



## ITALIAN ROAST

Beans roasted at a higher temperature are known as dark or espresso roast coffees. The darker the beans, the more intense and bittersweet the flavor. Our Italian is an exquisite blend of coffees roasted to the darkest of roasting levels. Almost black and very oily, these beans are full-bodied and

roasted by Coffee Express® Company



## ITALIAN ROAST

Beans roasted at a higher temperature are known as dark or espresso roast coffees. The darker the beans, the more intense and bittersweet the flavor. Our Italian is an exquisite blend of coffees roasted to the darkest of roasting levels. Almost black and very oily, these beans are full-bodied and

roasted by Coffee Express® Company



## ITALIAN ROAST

Beans roasted at a higher temperature are known as dark or espresso roast coffees. The darker the beans, the more intense and bittersweet the flavor. Our Italian is an exquisite blend of coffees roasted to the darkest of roasting levels. Almost black and very oily, these beans are full-bodied and

roasted by Coffee Express® Company



## ITALIAN ROAST

Beans roasted at a higher temperature are known as dark or espresso roast coffees. The darker the beans, the more intense and bittersweet the flavor. Our Italian is an exquisite blend of coffees roasted to the darkest of roasting levels. Almost black and very oily, these beans are full-bodied and

roasted by Coffee Express® Company