

FOR IMMEDIATE RELEASE

## Food & Wine Calls Terzi Coffee Best in New York

OCTOBER 8, 2007 (NEW YORK): Coffee from Caffe Terzi of Bologna has debuted in New York City, served by renowned pastry chef Will Goldfarb at his new venue Pic-Nick at Battery Park, where the Terzi coffee was immediately cited as “Best in New York” by *Food & Wine* editor Nick Fauchald.

Fauchald in his *Food & Wine* blog, <http://www.foodandwine.com/blogs/mouthing-off/2007/9/24/New-Yorks-Best-Coffee-Cart-Barista-Included>, went on to call Terzi “one of the best coffees of my life.” The secret to this coffee is fanatical and passionate care about all stages of its preparation, starting with the terroir and coffee beans, up through the Terzi-trained barista sent over from Italy, who prepares the Terzi coffees at Pic-Nick. The result: an amazing cup of coffee—even when prepared and served outdoors.

Top Italian coffeemaster Manuel Terzi, a former protégé of Ernesto Illy, is carefully introducing his custom-made blends to the American market, with great initial success. For example, Terzi Blend # 1, 100% Arabica, is enjoyed by connoisseurs with sophisticated palates who look for complex flavors and aromas; Terzi Blend # 3, consisting of Arabica and Robusta beans, offers a very balanced taste for a classic espresso, or mixed with milk.

Terzi coffees will soon be found in a number of other venues in New York City, including several top restaurants, and over time in selected, leading gourmet and other retailers nationally in the form of packaged beans and grounds.

Caffe Terzi is marketed and distributed in the US by Gruppo Ricerca Gourmet, a joint venture formed between Manuel Terzi and ETG International.

### *About Caffe Terzi*

Manuel Terzi, creator of Caffe Terzi, is the founder and operator of the highly regarded Caffé Terzi Via Oberdan in Bologna, Italy, serving premium espressos and related products to discerning Italians. He buys and transforms the best beans from different parts of the world as only top masters can, bringing out extraordinary and distinctive flavors according to their origin and the taste objectives of his various blends.

### *About Pic-Nick*

These eco-friendly gourmet kiosks offer exceptional food and beverage products with an environmental perspective, without compromising on quality. The menu is designed by chef Will Goldfarb, well-known for his previous New York City venue Room 4 Dessert.

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