



WHO WE ARE

We are a young startup of botanists, scientists, brewers and foragers from the Italian Dolomites. And we share the same attitude: we are Feral

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





WHAT WE DO

We start from humble, forgotten ingredients like beets. We elevate their taste through fermentation and infusion with flowers, woods, roots, spices.

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



FERMENTED BOTANICAL DRINKS

(no alcohol)

N°1



Fermented white beet juice with hop and szechuan pepper $N^{\circ}2$



Fermented white beet drink infused with juniper, ginger, allspice N°3



Fermented red beet drink & wild blueberry infused with oak, black pepper, thyme

 $N^{\circ}4$



Fermented red beet drink & wild blueberry infused with oak, lavender, juniper

FERAL N°1 - WHITE - White beet hop szechuan





White beet





- <u>Description</u>: Fermented white beet juice with hop and szechuan pepper
- Format: 1 bottle = 330ml (3 servings per bottle), each box contains 6 bottles. 1 bottle = 750 ml (7 servings per bottle) each contains 6 bottles.
- Storage: shelf-life 12 months from production, once open keep refrigerated at 4-8°C, consume within 7 days
- Ingredients: Fermented white beet base (water, white beet juice), hop, Szechuan pepper, chily pepper, sugar



Serving temperature: 8-10°C

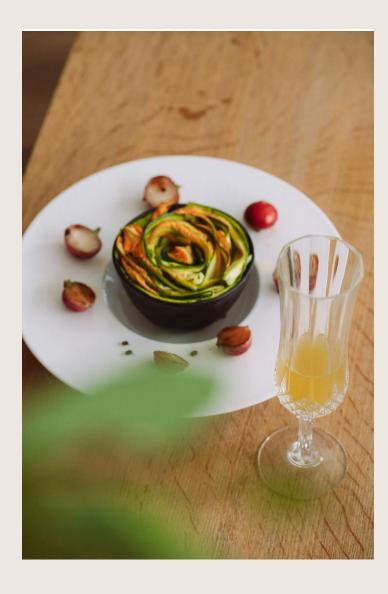


Tasting notes: citric and fresh



Pairing: veggies, fish, white meat

FERAL N°2 - ORANGE - Ginger Juniper Allspice





White beet



Ginger



Allspice



Juniper

- Description: Fermented white beet juice with ginger, juniper berries and allspice pepper
- Format: 1 bottle = 330ml (3 servings per bottle), each box contains 6 bottles. 1 bottle = 750 ml (7 servings per bottle) each contains 6 bottles.
- Storage: shelf-life 12 months from production, once open keep refrigerated at 4-8°C, consume within 7 days
- Ingredients: Fermented white beet base (water, white beet juice), red beet juice, safflower, ginger, juniper, allspice, sugar



Serving temperature: 10-12°C

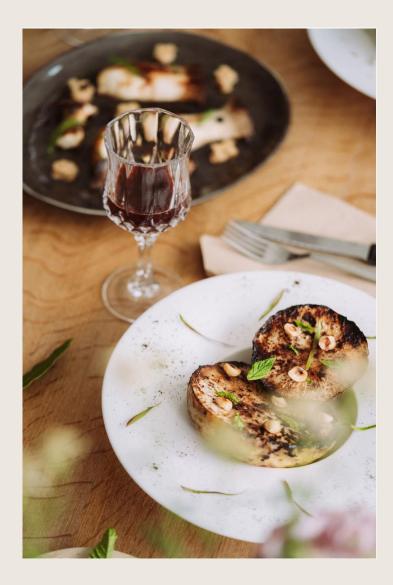


Tasting notes: spicy and warm



Pairing: spicy and umami dishes, chocolate

FERAL N°3 - RED - Thyme, black pepper





Red beet



Wild blueberry

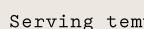


Black pepper



Thyme

- Description: Fermented red beet juice with wild blueberry, black pepper, thyme, chily pepper
- Format: 1 bottle = 330ml (3 servings per bottle), each box contains 6 bottles. 1 bottle = 750 ml (7 servings per bottle) each contains 6 bottles.
- Storage: shelf-life 12 months from production, once open keep refrigerated at 4-8°C, consume within 7 days
- Ingredients: Fermented red beet base (water, red beet juice), wild blueberry juice, black pepper, thyme, oak, chily pepper



Serving temperature: 16-18°C



(Tasting notes: pepper, herbal, toasted, tannic



Pairing: rich smoked meals, seasoned cheese

FERAL N°4 - RED - Lavender juniper





Red beet



Wild blueberry



Lavender



Juniper

- Description: Fermented red beet juice with wild blueberry, lavender, juniper, chily pepper
- Format: 1 bottle = 330ml (3 servings per bottle), each box contains 6 bottles. 1 bottle = 750 ml (7 servings per bottle) each contains 6 bottles.
- Storage: shelf-life 12 months from production, once open keep refrigerated at 4-8°C, consume within 7 days
- <u>Ingredients</u>: Fermented red beet base (water, red beet juice), wild blueberry juice, juniper berries, lavender, oak, chili pepper



Serving temperature: 14-16°C



Tasting notes: harmonic and floral



Pairing: risotto, fatty fish, charcuterie