



ESPRESSO LUNGO

Brilliant and Invigorating

The term 'Lungo', Italian for "long", is a coffee beverage made with an espresso machine to make espresso with a longer brewing time. A normal espresso takes 25 to 30 second to pull, and fills 25 to 30 milliliters, while a Lungo may take 45 seconds up to a minute to pull, and might fill 75 to 90 milliliters.

However, a Caffe Lungo should not be mistaken for an Americano, which is an espresso with hot water added to it, or a "Long Black", which is an inverse order to prepare a Lungo. In the Lungo, all the water is pressed through the ground coffee, and is generally shorter than an Americano or Long Black. Due to the fact that Lungo is brewed for a longer period of time, it allows additional hot water to pass through the ground coffee, thus extracting to its limit.

Coffesso Esprit Lungo is an intense and bright Lungo profile; an invigorating coffee blend made up of coffee beans from 3 continents — Asia, Africa and America! Lungo is rich with all the spirit you can get in a cup of coffee.



Recommended Serving : as Lungo

PODS ☕



Roasting Level :



The freshly roasted ground Coffee is hard tamped into single portioned pods. It is wrapped in food-grade coffee filters that preserves its aroma and freshness.

It's an E.S.E (Easy Serving Espresso) Pods with 44mm diameter, for standard pod espresso machines. Net weight 7g e 0,24oz / pod. Can be used with the (E.S.E) standard coffee pod machine and or with pod portafilter basket adaptor for professional coffee machine.



The Coffee Beans Origin : American, African & Asian