

Pellini No.82 Vivace

Pellini No.82 Vivace Roasted Coffee Beans 1kg User Manual

Your guide to enjoying Pellini's premium coffee blend.

[General Information](#)

[Preparation](#)

[Brewing Methods](#)

[Storage & Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Support](#)

1. GENERAL INFORMATION

The Pellini No.82 Vivace blend offers a full-bodied coffee experience with a balanced taste and intense aroma, ideal for a decisive Italian espresso. This blend is crafted from a selection of high-quality Arabica and Robusta beans.

Key Characteristics:

- **Composition:** 90% Arabica, 10% Robusta.
- **Flavor Profile:** Full-bodied with a perfect crema.
- **Caffeine Content:** Medium.
- **Quality:** Unique and exclusive blends, consisting only of quality prized Arabica and Robusta selected directly in the places of origin.
- **Roasting:** Specific to each single origin to bring out the optimal flavor profile.
- **Innovation:** Utilizes technological-productive innovation to ensure a premium coffee.





Image 1.1: Front view of the Pellini No.82 Vivace 1kg coffee bean bag, showcasing the brand logo and blend name.

2. PREPARATION

Proper preparation is crucial for extracting the best flavor from your Pellini No.82 Vivace coffee beans.

Grinding:

These are whole coffee beans and require grinding before brewing. The grind size should be adjusted based on your brewing method:

- **Espresso Machines (Siebträger):** Requires a very fine grind, similar to powdered sugar, to allow for proper extraction under pressure.
- **Fully Automatic Machines:** These machines typically have integrated grinders. Refer to your machine's manual for recommended settings for whole beans.
- **Other Methods (e.g., Drip, French Press):** Adjust grind size accordingly. Drip coffee usually requires a medium grind, while French Press needs a coarse grind.

Dosage:

For a standard cup of coffee, use approximately 0.25 oz (about 7 grams) of ground coffee per cup. Adjust this amount to your personal taste preference for strength.

3. BREWING METHODS

Pellini No.82 Vivace is versatile and suitable for various brewing methods, delivering a rich Italian coffee experience.

- **Espresso:** Ideal for a classic Italian espresso with a perfect crema. Ensure your espresso machine is clean and preheated.
- **Cappuccino or Latte Macchiato:** The robust flavor profile of this blend makes it an excellent base for milk-based coffee drinks.
- **Coffee Machines (Drip/Filter):** Can be used in standard coffee makers for a strong, flavorful brew.
- **Breakfast or "Schuemli" Coffee:** Enjoy as a daily coffee, providing a satisfying start to your day.





Image 3.1: Angled view of the Pellini No.82 Vivace coffee bag, highlighting the packaging and multi-language information on the side.

4. STORAGE & MAINTENANCE

Proper storage ensures the longevity and freshness of your coffee beans, preserving their rich aroma and flavor.

- **Storage Conditions:** Store the coffee beans in a cool, dry place. Avoid direct sunlight, as heat and light can degrade coffee quality.
- **Packaging:** Keep the beans in their original sealed packaging or transfer them to an airtight container immediately after opening. This minimizes exposure to air, which causes oxidation and loss of flavor.
- **Consumption:** For optimal taste, consume the coffee within 18 months of the roasting date. While still safe to consume after this period, the flavor and aroma may diminish.



PELLINI

ESPRESSO BAR

DE Italienischer espressokaffee in Bohnen.
Verpackt von Pellini Caffè S.p.A.
Mindestens haltbar bis: (ED TT/MM/JJJJ)
und hergestellt am (PROD. TT/MM/JJJJ):
siehe auf der Packungsrückseite.

FR Café espresso Italien en grains.
Conditionné par Pellini Caffè S.p.A.
À consommer de préférence avant le
(ED jj/mm/aaaa) et produit le
(PROD. jj/mm/aaaa): voir au dos de
l'emballage.

NL Italiaanse Espresso koffiebonen.
Verpakt door Pellini Caffè S.p.A.
Ten minste houdbaar tot (ED dd/mm/JJJJ)
en geproduceerd op (PROD. dd/mm/JJJJ):
zie achterkant van de verpakking.

ES Café "Espresso" Italianos en granos.
Envasado por Pellini Caffè S.p.A.
Consumir preferentemente antes del
(ED dd/mm/aaaa) y producido el
(PROD. dd/mm/aaaa):
véase en la parte posterior del envase.

PL Włoska kawa ziarnista espresso
Pakowane przez Pellini Caffè S.p.A.
Data spożycia: (ED dd/mm/rrrr)
i data produkcji (PROD. dd/mm/rrrr):
patrz na odwrocie opakowania.

AZIENDA CON SISTEMA
DI GESTIONE PER LA QUALITÀ
UNI EN ISO 9001
CERTIFICATO CSQA N. 61830

1000 g e
NET WT. 35.2 OZ (2.2 lb)

Image 4.1: Back view of the Pellini No.82 Vivace coffee bag, displaying various language instructions and product details.

5. TROUBLESHOOTING COMMON COFFEE ISSUES

If you encounter issues with your coffee's taste or quality, consider the following:

- **Weak or Watery Taste:**
 - **Grind Size:** Ensure your grind is appropriate for your brewing method. Too coarse a grind can lead to under-extraction.
 - **Dosage:** Increase the amount of coffee used per cup.
 - **Water Temperature:** Ensure your brewing water is at the optimal temperature (typically 195-205°F or 90-96°C).
- **Bitter Taste:**
 - **Grind Size:** Too fine a grind can lead to over-extraction and bitterness.
 - **Brew Time:** Reduce the brewing time.
 - **Water Temperature:** Water that is too hot can extract bitter compounds.
- **Lack of Aroma or Freshness:**
 - **Storage:** Verify that beans are stored in an airtight container in a cool, dark place.
 - **Roasting Date:** Check the roasting date on the packaging. Coffee beans lose freshness over time. While the recommended consumption period is 18 months, peak freshness is typically within a few months of roasting.

6. PRODUCT SPECIFICATIONS

Brand	Pellini
Model Name	No.82 Vivace
Item Model Number	305940132
ASIN	B00FGK5FPY
EAN/UPC	8001685122423
Item Form	Whole Bean
Roast Level	Medium Roast
Caffeine Content	Caffeinated
Flavor Profile	Full-bodied, balanced, intense aroma (often associated with Latte Macchiato flavor notes)
Item Weight	2.2 pounds (1 kg)
Product Dimensions	5.12 x 2.95 x 9.45 inches

Volume	2340 Milliliters (approximate volume of packaging)
Manufacturer	Pellini





Image 6.1: Back view of the Pellini No.82 Vivace coffee bag, showing detailed English product information and specifications.

7. SUPPORT & CONTACT

For further inquiries or support regarding Pellini coffee products, please refer to the official brand resources.

- **Pellini Official Website:** While a direct link isn't provided in the product data, you can typically find official contact information on the [Pellini Amazon Store](#) or by searching for "Pellini Caffè" online.
- **Amazon Customer Service:** For order-specific issues, please contact Amazon customer service directly.

Warranty Information:

As a consumable food product, Pellini No.82 Vivace Roasted Coffee Beans do not come with a traditional warranty. Quality is assured through adherence to manufacturing standards and recommended storage practices. Please check the "best before" date on the packaging for freshness guidelines.

© 2025 Pellini. All rights reserved.

This manual is for informational purposes only. Always follow best practices for food handling and preparation.