



Associazione Provinciale  
di Milano Monza Brianza



## **Coffee Passion**

### **A course to become sommelier of the Italians' favourite drink**

*At CNA, via Savona 52 Milan,*

***Monday, 14th and 21st September***

### **LEVEL 1 ITALIAN COFFEE SOMMELIER**

Coffee: is a drink that marks our life. From morning, through breaks, up to after dinner. It seems that it is always the right time for a cup, provided that it is obviously good. At home, at work, on your own or with friends. Coffee has the power to connect people and let them feel good, gratifying their senses.

A "top" flavour is the result of a long and careful work. Starting from the product, blend, quality, fragrance, up to coffee machines both with pods or coffee bean blends. The synthesis of all these elements is not easy to find, especially in the current market.

Coffee pods have been recognized to be the healthiest of all and environmentally friendly. Caffè Diego proposes five types of pods, without neglecting those who love coffee beans taste: there are three different blends available for them, as well as the one for coffee bars.

Coffee pods are individually wrapped under nitrogen in a controlled atmosphere to maintain the unchanged aroma until opening. The paper used makes them biodegradable and therefore environmentally friendly as well as performing as a filter which retains waste, bacteria and most of the fat. The result is a particularly healthy coffee.

In order to discover the world of high-quality coffee and tell all the secrets and advantages of the most consumed drink in the world after water, Caffè Diego will organize some lectures opened to everybody( from bartenders to housewives ...), a " cultural initiative " designed by those who love their job and aim to convert the customer, from a standard consumer to a shopper who is aware and satisfied when bringing a cup to his mouth.

CNA will host the course "Italian coffee sommelier Level 1", Via Savona 52 Milan, on Monday 14th and 21st September. A final certificate of attendance will be handed in together with the inclusion in the register of " Espresso sommelier "by AICAF (Italian Academy of coffee Masters) . Registration fee is 69.00 €. All participants will also receive a gift in order to remember this day.

Registered members will learn to perform a sensory analysis, just like for wine, and find out that coffee is art, culture, science, ritual and sense pleasure. A compass to navigate among moka pots and Neapolitan moka pots, coffee pods machines, blends and single-origin coffee, pure coffee beans, the so-called French word "cru".

### **How is the course Italian coffee sommelier Level 1 designed?:**

#### **Introduction to sensory analysis techniques:**

- The senses: sight - smell
- taste
- environment and tasting tools
- Parameters / descriptors for the Espresso coffee evaluation
- Sensory tasting analysis of coffee with origin / roasting / extraction defects
- Tasting analysis of all-arabica and all-robusta blends
- Tasting analysis of arabica and robusta blends
- Tasting analysis of single-origin coffee
- Evaluation and final tasting tests

Sign up to the following link <http://click-qui.it/coffeesommelier.html>

**Marzia Mancini**, artisan from Varese, will be present for the occasion. She founded the brand "**Inseparabili**" combining art creativity and craftsmanship ability. Furnishing, exclusive objects with an innovative style featuring different decorative techniques and unique pieces: panels and paintings where color combinations, contrasts and materiality enhance visual and tactile sensations; wall clocks made not only to observe the passing of time; spheres and candle holders manufactured with unconventional techniques. Everything can be purchased.

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