

ditta **Artigianale**
TORREFATTORI FIRENZE 2013



www.dittaartigianale.it

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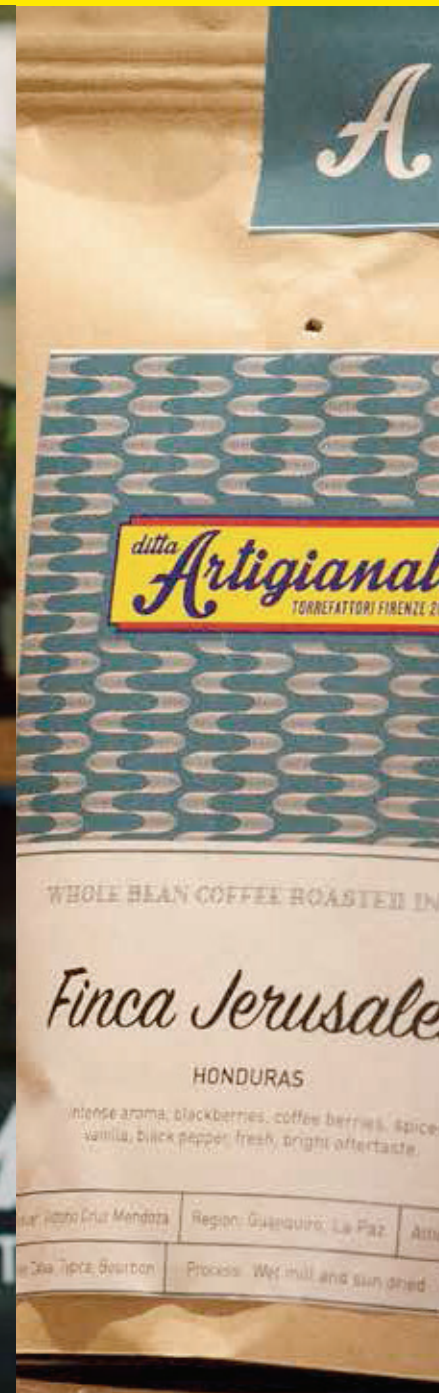


SPECIALITY COFFEE ROASTERS



Everything started in 2013 when Francesco Sanapo, three times Italian barista champion, took part in his last competition in Melbourne, Australia, ranking in sixth place in the world finals, with competitors coming from 60 countries from all over the world. In that moment Francesco, who was representing Italy in the coffee world, felt the need to do something in his home country, giving a new boost to start an innovative path, one that respected our traditions, with an international vision and an Italian hospitality. The idea behind Ditta Artigianale is to highlight the Italian craftsmanship and the coffee culture, which means to switch again the focus on the quality and craftsmanship in the world of coffee. The birth of Ditta Artigianale was about to become a reality.

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There are several initiatives and studying or educational possibilities with the coaches of Ditta Artigianale. In these years, Caffè Corsini with the coffees of Ditta Artigianale has sponsored baristas in France (the two times French barista champion and two times finalist at WBC Charlotte Malaval), in Greece (Barista & Farmer coffee talent show winner Nikos Kanakaris) and in Italy with Jessica Sartiani and Francesco Masciullo, with the latter being the actual italian barista champion. A fine tradition, that works in continuity with what Francesco Sanapo has already achieved.



Simone Amenini
Head Barista



Jessica Sartiani
Barista & Coffee Expert



Francesco Masciullo
Italian Barista Champion 2017



Back from the WBC, Francesco pursued his will by first opening a roastery in collaboration with Caffè Corsini (with which Sanapo collaborates since 2006) where specialty coffees, with extremely high values in taste and quality, are produced. Ditta Artigianale is therefore thought to highlight the quality of Italian craftsmanship applied to the world of coffee. To this day, in the numerous trips to the origin countries, our team of experts is always looking for the most exclusive and ethical materials, creating a direct contact with each producer, based on trust and mutual respect. This line of products, which can also be purchased online, is distributed by Caffè Corsini.

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COFFEE HUB – THE BARISTA'S WORLD

Ditta Artigianale and Caffè Corsini import and distribute the entire line of Brew Bar's accessories coming from the best brands in the world: HARIO, BREWISTA, RHINOWARES, ACAIA e COMANDANTE.



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WHAT IS A SPECIALTY?

Coffees which achieve a score of 85 points or higher, over a scale of 100, are labelled as "specialty". These coffees only grow in ideal and special climatic conditions and distinguish themselves for their full taste and the complete absence of defects. The unique flavors are the result of special features, of the composition of the soil and of the biodiversity of their habitat of origin. Specialty coffees are produced in small farms, often with only a few bags of crop each year. Ditta Artigianale's team travels the world carefully selecting coffees for our brand, which will later be directly imported to Arezzo where, inside the property of Corsini's factory, a micro roastery has been launched with a Brambati machine of 7 kilos. Each first day of the week, specialty coffees are roasted in order to ship them fresh to our international customers.



DITTA ARTIGIANALE'S COFFEES

Ditta Artigianale's offer of specialty coffees is constantly new and updated. Among them, we would like to suggest you a very rare botanic variety, Geisha of Panama, from Finca Las Nubes, coming from Colombia, and the Finca Catalan of company Las Mercedes in Guatemala. These are particularly aromatic coffees: the colombian one has smells of jasmine and pleasant notes of citrus, the guatemalan one, instead, has notes of almonds, caramel and chocolate.

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