



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

BODY

SWEET WINEY AFTERTASTE

