

Lavazza Decaf Classico Ground: decaf for the moka pot

From the teas.co.uk wiki

Lavazza Decaf Classico Ground: decaf for the moka pot, in summary: Lavazza's Classico decaf, ground for moka and espresso in a 250g vacuum brick: a medium roast of Arabica and Robusta, decaffeinated with carbon dioxide before roasting. A cafetiere needs a shorter steep, and a trace of caffeine remains.

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

The vacuum brick arrives hard as a board, and that stiffness is the reason to trust it. Ground coffee goes stale through contact with oxygen much faster than whole beans, so the air is taken out before sealing and freshness only starts to slip once you cut it open.

How the caffeine comes out

The [caffeine](#) is taken out of the green beans before roasting, using carbon dioxide. Because that happens first, the roaster is still working with most of the flavour compounds afterwards. Lavazza calls the result a medium roast of Arabica and Robusta, three out of ten on its own intensity scale, with notes of delicate fruit and dried fruit and a silky texture.

It will not taste identical to the caffeinated Classico, and anyone who promises otherwise is overselling. Caffeine is itself bitter and adds a little structure, so taking it out lifts some bite from the middle of the cup. The [decaf](#) reads a shade lighter in body and softer at the finish, which many people prefer anyway for a coffee after dinner.

A grind set for stovetop and espresso

The grind is aimed at espresso and moka rather than filter, so it goes straight from the brick into a stovetop pot or a home espresso basket. In a moka it gives a gentler, softer-finishing take on the classic stovetop cup. In an espresso machine, expect the shot to run a little slower than a caffeinated one: processed beans are more brittle, grind a shade finer and make the bed resist more at the same dose.

A cafetiere is fine with a little care. Keep the brew to about three minutes and press the plunger gently, because this grind is finer than a press usually expects. Once the brick is open, fold it down tightly and keep using it steadily; the aroma is at its loudest on the day you break the seal and fades from there.

Picking your Lavazza decaf

We stock this blend in two forms. The ground brick suits anyone without a grinder, while Lavazza Decaf Classico Coffee Beans, in a 500g bag, suits those who grind at home. There is also Decaf Intenso as whole beans, and the A Modo Mio Dek decaf capsule for Lavazza's own machines. Ground is the easiest start, and a 250g brick is a sensible size for a household drinking decaf only in the evening.

Whichever you choose, remember that decaffeinated does not mean caffeine-free. Most of the caffeine is removed, not all of it, so a small amount stays in every cup. For people cutting down by preference that hardly matters; anyone told to avoid caffeine should follow the advice they have been given rather than assume that decaf means none.

The packs we stock

- [Lavazza Decaf Classico Ground Coffee, 250g](#) (barcode 8000070011588)

What to eat with it

- [McVitie's Original Hobnobs Biscuits - The Oaty One, 255g](#): Plain oats and a softly bitter decaf make an easy evening pair.
- [Lotus Biscoff Caramelised Biscuits, 250g](#): A caramelised biscuit sits well beside a moka pot decaf with a splash of milk.
- [Border Dark Chocolate Ginger Organic Biscuits, 150g](#): Dark [chocolate](#) and ginger give a gentle decaf espresso some contrast after a meal.

Elsewhere in the Lavazza range

- [Lavazza A Modo Mio Dek, Decaf Eco Caps, 16 Capsules 120g](#)
- [Lavazza A Modo Mio Lungo Dolce Coffee, 16 Capsules](#)
- [Lavazza A Modo Mio Passionale Coffee, 16 Capsules](#)
- [Lavazza A Modo Mio Qualita Rossa Coffee, 16 Capsules 120g](#)
- [Lavazza Crema e Gusto Classico Coffee Beans, 1kg](#)
- [Lavazza Crema E Gusto Classico Ground Roasted Coffee, 500g](#)

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

FAQ

Is Lavazza Decaf Classico caffeine-free? No. Decaffeination strips out most of the caffeine, and a little is always left behind in the cup.

How is the caffeine removed? With carbon dioxide, from the green beans, before they are roasted.

Can I use it in a cafetiere? Yes, with a shorter steep of around three minutes and a slow plunge, since the grind is finer than a press normally takes.

Why does my espresso run slowly with decaf? Processed beans are more brittle and grind finer, so the coffee resists more at the same dose. That is normal for decaf.

Why is the pack rock hard? It is vacuum sealed. The hardness shows the seal is intact and the coffee has not yet met air.

Curator's note: Brew it in a moka pot after dinner and add a little hot milk. It keeps the evening coffee habit going without pretending to be anything it is not. Lee, teas.co.uk, Tunbridge Wells.

In short: Lavazza Decaf Classico Ground: decaf for the moka pot

Field	Detail
Brand	Lavazza
Packs we stock	250g
Category	Ground Coffee
Caffeine	decaffeinated
Caffeine	Decaffeinated; a trace remains
Best brewer	Moka pot or espresso basket
Cafetiere	About three minutes, plunge slowly

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](#)
- [Chai vs Coffee](#)
- [Decaf Tea](#)
- [Chai Without the Caffeine](#)

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/