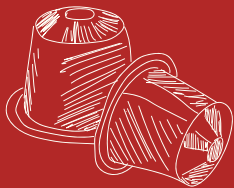


COFFEE
CAPSULE
CALENDAR
DOUBLE



WELCOME TO YOUR CAPSULE ADVENT CALENDAR!

We're so glad you're here to count down to Christmas with us, one cup at a time. This calendar is your invitation to pause each morning, slow down, and enjoy a cozy ritual as December unfolds.

And here's the best part: every capsule comes from Italy. From beloved classics to hidden gems, each day brings a new taste, a warm moment, and a small celebration in your cup.

Enjoy the journey, and let your coffee moments become a comforting pause during the holiday rush.

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WHAT'S INSIDE?

Behind every window, you'll discover a carefully chosen capsule from some of our favourite Italian roasters, ready to bring warmth, comfort, and a touch of Italy to your day.

From bold Neapolitan roasts to elegant single origins, each capsule is designed to brew a rich, full-flavoured espresso that transforms your morning into a small celebration.

All capsules are fully compatible with Nespresso® Original machines and crafted for espresso, making it easy to enjoy café-quality coffee at home throughout the holiday season.

Inside, you'll find capsules from these roasteries:



WHY DO SOME CAPSULES COME IN A PLASTIC BAG?

You'll notice that some of the capsules in the calendar come in a small plastic bag, while others don't. That's simply because different roasters pack their capsules in different ways.

Some use an extra bag to better protect the coffee from oxygen and moisture – it helps preserve the flavour, especially if the capsule material isn't fully airtight on its own. Others use capsules (often aluminium) that are designed to be airtight without needing extra packaging.

Both approaches work – it's all about keeping the coffee tasting great!



ITALCAFFÈ

Founded in La Spezia in 1969, Italcaffè began with a simple goal: to bring the finest coffees from around the world to their homeland and roast them with care and passion.

A small shop that turned into a roastery, Italcaffè has grown into a brand known for high-quality blends and the authentic aroma of Italian espresso.

With beans sourced from Central and South America, Africa, and Asia, Italcaffè carefully roasts each coffee to highlight its unique character, sharing the taste of expertly crafted coffee while staying true to its roots.



PASSALACQUA

Founded in Naples in 1948, Passalacqua is a family business rooted in the rich Neapolitan coffee tradition. What began with a small 5 kg roaster has grown into a company known for sourcing the finest beans from around the world to create prized blends, while maintaining the warmth and craftsmanship of its origins.

With the aroma of freshly roasted coffee in the air, Passalacqua remains dedicated to quality, community, and the pursuit of great coffee.



KIMBO ESPRESSO

Founded in Naples in the 1950s, Kimbo was born from the Rubino brothers' passion for sharing true Neapolitan coffee. From roasting beans in their father's bakery to becoming a symbol of Italian espresso, Kimbo has stayed true to its mission: bringing authentic Neapolitan coffee to the world.

By carefully selecting Arabica beans from South America and Robusta beans from Asia, Kimbo creates blends with a full-bodied flavor and rich aroma. With respect for tradition and a focus on quality, Kimbo continues to share the unique taste of Naples in every cup.

KIMBO®
il Caffè di Napoli

CAFFÈ MOLINARI

In 1804, Giuseppe Molinari opened his first store in the heart of Modena, laying the foundation for what would become an icon of Italian coffee. Five generations later, the family's dedication to craftsmanship endures, carrying genuine Italian espresso from Modena's old town to cups around the world.

Since 1944, coffee has been roasted at the family's historic facility on Via Rismondo, where recipes are refined with patience and care. Each blend delivers a smooth, full-bodied taste and rich aroma, letting Molinari share a piece of Modena in every cup.



MOKA EFTI

Founded in Berlin in 1926, Moka Efti was born from Giovanni Eftimiades' passion for sharing genuine espresso in a lively city. From a small café to a legendary meeting place of its era, Moka Efti stayed true to its mission: bringing authentic coffee to the world.

By preserving the roasting craft passed down since the Monti family took over the brand in 1930, Moka Efti creates blends with a smooth character and rich aroma. With respect for tradition, Moka Efti continues to share the taste of 1920s Berlin in every cup.

Pitti Caffè is part of Moka Efti, offering its own range of coffee blends and capsules while sharing the same Italian coffee expertise and tradition.



CAFFÈ VERGNANO

Founded in Chieri in 1882, Caffè Vergnano is one of Italy's oldest coffee roasters, built on generations of passion for authentic espresso.

From a small workshop to a global brand, Vergnano has stayed true to sourcing premium beans and preserving traditional roasting methods that highlight the true character of each coffee.

Now present in over 27 countries, Vergnano continues to share the Italian coffee tradition with the world, blending heritage with innovation while staying true to its roots.



HAUSBRANDT

In 1892, Captain Hermann Hausbrandt founded his coffee house in Trieste, a bustling Mediterranean port within the Austro-Hungarian Empire. Over 130 years later, that early venture has grown into a name recognized across ninety countries, still carrying the spirit of its founder in every roast.

Guided since 1988 by Martino Zanetti, the family business blends old-world craftsmanship with a modern eye for quality. Each cup reflects decades of careful roasting and a deep respect for tradition, bringing a taste of Trieste's coffee heritage to tables around the world.



HAUSBRANDT

TRIESTE 1892

DAY 1

INTENSO

A bold, intense blend with notes of dark chocolate and roasted nuts. Full-bodied with a thick, dark crema and a rich, decisive finish.

Dark roast



DAY 2

BRASILE

A single-origin coffee from Brazil with notes of cocoa, malt and chocolate, finished with a hint of roasted peanuts. Well-balanced with a soft body and low acidity.

Medium roast



DAY 3

ELMIR

An espresso with a thick, dense crema in a delightful hazelnut brown.

Dark roast



DAY 4

ARABICA

A rich and aromatic Arabica espresso where deep cocoa notes meet bright citrus, balanced by a gentle acidity and a full, rounded body.

Dark roast



DAY 5

CAPRI

A dark, intense espresso with notes of chocolate and caramel, and a delicate touch of flowers and fruit.

Dark roast

KIMBO®
il Caffè di Napoli

DAY 6

SUBLIME

Refined and balanced, with floral aromas and hints of nuts and honey. 100% Arabica with a light, balanced acidity.

Medium roast



HAUSBRANDT

TRIESTE 1892

DAY 7

TRADIZIONE

A bold espresso with a clear aroma and a rich crema, never too sweet or bitter.

Dark roast



DAY 8

COLOMBIA

A fruity, aromatic espresso from 100% Colombian Arabica, with notes of candied citrus, plums and dates, and a finish of dark cocoa and raisins.

Medium roast



DAY 9

HABANERA

A dark, creamy espresso with deep notes of cocoa, caramel, and malt, and a rich chocolate aroma. Low acidity for a smooth cup.

Dark roast



DAY 10

CREMOSO

A dark, full-bodied espresso with notes of chocolate, ripe and dried fruit, and toasted bread. Rich and intense, with real depth in every cup.

Dark roast



DAY 11

NAPOLI

A well-balanced, full-bodied espresso with floral aromas and notes of freshly baked cakes. Smooth and rounded from the first sip to the last.

Dark roast

KIMBO®
il Caffè di Napoli

DAY 12

INTENSO

A full-intensity capsule with classic Southern Italian character. Notes of spicy cinnamon and dark chocolate. Bold and full-bodied, yet smooth.

Dark roast



HAUSBRANDT

TRIESTE 1892

DAY 13

BIO ORGANIC

A 100% Arabica espresso with the classic taste of Northern Italy, grown using natural, organic methods for an authentic, aromatic cup.

Dark roast



DAY 14

GUATEMALA

A single-origin, 100% Arabica espresso with fresh notes of peach and fig, and a finish of cocoa and almonds. Balanced acidity with a medium body.

Medium roast



DAY 15

HELCA

An espresso with a full aroma that gently balances classic Neapolitan roast. Notes of toasted bread and melted chocolate.

Dark roast



DAY 16

UNICO

A 100% Arabica coffee with citrus and floral aromas, fruity notes, and a delicate body with lively acidity. Fairtrade certified.

Medium roast



HAUSBRANDT

TRIESTE 1892

DAY 17

RISTRETTO

An intense, full-bodied espresso with a harmonious yet powerful character and a rich, chocolatey finish. A dark-roasted blend of 80% Arabica and 20% Robusta.

Dark roast

KIMBO®
il Caffè di Napoli

DAY 18

COLOMBIA

A 100% Arabica espresso with floral and fruity hints of honey, and a light citrus acidity. Enveloping and perfectly balanced.

Medium roast



HAUSBRANDT

TRIESTE 1892

DAY 19

DECAFFIENATO

A full-bodied, sophisticated blend that keeps all the aromatic complexity of Molinari's classics.

Medium roast



DAY 20

TANZANIA

A single-origin, 100% Arabica espresso with fruity notes, hazelnut and almond, finished with a smooth touch of raw honey.

Medium roast



DAY 21

MANHOA

A classic Neapolitan espresso with a hazelnut-colored crema and a velvety, spicy aftertaste. Intense and balanced flavor.

Dark roast



DAY 22

SPECIALE

A rich, roasted aroma with a long, enveloping finish. Full-bodied and intense, with balance from a blend of Arabica and Robusta.

Dark roast

MOKA EFTI®

DAY 23

BARISTA

A 100% Arabica espresso from South America and Central Africa, with floral, chocolate and toasted bread aromas, and a sweet, refined taste.

Dark roast

KIMBO®
il Caffè di Napoli

DAY 24

NAPOLI

A strong coffee with intense, full flavor.
Slightly spicy notes balanced with perfect
bitterness.

Dark roast



DAY 24 - BONUS

DECAF

A rich and full-bodied decaf espresso with a smooth aroma and distinctive notes of toasted cereals.

Medium roast



REVIEWS

PERSON 1

Day 1      _____

Day 2      _____

Day 3      _____

Day 4      _____

Day 5      _____

Day 6      _____

Day 7      _____

Day 8      _____

Day 9      _____

Day 10      _____

Day 11      _____

Day 12      _____

REVIEWS

PERSON 1

Day 13      _____

Day 14      _____

Day 15      _____

Day 16      _____

Day 17      _____

Day 18      _____

Day 19      _____

Day 20      _____

Day 21      _____

Day 22      _____

Day 23      _____

Day 24      _____

Bonus      _____

REVIEWS

PERSON 2

Day 1      _____

Day 2      _____

Day 3      _____

Day 4      _____

Day 5      _____

Day 6      _____

Day 7      _____

Day 8      _____

Day 9      _____

Day 10      _____

Day 11      _____

Day 12      _____

REVIEWS

PERSON 2

Day 13      _____

Day 14      _____

Day 15      _____

Day 16      _____

Day 17      _____

Day 18      _____

Day 19      _____

Day 20      _____

Day 21      _____

Day 22      _____

Day 23      _____

Day 24      _____

Bonus      _____

This image shows a full page of white paper with horizontal dashed lines, typical of primary-ruled notebook paper. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

IT DOESN'T HAVE TO BE OVER

You can find all these capsules and more here:



