Vanilla and shortcrust pastry. Dark chocolate aftertaste

100% ARABICA -
SELECTED BY
US AT ORIGIN

ESPRESSO

 **Le Piantagioni
Del Caffè**



100% ARABICA
CON CAFFÈ
SELEZIONATI DA NOI
IN PIANTAGIONE

EL SALVADOR

Finca San Ramon

Area: Apaneca
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.650 - 1.750m asl

BRAZIL

Fazenda Samambaia

Area: Campos dos Vertentes
Species: Arabica
Proc.: Naturale | Natural
Alt.: 950 - 1.200m asl

BRAZIL

Fazenda Monte Alegre

Area: Monte Belo
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.000 - 1.100m asl

CERTIFICATIONS:



FORMAT
Whole beans
1000 g

ART. CODE
CA2015

DISCOVER MORE



85/15

85% ARABICA - 15% ROBUSTA

A velvety, balanced espresso crafted to deliver a smooth and enjoyable cup, perfect for any moment of the day.

AROMA:

Balanced and aromatic blend. Round body

EL SALVADOR

Finca San Ramon

Area: Apaneca
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.650 - 1.750m asl

INDIA

Raigode estate

Area: Karnataka
Species: Robusta
Proc.: Lavato | Washed
Alt.: 850 - 950m asl

ETHIOPIA

Sel. Yrgalem

Area: Sidamo
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.600 - 1.900m asl

INDIA

Balehonnur estate

Area: Karnataka
Species: Robusta
Proc.: Lavato | Washed
Alt.: 750 - 950m asl

BRAZIL

Fazenda Samambaia

Area: Campos dos Vertentes
Species: Arabica
Proc.: Naturale | Natural
Alt.: 950 - 1.200m asl

BRAZIL

Fazenda Monte Alegre

Area: Monte Belo
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.000 - 1.100m asl

CERTIFICATIONS:



FORMAT
Whole beans
1000 g

ART. CODE
CA2005

ESPRESSO

OUR BLEND
MADE WITH ONLY
TRACEABLE COFFEE



DISCOVER MORE



78/22

78% ARABICA - 22% ROBUSTA

A structured, persistent espresso with balanced, rounded character that holds up beautifully even in milkbased drinks.

AROMA:

Intense taste, vanilla notes, full body

YOUR FIRST STEPS
TOWARDS QUALITY COFFEES
START FROM HERE

INDIA

Raigode estate

Area: Karnataka
Species: Robusta
Proc.: Lavato | Washed
Alt.: 850 - 950m asl

INDIA

Balehonnur estate

Area: Karnataka
Species: Robusta
Proc.: Lavato | Washed
Alt.: 750 - 950m asl

BRAZIL

Fazenda Samambaia

Area: Campos dos Vertentes
Species: Arabica
Proc.: Naturale | Natural
Alt.: 950 - 1.200m asl

BRAZIL

Fazenda Monte Alegre

Area: Monte Belo
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.000 - 1.100m asl

CERTIFICATIONS:



FORMAT
Whole beans
1000 g

ART. CODE
CA2010

DISCOVER MORE



MEDITERRANEO

75% ARABICA - 25% ROBUSTA

An intense espresso with an enveloping character that reflects authentic Italian espresso traditions.

AROMA:

Notes of chocolate and sandalwood. Persistent

INSPIRED BY
MEDITERRANEAN HABITS

COLOMBIA

Sel. Excelso

Species: Arabica
Proc.: Lavato | Washed

INDIA

Raigode estate

Area: Karnataka
Species: Robusta
Proc.: Lavato | Washed
Alt.: 850 - 950m asl

INDIA

Balehonnur estate

Area: Karnataka
Species: Robusta
Proc.: Lavato | Washed
Alt.: 750 - 950m asl

BRAZIL

Sel. Alfenas

Area: Cerrado, Sul De Minas
Species: Arabica
Proc.: Naturale | Natural

ESPRESSO

DISCOVER MORE



FORMAT

Whole beans
1000 g

ART. CODE

CA2315

Le Piantagioni
Del Caffè



PENSATO NEL RISPETTO
DELLE ABITUDINI DEI
POPOLI MEDITERRANEI



MEDITERRANEO

75% ARABICA - 25% ROBUSTA

COLOMBIA • BRAZIL
INDIA

AROMA

Note di cioccolato e legno di sandalo.
Grande persistenza.
Notes of chocolate and sandalwood.
Persistent.

ESPRESSO

GRANI
BEANS

CAFFÈ TORREFATTO IN GRANI - ROASTED COFFEE BEANS

1.000 g e 2.2 lb

BUONGIORNO

80% ARABICA - 20% ROBUSTA

Full-bodied, with a rich and familiar taste. A blend designed for your daily routine.

AROMA:

Cocoa, hazelnut, round body

A TRACEABLE COFFEE
BLEND FOR YOUR
PERFECT MORNING

ESPRESSO

INDIA

Raigode estate

Area: Karnataka
Species: Robusta
Proc.: Lavato | Washed
Alt.: 850 - 950m asl

INDIA

Balehonnur estate

Area: Karnataka
Species: Robusta
Proc.: Lavato | Washed
Alt.: 750 - 950m asl

BRAZIL

Fazenda Samambaia

Area: Campos dos Vertentes
Species: Arabica
Proc.: Naturale | Natural
Alt.: 950 - 1.200m asl

BRAZIL

Fazenda Monte Alegre

Area: Monte Belo
Species: Arabica
Proc.: Lavato | Washed
Alt.: 1.000 - 1.100m asl

Also available as ground coffee.
See page 29.



FORMAT
Whole beans
250 g

ART. CODE
CC2012



SINGLE COFFEE ESTATE

Our single estate coffees are **100% traceable Arabica Specialty**, sourced from **specific farms, cooperatives, or small producer groups**.

We personally select them by traveling to the **countries of origin** to showcase their distinctive and recognizable aromatic profiles.

Alongside our blends, they broaden our range with single origins that express the story of their terroir, varieties, and processing methods.

Each coffee includes a **QR code linking** to detailed **information** about its **origin** and **supply chain**.

Originally developed for the **Ho.Re.Ca** channel, these coffees are now also available in **retail formats**, allowing the café experience to be enjoyed at home as well.

COOPCHEBI

100% ARABICA
ORGANIC COFFEE | FAIRTRADE

Cultivated as an alternative to coca farming by 72 members of the Coopchebi cooperative in the Peruvian regions of Junín and Pasco, this coffee supports a high-quality, legally grounded agricultural initiative.

AROMA:
Almond, chocolate, floral

PERU - COOPCHEBI

Area: Chanchamayo
Proc.: Lavato | Washed
Alt.: 1.700 m asl

72 FARMERS REPLACED
THEIR COCA PLANTS WITH
COFFEE TREES

ESPRESSO

Available in pods and as ground coffee.
See pages 30–32.

CERTIFICATIONS:



FORMAT
Whole beans
250 g

ART. CODE
CC2221

DISCOVER MORE



BERITI

100% ARABICA
ORGANIC COFFEE

Grown by small farmers in the Gedeb area of Ethiopia, this coffee is processed at the Beriti washing station and contributes to the local community development through projects such as the construction of clinics, schools, and infrastructure.

AROMA:

Strawberry, apricot, berries

ETHIOPIA - BERITI

Area: Yrgacheffe, Gedeb
Proc.: Naturale | Natural
Alt.: 2.150 m asl

ESPRESSO

EVERY BEAN HELPS
BUILD CLINICS,
ROADS AND SCHOOL

DISCOVER MORE



CERTIFICATIONS:



FORMAT

Whole beans
250 g

ART. CODE

CC2230



YRGALEM

100% ARABICA

Around the town of Yrgalem in Ethiopia's Sidamo region, small producers grow this coffee in family coffee gardens - small home plots that have defined Arabica cultivation in the area for generations.

AROMA:

Floral, bergamot, citrus fruit

ETHIOPIA - YRGALEM

Area: Sidamo
Proc.: Lavato | Fully washed
Alt.: 1.750 m asl
Var.: Typica

GROWN BY SMALL-SCALE
FARMERS IN THEIR
OWN GARDENS

ESPRESSO

Also available as ground coffee.

See page 30.

DISCOVER MORE



FORMAT

Whole beans
250 g

ART. CODE

CC2201



EL TAMBOR

100% ARABICA

Grown at Finca El Tambor in Guatemala, this coffee is the result of the Alvarado family's work, who protect their crops with natural clay, eliminating the need for pesticides.

AROMA:

Tropical and citrus fruit, sweet

GUATEMALA - EL TAMBOR

Area: El Durazno, Palencia
Proc.: Lavato | Fully washed
Alt.: 1.800 m asl
Var.: Bourbon

CULTIVATED WITH NATURAL
CLAY TO PROTECT THE
COFFEE AND REPLACE
PESTICIDES

DISCOVER MORE



Le Piantagioni
Del Caffè



COLTIVATO USANDO ARGILLA
PER PROTEGGERE IL CAFFÈ.
AL POSTO DEI PESTICIDI.

EL TAMBOR

GUATEMALA 100% ARABICA

Area: El Durazno, Palencia
Proc.: Lavato | Fully washed
Alt.: 1.800 m asl
Var.: Bourbon

AROMA
Frutta tropicale, agrumi, dolce
Tropical and citrus fruit, honey sweetness

ESPRESSO
GRANI
BEANS



CAFFÈ TORREFATTO IN GRANI - ROASTED COFFEE BEANS

250 g e 8.8 oz

FORMAT

Whole beans
250 g

ART. CODE

CC2225

LOS BELLOTOS

100% ARABICA

Grown at Finca Los Bellotos on the slopes of El Salvador's Cerro Verde volcano, this coffee thrives beneath the natural shade of Belloto trees, using an approach that preserves the forest and requires no deforestation.

AROMA:

Tangerine, white chocolate

EL SALVADOR - LOS BELLOTOS

Area: Santa Ana

Proc.: Lavato | Washed

Alt.: 1.600 m asl

BELLOTO TREES CREATE NATURAL
SHADE: NO DEFORESTATION

ESPRESSO



DISCOVER MORE



FORMAT

Whole beans
250 g

ART. CODE

CC2227

FAF

100% ARABICA
ORGANIC COFFEE

From Fazenda Ambiental Fortaleza in Brazil, this coffee reflects the Croce family's commitment to an agricultural model that nurtures both the environment and local communities.

AROMA:
Milk chocolate, fruity

BRAZIL

Area: Mococa, Mogiana
Proc.: Naturale | Natural
Alt.: 1.000 m asl

TOGETHER WE CAN MAKE
EVERY CUP COUNT - FOR
PEOPLE AND PLANET

!
DRIp

CERTIFICAZIONI:



FORMATO
Caffè in grani
250 g

CODICE PRODOTTO
CC2231

DISCOVER MORE



WATER DECAFFEINATED COFFEE

Our decaffeinated coffee is produced using a **water-based process** that removes caffeine **without chemical solvents**, preserving the coffee's full aromatic character.

Through a combination of **water, steam**, and activated **carbon filtration**, caffeine is gently extracted while the elements that shape the coffee's **sensory profile** remain intact.

The result is a refined cup, **smooth, clean**, and perfectly balanced, even without caffeine.



WATER DECAF

100% ARABICA - CAFFEINE < 0,1%
ORGANIC COFFEE

Cultivated in Motozintla, in Mexico's Chiapas region, this coffee is decaffeinated using the Mountain Water process, a water-based method that preserves the coffee's quality without the use of chemical solvents.

AROMA:
Honey, cocoa

MEXICO

Area: Motozintla
Proc.: Lavato | Washed
Alt.: 1.300 m asl

DECAFFEINATED
USING WATER INSTEAD
OF CHEMICAL SOLVENTS

ESPRESSO

Also available in pods.
See page 32.

CERTIFICATIONS:



FORMAT
Whole beans
250 g

ART. CODE
CZ2957





LIMITED EDITION

RARE SELECTIONS

Our Limited Edition coffees are our **rarest and most experimental selections**.

These are exceptional **Arabica Specialty** coffees with **outstanding cupping scores**, chosen for their unique and highly expressive aromatic profiles.

Each lot is released in strictly **limited quantities**, and every pack is individually numbered as a testament to its uniqueness.

Through this collection, we select and roast the most interesting coffees we encounter at origin, **delivering a constantly evolving tasting experience** to professionals and enthusiasts alike.





OTHER COFFEE FORMAT

Our work extends beyond whole bean coffee.

Our range is completed by **ground coffee, single-serve pods,** and **cold brew concentrate**, designed for different drinking occasions and brewing methods.

Ground coffee offers a **more accessible way to enjoy our coffees for everyday home brewing** in its most traditional form.

Pods are intended to bring the quality of our blends to professional environments, from **restaurants** and **offices** to **coffee corners**.

Our **cold brew concentrate** offers an **easy way to prepare refreshing cold coffee-based drinks**.

The range is complemented by **point-of-sale materials**, designed to **support service** and enhance the coffee experience.

GROUND COFFEE



BUONGIORNO

80% ARABICA - 20% ROBUSTA



A TRACEABLE COFFEE
BLEND FOR YOUR
PERFECT MORNING



ORIGINS:

BRAZILFazenda Monte Alegre;
Fazenda Samambaia

INDIARaigode/Balehonnur estate

AROMA:

Cocoa, hazelnut, round body

FORMAT
Ground coffee
250 g

ART. CODE
CG2012

YRGALEM

100% ARABICA



GROWN BY SMALL-SCALE FARMERS IN THEIR OWN HOME GARDENS



ETHIOPIA - YRGALEM

Area: Sidamo

Proc.: Lavato | Fully washed

Alt.: 1.750 m asl

Var.: Typica

AROMA:

Floral, bergamot, citrus

FORMAT

Ground coffee
250 g

ART. CODE

CG2201

COOPCHEBI

100% ARABICA - ORGANIC COFFEE | FAIRTRADE



72 FARMERS REPLACED THEIR COCA PLANTS WITH COFFEE TREES



PERU - COOPCHEBI

Area: Chanchamayo

Proc.: Lavato | Fully washed

Alt.: 1.700 m asl

AROMA:

Almond, chocolate, floral

CERTIFICATIONS:



FORMAT

Ground coffee
250 g

ART. CODE

CG2221

COMPOSTABLE PODS

MEDITERRANEO

75% ARABICA - 25% ROBUSTA



ORIGINS:

COLOMBIA Sel. Excelso
BRAZIL Sel. Alfenas
INDIA Raigode/Balehonnur estate

AROMA:

**Notes of chocolate and sandalwood.
Persistent**



FORMAT

Box of 50 pods
(7,5 grams/pod)

ART. CODE

CK2315

COOPCHEBI

100% ARABICA
ORGANIC COFFEE | FAIRTRADE



PERU - COOPCHEBI

Area: Chanchamayo
Proc.: Lavato | Fully washed
Alt.: 1.700 m asl



AROMA:
Almond, chocolate, floral

CERTIFICAZIONI:



FORMAT

Box of 50 pods
(7,5 grams/pod)

ART. CODE
CK2221

WATER DECAF

100% ARABICA - CAFFEINE < 0,1%
ORGANIC COFFEE



MEXICO

Area: Motozintla
Proc.: Lavato | Washed
Alt.: 1.300 m asl



AROMA:
Honey, cocoa

CERTIFICAZIONI:



FORMAT

Box of 50 pods
(7,5 grams/pods)

ART. CODE
CZ2958

COLD BREW CONCENTRATE

Our Cold Brew Coffee Concentrate is crafted from **Arabica Specialty coffee** and designed for **effortless, versatile use**.

Once **diluted** with water or other beverages, it becomes a **ready-to-use** base for a wide range of preparations.

It can be enjoyed **on the rocks**, with **tonic water**, with **dairy or plant-based milk**, or used as a **base for cocktails** and other **cold coffee drinks**.

COLD BREW COFFEE

BRAZIL

Area: Fazenda Samambaia

Proc.: Naturale | Natural

Alt.: 1.000 - 1.200 m asl

MADE FROM ARABICA
SPECIALTY COFFEE AND
EASY TO USE



FORMAT
Glass bottle
75 cl

ART. CODE
FB2224

TOOLS

FOR COFFEE SERVICE AND STORYTELLING



ITEM:
Espresso cup/saucer

Each pack includes six cups,
each in a different colour!



FORMAT
75 cc
ART. CODE
JA2102



ITEM:
Double-Espresso cup/saucer

Each pack includes six cups,
each in a different colour!



FORMAT
130 cc
ART. CODE
JA2006



ITEM:
Cappuccino cup/saucer

Each pack includes six cups,
each in a different colour!



FORMAT
180 cc
ART. CODE
JA2002



ITEM:
Cappuccino large cup/saucer

Each pack includes six cups,
each in a different colour!



FORMAT
260 cc
ART. CODE
JA2003

TOOLS

FOR COFFEE SERVICE AND STORYTELLING



ITEM	ART. CODE	ITEM	ART. CODE
Porcelain milk jug 50 cc	JA2502	Disposable paper cups 12 oz (380 ml)	JA2323
Espresso glass 8,5 cl	JA2205	- 20 sleeves 25 pcs (1 box = 500 pcs)	
Glass mug 37 cl	JA2206	Lids for disposable paper cups	JA2324
Disposable paper cups 4 oz (100 ml)	JA2319	12 oz - 10 sleeves 100 pcs each	
- 30 sleeves 50 pcs each (1 box = 1500 pcs)		(1 box = 1000 pcs)	
Lids for disposable paper cups	JA2310	Sign with company logo	JG2005
4 oz - 18 sleeves 100 pcs each		Sugar bowl for counter Ø cm 16	JC2056
(1 box = 1800 pcs)		Sugar bowl for tables Ø cm 8	JC2055
Disposable paper cups 8 oz (260 ml)	JA2321	Paper napkins	JE2002
- 20 sleeves 50 pcs each (1 box = 1000 pcs)		Napkins dispenser	JC2012
Lids for disposable paper cups	JA2322	Coffee ID cards	JM2001-2950
8 oz - 10 sleeves 100 pcs each		Grinder tag	JL2001-2950
(1 box = 1000 pcs)		Apron	JS2013



Le Piantagioni Del Caffè

Le Piantagioni del Caffè srl

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