



MAESTRO CAFE' – 1832 -1931

AUTENTICO LIQUORE ITALIANO
ALLA CREMA DI CAFFÈ



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The Italian pioneers fled Italy to pursue new dreams in a very far, but promising land called Brazil. The Dalpozzo family immigrated to South Brazil during the 19th century, to colonise and work at coffee plantations.

1832 – it all began in Noto-Sicily, where the Inga family start they're unique saga for quality and perfection for the best spirits and liquors, Inga family moved out to Piedmont where they established and flourished for more than five generations.

1931 – Mateus Dalpozzo mastered the production of cachaça, liquors and wines, they not only colonised Brazil but brought new forms to produce spirits and liquors.

2018 – the destiny brought together the descends of Inga Family and Dalpozzo family to create together a new and pioneering liquor recipe in honour of both families called Maestro Café, a symphony of flavours a grand taste of coffee, which can reflect the passion and quality from both families to only delivered the best.

Bravo!



HOW MAESTRO CAFÉ IS MADE

AUTENTICO LIQUORE ITALIANO ALLA CREMA DI CAFFÉ

We only use the finest and natural ingredients in our perfect roasted coffee blend and cream liquor. The coffee beans are from Brazil and all our authentic ingredients are sourced in Italy, making it a perfect combination and balance cream coffee liquor.

Maestro café is to be enjoyed on its own or to complement and create the best cocktails and desserts for your guilty pleasure.

70 CI ABV: 17%

Lorenzo e Federico Inga



