

Caffè PIU'

Modern Italian Espresso

Since 1998 experience in crafting flavours, we've perfected the blend for the ideal espresso. A modern flavour profile, roasted using traditional methods. PIU' means 'more' or 'extra' in Italian, and that's exactly what we are: more than just coffee.

Discover a flavour profile that takes you from fruity notes, through liquorice, and finally leaves your tastebuds with tones of dark chocolate from Madagascar.

Born out of pure passion. Caffè PIU' is a family business in which father Piero and daughter Lidia are dedicated to fulfilling an important human need: a flavourful, pure moment of tranquillity. An Italian sensation. A break from the daily hustle and bustle. Preserving 'the sweet life' – La dolce vita.

Caffè PIU' is a unique, all-encompassing concept that takes the 'coffee' aspect to a higher level.

Everything begins and ends with coffee.



PIU'

OUR BLENDS

CLASSICO

1kg beans - 250g beans - 250g grounded

Mixture of Arabica and Robusta beans, although the Arabica variety predominates here. The Arabica beans come from South America (Brazil, Colombia...), while the Robusta originates from Africa or Asia. The taste evolves from a fruity note of liquorice to 100% fondant chocolate from Madagascar. Balanced aftertaste.

SUPERIORE

1kg beans - 250g beans - 250g grounded

Consists of 100% Arabica beans from South America. Gently roasted to bring out the refined, balanced acidity. Has a creamy, fruity touch and a velvety chocolate aftertaste.

DECA

250g beans - 250g grounded

Consists of 100% South America beans, originating from Colombia & Brazil. Has a soft, elegant taste, supplemented with a slightly palpable acidity.

DECA



BEANS



GROUND

