

Melbourne Fine Food Expo 2008 – www.coffeesnobs.com.au

Admin Group



Re: Fine Food 2008 - Melbourne.

« Reply #13 - on: 22. Sep 2008 at 23:56 »



Walking past the Tonino Lamborghini Caffè stand I was offered a coffee.

Overdue for one, I said yes and although I try really hard not to pre-judge a bean by the label... I already knew it was imported, prob stale and didnt expect much.

Ordering a dopio I was impressed to see "mouse-tails" coming off the NS group handle. In the cup the crema looked good and the taste? I was shocked, very sweet, front palate darn good coffee and I think the best Italian import coffee I have ever had.

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Gender: ♂

I fessed-up to Antony de Fina (co-owner) that I expected it to be 3 months old, stale and disinteresting with more money spent on licencing fees than on the beans. He told me they work on 20 days from roaster to Oz so its far from old and certainly blended to stand the 3 week period.

If you see it around give it a go and let me know if I just got lucky but I suspect its pretty good coffee.



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Steve AGI 

GreenBean



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