

Why We Love This Coffee

A classic since 1975, this coffee will have you falling in love with its rich, decadent nots of dark cocoa and caramelized sugar with a full rich body – the perfect dessert pairing.

You Might Also Like

Yukon Blend or Italian Roast

STARBUCKS[®] CAFFE VERONA[™]

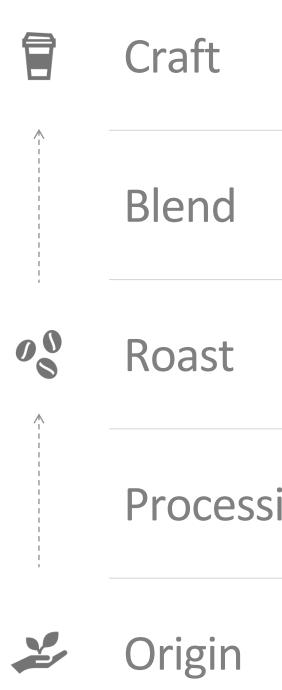
Flavor Notes

Acidity

Body

Pairings

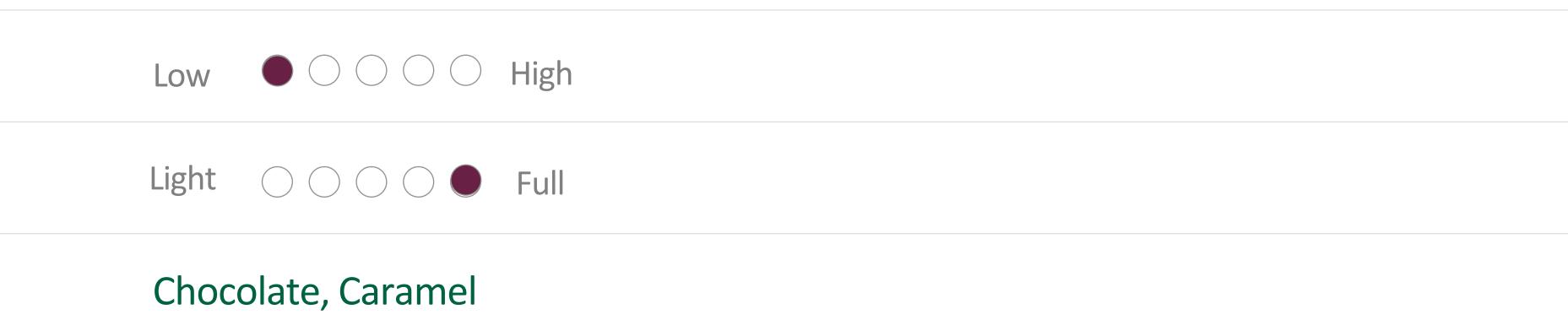
From Cup to Bean Every step of the coffee bean's journey impacts taste Craft Hot Cold Brew Espresso lced Blend Single-Origin Blend Roast Blonde (Light) Medium Dark Wet-Hulled Processing Natural Washed Honey Origin Asia / Pacific Africa Latin America



CLOVER BREWING SYSTEM: CLOVER VERTICA SYSTEM:

Tasting Characteristics

Dark Cocoa & Caramelized Sugar



1975 AN EVERYDAY FAVORITE SINCE

Every coffee has a unique taste









Did You Know?

Originally called Jake's Blend after the restaurant owner who inspired it, then changed to 80/20 Blend to represent the ratio of Yukon Blend and Italian Roast. Finally, Caffee Verona[™] became this coffee's official name after the city of Romeo and Juliet.

Learning Suggestion

Yukon Blend or Italian Roast

STARBUCKS[®] CAFFE VERONA[™]

Story Behind the Coffee

In 1975, a restaurant owner asked Starbucks to create a coffee that pairs with a rich chocolate cake. Coffee developers created a blend that complemented the dessert without overpowering it, using 80% Yukon Blend to smooth out the deep intensity of the 20% Italian Roast. This blend is one of our few post-roast blends, which is a technique used to achieve a certain taste in the cup. Some beans need to be roasted separately and on different roast curves to highlight their unique flavors. This approach ensures each origin's beans get a chance to shine by being roasted to their full potential and then blended after.

The coffee development team is always intentional with the end-product in mind as they use different roasts from various origins to achieve the perfect blend and taste.

ORIGIN: Multiple regions across the coffee belt

