

DAL 1973

SERGIO

• **Dalla Riva** •

MAESTRO DEL CAFFÈ



50 YEARS OF PASSION AND



A 50-year-long commitment to artisan roasting and respect for the raw material: key values which we at Europa 93 aspire to with passion and determination. Sergio Dalla Riva is not only the founder of our company, but most of all the master craftsman of coffee to whom we have dedicated our premium line of blends and single origins.

ESPRESSO DI QUALITÀ
DAL 1973



DEDICATION FOR COFFEE

1973

Sergio Dalla Riva is much more than a mere coffee brand; it's a testimony to a working life devoted to one of the most noble of raw materials and a tribute to a man who today, 50 years on, continues to strive for new goals, driven by tireless curiosity and a desire to explore and discover.





**Single origins and blends roasted the artisan way
and intended for those who want the very best.**



**The Sergio Dalla Riva product range is designed
to give the best blends of coffee beans and the
most extraordinary single origin coffees the
space they deserve.**



**We hand-roast small batches
of selected green coffee.**

THEN SKILFULLY BLEND THEM TO BRING OUT THE UNIQUE AROMAS
AND PROPERTIES THAT MAKE THEM SPECIAL.
OUR RANGE INCLUDES ALSO SINGLE-ORIGIN COFFEES,
TO OFFER A RAINBOW OF FLAVOURS AND AROMAS.



SERGIODALLARIVA.IT

DAL 1973

250g e

SERGIO
Dalla Riva
MAESTRO DEL CAFFÈ

Qualità  Italiana

ETIOPIA SIDAMO
CAFFÈ MONOGINE

GUSTO DOLCE E RETROGUSTO DI FRUTTA ESOTICA E SPEZIE
PER QUESTO CAFFÈ MEDIAMENTE VIGOROSO E ACIDO DAL
CARATTERISTICO AROMA MEDITERRANEO CON NOTE FLOREALI
E AGRUMATE DI ARANCIA E BISSAMOTTO.



Ingredienti:
caffè tostato e macinato
Da consumarsi preferibilmente
entro 6 mesi di scadenza superiore.



Gruppo R3 Coffee Industry Srl
Unipersonale
Via VII Reggimento Argent 10
39022 Longone (VI) Italy
www.r3.com

Taste the Sergio Dalla Riva Premium Collection

AN EXCLUSIVE AND CONSTANTLY CHANGING PRODUCT RANGE: WE SELECT THE BEST ARABICA AND ROBUSTA COFFEES AND EXPERTLY BLEND THEM, SEEKING TO ACHIEVE PRECISE ORGANOLEPTIC BALANCE, BRING OUT THE BEST CHARACTERISTICS OF THE VARIETY AND CREATE THE HARMONY NEEDED FOR A PERFECT ESPRESSO.



OUR BLENDS

SLOW ROASTING

Arabica Roasting Intensity

CAFFÈ N° 1

100%	MEDIUM	9/10
------	--------	------

Floral and fruity aromas, followed by hints of chocolate, honey, and vanilla. A balanced espresso, pleasantly acidic and with perfect body.

CAFFÈ N° 3

60%	MEDIUM	7/10
-----	--------	------

Aromas of dark chocolate, dried fruits, and hazelnut, with hints of liquorice and spices. Slight acidity and good body, but smooth and velvety at the same time.

ETIOPIA SIDAMO MONORIGINE

100%	LIGHT	9/10
------	-------	------

With a mild flavour and an aftertaste of exotic fruit and spices, this coffee has medium vigour and acidity, and a distinctive Mediterranean aroma with floral and citrus notes of orange and bergamot.

MEXICO SHG MONORIGINE

100%	LIGHT	7/10
------	-------	------

Full body and marked acidity for a coffee tending to sweetness. In the cup, it releases a pleasant aroma of chocolate, cacao, and tobacco, with hints of spice and lime.

NICARAGUA SHG MONORIGINE

100%	LIGHT	8/10
------	-------	------

This full-bodied coffee is dense and extremely sweet, with a chocolate and caramel aroma and a smooth aftertaste of dark chocolate. Medium acidity.



CAFFÈ N° 1

BLEND OF FINE COFFEES

1000 G



CAFFÈ N° 3

BLEND OF FINE COFFEES

1000 G



CAFFÈ BIO

BLEND OF FINE COFFEES

500 G



ETIOPIA SIDAMO

SINGLE-ORIGIN COFFEE

250 G



MEXICO SHG

SINGLE-ORIGIN COFFEE

250 G



NICARAGUA SHG

SINGLE-ORIGIN COFFEE

250 G

Qualità  Italiana





SERGIODALLARIVA.IT

