Nespresso introduces VertuoLine™, an intelligent and innovative single-serve system delivering richly aromatic, deeply flavored, crema-topped large-cup coffee and espresso.

REVOLUTIONARY COFFEE EXTRACTION TECHNOLOGY

A world-class team of Nespresso engineers and designers created the most intelligent, elegant and ergonomic system on the market today. VertuoLine’s proprietary extraction process is called Centrifusion™. Centrifusion is a word combining centrifugal and infusion, indicating that the capsule spins and water is injected into the capsule and is infused with the ground coffee inside the capsule. The intelligent extraction system provides an extremely high level of precision as the machine recognizes, through barcode technology, each expertly designed Grand Cru and adjusts the extraction parameters to brew each blend in the most optimal way.

INTELLIGENT FEATURES

- New Centrifusion technology to gently and fully brew both large-cup coffee and authentic espresso
- Barcode reading technology allows for precise extraction. The system reads 5 different parameters: cup size, temperature, rotational speed, flow rate and time the water is in contact with the coffee
- Cup sizes: 8 oz. for coffee; 1.35 oz. for espresso
- Simple and convenient one button operation
- Pre-heating time for brewing: 15 – 20 seconds
- Brewing time: 35 – 52 seconds for espresso; 90 – 105 seconds for large-cup coffee
- Adjustable cup holder for coffee, espresso and milk-based recipe glasses
- Automatic OFF mode after 9 minutes of non-use
- Capsule container capacity: 13 – 20 coffee capsules
- Finish:
  - Head cover and body: ABS
  - Drip container: ABS
  - Handle and cup support: Zamak
  - Water tank and used capsule container: SAN
- Power: 120 volts
- Weight: 10.85 lbs.
- Dimensions (WxDxH): 8.32 x 11.91 x 11.93 inches

COLORS AND SUGGESTED RETAIL PRICE

- Nespresso VertuoLine is available in 3 colors: Red, Black and Chrome
- VertuoLine is priced at $299
- VertuoLine bundle (VertuoLine + Aeroccino Plus milk frother) is priced at $349

AVAILABILITY

VertuoLine will be available for purchase at www.nespresso.com, through the Nespresso Club (1.877.964.6299) and at Sur La Table, Williams-Sonoma, Bloomingdale’s and Macy’s starting February 20th, and select fine retailers starting April 1st. VertuoLine will be available at all Nespresso Flagship Boutiques (New York, Miami, Boston, Dallas, San Francisco and Beverly Hills) beginning March 1st.

For more information please visit www.nespresso.com or Nespresso’s Electronic Press Kit at www.nespressoepk.com
Username: Nespresso | Password: NespressoEPK
The innovative Centrifusion technology of VertuoLine offers a completely new way of experiencing freshly brewed coffee. The system’s extraction delivers a smooth large-cup coffee or espresso with a high quality aromatic profile, distinguished by a silky and generous crema. Crema is a naturally formed foam of coffee and air which preserves coffee aromas, enhances taste and signifies world-class coffee.

### PRICING

- **VertuoLine espresso** is priced at $.75 a capsule; $7.50 a sleeve
- **VertuoLine large-cup coffee** is priced at $.95 a capsule; $9.50 a sleeve

### COFFEE

- **Stormio**
  - Stormio’s myriad aromas stem from its highly roasted Nicaraguan and Guatemalan Arabica coffee beans that evoke spicy, woody and cereal notes. Adding milk softens the intensity of Stormio, but distinct roasted notes remain.
  - Intensity: 8

- **Odacio**
  - Odacio is a full bodied coffee with cereal notes accented by a slight East African fruitiness. Adding milk softens the flavor, bringing dairy, sweet notes.
  - Intensity: 7

- **Melozio**
  - Fine quality Brazilian Bourbon and Central American Arabicas are lightly roasted to create a rounded coffee that is smooth and perfectly balanced. Adding milk opens up the softer, sweeter sides of the coffee, enhancing the biscuity notes.
  - Intensity: 6

- **Elvazio**
  - A fragrant blend of fine Arabica coffee beans from South America, lightly roasted to release abundant flavors, in a coffee full of light fruity notes. With milk, the fruitiness fades to reveal a much creamier brew, with cereal and caramel notes.
  - Intensity: 4

- **Hazelino**
  - A blend of slightly roasted Brazilian and Central American Arabicas infused with a hazelnut flavor which creates a smooth, balanced coffee that is sweet to the taste with a distinct, nutty aroma. Adding milk adds a hint of praline to the original hazelnut flavor.
  - Intensity: 6

- **Vanizio**
  - The flavor of vanilla brings a velvety layer of taste to the roundness found in this smooth and balanced blend of Brazilian and Central American Arabica coffee beans. With milk, Vanizio becomes creamy and biscuit, for a gourmand break.
  - Intensity: 6

- **Decaffeinato**
  - Created from Costa Rican and South American Arabicas, the Decaffeinato blend is deliciously rounded and smooth. This coffee is rich in flavor, with generous malted and cereal notes. The addition of milk establishes a new balance of flavors, releasing notes reminiscent of fresh nuts.
  - Intensity: 6

- **Half Caffeinato**
  - This perfect marriage of caffeinated and decaffeinated Arabicas, mainly from Brazil and Africa, displays a smooth texture and medium intensity, with delicate hints of biscuit. Maintaining its light, sweet character, milk opens up new dimensions of Half Caffeinato, as caramel and nutty notes are also brought into play.
  - Intensity: 5

### ESPRESSO

- **Diavolitto**
  - Made with highly roasted Robusta and Brazilian Arabica coffee beans, with an aroma that hints at oak wood and leather, balance is achieved with a creamy texture.
  - Intensity: 11

- **Altissio**
  - A highly roasted full-bodied Espresso is made with Arabicas from Costa Rica and South America. The hint of Robusta contrasts with smooth cereal notes and adding milk complements its natural full body.
  - Intensity: 9

- **Voltesso**
  - Voltesso is a balanced round coffee that reveals biscuit notes and pronounces a distinctly sweet aroma thanks to its South American Arabicas. For an even smoother result, blend Voltesso with milk for a delicious new take on this Espresso.
  - Intensity: 4

- **Decaffeinato Intenso**
  - An intense Decaffeinato Espresso made with Columbian and Brazilian coffees subtly blended with fine Asian Robusta to create harmony, releasing cocoa and fruity notes. Add milk for a sweet taste and creamy texture.
  - Intensity: 7