



F R A T E L L I
MILANO
ITALIAN COFFEE



FRATELLIMILANO.IT





*Technology and Tradition
at the service of our customers*

headquarters

Our headquarters, inaugurated in 2019,
was born from the desire of giving
to our customers a professional and
cutting-edge environment,
where technology and artisanship
express at best the attitude
of Fratelli Milano.

It offers a training room,
accounting offices, production,
technical assistance department
and commercial offices.





*The great passions
sometimes they carry far.
Other times,
they bring home*

mission

After years of researches, study
and selling coffee we have decided
to found our roaster and produce our blends.
Thus, Fratelli Milano Italian coffee was born.

We love to give a 360° service to our
customers, like a big family.

We repay the trust of those who choose us,
assisting them every day with a full support.

We believe in an approach based on a
rapport between people, smart and scalable,
designed on the needs of the individual
business, from franchising to start-up.





*For Fratelli Milano
the creation of a blend
is a peculiar research
of perfection.*

production

We dedicate our life to coffee.
We know the DNA of our beans and we know
how to treat them to get their best.
The respect of the raw materials
is essential for us. We have studied
the roasting curves and times of degassing
of every bean selection, with the aim
of enhancing its organoleptic properties.
We carry out the cupping of every s
ingle origin, and we elaborate
blends unique for our coffee-lovers.



*We offer the highest
quality standards*


training

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The quality of the machinery is not enough;
you have to know how to use them.
Thanks to partnership with the best coffee
trainers of our sector, we offer to your
all our training activities for learning
how to cup each day, the coffee that
will make your bar a real must.





*In times of need, you discover
who your friends are.*

• maintenance

Providing internal technical assistance,
we guarantee 24/7 exclusive
support to our customers
with ordinary maintenance,
quarterly interventions
and overtime urgencies.



*Our coffee is a trip
started with the
choice of the best grain*

plantations

We lived first-hand the
experience of the harvest,
the selection, the pulping
and washing of the coffee.
Making sure personally that,
all work processes carried out
in the best way to guarantee
a constant quality of our raw.



We create our blends selecting
the best raw in the
world and we work them with
cutting-edge technologies.

Our goal is to redefine
the canons of excellence of
Made in Italy coffee
in the world.

the product. professional



BLEND 1
Cremoso e Dolce



BLEND 2
Cremoso e Aromatico



BLEND 3
Dolce e Aromatico



BLEND 4
Dolce e Fruttato



BLEND 5
Leggero e Deciso



blend 1

Cremoso e Dolce

PRODUCT: roasted grain blend

QUANTITY: 1000 gr

USE: coffee for espresso and moka

ORIGIN: brazil - vietnam

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a decisive, sweet and creamy coffee, with low acidity

SENTORI: sentori of toasted hazelnut, dark chocolate, acacia honey and peach flowers





blend 2

Cremoso e Aromatico

PRODUCT: roasted grain blend

QUANTITY: 1000 gr

USE: coffee for espresso and moka

ORIGIN: brazil - vietnam - colombia

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a sweet, balanced and full body coffee, with a medium acidity

SENTORI: toast of hazelnut, dark chocolate, acacia honey and peach flowers





blend 3

Dolce e Aromatico

PRODUCT: roasted grain blend

QUANTITY: 1000 gr

USE: coffee for espresso and moka

ORIGIN: brazil - vietnam - colombia - ethiopia

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a very sweet, full-bodied coffee structured to obtain a high acidity

SENTORI: bergamot sentori whit floreal notes, white peach and almond



ITALIAN BLEND

FRATELLI
MILANO
ITALIAN COFFEE

Miscela di caffè espresso in grani
Whole bean espresso blend
Mélange de café en grains

PESO NETTO 1000 g - NET WEIGHT 2.2 LB
POIDS NET 1000 g - NETTOGEWICHT 1000 g

Miscela di caffè espresso in grani
Whole bean espresso blend
Mélange de café en grains

PESO NETTO 1000 g - NET WEIGHT 2.2 LB
POIDS NET 1000 g - NETTOGEWICHT 1000 g

ITALIAN BLEND

FRATELLI
MILANO
ITALIAN COFFEE

Miscela di caffè espresso in grani
Whole bean espresso blend
Mélange de café en grains

PESO NETTO 1000 g - NET WEIGHT 2.2 LB
POIDS NET 1000 g - NETTOGEWICHT 1000 g



blend 4

Dolce e Fruttato

PRODUCT: roasted grain blend

QUANTITY: 1000 gr

USE: coffee for espresso and moka

ORIGIN: brazil - colombia - ethiopia

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a very sweet, structured to obtain a high acidity

SENTORI: bergamot sentori whit floreal notes, white peach and almond





deca

Leggero e Deciso

PRODUCT: roasted grain blend

QUANTITY: 1000 gr

USE: coffee for espresso and moka

ORIGIN: brazil - vietnam

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a delicate, sweet and creamy coffee,

SENTORI: sentori of toasted hazelnut, dark chocolate, acacia honey and peach flowers





the product home

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the best raw in the
world and we work them with
cutting-edge technologies.

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Made in Italy coffee
in the world.



BLEND 1
Cremoso e Dolce



BLEND 2
Cremoso e Aromatico



BLEND 3
Dolce e Aromatico



BLEND 4
Dolce e Fruttato



BLEND 5
Leggero e Deciso



blend 1

Cremoso e Dolce

PRODUCT: roasted grain blend and ground

QUANTITY: 250 gr / 12 gr / 7 gr / 5 gr

USE: coffee for espresso and moka

ORIGIN: brazil - vietnam

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a decisive, sweet and creamy coffee, with low acidity

SENTORI: sentori of toasted hazelnut, dark chocolate, acacia honey and peach flowers



Miscela di caffè macinato
Cremoso





blend 2

Cremoso e Aromatico

PRODUCT: roasted grain blend and ground

QUANTITY: 250 gr / 12 gr / 7 gr / 5 gr

USE: coffee for espresso and moka

ORIGIN: brazil - vietnam - colombia

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a sweet, balanced and full body coffee, with a medium acidity

SENTORI: toast of hazelnut, dark chocolate, acacia honey and peach flowers





blend 3

Dolce e Aromatico

PRODUCT: roasted grain blend and ground

QUANTITY: 250 gr / 12 gr / 7 gr / 5 gr

USE: coffee for espresso and moka

ORIGIN: brazil - vietnam - colombia - ethiopia

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a very sweet, full-bodied coffee structured to obtain a high acidity

SENTORI: bergamot sentori whit floreal notes, white peach and almond





blend 4

Dolce e Fruttato

PRODUCT: roasted grain blend and ground

QUANTITY: 250 gr / 12 gr / 7 gr / 5 gr

USE: coffee for espresso and moka

ORIGIN: brazil - colombia - ethiopia

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a very sweet, structured to obtain a high acidity

SENTORI: bergamot sentori whit floreal notes, white peach and almond





deca

Leggero e Deciso

PRODUCT: roasted grain blend and ground

QUANTITY: 250 gr / 12 gr / 7 gr / 5 gr

USE: coffee for espresso and moka

ORIGIN: brazil - vietnam

PACKAGING: aroma saving bag with unidirectional valve

ROASTING: each single origin is toasted individually to enhance the organoleptic properties of all mixed origin

PROCESSING: collections treated with natural medotas and washed, roasted and mixed for espresso and moka

NOTES: a delicate, sweet and creamy coffee,

SENTORI: sentori of toasted hazelnut, dark chocolate, acacia honey and peach flowers





merchandising



the design and the material contribute to enhance the characteristics of coffee.

The cup is a tool that decisively influences the organoleptic characteristics of coffee the shape affects the formation of the crema, concentrates or disperses the aromas, regulating the beverage's flow. The material determines the temperature, which deeply affects the perception of flavors.

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