

# Amedei

9

<b>Class:</b> 70s	<b>Class Rating</b>	9
<b>Percent:</b> 75	<b>Overall Rating</b>	9
<b>Review Date:</b> 2008-10-05	<b>Total Score</b>	90
<b>Price</b> \$21.90 (per 100 g)	<b>Value Index</b>	11

**Cocoa Butter** %, **Cocoa Mass** % **Calories** (per 40 g) **Red Wine**

**Company Type:** Bean to Bar

**Vendor:** Chocosphere

**Made In** Italy

**Beans:** Blend- from 9 plantations

**Origin:**

**Bad ingredients**

	<u>Rating</u>	<u>Weight</u>	<u>Score</u>	<u>Notes</u>
<b>Ingredients</b>	10	3/100	3	Vanilla. No soy lecithin.
<b>Appearance</b>	10	6/100	6	Elegant. Medium dark brown with slight orange-red hue Package- elegant first class black box with nice art outer; gold paper inner.
<b>Touch</b>	10	1/100	1	Smooth
<b>Snap</b>	10	2/100	2	Very crisp
<b>Melt</b>	10	3/100	3	Excellent. Fast.
<b>Aroma</b>	8	10/100	8	Has the Amedei tradenark aroma, but not very strong with much else. From Amedei- "hot chocolate... forest undergrowth"
<b>Taste</b>	9	50/100	45	Initial- pleasant Amedei trademark malt. Honey. It doesn't have quite the same range as other Amedeis. Perfect balance of chocolate and sugar. Some slight bitter undertones. From Amedei- "slightly acid...notes of citrus and sweet toasted almond"
<b>Mouthfeel</b>	10	10/100	10	Sublime. Creamy.
<b>Aftertaste</b>	8	8/100	6.4	Very good, but slight bitterness lingers at the end.
<b>Opinion</b>	8	7/100	5.6	It is Amedei, after all, but not their best. It's too expensive so I wish I was a little more pleased with it.

**Notes:** I Neri