

COFFEE FERMENTATION

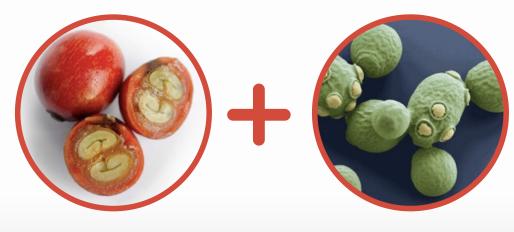
WHAT IS IT & HOW DOES IT INFLUENCE COFFEE TASTE?



WHAT IS FERMENTATION?

Is a natural reaction that happens in depulped coffee beans when combined with yeasts.









HOW DOES IT WORK?

Sugars break down and unlock exotic flavours in coffee, similar to what happens in the wine process. Fermentation process adds fruity notes and provides distinct flavours to the coffee.





LAVAZZA APPROACH

We strictly **control** fermentation temperature and time up to **72 hours** to guarantee the right flavour development.



WHAT ADDS TO COFFEE

Enhance aromatic complexity adding:

SWEETNESS SWEET WINEY AFTERTASTE



