

Antica Torrefazione



Fiorentina

Antica Torrefazione Fiorentina

By Drop Srl V. S. Gonda, 96/6 59100 Prato (PO), Italy

Tel: +39/0574/592803 Fax: +39/02/700433956 E-mail: info@dropsrl.com

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The History of Antica Torrefazione Fiorentina

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At the end of '800, Alfredo Grandfather started working very soon. When he was 6 years old, he became shop boy in the grocery in the center of Florence, in Signoria Square.

In 1930, he was thirty years old and he bought the activity. In the same time, Alfredo start to love the World of Coffee: "The Ancient Toasting Florentine (Antica Torrefazione Fiorentina) " was born.

He start to roast the coffee with an handicraft wood coffee roaster that could cook a little bit more than 15 kilos for time. The fire was fed with the wood of oak from the woods of the zone: this process gave the coffee a "slow roasting" that made it's quality unique.

The tank or container, where the coffee beans were cooked, came made to by hand turn with one lever on a sort of firewood stove.

From the beginning ,the system of job of Alfredo was addressed to the search of the top qualities of coffee from all the world, preferring the Arabic qualities from Colombia, Africa and India. He was therefore that the coffee of the "Antica Torrefazione Fiorentina" began to enter in the houses of the inhabitants of Florence, which began to distinguish it for its quality.

Still today the same care in the choice of the mixtures and coffee beans blend are the strengths of the " Antica Torrefazione Fiorentina ". We want to produce the best quality coffee as fresh as possible, that's why we roast it weekly.



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For our Company the tradition and the love for the coffee are an indissoluble value.

Continuing in the tradition of ancient rules, we select the best quality of coffee from all over the World, transforming the coffee beans in a harmony of aroma and tastes for your palate.

That is distinguishes this coffee from the others is the handicraft cure of the working: there are roasting rules that come respected from always.

The production runs are small and produced weekly, so we packed the coffee immediately after the roasting, in this way the coffee maintains to all its aroma and its organoleptic features intact.

Although the use of new technologies, the coffee maintains to the goodness and the freshness that always it have characterized.

Tasting our coffee selection you will enter in a sea of aromas and flavours that only the nature is able to give.

The best selections of Arabica coffee of the World, united in this single method of processing, will lead to your palate the fragrance and scent of coffee just roasted. When you have finished drinking our espresso coffee, a smile on your lips will be born.

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The first brand
(1930):



One brand's evolution:



The brand today
(since 2002):



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Organoleptic features

Gold Selection

It's one sage mixture that follow the characteristics and the scents of origin lands: Indonesia, West Africa and India. It's a balanced coffee, with strong and decided flavour but sweet and at the same time creamed taste. Its aroma wraps to you with a little bit spice taste: every time is the ideal choice that serves one pushed of energy.

Espresso Bar

More than 10 origins of the top qualities than Arabic and Robusta, it gives origin to this mixture. Coffee from the strong and aromatic taste is characterized from one medium acidity; its aroma is clearly and persistent, with notes of walnut and spices. It's the ideal coffee in order to accompany with joy all the moments of the day, the breakfast, one fast food, a moment of relax.

Supremo 100% Arabica

In the heart of the Central America they come selected and washed the top qualities than Arabic Coffee, that it gives origin to this mixture. Coffee from the sweet and intense taste is characterized from one low acidity; its aroma is intense and delicate, with notes of walnut and cacao. It is the ideal coffee to taste in the moments of relax and pleasantly accompanying the end of every meal.

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Available range:

- Roasted coffee beans packed in 01 Kg. paper bag.
- Roasted coffee beans specifically ground for espresso machine or moka coffeepot packed in 250 Gr. or 500 Gr. paper bag.
- Espresso machine paper POD or plastic capsula individually packed in controlled atmosphere.

1. Gold Selection
2. Espresso Bar
3. Supremo 100% Arabica
4. Decaffeinated

