

(230 ml / 7.7 oz)

An intense coffee, **Stormio's** myriad aromas stem from its highly roasted Nicaraguan and Guatemalan Arabica coffee beans that evoke spicy, woody and cereal notes.

Adding milk softens the intensity of **Stormio** but distinct roasted notes remain.



An audacious blend of fine Arabicas from Nicaragua and Ethiopia, **Odacio** is a full-bodied coffee with cereal notes accented by a slight East African fruitiness.

Adding milk softens the flavor, bringing dairy, sweet notes.

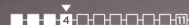


Fine quality Brazilian Bourbon and Central American Arabicas are lightly roasted to create a rounded coffee that is smooth and perfectly balanced.

Adding milk opens up the softer, sweeter sides of the coffee, enhancing the biscuity notes.



A fragrant blend of fine Arabica coffee beans from South America, lightly roasted to release abundant flavors, in a coffee full of light fruity notes.



A blend of slightly roasted Brazilian and Central American Arabicas infused with a hazelnut flavor which creates a smooth, balanced coffee that is sweet to the taste with a distinct, nutty aroma.






Created from Costa Rican and South American Arabicas, the **Decaffeinato** blend is deliciously rounded and smooth. This coffee is rich in flavor, with generous malted and cereal notes.



(40 ml / 1.4 oz)

12 VertuoLine Grands Crus

8 VertuoLine Coffees

	Notes	Range	Aromatic Family	Intensity	Coffee	Espresso	Arabica	Robusta	Bitterness	Acidity	Body	Roasting
 Stormio	Spicy, woody, cereal	Intense	Intense	8			■		4	1	4	4
 Odacio	Cereal, slight fruitiness			7			■		4	2	4	4
 Melozio	Cereal, smooth, round/balanced	Mild	Mild	6			■		2	1	3	3
 Elvazio	Fruity, lightly toasted	Coffee	Fruity	4			■		1	4	1	1
 Vanizio	Subtle vanilla, smooth/balanced		Mild	6			■		2	1	3	3
 Hazelino	Fresh hazelnut, nutty, smooth/balanced			6			■		2	1	3	3
 Decaffeinato	Malt/cereal, rounded/smooth			6			■		2	1	3	2
 Half Caffeinato	Biscuit, smooth			5			■		1	1	2	2

4 VertuoLine Espresso

	Notes	Range	Aromatic Family	Intensity	Coffee	Espresso	Arabica	Robusta	Bitterness	Acidity	Body	Roasting
 Diavolitto	Spicy, woody, cereal	Espresso	Intense	11			■	■	4	1	4	4
 Altissio	Cereal, slight fruitiness			9			■	■	3	1	3	3
 Vultesso	Cereal, smooth, round/balanced		Mild	4			■		2	2	2	2
 Decaffeinato Intenso	Fruity, lightly toasted		Intense	7			■	■	3	2	3	3

Volume Key

Ristretto = .85 oz / 25 ml

Espresso = 1.4 oz / 40 ml

Lungo = 3.7 oz / 110 ml

Coffee = 7.77 oz / 230 ml