

Create the Perfect Espresso with Caffè Vergnano in Turin

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

Behind a great Italian espresso lies a balance of precision, technique, and sensitivity. In this course by Caffè Vergnano, you will enter the world of professional extraction, discovering the gestures, care, and details that transform daily coffee into an authentic ritual.

Guided by industry professionals, you will learn about the blend, how to properly adjust grinding and extraction, and how to manage the machine and equipment like a true barista. Through practical exercises and tastings, you will discover how to obtain a balanced, consistent, and aromatic shot, developing a more conscious perspective on coffee and its processing.

A concrete and engaging experience that allows you to experience Italian coffee from a more technical, sensory, and surprisingly human perspective.







What makes this experience special

- Course dedicated to the extraction of the perfect espresso
- Practical approach guided by coffee professionals
- Focus on blend, grinding, and machine setup
- Precise and consistent extraction techniques
- In-depth study of equipment maintenance
- An experience by Caffè Vergnano