

50 YEARS OF PASSION FOR COFFEE

FROM GREEN BEAN TO CUP,

1973

We've always been closely linked to coffee. For 50 years this wonderful raw material has been the focus of our passion and our work, whether it's creating aromatic blends of beans, enclosing our expertise in capsules or delivering our automatic distribution service for coffee and hot drinks.



THE ART OF ROASTING



In 1973 Sergio Dalla Riva decided to embark on a new professional challenge, and left his job in sales to try his hand in a new field, automatic coffee distribution. 20 years on, and having served tens of millions of coffees, he closed the circle and was among the first in the world to produce coffee portioned and enclosed in small plastic filters, in addition to selecting and roasting the coffee blends used; this was the birth of Europa 93. Sergio remains at the helm of the business, supported by his closest family members, his son Francesco and brother Franco.



SELECTION

SUPPLYING: SOURCING AND CHOOSING THE BEST GREEN MATERIALS

All the raw coffees we roast are carefully selected, and only those that fully meet our criteria are used in our blends and single-origin products. From Brazil to India via the highlands of East Africa, we use strict quality controls to choose the very best.

Our coffee beans are grown by farmers who respect the production process and guarantee the highest standards in terms of respecting workers and the land, traceability and phytosanitary certification. We also look for producers who can offer coffee grown organically.





Oro Nero is our historic brand that includes a full range of high-quality bean and ground coffee blends, as well as a selection of coffee capsules, instant drinks, and herbal teas, available both in the most widespread compatible formats and in our own proprietary systems.

ORO NERO:
PASSION,
TRADITION AND
RESEARCH



Arabica

Roasting

Intensity

GOLD

80%

MEDIUM

8/10

Mild and characterised by slight acidity and robust body, with fruity and slightly spicy aromas.

BLACK

50%

MEDIUN

7/1

Full-bodied espresso rich in aromas that range from nuts to chocolate, with slight fruity notes.

RED

20%

DARK

9/10

Dark roasting for a full-bodied, intense blend with an enveloping and velvety creaminess. Bitter cocoa and hazelnut aromas.







Arabica Roasting Intensity

CAFFÈ Nº 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%

IGHT

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%

LIGH'

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.

BLENDS AND SINGLE ORIGINS INTENDED FOR THOSE WHO WANT THE VERY BEST





EUROPA93.COM





