



FERAL™

'fer(ə)l' *adjective*
wild, untamed,
especially of
a domesticated
animal or plant
having returned
to the wild



who we are

we are a young startup of
brewers, scientists, foragers
from the italian dolomites.

we share the same attitude:
we are feral

we want to push boundaries and
explore beyond conventions,
towards uncharted territories,
restarting from nature.

our process

we are on a mission to reinvent the way we pair food through multi-layered and naturally crafted non-alcoholic drinks.



1.

we start from humble,
forgotten ingredients
like beetroots



2.

we ferment their
juice and macerate with
herbs, spices, wood



3.

we taste and enjoy
pairing them with
our favourite dishes

fermented botanical drinks (no alcohol)



N°1

fermented white beet
drink with hop and
szechuan pepper



N°2

fermented white beet
drink with ginger, allspice,
and juniper berries



N°3

fermented red beet drink
with wild blueberries, oak,
black pepper and thyme



N°4

fermented red beet drink
with wild blueberries,
lavender and juniper berries



N°1 | fermented white beet drink with hop
and szechuan pepper



**8-10°: serving
temperature**
7 servings
per bottle



**tasting
notes:**
citric
and fresh



**ideal
pairings:**
veggies, fish,
white meat



format: 1 bottle= 750ml, each box contains 6 bottles

storage: shelf-life 12 months from production, once
open keep refrigerated at 4-8°, consume within 7 days

ingredients: fermented white beet base* (water, white
beet juice from concentrate* 15%), botanical extract*
(hop*, chili pepper*), sugar*, acidifier: malic acid,
natural Szechuan pepper flavour. *Organic



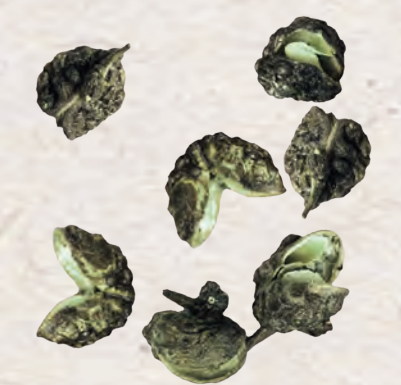
white beet



szechuan pepper



hop



szechuan pepper



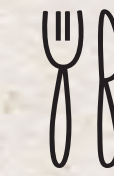
N°2 | fermented white beet drink with ginger, allspice, and juniper berries



10-12°: serving temperature
7 servings per bottle



tasting notes:
spicy and warm



ideal pairings:
spicy and umami dishes, chocolate



format: 1 bottle= 750ml, each box contains 6 bottles

storage: shelf-life 12 months from production, once open keep refrigerated at 4-8°, consume within 7 days

ingredients: fermented beets base* (water, beets juice from concentrate: white* 15% and red* 1%), botanical extract* (ginger*, allspice*, juniper berries*, chili pepper*), sugar*, acidifier: malic acid, concentrate (apple*, safflower*). *Organic



white beet



allspice



ginger



juniper berries



N°1 | fermented red beet drink with wild blueberries, oak, black pepper and thyme



16-18°: serving temperature
7 servings per bottle



tasting notes:
pepper, herbal, toasted, tannic



ideal pairings:
rich smoked meals, venison, seasoned cheese



format: 1 bottle= 750ml, each box contains 6 bottles

storage: shelf-life 12 months from production, once open keep refrigerated at 4-8°, consume within 7 days

ingredients: fermented red beet base (water, red beet juice from concentrate 23%), wild blueberry juice from concentrate 26%, botanical extract (black pepper, thyme, oak, chili pepper).



red beet



thyme



black pepper



wild blueberries



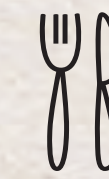
N°4 | fermented red beet drink with wild blueberries, lavender and juniper berries



14-16: serving temperature
7 servings per bottle



tasting notes:
harmonic and floral



ideal pairings:
risotto, fatty fish, charcuterie



format: 1 bottle= 750ml, each box contains 6 bottles

storage: shelf-life 12 months from production, once open keep refrigerated at 4-8°, consume within 7 days

ingredients: fermented red beet base* (water, red beet juice from concentrate* 23%), wild blueberry juice from concentrate* 26%, botanical extract* (juniper berries*, lavender*, chili pepper*). *Organic



red beet



wild blueberries



lavender



juniper berries