

A close-up photograph of a traditional woven basket, likely made of bamboo or similar natural fibers, filled with vibrant red coffee cherries. The basket's rim is visible on the left, and the interior is densely packed with the cherries. A circular logo is centered over the basket, and the text 'OUR TERROIR COFFEES' is printed at the bottom.

F.lli
BONACCHI
Caffè di Terroir

**OUR TERROIR
COFFEES**



F.lli
BONACCHI
Caffè di Terrar

FRATELLI BONACCHI

Samuele, who takes care of production and logistics, and **Sandro**, who takes care of the selection of green coffee and sales, carry on this project, eager **to make a difference** in the world of coffee, focusing on the highest quality, certified supply chains, in-depth knowledge.

Offering the consumer **a new approach**, driven by the desire to change the status quo of coffee by transforming consumption **from a habit to a pleasurable experience.**



RIO COLORADO

Ferrovir

HONDURAS, Las Capucas
Finca Umani

100% Arabica
Parainema, Lempira, Obatà
Semi-washed, Honey and Natural

RIO COLORADO

SINGLE ORIGIN

AROMATIC BOUQUET

Biscuit, mandarin, dark chocolate, caramel

FLAVORE WITHOUT SUGAR

At the entrance, notes of dark chocolate and biscuit emerge and highlight its pleasant bitterness. The light acidity is recognized in the citrus notes.

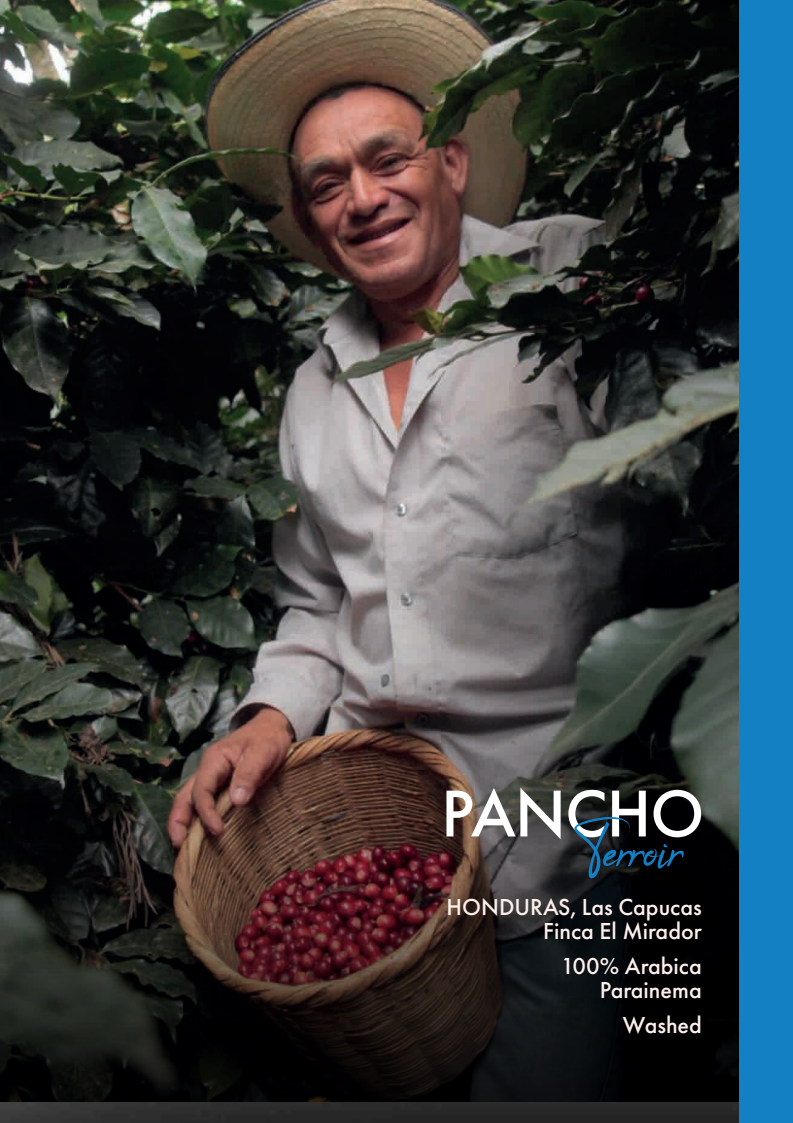
FLAVORE WITH SUGAR

The mandarin note becomes evident together with the caramel note and the chocolate becomes milk chocolate.

DISCOVER
RIO COLORADO



F.lli
BONACCHI
Caffè di Terroir



PANCHO
Terroir

HONDURAS, Las Capucas
Finca El Mirador

100% Arabica
Parainema
Washed

PANCHO

MICROLOT

AROMATIC BOUQUET

Peach, tomato leaf, citrus

FLAVORE WITHOUT SUGAR

At the entrance, the typical acidity of unripe yellow-fleshed fruit prevails, accompanied by vegetal sensations of tomato leaf. The slight bitterness is perceived together with the cocoa aromas.

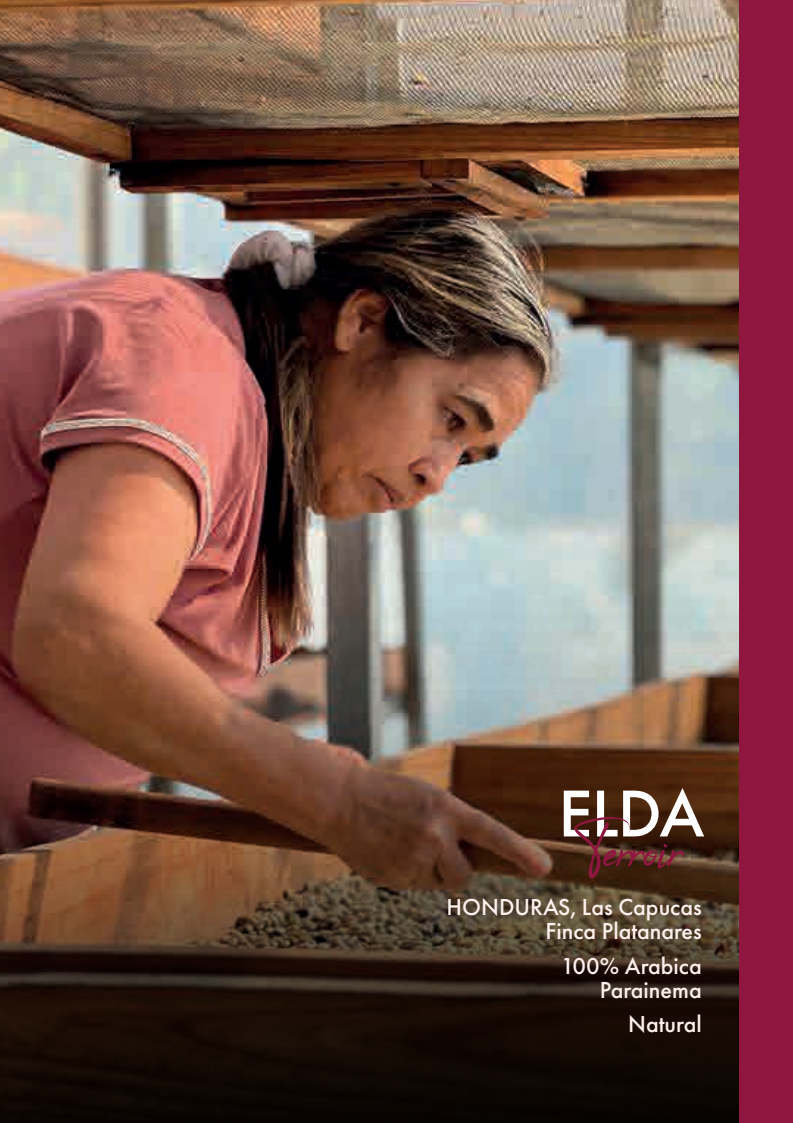
FLAVORE WITH SUGAR

The fruit becomes peach and the cocoa notes veer towards chocolate. The sweetness highlights the honey note.

DISCOVER
DON PANCHO



F.lli
BONACCHI
Caffè di Terroir



ELDA
Terroir

HONDURAS, Las Capucas
Finca Platanares
100% Arabica
Parainema
Natural

ELDA

MICROLOT

AROMATIC BOUQUET

Red fruits, dark chocolate, tropical fruits, vinous note

FLAVORE WITHOUT SUGAR

The acidity is clearly recognizable in the notes of red fruits, tropical fruits and dark chocolate.

FLAVORE CON ZUCCHERO

The sweetness is that of a raspberry jam, followed by a pleasant vinous note.

DISCOVER
DONA ELDA



F.lli
BONACCHI
Caffè di Terroir



Capucas
Finca Alfoli
BIENVENIDOS
Huerto
Alfoli

ALFOLÌ
Terroir

HONDURAS, Las Capucas
Finca Alfoli

100% Arabica
Parainema
Natural

ALFOLÌ

MICROLOT

AROMATIC BOUQUET

Apricot, white flowers, caramel, chocolate

FLAVORE WITHOUT SUGAR

The light acidity typical of ripe fruit and the aromatic sensations of flowers and coffee pulp make us define the cup as particularly sweet. The body is velvety and soft.

FLAVORE WITH SUGAR

The aromatic sensations veer towards apricot jam and cherry syrup. On the finish a note of dragees sweets, fruit covered in chocolate.

DISCOVER
ALFOLÌ



F.lli
BONACCHI
Caffè di Terroir



CERRO
Terroir

EL SALVADOR, Apaneca Ahuachapán
Finca El Cerro

100% Arabica
Ana café
Natural

CERRO

SINGLE ORIGIN

AROMATIC BOUQUET

Pink grapefruit, white flowers, milk chocolate, caramel

FLAVORE WITHOUT SUGAR

The citrus acidity presents itself with aromatic sensations of pink grapefruit. The body is soft and smooth. The bitterness is almost absent.

FLAVORE WITH SUGAR

With sugar the sensations are of a citrus jelly and caramelized sugar. In the finish you can perceive the notes of biscuit and milk chocolate.

DISCOVER
CERRO



F.lli
BONACCHI
Caffè di Terroir



APANECA

ferroir

EL SALVADOR, Apaneca Ahuachapan
Finca El Cerro

100% Arabica
Bourbon Rosso

Natural

APANECA

MICROLOT

AROMATIC BOUQUET

Ripe fruit, coffee flowers, mandarin

FLAVORE WITHOUT SUGAR

The mandarin aroma goes hand in hand with the light perceived acidity. The floral aromatic sensations remind us of the coffee plant.

FLAVORE WITH SUGAR

The aromas of ripe fruit highlight the medium-high sweetness.

DISCOVER
APANECA



F.lli
BONACCHI
Caffè di Terroir



VICTORIA

Ferrocir

MEXICO, Sierra Norte De Puebla
Finca La Victoria

100% Arabica
Oro Azteca
Washed

VICTORIA

SINGLE ORIGIN

AROMATIC BOUQUET

Bitter cocoa, lemon, biscuit, tobacco leaf

FLAVORE WITHOUT SUGAR

At the entrance, sensations of acidity typical of lemon immediately give way to the pleasant bitterness of cocoa and tobacco leaf.

FLAVORE WITH SUGAR

First of all, the sensations of honey and citrus peel covered in chocolate with a biscuit finish.

DISCOVER
VICTORIA



F.lli
BONACCHI
Caffè di Terroir



SIGNATURE

Serroir

BRAZIL
100% Arabica
Natural

SIGNATURE

SINGLE ORIGIN

AROMATIC BOUQUET

Bitter cocoa, lemon, biscuit, tobacco leaf

FLAVORE WITHOUT SUGAR

At the entrance, sensations of acidity typical of lemon immediately give way to the pleasant bitterness of cocoa and tobacco leaf.

FLAVORE WITH SUGAR

First of all, the sensations of honey and citrus peel covered in chocolate with a biscuit finish.

DISCOVER
SIGNATURE



F.lli
BONACCHI
Caffè di Terroir



TUCANO

Terroir
BRAZIL
30% Arabica
70% Robusta
Natural

TUCANO

BLEND

AROMATIC BOUQUET

Barrique, chestnut honey, amaretto

FLAVORE WITHOUT SUGAR

The bitterness is easily recognizable in the aromatic notes of barrique and chestnut honey.

FLAVORE WITH SUGAR

The important sweetness is accompanied by strong notes of molasses and amaretto. The body is characterized by the high density of the liquid.

DISCOVER
TUCANO



F.lli
BONACCHI
Caffè di Terroir





DECAF. 65%35

ferroir

BRAZIL
UGANDA

65% Arabica
35% Robusta

DECAF. 65%35

BLEND

AROMATIC BOUQUET

Roasted cereals, balsamic notes, cocoa

FLAVORE WITHOUT SUGAR

The bitterness is typical of balsamic herbal sweets.
The notes of toasted cereals follow.

FLAVORE WITH SUGAR

The sweetness reinforces the sensations already evident in the cup without sugar and the note of candy becomes barley.

DISCOVER
DECAF. 65%35



F.lli
BONACCHI
Caffè di Terroir

GUJI HAMBELA

MICROLOT

AROMATIC BOUQUET

Grape must, fruit in syrup, almond paste and bergamot

FLAVORE WITHOUT SUGAR

The sensations of fermented grape are accompanied by an almost alcoholic perception of the drink.

FLAVORE WITH SUGAR

The sweetness is highlighted by the aromatic sensations of black cherry in syrup, dried plum and almond paste. The delicate acidity brings us back to sensations of bergamot on the finish.

DISCOVER
GUJI HAMBELA



F.lli
BONACCHI
Caffè di Terroir





GUJI HAMBELA

Terroir

ETHIOPIA, Oromia, Guji, Hambela
Villaggio Benti Nenka

100% Arabica
74114

Anaerobic fermentation 7-10 days

GEDEB

SINGLE ORIGIN

AROMATIC BOUQUET

Bergamot, black tea, chocolate, cane sugar

FLAVORE WITHOUT SUGAR

The aromatic sensation of black tea with bergamot accompanies the pleasant acidity and the very light bitterness. At the second sip, floral scents also emerge. The finish is of light cocoa.

FLAVORE WITH SUGAR

Sweetness reigns supreme with notes of panela, or raw sugar, with its characteristic aromas of caramel and sweet fruit. The body is dense and soft.

DISCOVER
GEDEB



F.lli
BONACCHI
Caffè di Terroir



GEDEB
Terroir

ETHIOPIA, Gedeo, Gedeb,
Villaggio Banko Taratu

100% Arabica
74112, 74110

30% Natural
70% Washed

ASHOKA

BLEND

AROMATIC BOUQUET

Hazelnut, cocoa, honey crunch

FLAVORE WITHOUT SUGAR

The aromatic character is that of dried fruit, especially almonds and hazelnuts. Cocoa accompanies the pleasant bitterness.

FLAVORE WITH SUGAR

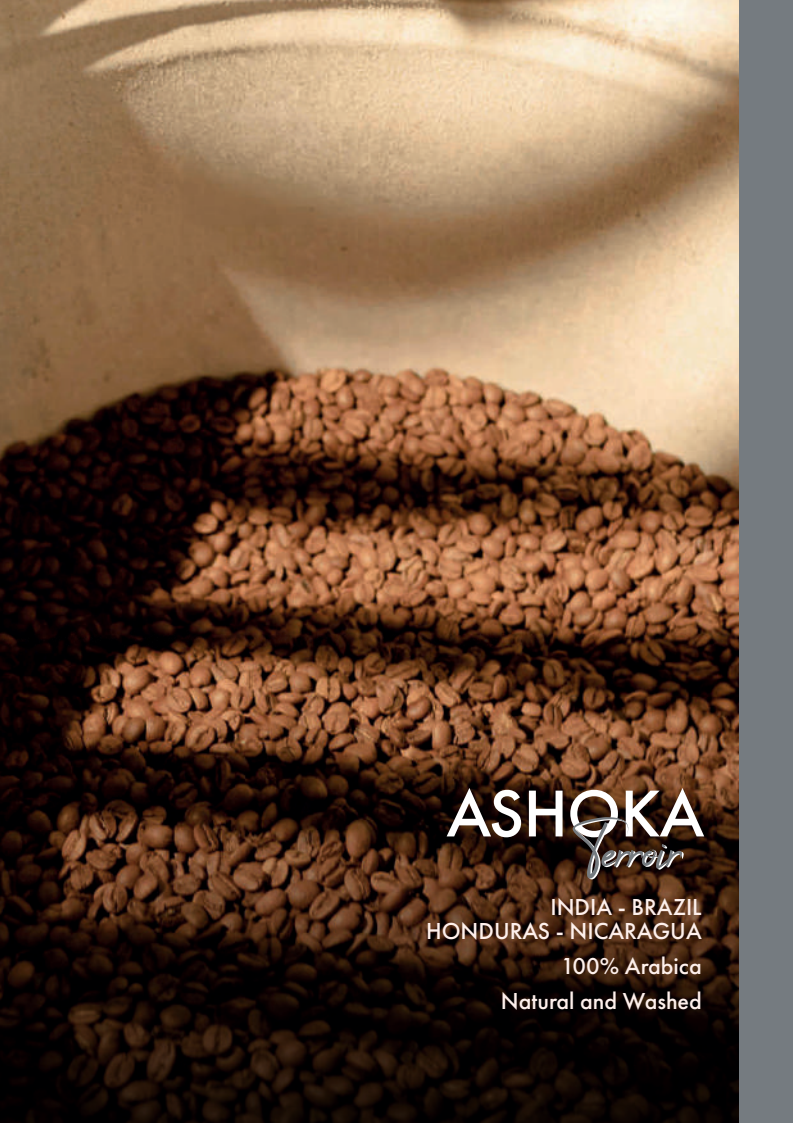
The cocoa note becomes chocolate and the hazelnut becomes gianduja. Notes of caramel, vanilla and honey crunch emerge.

DISCOVER
ASHOKA



F.lli
BONACCHI
Caffè di Terroir





ASHOKA
Ferrouir

INDIA - BRAZIL
HONDURAS - NICARAGUA

100% Arabica
Natural and Washed



F.lli
BONACCHI
Caffè di Terror

TERROIR

It is a concept known to the world of wine, but **this is the first time** that a company has applied it to the **world of coffee**. It means bringing out the best in a specific origin and botanical variety, in full respect of nature, combining all the skills and knowledge that the supply chain possesses.

It means **making the most** of the potential of a product, which will be the best possible result of the union between territories, botanical variety and human work.

From the seed to the cup.

F.lli
BONACCHI
Caffè di Territor

DISCOVER
OUR WORLD



+39 0573 1931080

@bonacchicaffe