

BAZZARA

ITALIAN COFFEE HERITAGE

COFFEE COLLECTION 2026



*CRAFTED IN TRIESTE
ENJOYED WORLDWIDE*

Bazzara Rebrand — A natural evolution

Ten years after the rebrand that reshaped its identity, Bazzara unveils a refined evolution of its visual language, reflecting a brand that has grown and expanded globally. Now exporting to over 30 countries and selected by Forbes Italia for its “100 Eccellenze” list in Food & Beverage, Bazzara is also a Benefit Company, embedding sustainability and ethical coffee culture into its statute.

The **new Bazzara logotype** is solid, minimalist, and modern, conveying authenticity, balance, and artisanal expertise. The **restyling extends to the packaging**, now defined by a more essential and internationally oriented design: broader visual breathing space, a universal language for taste descriptors, and a simplified sensory “radar,” reinterpreted as a clear flavour chart highlighting three key descriptors supported by intuitive icons.

Italian Coffee Heritage remains — a sign of continuity rooted in Trieste and true espresso culture.

Not a change of identity, but a natural stylistic maturation, fully aligned with Bazzara’s growth and its forward-looking vision.



Flavour chart

Bazzara has developed a flavour chart that intuitively maps the three main organoleptic sensations of the product. Each visual reference of the aromatic profile corresponds to a descriptive adjective that translates perception, helping to communicate the coffee's intensity, structure, and overall harmony with immediacy.



FLORAL

It indicates fresh and delicate aromas. It is often associated with an elegant, refined acidity.
Sensation: lightness, freshness, harmony.



CITRUSY

It is a nuance of fruitiness defined by a bright, clean citrus acidity.
Sensation: immediate freshness, palate-cleansing clarity.



FRUITY

It represents the natural sweetness of the coffee fruit, perceived as a lively, juicy note.
Sensation: juiciness and natural sweetness.



SWEET

A fundamental taste sensation that evokes a natural, well-balanced roundness.
Sensation: smoothness, roundness.



FERMENTED

It evokes notes of fermentation or a tartaric acidity reminiscent of wine.
Sensation: warmth, density, and deep aromatic complexity.



CHOCOLATE

It can range from sweet notes to more bitter nuances.
Sensation: intensity, full body, and a lingering aftertaste.



SPICY

Notes reminiscent of culinary spices. They may derive from the terroir or from a roast that enhances aromatic compounds in the bean.
Sensation: warmth, sometimes a slight tingling on the tongue.



NUTTY

It defines roasted notes reminiscent of nuts and seeds.
Sensation: pleasant richness, a delicate crunchy texture.



BAZZARA COFFEE INDEX

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DODICIGRANCRU

THE ART OF SIMPLICITY WITHIN COMPLEXITY

White defines the identity of the Luxury range. Inspired by the delicate coffee blossom, subtly expressed through refined grey nuances and stylised floral graphics, it becomes more than a colour: it is a statement. As the sum of all visible colours, white symbolises the complexity of multiple origins brought together in perfect equilibrium. At the same time, it conveys purity, elegance and understated luxury.

A refined choice where aesthetic sophistication meets sensory depth, turning every sip into an emotional journey through the finest expressions of coffee.

Dodicigrancru invites you to indulge in an exclusive moment. Breathe in, slow down, and let its aromas unfold — evoking sun-kissed lands, oriental spices, and vibrant cultures. Structured, harmonious, and velvety, it embodies the art of Italian artisanal roasting, where complexity and finesse exist in perfect balance.

12
DODICIGRANCRU



At the heart of the luxury range stands Bazzara's best seller: a journey around the world in a cup, where 12 magnificent Arabicas come together to create a unique and unrepeatable blend.

For gourmet coffee lovers, our finest blend is also available in single-serve pods and capsules, allowing anyone to enjoy an exclusive espresso in the comfort of their home. It is also offered as ground coffee in our 250g tin.

FOR THE DISCERNING PALATE



DODICIGRANCRU

Smooth and velvety
Nutty • Chocolatey • Spicy



Jamaica Blue Mountain
Santo Domingo AA
Mexico Washed Altura
Guatemala Washed SHB
Salvador Washed SHG
Honduras Washed SHG
Nicaragua Matagalpa
Costa Rica Washed SHB
Colombia Supremo
Brazil Selecto Fino
Ethiopia Washed Sidamo
India Plantation



DODICIGRANCRU



Around the world in a cup: twelve of the world's most prestigious 100% Grand Cru Arabica origins come together in an exclusive blend. A masterful balance of exceptional coffees, united in one unforgettable sensory experience.



12 Origins



Medium Roast



MOQ: 96 Kg



100% GRAND CRU
ARABICA



PANARABICA

THE ESSENCE OF COFFEE CONTINENTS

Panarabica is Bazzara's tribute to the finest Arabica craftsmanship: three exclusive blends composed solely of exceptionally refined Arabica origins, designed to express the soul of three continents in a single, coherent collection.

Each blend is built like a sensory map — a cartographic itinerary where origins intertwine with precision and harmony. The journey begins in the **Americas**, crossing their coffee lands from North to South; it then continues towards **Africa**, where intensity and depth take shape; and finally reaches **Asia**, revealing ancient traditions and evocative nuances, sip after sip.

Panarabica is a celebration of balance and contrast: a sophisticated complexity that remains elegant and readable in the cup. Every stage of this adventure unveils distinctive aromas and flavours, crafted to offer a rich, layered experience that speaks of culture, landscapes, and identity — all through the language of coffee.





These new blends have been scrupulously designed to satisfy the sophisticated and demanding palate of the so-called 'coffee explorer': an increasingly attentive and aware consumer, eager for unique and surprising sensory experiences and capable of embarking on real journeys of taste.

**CRAFTED FOR
THE COFFEE EXPLORER**

PANAMERICANA

Gourmand and exotic
Fruity • Sweet • Chocolatey

PANAFRICANA

Lively and flowery
Citrusy • Floral • Fermented

PANASIATICA

Bold and peppery
Fruity • Chocolatey • Sweet





PANAMERICANA



From North to South America, eleven origins form an itinerary on which you'll be guided to discover aromas and flavours capable of revealing the most authentic expression of the Americas.



11 Origins



Medium Roast



MOQ: 96 Kg

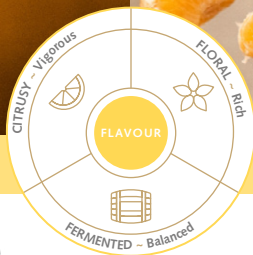


100% GOURMET
ARABICA

1kg
250g



100% GOURMET
ARABICA



PANAFRICANA

Reawaken the primordial alliance between man and nature: lively citrus and fermented notes emerge from the mineral scents of the warm African lands. Rediscover all the colours of the cradle of humanity in the unmistakable taste of a blend that stands out for its uniqueness.

1kg
250g



9 Origins



Medium Roast



MOQ: 96 Kg





PANASIATICA



The thousand faces of the Asian continent fused in a unique and balanced taste. In a syrupy body, the bold scents of the peaks of Nepal meet the fruits of the lush Indonesian forests and the enveloping peppery flavour that recalls the spices of Indian markets.



6 Origins



Medium Roast



MOQ: 96 Kg



100% GOURMET
ARABICA



RARITY

THE WORLD'S MOST PRECIOUS COFFEE GEMS

Bazzara's Rarity line **celebrates the pinnacle of coffee excellence** with three prestigious single origins — rare gems that open a new chapter beyond our iconic Luxury Blends, elevating Bazzara into the most refined segment of high-end coffee.

The **packaging design** of the Rarity line is defined by a deep mahogany background, enriched with chocolate tones and bold topographic lines that evoke origin and convey a sense of refined sophistication. The graphic concept is completed by a carefully balanced color palette, introducing subtle accents that distinguish each single origin.





The collection features three authentic gems: Panama Geisha, refined and silky, with a delicate body reminiscent of tea; Nepal Himalaya, a pure harmony of flavors and aromas reflecting its pristine land; and the legendary Jamaica Blue Mountain, famous for delivering an unparalleled sensory experience.

BAZZARA LUXURY SINGLE ORIGINS

JAMAICA BLUE MOUNTAIN

Balanced and silky
Fermented • Chocolatey • Spicy

PANAMA GEISHA

Flowery and juicy
Fruity • Floral • Sweet

NEPAL HIMALAYA

Majestic and complex
Citrusy • Floral • Spicy





JAMAICA BLUE MOUNTAIN

The most famous and precious Specialty coffee variety in the world. Harvested on volcanic soils, Jamaica Blue Mountain beans are preserved in oak barrels just like rums are. A coffee for dreamers featuring a tropical and mineral freshness blended with spicy whispers, which give rise to a peculiar exotic harmony.

1kg
250g



- Single Origin 
- Medium Roast 
- MOQ: 8 Kg 



NEPAL HIMALAYA



A Specialty coffee grown on the slopes of the Himalayas, processed with glacial waters that capture the spirit of Mount Everest. Full-bodied and enveloping, it offers fresh, citrusy notes of oriental fruits, enriched by hints of ginger, cinnamon, and cardamom that enhance its refined acidity.



Single Origin



Medium Roast



MOQ: 8 Kg



100% GOURMET
ARABICA





PANAMA GEISHA

100% GOURMET
ARABICA



1kg
250g

The most renowned Specialty variety in the world, celebrated in prestigious quality coffee competitions. Chosen as a cultivar in many producing countries for its exceptional sensory properties, it stands out for its creamy body, with sweet, floral and fruity notes, and hints of aromatic tea in a refined flavour evolution.



Single Origin



Medium Roast



MOQ: 8 Kg



ITALIAN BLEND

CELEBRATING ITALY'S ESPRESSO CULTURE

The Italian Blend line is built around the concept of “**Tribute to**”: the creative thread that defines its identity and positioning. **Each blend is dedicated to an iconic Italian city**, interpreting its authentic taste profile: a higher percentage of Arabica in the Northern cities, with a gradual presence of Robusta as we move down the peninsula, reflecting consumer preferences and the diverse traditions of Italian espresso.

Each city comes to life through an idealized map: a refined graphic weave that recreates the urban fabric while highlighting its most symbolic landmarks.

Every package becomes a visual narrative, a tribute to Italy's cultural heritage, where coffee quality and territorial identity merge into one distinctive experience.





Through the **Italian Blend** line, we celebrate the many souls of Italian espresso with a journey that, without crossing borders, is extraordinarily rich. Each blend pays tribute to an iconic place where coffee is more than a beverage: it is culture, ritual, and identity.

Created and roasted in Italy, Bazzara's Italian Blends combine premium coffees with a distinctive storytelling approach: contemporary design inspired by city maps and landmarks, turning every package into a tribute to our heritage and every cup into an authentic Italian lifestyle experience.

TRIBUTE TO THE BEL PAESE

PIACEREPURO

Balanced and refined
Fruity • Chocolatey • Nutty

GRANCAPPUCCINO

Sweet and delicate
Fruity • Floral • Sweet

AROMAMORE

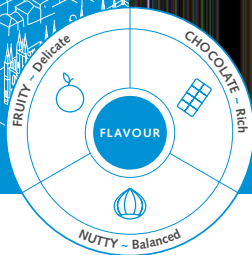
Aromatic and alluring
Fruity • Chocolatey • Nutty

DOLCEVIVACE

Spicy and strong
Fruity • Chocolatey • Nutty

GUSTOITALIANO

Creamy and intense
Spicy • Chocolatey • Nutty



PIACEREPURO

Sweet, mellow, with remarkable body.
The intense, pure cocoa flavor is joined by mild hints of dried fruit reminding of raisins, prunes and fig jam. The aftertaste gently releases notes of fresh almonds and walnuts.

A coffee as refined as a Milanese runway,
as harmonious as the most accomplished design.

Tribute to **Milan**



100 % Arabica



Medium Roast



MOQ: 96 Kg





GRANCAPPUCCINO

Full-bodied, sweet, and marked by a harmonious base of fresh fruit, from which mountain flower essences unfold with pleasant spicy nuances. The perception of honey stands out in the lingering aftertaste. With milk foam, these notes recall the taste of a croissant filled with honey.

Like a sunset stroll along the Arno:
sweet, harmonious, unforgettable design.

Tribute to **Florence**



80% Arabica / 20% Robusta

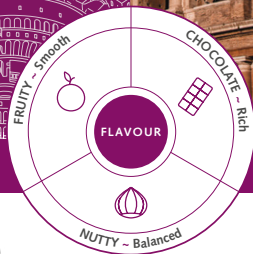
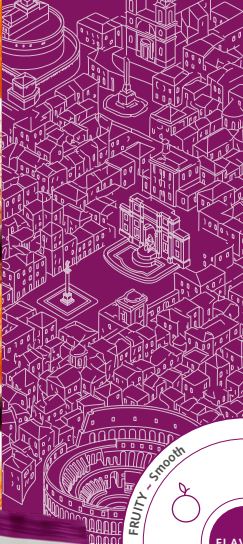


Medium Roast



MOQ: 96 Kg





AROMAMORE

Notably flavorful, rich, and persistent.

The fruity acidity gives the blend fresh notes that merge into intense flavors: from cocoa to the sweet delicacy of dried apricot. The aftertaste lingers, highlighting tempting aromas of hazelnut brittle and caramel.

In Rome, coffee as a ritual transcends eras, trends and generations.

Tribute to **Rome**



70% Arabica / 30% Robusta



Medium Roast



MOQ: 96 Kg





DOLCEVIVACE



The perfect balance: 50% Arabica and 50% Robusta. For those who seek a pleasant blend with hints of fruit, toasted bread and roasted nuts. The extremely aromatic aftertaste presents notes of raw orange blossom honey and candied fruit.

A blend that captures the soul of true Neapolitan espresso: strong, creamy, unforgettable.

Tribute to **Naples**



50% Arabica / 50% Robusta



Medium Roast



MOQ: 96 Kg





GUSTOITALIANO

Clear-cut taste, excellent body and an intense aroma with notes of roasted cereals and dark chocolate, finishing with a delicate hint of sandalwood essence. The aftertaste bursts with oriental spices and fresh almond notes.

An intense sensory experience, enveloping like a work of art, with a full body, rich aromas, and a spicy aftertaste.

Tribute to **Italy**



100% Robusta



Medium Roast



MOQ: 96 Kg



BIOARABICA

FROM RESPONSIBLE ROOTS TO A REFINED CUP

Bazzara is committed to developing sustainable innovation practices and processes, continuously improving the environmental and social profile of its products throughout their entire life cycle, from raw material sourcing to production and final consumption.

A natural expression of this commitment is the **Bioarabica line**, featuring coffees that hold the most important internationally recognized certifications. Through Bioarabica, Bazzara offers a selection that combines quality, transparency and responsibility, ensuring respect for the environment, for farming communities and for future generations.

Organic certification guarantees cultivation without synthetic fertilizers or chemical pesticides.

Fairtrade ensures respect for producers' rights and fair trading conditions.

Rainforest Alliance certification adds a further guarantee, based on three pillars: environmental protection, social responsibility and economic sustainability.

Bio
organic



**A unique collection,
showcasing the finest Made in Italy.**

A range of rare single origins for consumers who embrace a more planet-conscious lifestyle. Coffees that ripen naturally in the shade of lush forests, among wild plants and animals—grown without pesticides or chemical fertilizers, helping protect groundwater and preserve biodiversity.



100% Organic — Our organic coffees are grown using natural methods, without chemical pesticides or synthetic fertilisers, helping to minimise the risk of pollution. The range is available in 250 g packs, as whole beans or ground for Moka, filter coffee, or French press.

Fast-Growing Market — This range meets the needs of today's consumers, who are increasingly drawn to a healthier, more mindful lifestyle. Demand for organic coffee continues to rise worldwide.

CRAFTED FOR CONSCIOUS CHOICES

HONDURAS



A slow refinement characterizes this coffee grown on hilly lands, in the presence of an imperious sun which enhances the freshness and brilliant aroma of the beans anticipating a tropical palette of flavours tinged with sweet scents.



Caturra



1400 - 1500 m



MOQ: 24 kg



Fully washed



Medium Roast



Vanilla
Almond
Freshness





SUMATRA



Plunged in a green forest where time seems to stand inexorably still:

a coffee with an essential personality and unchanged originality, warm hints reminding of sandalwood together with the viscosity of honeydew.



Mandheling



1200 - 1600 m



MOQ: 24 kg



Wet hulled



Medium Roast



Balsamic
Walnut
Spicy





ETHIOPIA



From nutrient-rich soil painted with countless shades of color, a genuine and pure coffee grows, defined by sublime finesse and a bold character of spices and cocoa. Its intensity gently softens into floral hints and juicy notes of ripe red fruit.



Arabica heirloom



1800 - 2000 m



MOQ: 24 kg



Washed



Medium Roast

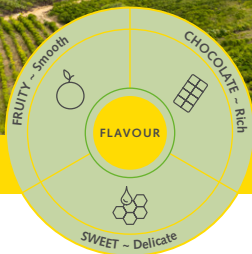


Floral
Refined
Persistent





BRAZIL



An authentic coffee grown in the Santos region, with its sunny stretches and thriving land. It is characterised by its sweetness; at the same time, aromatic notes flow with great expressiveness directly from the heart of the soil, recalling citrus fruits, cocoa, and raw cane sugar.



Acaia;
Mundo novo



1200 - 1500 m



MOQ: 24 kg



Natural



Medium Roast

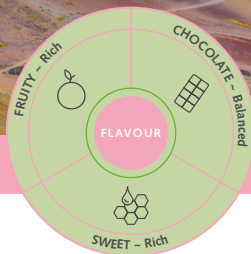


Cocoa
Citrusy
Revitalising





PERU



From the virtuous highlands, a sea breeze gently descends, weaving harmoniously through the dense foliage and infusing new vitality into the thriving land. Beans from this flourishing land release sweet, fragrant notes of coriander honey, blended with the liqueur-like texture of stewed fruit.



Caturra; Catimor;
Pache; Costarica



1500 - 2000 m



MOQ: 24 kg



Fully washed



Medium Roast



Luxurious
Soft
Sweet





COLOMBIA



Nature's pure potential lies beneath a misty veil that gently embraces the undergrowth, where rain, with its soft and rhythmic dance, foretells the promise of a coffee rich in notes of exotic fruit and plantation honey.



Caturra



1400 - 1900 m



MOQ: 24 kg



Fully washed



Medium Roast

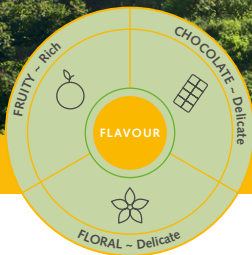


Refined
Honeyed
Juicy





GUATEMALA



From distant volcanic landscapes, swept by a sovereign westward wind across lush expanses, a warm whisper tells the spirit of this land and foretells a coffee with pure white floral notes, elevated by ripe fruit and aromatic cocoa.



Bourbon; Catuai



1500 - 1700 m



MOQ: 24 kg



Fully washed



Medium Roast

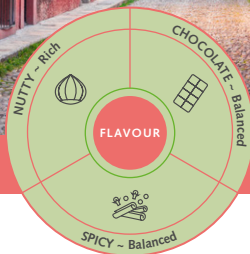


Refined
Aromatic
Chocolately





MEXICO



From the immense plains and the indigenous landscapes where the gaze is lost beyond the horizon, the dazzling sights of a radiant future resound through a coffee which is characterised by spicy and intense scents of cloves and pleasant notes of roasted nuts.



Catimor; Catuai



1200 - 1600 m



MOQ: 24 kg



Fully washed



Medium Roast



Fruity
Strong
Peppery





WATER DECAF



Refined in its delicacy, this coffee, enveloped in a halo of grace and uniqueness, delivers a delicious and sophisticated freshness reminiscent of seasonal fresh fruit, beautifully enhanced by a delicate veil of sugar crystals.



Catimor; Catuai



1200 - 1600 m



MOQ: 24 kg



Fully washed



Medium Roast

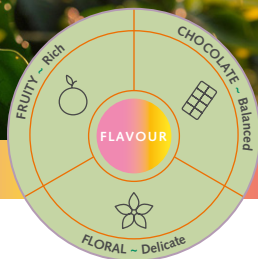


Smooth
Light
Fruity





BIOBLEND



Enjoy a sensory journey through intense cocoa aromas and fresh fruity and floral notes. Savour the enveloping taste of a one-of-a-kind organic blend with a rich and complex finish.



8 Origins



Medium Roast



MOQ: 96 kg



Fragrant
and fruity





PURE ORIGIN

THE RAREST COFFEE VARIETIES, ROASTED ACCORDING TO THE ITALIAN ARTISANAL METHOD

A modern, minimalist packaging design evoking the terroir of each origin and transparently communicating essential information presents twelve carefully selected single origins for those who wish to experience the true identity of coffees from the world's most renowned growing regions.

Unlike blends, single-origin coffees come from a single plantation, allowing the authentic and distinctive characteristics of each territory to be fully expressed in the cup, offering a fascinating journey along the planet's equatorial belt.

In every cup, altitude, climate, and soil composition are reflected, creating a clear, recognizable, and unmistakable aromatic profile. Tasting a single origin means slowing down: freshly ground coffee, precise extraction, no added sugar. First the aroma, then the sip that oxygenates the palate and unfolds a spectrum of notes — floral, fruity, spicy, leading to a refined finish that elegantly tells the story of its land of origin.



Pure Origin: a journey through the world's finest coffee terroirs.

The Pure Origin range features carefully selected single-origin coffees, roasted to highlight the authentic character and story of each terroir. It offers a journey through the world's most renowned coffee regions, from Central and South America to Africa, Asia and the Caribbean, including iconic and distinctive origins.

Each coffee is identified by a clear sensory signature to guide tasting. The modern, minimalist packaging provides detailed technical information and aromatic notes, making Pure Origin ideal for professionals and coffee lovers seeking distinctive, traceable and memorable coffees.

EXOTIC EXPLOSION



COSTA RICA



Complexity doesn't always speak the language of harmony. In this coffee, however, it's precisely the interplay of minerals —gifted by the fertile volcanic soils of Costa Rica— that imparts fruity and chocolatey notes, achieving a balance so profound that every sip becomes enveloping and refined.



Typica; Caturra;
Catuai; Villa Sarchi



1500 - 1800 m



MOQ: 24 kg



Washed



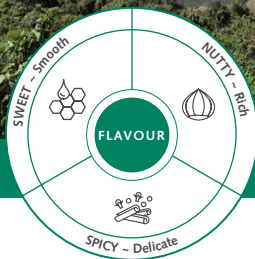
Medium Roast



Fresh
Vivacious
Fragrant



EL SALVADOR



In Central America's smallest country, a hidden treasure awaits: lush volcanic soils yield exceptionally sweet coffees, tinged with subtly sharp notes. A delightful interplay of coriander-infused honey harmonizes seamlessly with hints of dried fruit, delivering a perfectly balanced finish.



Bourbon; Pacas;
Pacamara



1500 - 1900 m



MOQ: 24 kg



Washed



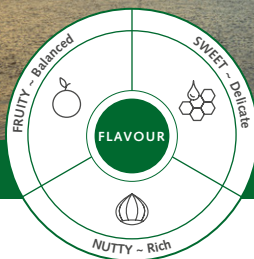
Medium Roast



Enveloping
Delicate
Nectarine



NICARAGUA MATAGALPA



In the shadow of Nicaragua's mountains, a coffee with a sweet and fragrant soul is born. Marked by a sophisticated and unmatched elegance, it offers a bold, almond-like body and delights the palate with its fruity and pleasant character.



Caturra; Bourbon



1500 - 2000 m



MOQ: 24 kg



Washed



Medium Roast



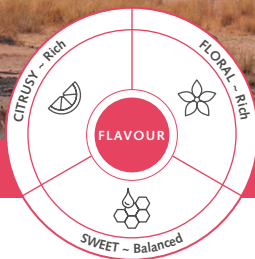
Well-rounded
Candied
Almondy



1kg
250g



KENYA AA



In the land of the Maasai warriors grows a distinctive coffee, prized by connoisseurs for its unique aromatic profile. The rugged terrain of the African highlands and cultivation in full sunlight bestow upon Kenyan beans a brilliant acidity, delicately softened by refreshing notes of blackcurrant and red berries.



SL 28; SL 34;
Ruiru 11; Baitan



1700 - 2000 m



MOQ: 24 kg



Washed



Medium Roast



Brilliant
Spicy
Vivacious





GUATEMALA SHB



In the fertile volcanic lands once inhabited by the Maya, a coffee with a full and enveloping body takes root, laced with intensely fragrant floral notes. An idyllic symbiosis unfolds between the vibrant brightness of orange blossom and the irresistible finesse and smoothness of chocolate.



Bourbon;
Caturra; Catuai



1500 - 1700 m



MOQ: 24 kg



Washed



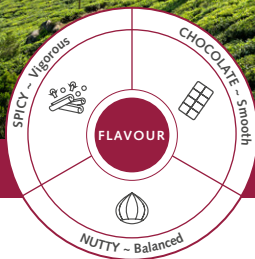
Medium Roast



Intense
Fine
Amaretto



INDIA MONSOONED



Heir to the beans that once set sail from the Malabar region toward the Old Continent, fermenting during long journeys under monsoon winds, this coffee still retains its legendary sparkling and spicy flavour — a brisk gust of wind to the palate.



Bourbon; S795; Cauvey;
Selection 6+9



1000 - 1500 m



MOQ: 24 kg



Washed



Medium Roast



Ancient taste
Savoury
Full-bodied





PAPUA NEW GUINEA



From the enchanted and captivating forests of Papua comes a pure coffee with a pleasantly acidic character, whose warm and enveloping notes capture the essence of the tropical sun, offering sip after sip a delicate sensation of balance on the palate.



Bourbon; Typica;
Arusha



1600 - 2000 m



MOQ: 24 kg



Washed



Medium Roast



Warm
Delicate
Tropical fruits





ETHIOPIA SIDAMO



In the wooded highlands of Sidamo, considered the cradle of coffee, Arabica beans emerge with a wild, spicy character, tamed by a fragrant floral bouquet enriched with hints of fresh fruit. A coffee that whispers the true essence of Ethiopia, its ancient lands, vibrant spirit and timeless story captured in every drop.



Heirloom



1800 - 2000 m



MOQ: 24 kg



Washed



Medium Roast

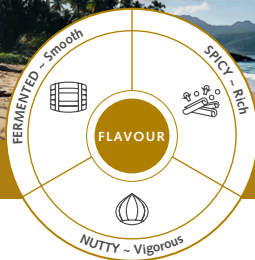


Yellow fruits
White flower
Enveloping





SANTO DOMINGO AA



From the heart of the Dominican lands emerges a rich, enveloping coffee that embodies the true spirit of the Caribbean.

Warm notes of tobacco intertwine with spicy hints, creating a symphony of aromatic flavours ranging from cocoa and vanilla to notes of grape and apple.



Typica; Caturra



1300 - 1500 m



MOQ: 24 kg



Washed



Medium Roast



Creamy
Tropical
Brown sugar



COLOMBIA SUPREMO



Café de Colombia and PGI (Protected Geographical Indication) certified, our Colombia Supremo is a coffee of great elegance and perfect balance. Grown on the slopes of the Andes, it embodies the very essence of American coffees, with intense cocoa notes that blend harmoniously with sweet hints of fresh fruit.



Caturra; Castillo; Typica



1400 - 1900 m



MOQ: 24 kg



Washed



Medium Roast

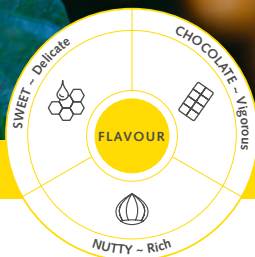


Suave
Balanced
Pulp





BRAZIL YELLOW BOURBON



The aromas and colors of Brazil blend into the sublime sweetness of the true sovereign of this land: the coffee bean. Often the heart of the finest blends, Brazilian Arabica offers the palate a symphony of flavours, ranging from dried fruit to caramel and cocoa nibs.



Yellow Bourbon



1200 - 1500 m



MOQ: 24 kg



Sundried



Medium Roast

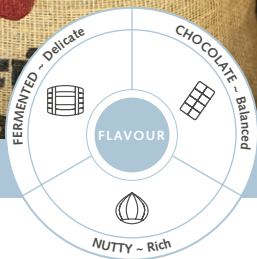


Caramel
Biscuit
Almond brittle





DECA



Santos, the famous Brazilian coffee with a full body, sweet and barely acidic, is lightened in its vigor but not in its substance; it reveals itself with notes of dried fruit and a warm, viscous cocoa aftertaste.



South America



Natural



MOQ: 24 kg



Medium Roast



Cocoa
Malt
Walnut





Bazzara is a family-run roasting firm having its origins in a historic Trieste roastery which was taken over by founder Dionisio Bazzara in 1966. Tasting a Bazzara coffee means to treat oneself with the daily luxury of a break in which an orchestra of aromas will lead the mind in a journey through far and fascinating lands: in a single cup it is possible to find the hard work of a family who has been dedicating completely to coffee for three generations to offer the perfect bond between Italian tradition and artisan quality.

ITALIAN COFFEE HERITAGE



The blend Dodicigrancru and Panarabica, and the single-origin coffees of the Rarity range have been awarded "Best Selection Coffee" at the Luxury Food & Beverage Quality Awards, a prestigious recognition granted by a panel of renowned Italian haute cuisine chefs and industry experts.

Together, they form the Bazzara Luxury range: an exclusive journey through some of the world's most precious coffees.



Bazzara Srl

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