

Develop your coffee sensory skills

Chieri · Piedmont · ★ **5.0** 19 reviews

- Duration: 2 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

In this laboratory, **coffee is listened to with the nose, interpreted with the mouth and memorized with the heart** .

A full immersion in the world of tasting: you learn to distinguish aromas, defects, characteristics and aftertastes. Train your senses with games, tests and cupping sessions, in a relaxed but technical context.

Perfect for:
• Baristas and coffee roasters
• Taste enthusiasts
• Those who love coffee but want to really understand it

💡 **What you take home:**
✔️ A more trained palate
✔️ The ability to recognize notes and scents
✔️ More confidence in evaluating a mixture
✔️ A new awareness of what you choose

🎟 **Book now and change the way you drink coffee forever.**





