

PELLINI BIO

THE ORGANIC COFFEE MOST WIDELY SOLD IN ITALY

Even richer in flavor and with a very low caffeine content, thanks to the varied, balanced environment in which the pure Arabica plants from which it is made are grown. A cup of Pellini BIO, precious blend of fine coffees, is a moment of real wellbeing in absolute harmony with the world

Pellini BIO, the organic coffee preferred by the Italians (it is the most widely sold brand in modern supermarkets), has even more particular and unmistakable fragrances, a flavor so rich that it automatically invites the more attentive consumer to a game of perception of its different aromatic notes. In Pellini BIO the caffeine concentration is very low (it does not exceed 1.5%, and this is only due to the use of pure Arabica in the blend).

The production of Pellini BIO is part of a project of industrial bioethics that supports the defense of the natural resource and life cycles, and that responds to the informed need of environmentally friendly processes and products perceived by more and more individuals.

In this case too, Pellini is extremely selective, not only as regards pesticides. Organic crops of Arabica (strictly controlled by the Mediterranean Institute of Certification), must be located in a large, protected ecosystem where there is no principle of intensification and only a principle of compensation in respect of the most natural agricultural cycles. The presence of other heterogeneous orchards near the Arabica plantations means that the soil in which it is grown is rich in a sort of aromatic humus of extreme interest that gives the final product immediately perceptible fruity overtones.

The opinion of the expert coffee tasters: this coffee has only positive elements

The Panel test, in describing Pellini BIO, formalizes what we have always said: sweet intensity marked solely by positive elements. This is true because Pellini BIO, grown at high altitude, in the shadow of tall trees and banana plants that are also organically grown, does not contain any disturbing elements, and has a fruity, delicate flavor. Excellent even without sugar.

A coherent goal: a precious coffee, just the way it's described

Pellini Caffè has a clear mission: to produce coffee of the highest quality, capable of creating wellbeing. In addition, Pellini Caffè has assigned itself the primary goal of maximum coherence: the quality advertised on the label must be effectively recognized by the consumer, and consciously perceived in all its delicate richness.

UNI EN ISO 9001:2000
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PELLINI CAFFÈ S.p.A.

VIA 1° MAGGIO 8 - 37012 BUSSOLENGO (VR) - ITALIA - TEL +39 - 0456763311 - FAX +39 - 0456763411
CAP. SOC. € 11.000.000 INT. VERS. - REG. IMPR. / C.F. / P.IVA IT.00233660232 - R.E.A. 9551

Pellini

il pallino del caffè

This is an important role and to achieve it, a really fine product has to start by choosing the finest plantations. Pellini, unlike other roasters, rather than investing in its own plantations, prefers to invest in highly specialized, accurate and constant monitoring of the finest plantations, in order to import the fruit that corresponds to its exclusive recipe.

A flavor that never lets you down: Pellini Top is on the consumers' side with the Panel Test that controls the quality and flavor so that they are always at the height of excellence

The flavor of your coffee has to be a certainty, because it is an essential element of your wellbeing. Coffee can't surprise you with unexpected variation, it must be always the same, cup after cup, like Pellini BIO, that makes regular and constant use of the Panel Test method (Pellini is one of the few Italian companies to adopt this very strict method.) Through careful examination, twenty expert judges compare the flavors and aromas of the coffee. Involving all the senses, every variation in the flavor can be recognized: from the sense of smell to the visual aspect of the coffee, it is carefully tested and is only distributed when it has the approval of these strict judges.

Maximum purity of the beans, with no disturbing elements: from selection of the crops to slow roasting, a scrupulous manufacturing process maintains the precious properties intact. Even the roasting process is handled in the most natural way, never forcing the process.

Pellini coffee is roasted very slowly at closely controlled temperatures on the basis of the type of beans being processed. This small-business mentality of superior craftsmanship is a coherent aspect of the Quality project promoted by the company, that insists on obtaining the desired results without sacrificing respect of the raw material and without forcing the process in any way. Every bean is uniformly roasted, starting from the central kernel through to the outer coating, through a gradual heating process. The roasting method uses hot air so that the beans never touch any metal. Jets of air keep the coffee turning over while suspended in the air. The beans are also cooled in air. Then they are stored in silos for the decanting process.

Technical information about Pellini BIO

Blend of fine coffee with a low caffeine content (1.5%) organically grown in Central and South America under the strict control of the Mediterranean Institute of Certification.

Grown at high altitude, in the shadow of tall trees and banana plants according to the rules of biocompensation and in respect of natural production cycles.

Superior coffee for aroma and flavor

A slow roasting process and natural cooling further exalt the already precious character of the blend, 100% Arabica, distinguished by high output but low caffeine content.

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The elegant package ensures excellent conservation of the product in a protected atmosphere (absence of oxygen compensated by inert nitrogen) that maintains the product perfectly for as long as 24 months.

Available in 250 g cans of ground coffee for the moka espresso pot at the list price of 5.10 euro.
Also available in single-cup capsules for home espresso machines at the list price of 4.90 euro.

For information
www.clabcomunicazione.it/pellini

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