



Intenso 



AROMA DI CAFFÈ

Coffee is for us a business and a family love, that is handed down from father to son and that evolves together with the company and the needs of the customers, a coffee created by those who loves coffee for coffee lovers.

Nicola Pascale

Napoli 1996

Paskà srl was born in Naples, the birthplace of coffee and its ritual, from the long experience in the sector of Gaetano Pascale and the extraordinarily innovative attitude of Nicola Pascale.



Raw Materials

The carefully selected coffee in the countries of origin by specialists in the sector is usually Arabica and Robusta, it is then taken to the factory where they follow a series of treatments that will lead to the final products, a wide range available to consumers.



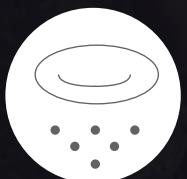
GREEN COFFEE
SELECTION



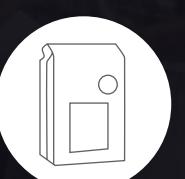
ROASTING



BLENDING



GRINDING



PACKAGING



SHIPPING





Arabica Coffee

SANTOS FROM BRAZIL

Santos coffee has a very balanced acidity compared to other varieties of Arabica. It has a slightly caramelized, malty and sweet flavor; depending on the roasting it takes on more or less chocolate and hazelnut notes. It has a soft and full aroma, which leaves a chocolate aftertaste.

COLOMBIA

Colombian coffees are renowned for their aromatic richness and good body in the cup with sweet aromatic notes ranging from hazelnut to chocolate, floral and fruity with easily recognizable profiles for each production area.

MEXICO

An unmistakable aroma together with an unexpected sweetness are the characteristics of this blend. Fruity taste with notes of caramel, hazelnuts and chocolate, it offers satisfying sensations even for the sweet tooth.

GUATEMALA

In the cup it has a very fine aroma, excellent body and medium acidity, slightly chocolaty flavor.

Green coffee origins





Robusta Coffee

INDIA

Intense Aroma, With Hints Reminiscent Of Toasted Bread And Spicy Wood, Thick Persistent And Homogeneous Cream. Balanced Body, Of Medium Intensity, Almost Non-existent Acidity, A Neutral But Sweet Coffee. The Taste Is Harmonious, With A Slight Note Of Sweet Woodiness Which In The Aftertaste Evolves Into A Persistent Sensation Of Toasted Hazelnuts And A Spicy And Chocolaty Aftertaste With A Faint Hint Of Caramelized Cane Sugar.

ETHIOPIA

It Is A Coffee With A Very Intense Aroma, An Excellent Body And Clear Hints Of Spice With Hints Of Rum, Chocolate And Tropical Fruit. It Is One Of The Very Rare Coffees In Which Acidity Is Almost Completely Absent. Its Lashing Aroma Makes It Appreciated In The Morning, To Recharge.



Green coffee origins

ROASTING: A HOT SECRET.



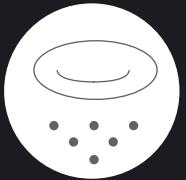
Coffee roasting is a very important phase in our production process. In this phase our experience gives rise to the characteristic body and aroma of each individual coffee.

BLENDING: A SYMPHONY OF AROMAS



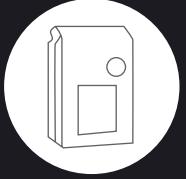
We create our blend with coffee of different origins and qualities. They can be composed by Arabica, Robusta: the taste of the mixture is sweeter and more aromatic if it is mainly produced by Arabica, while it is full-bodied and with a stronger taste if made by Robusta.

GRINDING: THE PERFECTION OF COFFEE



To obtain a perfect, tasty and balanced espresso, it is essential that the ground coffee has the right grain size.

PACKAGING: THE FINAL PHASE



Once the grinding is completed, we pack the product immediately, so that the coffee aromas remain intact and unaltered until it is consumed.



Intenso is one of the creamiest coffees on the palate, and this is one of the characteristics that makes this brand loved by everyone. The various blends marketed by the company and ranging from creamy to decaffeinated espresso, allow to satisfy the palates of all those who choose to drink INTENSO COFFEE



Products



POD



BEANS



GROUND

COMPATIBLE CAPSULES



NESPRESSO



DOLCE
GUSTO



A MODO
MIO

Blends

MEDIUM ROAST ☕ ☕

	BODY	FLAVOUR
Forte	● ● ● ●	● ● ○ ○
Creamy	● ● ● ●	● ● ○ ○
Classico	● ● ● ○	● ● ○ ○
Arabica	● ● ○ ○	● ○ ○ ○
Decaffeinato	● ● ○ ○	● ○ ○ ○
Purissimo 100% Arabica	● ● ○ ○	● ○ ○ ○
Organic	● ● ○ ○	● ○ ○ ○



The quality-price ratio of the product is one of the best, positioning itself on an average price level and offering a product that is always fresh, just roasted, made with quality origins.



5000
10
1200 kg
5

SQM PRODUCTION PLANT

PRODUCT LINES

ROASTED COFFEE PER HOUR

CONTINENTS

Our product is appreciated in Europe, America, Africa, Australia and Asia. It is present both in the H.O.R.E.C.A and RETAIL channel.

INTENSO COFFEE is roasted with love in Naples, so it is enriched by all the experience of the classic Neapolitan coffee.

Wherever you are, you can feel at home and find yourself on the Neapolitan seafront, thanks to its smell, aromas and unmistakable taste.



■■■ AROMA DI CAFFÈ

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