



ANTICA TOSTATURA TRIESTINA

...its roots

A PART OF THE ITALIAN ESPRESSO HISTORY



The name of my company and its products I have dedicated to the traditions of my family and the city of Trieste from which we spring. Traditions that have been with me from birth, instilling in me a passion for excellence that I in turn will pass on to my sons.

“There are no more than five basic tastes, yet their blending produces endless varieties”

Sunzi - China 770 B.C.

...only few however can achieve iconic status, or become world renowned landmarks.

As a result, our drive for quality is a constant and all-consuming passion, helping to maintain the key elements of what should make your experience of our truly Italian espresso coffee, so special, anywhere in the world.

Alessandro Hausbrandt

about us

The New York Times

New York - Wednesday 8 December, 1999 - By Florence Fabricant (NYT)

An Espresso From Italy: Antica Tostatura Triestina espresso coffee, a wood-roasted blend from Trieste, Italy, that is full-bodied and flavorful with a beguiling sweet aftertaste.

New York - Wednesday 15 May, 2002– By William Grimes (NYT)

New York's Best Espresso: For years, in my fruitless search for a decent cup, I have chased down leads supplied by a friend, Frank de Falco, his latest enthusiasm is Via Quadronno, on 73rd Street, near Madison Avenue. Real Italian atmosphere, he promised. It's just like leaning up against the bar in a Roman cafe. But make sure you go in the morning, when the young Italian guy is making the coffee. I did. It's good espresso, a Trieste blend called Antica Tostatura Triestina.

Settimanale italiano “Chi” n 26

New York – Giugno 2002 – Nerina Gatti

L'Espresso di “Via Quadronno” è stato decretato da William Grimes, severissimo critico del New York Times, il migliore espresso della città.

The Sotheby's Café – New Bond Street, London

London - Tuesday 13 November, 2001– By Serena Sutcliffe M.W.

“An excellent espresso coffee...distinctly chocolatey with gamey, winery overtones... what we in the wine world would call 'sauvage'..delicious!”

Gastro Printz Guide

Munich – Germany September 15, 2000

“Don't Miss it!! All chefs try to keep this secret but since Mr Kammerl and Hausmann discovered the Antica Tostatura Triestina Coffee Roasters it is now possible to drink the Best Espresso in the City.”



www.attcaffe.com





Our products, directly distributed by us in Italy, are available also in:

Trieste, Venezia, Verona, Treviso, Milano, Roma

London

Belfast

Hot Coffee Company Ltd - 19 Heron Road BT3 9LE

Wien

12 Consulting - Kroissberggasse 38

Köln - Düsseldorf

Grevenbroicher Lichtspielhaus GmbH X - Ostwall 31, Grevenbroich

Bruxelles

Wanabeele Fritz - Modest Huyslaan 16, Zulte - Oost

Marrakech - Casablanca

MJ Coffee Company S.a.r.l. - Rue Sabri Boujemaa, 1er

Atene

Christos Vekrakos & Co - Metamorfossi Attikis

New York

Kobricks Coffee Company, Inc. - 693 Luis Marin Blvd, Jersey City

Montreal

Cafe' - Creme Inc. - 7119 Saint Hubert

Dubai - Jeddah

Giancarlo De Nadai Dmcc - Jumeirah Lakes Tower - UAE

Tokyo

R.T. Corporation - Rivarge 5F 4-1-8 Konan Minato-Ku

Hong Kong

Ellermann Trading Ltd - 8 Des Vouex Road Wes



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Why?

To date, we can say that, as a result of all our efforts, we have obtained what is widely considered the best Italy has to offer to the World in the Espresso Roasting Industry, consolidating our belief that Quality alone is the universal language in our business.

Why? 'Cause ultimately' we have to respect the final consumer's intelligence and opinion by continuously monitor their judgments. So, while we transfer all our precious Know-how and make sure our blends will always be so perfectly balanced, the final issue will translate in that unmistakably unique cup of Espresso they expect.

That is why we will never compromise by lowering our Standards. Our aim, to obtain our final client's maximum satisfaction, is only achievable if we keep investing time and resources in the never-ending quest for perfection, from the selection of the beans all the way to the efficiency of our product's distribution.

That is why we developed an almost customized production-policy of "roast to order", maximizing the freshness and the fragrance of our blends to help their typical taste keep consistency while giving strenght to their traditional aromas.

That is why, still today, by refusing any kind of 'short cuts' we still choose to select our beans (a minimum of 8 different kind per Blend) singling them out by typology and by country of Origin, slowly roasting them with an old fashioned Beech Wood burning Roaster and finally by rigorously blending them only after they "naturally" cooled off.

This is because we believe it pays for us to go the extra Mile as long as there are People out there understanding and appreciating all our efforts.

Quality is language that knows no borders