



Caffè Ciamei S.r.l.

A gourmet craftsmanship and traditional Italian coffee



What is Ciamei Caffè historically ?

- Ciamei Caffè is the first coffee roaster licensed to sell Coffee in Rome in 1901
- The historical Factory is in the center of Rome, few steps away from the Colosseum
- Ever since the beginnings Ciamei has been known to be producer of the finest coffee blends
- Ciamei Caffè is currently restoring its historical showroom to create a space where to experience coffee in the most traditional and best way possible





Why is the market attracted by Ciamei?

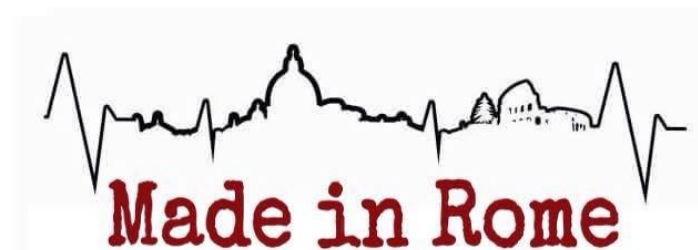
- Careful consumers perceive the extra value created by a truly handcrafted product with respect to a generic/commercial coffee.
- Quality and tradition are backed by the guarantee of tasting the authentic Italian Espresso
- Italian craftsmanship and quality coffee are supported by a valuable price/quality relationship





Why is Ciamei different from other coffee roasters?

- The company still produces its blends in the deep historical center of Rome using its 70 years old PROBAT roasting machine
- The proportions of the three main blends have remained unchanged across the last 80 years
- Ciamei has maintained its original structure and philosophy, avoiding dislocation and preserving its historical background





The philosophy behind the product

- Our idea of roasting stems from a continuous and constant research over raw coffee; Ciamei requires to its suppliers the best green coffees from fresh crops to ensure the highest standard
- Roasting is performed under the strict respect of the Italian and Roman tradition; green coffee is blended manually and brought to the definitive roasting degree only relying on the experienced eyesight of our roasting master
- Our every day activity is devoted to deliver the best product possible to our consumers



The Company's Best Sellers

- Fresh Roasted coffee; three blends and decaffeinated
 - The Silver Blend
 - The White “Bar” Blend
 - The Golden Blend
 - The Decaffeinated Blend

All Blends are available both in Grains and Ground, both in the 1Kg and 250g package



Other Company's Products

- Despite of the craftsmanship of the product Ciamei is able to supply also vacuum-packed products
 - Vacuum-packed tin (250 gr)
 - Vacuum-packed bag (250 gr)

Only the White "Bar" Blend is available in these packagings

- Coffee Liqueur





Best Sellers - Details

Description of the Ciamei Caffé's main products

The Silver Blend

- This blend is conceived to meet the largest consumer base, both on a taste and economic perspective. The Silver blend is composed using **Indonesian robusta**. The blend is ultimately **smoothened with a complimentary Arabica**, which respects the **strong and round taste conferred by Robusta origins**, particularly appreciated in Southern Italy and in Northern European markets. The main feature of this blend is represented by its productive and **taste constancy**: the Robusta origins employed are universally recognized as the most resistant and reliable cultivations and offer a homogeneous and pleasantly looking product.



The White “Bar” Blend



- Also called “Bar” blend for the intensive demand coming from the bar challenge, the White blend is the **Ciamei product par excellence**. The proportions composing it are **unchanged since the foundation** of the Company (1901) and represent the genuine result in terms of taste and quality of the Italian espresso tradition. **The finest origins of Robusta coffees such as Indian Parchment joint to a highly selected Brazilian Santos, which completes the chocolate-tasty robustas with its slightly acid component**. This blend reaches the taste equilibrium, which meets the stringent and strict conditions imposed by the Italian market, and finds a continuous confirmation in the consumer’s appreciation.



The Golden Blend



- The Ciamei **Gold blend** represents the highest declination of the Italian espresso tradition. Beans from **Brazil** compose this authentic gourmet product, which is particularly adequate for those exigent customers willing to experience a top selection blend. **The mild acidity given by the predominance of Arabica beans is skillfully smoothed with the intense and chocolaty taste of the Robusta origins.** The resulting product ends to have **a delicate flavor and a floral aroma, exalted with a slow roasting technique,** specifically adopted for determined origins. The taste excellence is completed by the visual impact of the roasted beans, rigorously 17-18 riddle-selected as in all our blends. (Among the highest selected qualities)

