



HO.RE.CA.



MIXTURE, THE TRUEHEART OF COFFEE

A skilfull combination of different types of coffee that give life to a unique and inimitable product. Quarta Caffè blends are made with the best selections of Arabica and Robusta from Central America, South America and Africa. To create a good blend you need to know the individual characteristics of the coffees used and calibrate the balance and taste. All Quarta Caffè references are made with individually roasted coffee varieties and mixed after have passed the degassing stage, after the Co2 has stabilized in our bean we are than ready to mix and compose our blend.

A good mixture must always be perfectly ground to give the best of it in the cup. True coffee lovers use coffee beans almost exclusively and grind in the time of need. If the grinding is too fine or too coarse the coffee cannot best express its characteristics, and the taste will be compromised. The right grain size of the ground varies according to the preparation method with which you want to taste the coffee: fine for the espresso and medium fine for moka.





A JOURNEY LASTING 60 YEARS

Quarta Caffè'originates in the 1950s in Lecce, with a coffee shop and a small roaster situated in the city center. Soon after, the coffee shop became a reference point for the Salento area and for Galatina airport's aviators, whose uniforms inspired the name and the historical Quarta roastery's blend: Avio Coffee shop and Avio blend.

The coffee shop began to expand, giving rise to the first packages and from that point onwards **Quarta Caffe**' came into people's homes, becoming for everyone the coffee of **Salento**. Over the years, the company has grown alongside its territory, the production has increased and the small roasting plant has moved from the centre to the industrial area, an establishment that is the seat of the company to this day.

MISSION AND VISION

A complex and flexible organization capable of interacting with this territory on every level: social, productive, supply chain makes, the Quarta Caffè to be a coffee roaster based on excellence and at the forefront of technology, ensuring a top quality product, processes and all the distribution chain, aiming at sustainability and territory conservation.

An open system that is perfectly integrated with the Salento territory. The company is a national reference point in the top quality coffee market and the new Quarta Caffe' generation look faithfully towards the future: Antonio Quarta and his sons Gaetano and Edoardo and all his associates continue to follow in the footsteps of Gaetano Quarta, Cavaliere del Lavoro. Salento is the soul of Quarta coffee and Quarta Caffe' would not have existed without Salento and it is for this reason that the roasting plant is engaged in social programs and environmental themes linked to the sustainability and safeguard of the territory.

Furthermore, the company continues to invest to confirm its presence as an excellent coffee roastery, for example, having realized the new research and development laboratory, its task is to study new market scenarios and to know how to pick new variations in the consumption and tasting of coffee.



GRANCAFFÈ

Grancaffe', for its complex aroma and soft taste, will seduce the most demanding of coffee lovers.

A precious selection which encompasses a blend born from the fusion of Arabica varieties with a rich and delicate aroma. Grancaffe' is the perfect synthesis of the most precious coffee bean origins, processed following accurate roasting and packaging methods.

90% Arabica 10% Robusta

Available in the:

1000g whole grain coffee package

Cup body
Sweetness
Bitter
Acidity
Persistence



BAROCCO

Intense and refined aroma for a unique tasting experience.

Quarta Caffè pays homage to Salento and to its maximum artistic expression, dedicating to it a new blend of precious varieties of the Arabica species. A soft and well-rounded taste conquers the palate thanks to the presence of precious origins coming from Central America and Brazil. Suitable for who loves a type of coffee with a complex structure and delicate aftertaste.

85% Arabica 15% Robusta

Available in the:

1000g whole grain coffee package

Cup body
Sweetness
Bitter
Acidity
Persistence



AVIO

Grancaffe', for its complex aroma and soft taste, will seduce the most demanding of coffee lovers.

A precious selection which encompasses a blend born from the fusion of Arabica varieties with a rich and delicate aroma. Grancaffe' is the perfect synthesis of the most precious coffee bean origins, processed following accurate roasting and packaging methods.

90% Arabica 10% Robusta

Available in the:

1000g and 3000g whole grain coffee package

Cup body
Sweetness
Bitter
Acidity
Persistence



SUPERIORE

Full-bodied aroma, persistent flavor with the scent of dark chocolate. A point of reference made up of a higher percentage of Arabica which allows you to perceive a good freshness associated with an intense aromatic profile: the selected origins variety of Robusta give the drink an unmatched body and creaminess.

60% Arabica 40% Robusta

Available in the:

1000g and 3000g whole grain coffee packag

Cup body
Sweetness
Bitter
Acidity
Persistence



SERENO DECAFFEINATO

Light-hearted coffee. Decaffeinato Sereno has a refined taste and a strong aroma, unmistakable Quarta Caffè also decaffeinated. With Sereno everyone can enjoy the pleasure of sipping a good coffee, deliciously rich of the same substances present in coffee with the obvious exception of caffeine, subtracted through a completely natural process.

Decaffeinated Sereno is prepared with a careful selection of top quality green coffee.

60% Arabica 40% Robusta

Available in the: **500g whole grain coffee package**

Cup body
Sweetness
Bitter
Acidity
Persistence



SERENO DECAFFEINATO BUSTINE - 80pz

Light-hearted coffee. Decaffeinato Sereno has a refined taste and a strong aroma, unmistakable Quarta Caffè also decaffeinated. With Sereno everyone can enjoy the pleasure of sipping a good coffee, deliciously rich of the same substances present in coffee with the obvious exception of caffeine, subtracted through a completely natural process.

Packaged in single packets studied for professional bar machines for a true connoisseur result.

60% Arabica 40% Robusta

Available in the:

package contains 80 single packets

Cup body
Sweetness
Bitter
Acidity
Persistence

