



Why We Love This Coffee

A classic since 1975, this coffee will have you falling in love with its rich, decadent notes 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® CAFFÈ VERONA™

AN EVERYDAY FAVORITE SINCE 1975

Tasting Characteristics

Every coffee has a unique taste

Flavor Notes Dark Cocoa & Caramelized Sugar

Acidity Low ● ○ ○ ○ ○ High

Body Light ○ ○ ○ ○ ● Full

Pairings Chocolate, Caramel

From Cup to Bean

Every step of the coffee bean’s journey impacts taste

☕	Craft	Hot	Iced	Cold Brew	Espresso
↑	Blend	Single-Origin	Blend		
☕	Roast	Blonde (Light)	Medium	Dark	
↑	Processing	Natural	Honey	Washed	Wet-Hulled
🌿	Origin	Latin America	Africa	Asia / Pacific	



STARBUCKS® CAFFÈ 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.



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, Caffè Verona™ became this coffee's official name after the city of Romeo and Juliet.

Learning Suggestion

Yukon Blend or Italian Roast

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

