



Idria Caffè Torrefazione - History

The history of this historical Roasting started from the idea of Mr. *Antonino Di Fede* to create his own roasting in the city of Lissone, closed to the city of Monza, very well known all over the world because it hosts one of the most famous F1 Grand Prix.

In 1975 he founded "*Torrefazione DF*" and developed it to its maximum results.

After that, Mr. Di Fede opened a few *Coffee Shops* in Lissone and two *Pastry Shops*, too.

The big increment of DF Coffee's penetration is mainly due to the *passion, dynamism* and *dedication* of Antonino, which started a second roasting facility, called *Idria Caffè*, from his mother's name which today is managed by himself, producing different coffee blends under various coffee brands (*Caffè Italia, Aurora, Eurobar, Caffè Milano*, etc.).

Today, after almost *40 years*, we can recognize that *our coffee blends* are a heritage of history, commercial and human culture for Milan and Lombardy.

The *passion* for coffee and *service excellence* is the key element which characterizes our philosophy. In this way the customers and their satisfaction become the center of our *company mission*.

Useless to say that the quality of *our coffee blends* is held to the maximum levels, in order to fulfill all safety requirements, by specific controls during the entire process, (selection-import-roasting-storage-delivery), in order to guarantee unique coffee blends, with a special and unforgettable taste, using the best monorigin from all around world.





Idria Caffè Torrefazione - Production

Our production plant is able to roast the coffee beans following the classic methods of the *Italian tradition* handed down to us. Using the most updated technologies, we assure steady blends all over the year. The blends produced by our roasting can meet any kind of requirement, with a very good quality-price ratio.



Our production capability can reach *35.000 Kg/month*, using a big coffee roasting machine of 240 Kg and multiple silo for roasted blends.



We can offer different kinds of packaging, going from 250 gr. pack to 1000 gr. pack (250 in beans and ground - 1000 gr. in beans, only).



Idria Caffè Torrefazione - Caffè Italia

Here is one of our different blends:

- *Caffè Italia*: it's made by 30% arabic coffee and 70% robusta coffee coming from four best different countries (*Center of America*: Santos and Guatemala for Arabic and India and Congo for robusta).

It's characterized by a *strong and persistent taste*.





Idria Caffè Torrefazione - Caffè Aurora

Here is one of our different blends:

- *Caffè Aurora*: it's made by **50% arabic coffee and 50% robusta coffee** coming from best different countries (*Center of America*: Santos, Honduras and Guatemala for Arabic and India, Vietnam and Congo for robusta).

It's characterized by a strong and persistent taste.





Idria Caffè Torrefazione - Caffè Eurobar

Here is one of our different blends:

- *Caffè Eurobar*: it's made by 70% arabic coffee and 30% robusta coffee coming from best different countries (*Center of America*: Santos, Honduras, Colombia and Guatemala for Arabic and India, Vietnam and Congo for robusta).

It's characterized by a light and sweet taste.

