



# FERAL™

*'fɛr(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 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 non-alcoholic drinks.



FERMENTED BOTANICAL DRINKS  
(no alcohol)

N° 1



Fermented white  
beet juice with hop  
and szechuan pepper

N° 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° 4



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

# FERAL N°1 - WHITE - White beet hop szechuan



White beet



Hop



Szechuan  
pepper



Chily pepper

- Description: 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
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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
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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
- Ingredients: 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