



# Exceptional Grands Crus, whatever your tastes...

To ensure the perfect taste for all occasions, NESPRESSO Business Coffee Solutions offers you a choice of six coffee blends that provide you with absolute pleasure every time.



## **RISTRETTO** *full-bodied and persistent*

Connoisseurs of Italian espresso will appreciate the intense body and remarkable lingering taste of this Grand Cru. Composed exclusively of Latin American Arabicas, Ristretto cloaks its strong personality with a dense and smooth crema.



## **ESPRESSO LEGGERO** *light and refreshing*

A savoury mix of South American Milds, Brazilian Arabicas, and Robusta, this light and refreshing espresso with an aromatic, mild taste is best enjoyed in a small cup (40 ml).



## **ESPRESSO FORTE** *round and balanced*

Pure Arabica from Brazil, Central America, and South America, this Espresso is characterized by its rich taste and elaborate aroma. It is best enjoyed in a small cup (40 ml) with a dab of milk froth for a gentle touch.



## **CAFFÈ LEGGERO** *flowery and refreshing*

A delicate combination of floral milds from East Africa and gently fragrant beans from South and Central America, the Lungo caffè leggero is very aromatic. Enjoy it in a large cup (110 ml) to best appreciate its fruity bouquet and mildness.



## **CAFFÈ FORTE** *elegant and roasted*

Created exclusively from the best Arabicas from the Americas, the Lungo caffè forte is thick and velvety, rich and intense. Enjoy it in a large cup (110 ml) with or without milk.



## **DECAFFEINATO** *velvety and aromatic*

Decaffeinato is a well-balanced, fresh mix of South American Arabicas and Robusta naturally decaffeinated. Subtle and mild, enjoy it in either a small (40 ml) or large (110 ml) cup.

## LIMITED EDITIONS



The Nespresso coffee experts search the world to bring you the best varieties of coffee by selecting two new sources each year to become the Nespresso Limited Editions. Unique and treasured, these exceptional, limited edition coffees are enjoyed with special delight.



Vary your pleasure and savour the most delicious coffee recipes...



### CAFFÈ LATTE



To enjoy a Caffè Latte, prepare 110 ml of Espresso Leggero or Decaffeinato in a tall glass and pour 110 ml of hot milk over it. Sweeten to taste and enjoy...



### CAPPUCCINO



To create a Cappuccino, fill a large Cappuccino cup with 70 ml of milk froth and pour 40 ml of Ristretto or Decaffeinato over it. Sweeten to taste and sprinkle with powdered chocolate before enjoying.



### LATTE MACCHIATO



Create a Latte Macchiato by filling a tall glass with 110 ml of hot milk plus its froth. Gently pour 40 ml of Ristretto or Decaffeinato against the side of the glass. Sweeten to taste and enjoy...



### CORTADO



A Cortado is made by filling a small glass with 40 ml of Ristretto, Espresso Forte, Espresso Leggero, or Decaffeinato. Add 5 ml of hot milk froth and sweeten to taste before enjoying.



NESPRESSO®

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