

volereespresso
la migliore qualità di caffè



volere espresso
la migliore qualità



Volere

Give your cafe or restaurant a point of difference by offering your customers ultra premium quality Volere Espresso. Guaranteed exclusivity and branding to match means your establishment will remain an identity in your area.



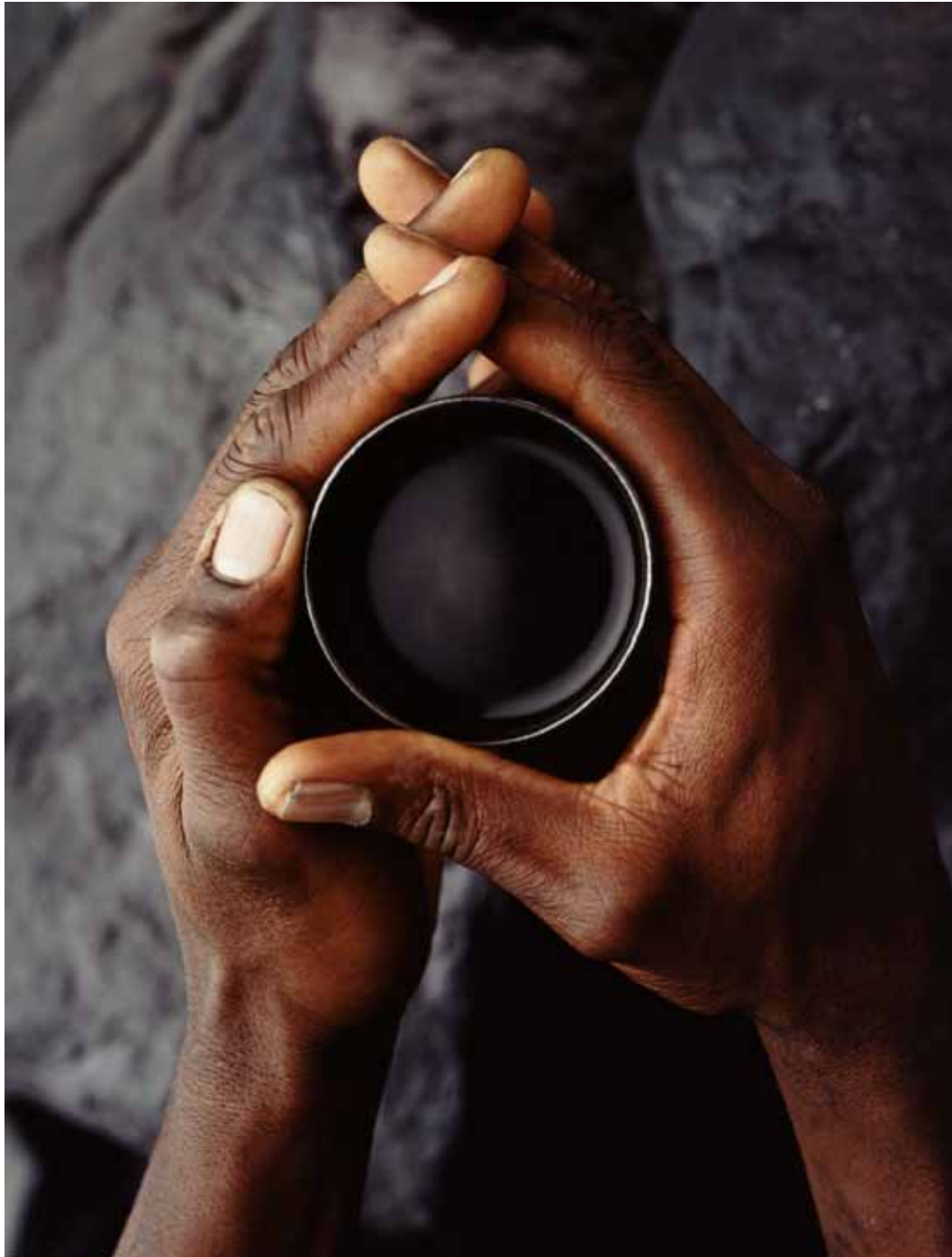
Development

Months of taste profiling, blending and research went into creating a coffee that is strong, smooth, subtle enough for short blacks but strong enough to cut through milk.

Bean Origin

Volere Espresso is a blend of AA Grade Brazilian grown, High Altitude, Rain Forest Alliance, Arabica beans.





Volere Supports Environmental & Economic Sustainability

MORE THAN 25 MILLION PEOPLE in the tropics depend on coffee farming, a crop that is the economic backbone of many countries and the second most traded commodity after oil.

A decade ago, Rainforest Alliance and its partner groups in the Sustainable Agriculture Network demonstrated that traditional, forested coffee farms are havens for wildlife. Now, coffee lovers everywhere can support farmers who maintain these rainforest refuges simply by buying beans with the Rainforest Alliance Certified seal of approval.

By purchasing Rain Forest Alliance certified coffee you are also ensuring that the coffee growing communities have fair wages, dignified living conditions and access to education and health care. Volere is a supporter of economic and environmental, sustainability and diversity and is a purchaser and retailer of Rain Forest Alliance certified coffee.



Taste Profile

Precision roasted daily VOLERE ESPRESSO uses a blend of high altitude grown AA grade, Rainforest Alliance approved, Arabica beans, sourced from the finest coffee growing regions in South America.

Offering a rich, complex and smooth taste profile with subtle chocolate overtones VOLERE ESPRESSO pours a full bodied espresso with a thick crema and strong, intense aromas.

VOLERE ESPRESSO is a smooth, well rounded coffee that delivers silky espressos with enough edge to cut through milk; producing perfect Lattes and Cappuccinos.

Quality Control

Every single step of the production of Volere Espresso is closely monitored, from the bean origin in Brazil where harvest, washing, drying, sorting and shipping conditions are overseen by experts.

Once the green bean arrives in Australia it is checked upon arrival then shipped to the roasting plant where, again all processes are closely monitored. The heat and timing for example of the roast are crucial factors in unleashing the full potential of the beans.

Directly after roasting, the beans are packed in high quality one-way valve bags to allow gases to escape and prevent oxygen and moisture from entering. These bags prevent any loss of the richest and most valuable aromatics.

Regular cupping and tasting is carried out to ensure the final product is the very best it can be.

All this combines to deliver 'the best quality of coffee', delivering a consistent result bag after bag.



Branding

Volere branding was made with our clients in mind, to blend into and compliment prestigious sites, not to over-power, and to accomplish this we took a less is more approach.

The Volere logo and relative branding has been kept specifically simple, subtle and modern with the predominate colour being white to eliminate any potential clash with your decor.



Uniforms









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