



HISTORY COFFEE COMPANY





SINCE 1909

FOUR GENERATIONS OF COFFEE ROASTERS

Caffè L'Antico with over 115 years of history is present today in over 45 countries in the world, both in Europe and overseas, thanks to the skilled hands that have handed down a century-old history, maintaining the traditional characteristics of roasting and the meticulous choice of the product of origin, combining them with cutting-edge technology that enhances the finest coffee qualities.

The company, which is a family business, run by Dr. Dante Cagliari and her daughter, Maria Gabriella, has always stood for the quality of the product entirely roasted on site by blending the best quality of coffees imported directly from the country of origin and freed from any impurities before coming from Trieste to our facility.

Dr. Dante Cagliari, which belongs to the third generation of the family roasters, has achieved a fifty-year experience in the field and he is the one, who takes care, together with the team, of selecting each coffee origin, which is then expertly blended to create an exclusive product.



HISTORY

1872

Cagliari Ambrogio Maria, the founder, was born on April 22, 1872 from Cagliari Luigi and Bettuzzi Domenica

1894

Ambrogio arrives in Sao Paulo in his early twenties. It is in the Brazilian fazendas that his adventure in the world of coffee begins.

1900

After returning to Italy for a short time to get married to Ravazzini Pia, together with his wife, mother and his two brothers, Rodolfo and Giovanni, he immediately travels back to Brazil, opening in Sao Paulo a family business of import products.

1907

Having developed a deep knowledge as a consultant and classifier of coffee, as well as on roasting techniques, Ambrogio is sent to Europe by the Brazilian Government as a representative of coffee and attends the "World Exhibition" in the cities of Bordeaux and Toulouse, for propagating the Brazilian coffee trade in Europe, at the time still unknown.

1909

In Bordeaux, France, the eldest son Francesco is born and Ambrogio decides to move permanently to Italy, where he founds in April 1909, together with his two brothers Rodolfo and Giovanni, a shop in the Town Hall of Modena, with the sign "Bar San Paulo, Grande Torrefazione Igienica del Caffè Brasile di Cagliari Ambrogio e C. "



1911

Caffè San Paulo company takes part in various international events, being awarded with the Gold Medal at the "Genoa International Expo"

1935

Rodolfo and Giovanni leave the company and Ambrogio is entitled as the only owner of the firm.

1937

The company expands and moves to the premises of Via Albinelli on the corner of Piazza XX Settembre owned by Ambrogio.

1939

On July 21st Ambrogio assigns his commercial company to his male children, Francesco, Renzo and Luigi. Among the brothers a collective company is established with a duration of ten renewable years.

1942

Temporary closure of the activity due to the military appeal of the three brothers until November 1945.

1944

On December 31st, the company is damaged by an air raid.

1968

With mutual agreement between the brothers, the dissolution of the company is agreed. Francesco will carry on the family tradition by moving and expanding Caffè San Paulo company in A.L. Muratori 313 street, switching from an artisan company to an industrial reality, establishing a network of representatives and vans for the distribution of coffee throughout the Modenese territory.

1980

After Francesco's sudden death, his son Dante, together with his wife Alberta, takes over the management of the company.

2000

The new "L'Antico" brand is launched. It has been a great success since the beginning for the correlation with the family tradition and the hospitality for visiting customers.

2003

Alberta dies prematurely and her daughter Maria Gabriella carry on the family business together with Dante.

2007

Caffè L'Antico distributes its products to more than 500 customers between coffee shops and restaurants in Modena area. On May 8th Reggio Emilia warehouse is inaugurated to facilitate the coffee distribution in the provinces of Reggio, Parma and Piacenza.

2010

It is time for the company to overlook foreign markets. From nearby Western Europe, mainly German territory, which is the starting point of export, the Balkans and the Eastern European markets rapidly follow. It is time for the company to overlook foreign markets. From nearby Western Europe, mainly German territory, which is the starting point of export, the Balkans and the Eastern European markets rapidly follow.

2014

Distribution in Bologna area begins, which today boasts over 100 customers.

2015

"Seven Beans Coffee Company" is inaugurated in Bangalore, India, as result of the partnership between Caffè L'Antico and Shetty family, owner of endless coffee plantations. The firm is currently among Indian's most important coffee companies and is supplying coffee beans, ground coffee and capsules, roasted and produced according to the Italian techniques to the entire Indian territory.

2017

Caffè L'Antico distributes to over 40 countries. Export is growing very quickly and the production area is expanded, with a new packing line for the various formats from 1000 g to 250 g.
2018 New markets are reached. The company distributes to 45 countries, both in Europe and overseas, and acquires IFS FOOD certification at HIGHER LEVEL.

2019

Achievement of the ORGANIC, FAIRTRADE and RAINFOREST ALLIANCE certifications.

2020

Caffè L'Antico becomes the first INDUSTRY 4.0 certified coffee company in Modena.

2023

Achievement of Halal and Kosher certifications. Caffè L'Antico is expanding its business to 45 countries

2024

Caffè L'Antico receives the prestigious recognition from Forbes Italia 100 Italian Excellences, aimed at celebrating companies that represent excellence in the Italian panorama thanks to history, passion, commitment and raw materials.



2025

Focus on retail. The new line of Nespresso compatible aluminum capsules was launched in various markets and immediately met with great success



HOSPITALITY AND TRADITION

The headquarters of our company is the place where our customers approach the experience we offer, an experience consisting not only of gustatory flavours, but of many wider and innumerable nuances. The heart of our company is Montecuccoli degli Erri Castle, built in 1490, which has become a symbol of the company itself and of the main brand, L' Antico, bearing the emblem of the Castle. From 1600 to 1800 the Residence belonged to the noble family of Montecuccoli, to whom it came following the marriage between Francesco Montecuccoli and Caterina degli Erri, heir of Giuseppe Fogliani, bishop of Modena, and was also home of Count Raimondo Montecuccoli degli Erri, valiant general, in his youthful years. The Castle has belonged to our family for generations and is unanimously recognized as one of the most prestigious historical residences in the province of Modena.



Each coffee line, starting from the main one, L'Antico, has a close relation with the family Villa, such as Montecuccoli line, which takes up the picture of the famous leader Raimondo located in the main hall of the Residence; the 1490 line which celebrates the year in which the Castle was built and Caffè degli Dei line, which is inspired by a mythological themed Renaissance painting. Our friends and their most important customers are invited to stay overnight at our family Residence, to lose themselves in the atmosphere and traditions that have accompanied us since 1909.



PRODUCTION SITE

Our headquarters, located in one of the most thriving commercial areas, close to Modena city center, boasts a cutting-edge production site, equipped with latest generation technologies thanks to which we obtained IFS FOOD-HIGHER LEVEL certification and became the first coffee company in Modena recognized as INDUSTRY 4.0, recognition that acknowledges the high standards of the production chain, from the raw product to the finished one.



Caffè l'Antico, unlike most Italian coffee roasters, has adopted production elements aimed at implementing high quality standards at the expense of the production costs, such as slow roasting of 18 minutes, air cooling process and fumes non-recycling, thus guaranteeing a constant, fresh and aromatic product.

The entire process, from the introduction of raw coffee to the packaging of the finished product, is scrupulously and electronically controlled. The heart of the production is supported by storage silos for green coffee and roasted coffee. The latter are particularly important, as the coffee rests 15 days before being packed, thus having time to mature and release the relative aromatic oils. The roasting process takes place at a temperature of 190°-220 °, bringing significant physical changes. Green coffee expands in volume (50% – 80%) and modifies its organoleptic structure and colour; green gives way to brown and there is a weight loss from 17% to 20%, during which the typical aromas of Italian espresso, which we will find in the cup, are developed.



The detection system of the possible residual impurities of the coffee, which are detected and discarded before the introduction of the roasted coffee into the storage silos, is also essential. Latest generation packaging machines also allow the packaging in both single and four welds in different sizes from 1000 g. – 500 g. to 250 g. Worthy is the use of the high pressure one-way valve, which allows the coming out of coffee's natural gases, while preserving the inside aromas intact.



The production plant is completed by machines for packaging cans in a protective atmosphere in the formats of 3000 g.- 2000 g.- 1000 g. and 250 g. and a plant for packaging American filter coffee in bags from 50 g up to 100 g.

Caffè L'Antico is one of the few Italian companies to blend the different green coffee origins before the roasting process, so that the different varieties combine together during the roasting for a constant and uniform product both at a visual and tasting level.

The ancient tradition that distinguishes us, coming from 70 years of experience, makes us employ



a roasting system that is no longer in use for obvious economic reasons. It's about working on the flame that roasts the product. To feed the heat, the temperature is created by a flame that is modulated gradually during the roasting process, once at 190°, then at 205°, then at 208°, then at 210° and 215°, until the coffee reaches an optimal degree of roasting and comes out at 218°. The roasting is done with two fires -flames- to feed the heat. At two thirds of the roasting, the second

flame is removed to ensure that the coffee gets cooked evenly inside, without causing excessive roasting on the surface. The process ensures that the roasting time is extended to 18 minutes, and the resulting product is perfectly and homogeneously roasted both outside and inside. This process which starts at two thirds of the roasting is called “removing the second flame”, as it was employed in the ancient roasters and is rarely applied since it requires extensive experience, attention and greater expenditure of heat.

A QUALITY PRODUCTION

We carry on the family tradition to blend the different coffee origins before roasting them, creating an explosion of flavours and aromas perfectly combined together during the process. As a result, our blends will always be constant and uniform.

A meticulous and thorough checking is made for each coffee batch, starting from the sample of green, to the roasted beans and to the final product in cup, to assure the high quality standards are always reached.

Dr. Dante Cagliari, which belongs to the third generation of the family’s roasters, has achieved



a fifty-year experience in the field, in fact, after graduating in Economics at Bologna University with a thesis on coffee, he went to Brazil himself and attended several coffee course at Anderson Claiton college in Sao Paulo. He is the one, who, together with the team, takes care of selecting each coffee origin, which is then expertly blended to create an exclusive product.

Unlike other local enterprises, our company stands out for the treatment of the product, by adopting production elements voted to enhance the quality regardless the production economy:

Roasting time of 18 minutes

The procedure, slower and therefore more expensive in terms of energy consumed, is carried out by switching off the second flame when $\frac{2}{3}$ of the roasting is reached. The slower process guarantees the preservation of all the aromas and a more uniform roasting.

Fume recycling disabled

By disabling the fume recycling, we do avoid the deposition of unpleasant odors and unpleasant flavours on the beans. In fact, the roasting fumes contain waste and harmful substances, such as cellulose -not digestible-, which we prefer to convey in the exhaust chimney. This measure increases the quality of the finished product but, at the same time, increases the production costs, not allowing the recirculation of the heat.

Air cooling

We do cool our roasted beans only by fresh air, whereas the majority of the roasters do prefer to adopt water cooling. The advantage of water cooling system is evident: to increase the weight of the beans -by water absorption – of about 5%, with additional profit. By air cooling, our roasted beans will always get completely dry and will not be exposed to mold, for a product always fresh and aromatic.

Thanks to these characteristics, our premium blends are highly appreciated both in Italy and abroad. The quality of our products have enabled a rapid development in more than 45 countries, bringing export to currently have a predominant role.



CAFFÈ
L'ANTICO
— 1909 —

TRAINING CENTER AND COURSES

Caffè L'Antico offers its end customers, friends and dealers qualified personnel and a room equipped for being trained on the world of coffee, our products and related sales techniques. Demonstration lessons on the art of roasting will also be held to those who request it.

Caffè L'Antico also organizes Cafeteria and Latte Art courses in which the following topics are covered:

History of coffee

The coffee supply chain. Arabica and Robusta in comparison: visual and gustatory recognition

Italian espresso: correct grinding and extraction

Italian Cappuccino: correct frothing of the milk

Latte Art

Problem solving and analysis of the different cases

INDUSTRY 4.0

Caffè L'Antico is the first coffee company in Modena, which has achieved Industry 4.0 certification in February 2020. Handing down the tradition and productive knowledge of our family, taking a close look to the future: this is our company vision. An important recognition that indicates a strong trend towards industrial automation, in which some new technologies are integrated to improve our business model, above all by increasing the production quality of the plants. An investment of over 1 million euros, which has allowed us to further increase the quality and safety of all the blends we produce. A single coffee bean that has not passed at least three strict quality checks does not come out of our company, assuring a product that is truly above average.



CERTIFICATIONS

In respect to the family values carried out since 1909, Caffè L'Antico has managed to combine tradition with technology, especially in the recent decades and together with the increase of export sales, taking the step from an artisan company to a company expansion with high certified production standards and strict control of the supply chain from raw to final products.



IFS Food

The important achievement of the IFS FOOD international certification at HIGHER LEVEL, one of the most important standards relating to food safety recognized by the Global Food Safety Initiative (GFSI), certifying the high standard of production processes and safety throughout the supply chain.



Organic

Caffè L'Antico has launched an Organic line, for which it achieved the certification in 2019, attesting the production of a line free of chemicals, such as additives and pesticides, thus making itself sensitive to the health of the final consumer.



Fairtrade

Fairtrade is an international organization that works every day to improve the conditions of agricultural producers in developing countries. Caffè L'Antico is supporting this organization



Rainforest Alliance

Caffè L'Antico has always paid close attention to its responsibilities towards the environment, creating a line of products in compliance with the standards for sustainable agriculture that promote environmental responsibility, social equity and economic sustainability for agricultural communities.



HALAL

Important certification for exporting to Islamic countries, certifying the product's conformity to the principles of Islamic law.



KOSHER

A fundamental certification guaranteeing that food and processing plants comply with Kosher rules.

SEVEN BEANS COFFEE COMPANY CHICKMAGALUR, INDIA

The Shetty family owns over 2000 acres of Arabica and Robusta coffee plantations and produces some of the highest quality green coffee in India. The Seven Beans Coffee Company Roastery was built in collaboration with Caffè L'Antico and is a state of the art 15,000 sq ft facility built just outside the city of Chickmagalur, overlooking the very scenic Muthodi forest.

Caffè L'Antico played an instrumental role in setting up this facility; every minute detail from the layout of the Roastery to the selection and purchase of the machines from Italy was done under its guidance. In addition to this, Caffè L'Antico developed signature blends exclusively for Seven Beans Coffee Company using coffees from their plantations and trained them on the timeless art of Italian Craft Coffee roasting techniques. The project began to take shape in 2012 with the first meeting between Dr. Dante Cagliari, his team and the Shetty family and the partnership was finalised in 2013..

The entire project was conceptualised and built from the ground up under the watchful guidance of Dr.Dante Cagliari with production commencing in March, 2015.



Seven Beans coffee company is currently ranking among the best Indian coffee companies and we are sure it will continue to grow considerably. We are particularly proud of this ambitious project that has brought our Italian Espresso to the Indian continent with enormous success!



EXPERIENCE ITALY IN A CUP OF INDIA'S FINEST

SEVEN BEANS COFFEE COMPANY

The rich Italian passion for coffee could persuade one to believe they discovered it. They didn't. However, they did pioneer a coffee crazed culture, forever branding the beverage as 'characteristically Italian'. It is this instinctive intelligence that helps Seven Beans Coffee Company. This is exquisitely created Indian coffee - the Italian way.

A UNION MADE IN COFFEE

Seven Beans Coffee Company is a 'bean-to-cup' enterprise between Indian coffee planters and Italian roasters. The perfect blend of talents: coffee grown in the hills of Chikmagalur is roasted by Italian hands to produce exquisite gourmet coffees - assured to elevate the senses.



HIS TOUCH. OUR HANDS.

Coffee is second nature to Dr. Dante Cagliari. Widely regarded as one of Europe's top roast masters, his is a highly sought after expertise. Sharing his craft in 36 countries across Europe, Asia and the Americas, has often come by way of clients approaching him - not the other way around. His prominence is further illustrated in the numerous invitations to address universities and coffee symposiums across Europe and Brazil.

Today, we are privy to all of Dante's wisdom and foresight by way of his exclusive partnership with Seven Beans Coffee Company. In addition to developing our signature coffee blends and overseeing production technique, his invaluable insight and knowledge of coffee culture helps steer our direction as a collective. As a result of this instrumental alliance with Dr. Cagliari, coffee is now second nature to Seven Beans Coffee Company too.



the
family company
with over 115 years
of experience



CAFFÈ L'ANTICO SRL

Via Emilia Est 1235 - 41122 Modena - Italy

Tel. 059 281302 - Fax 059 283104

www.caffelantico.it - info@caffelantico.it