

illy Classico Coffee Beans: One Tin for Every Brewer

From the teas.co.uk wiki

illy Classico Coffee Beans: One Tin for Every Brewer, in summary: illy's single nine-Arabica blend at its classic roast, as whole beans in a pressurised tin. One tin covers espresso, pour-over, cafetière and cold brew; only the grind setting changes, so a grinder is essential.

Last reviewed by the teas.co.uk team in September 2026.

illy does not make a shelf of different coffees; it makes one blend and changes the roast and the format. Classico beans are that blend at its central roast, unground, so the grinder in your kitchen decides the cup.

One blend, nine Arabicas

Francesco Illy started the company in Trieste in 1933, and it remains family-owned, chaired today by his grandson Andrea Illy. Its approach is unusual: rather than a shelf of recipes, illy keeps to one blend built from nine Arabicas and varies only the roast and the format. The label on this tin reads 100% Arabica coffee. illy describes Classico's notes as caramel, orange blossom and [jasmine](#), while its darker roast leans towards cocoa and dried fruit.

The tin matters as much as the beans. illy patented a pressurised packing system in 1934, replacing the air in the can with inert nitrogen under pressure, and still uses it. Whole beans already keep their aroma far longer than ground coffee, and a sealed, pressurised tin means staling barely begins before you break the seal. After that, keep the lid firmly on and grind only what the next brew needs.

Setting the grind

For espresso, grind fine enough that a double shot takes 25 to 30 seconds to run. For pour-over and drip, aim for a medium grind about the texture of table salt. For a cafetière or [cold brew](#), go coarse, closer to sea salt. Settings on a grinder dial are only a starting point, so adjust by taste; a thin cup is a signal to grind finer, and only then to add more coffee.

Water temperature does the rest. Espresso wants water at 92 to 94°C, and a cafetière or pour-over likes it slightly hotter, at 94 to 96°C. Boiling water pushes bitterness to the front and hides the caramel that makes this roast worth choosing, so without a thermometer, let the kettle rest for half a minute.

Where Classico sits in the illy range

We stock five illy lines, all built on that one blend. Alongside these beans there are two ground tins, Espresso Medium Roast and Espresso Dark Roast, plus the Classico Roast Lungo aluminium capsules for Nespresso Original machines and illy Instant Coffee Smooth Taste. On illy's roast scale Classico sits in the middle, with the darker Intenso beyond it. With no grinder at home, the ready-ground medium roast tin is the sensible choice; these beans only make sense with one.

Heft is the one thing missing. With no robusta in the blend the crema stays thin and fine, and a large, very milky latte can drown the coffee altogether. Drink it as an espresso, a short milk drink or black from a cafetière, and look for the flowery smell as the beans are ground and a dried-fruit sweetness as the cup cools. illy has been a certified B Corporation since 2021.

The packs we stock

- [illy Classico Coffee Beans - Classic Roast, 250g](#) (barcode 8003753900520)

What the label says

Reading the published list for illy Classico Coffee Beans, Classic Roast, 250g, nothing in it comes from among the 14 major allergens. illy may adjust Classico over time, so rely on the allergen wording on the tin you receive.

Ingredients, as published: 100% Arabica Coffee.

Ingredient and nutrition information for this product, as published on the manufacturer's label. The tin in your kitchen has the last say.

What to eat with it

- [Lotus Biscoff Caramelised Biscuits, 250g](#): Biscoff's caramelised flavour lines up with the caramel illy names among Classico's notes.
- [Border Lemon Drizzle Melts Organic Biscuits, 150g](#): A lemony biscuit picks up the orange blossom side of the blend.
- [McVitie's Original Hobnobs Biscuits - The Oaty One, 255g](#): An unfussy oat biscuit that leaves the floral side of Classico to speak for itself.
- [McVitie's Hobnobs Milk Chocolate Biscuits, 262g](#): A [chocolate](#) Hobnob beside a morning espresso or a short milky coffee is an easy, familiar pairing.

Elsewhere in the illy range

- [illy Classico Roast Lungo Aluminium Coffee, 10 Capsules](#)
- [illy Espresso Dark Roast Ground Coffee, 250g](#)
- [illy Espresso Medium Roast Ground Coffee, 250g](#)
- [illy Instant Coffee Smooth Taste, 95g](#)

The full range is on the [illy brand page](#).

FAQ

What grind should I use for illy Classico beans? Fine for espresso, aiming for a 25 to 30 second double; medium, like table salt, for pour-over; coarse for a cafetière or cold brew.

Where does Classico sit on illy's roast scale? In the middle. The darker Intenso sits beyond it, and Classico is the roast illy's house style centres on.

Can I have illy Classico beans ground for me? You can, but it throws away the reason for buying beans. Without a grinder at home, illy's ready-ground medium roast is the more sensible tin.

What does illy Classico taste like? illy describes it as caramel, orange blossom and jasmine. Our reading is floral and gently sweet with little bitterness.

Is illy Classico 100% Arabica? Yes. The published ingredient list says 100% Arabica coffee and names none of the major allergens.

Curator's note: Buy it only if the grinder is already on the worktop. Then grind for each brewer as you go, and let one tin do the whole week's coffee. Lee, teas.co.uk, Tunbridge Wells.

In short: illy Classico Coffee Beans: One Tin for Every Brewer

Field	Detail
Brand	illy
Packs we stock	250g
Category	Coffee Beans
Allergens (as published)	illy's Classico beans list Arabica coffee and nothing more, a short list that stays clear of the 14 major allergens.
Caffeine	caffeinated
Needs	A grinder
Roast	Classic, the middle of illy's range
Best as	Espresso or a black cafetière

More from the tea wiki

- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
- [Tea vs Coffee](#)
- [Tea for Coffee Drinkers: Where to Start](#)
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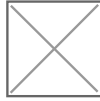
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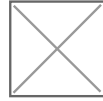
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